

FC200B FOODCARE PH ELECTRODE FOR DAIRY AND SEMI-SOLIDS, BNC CONNECTOR

Reference: FC200B

The FC200 electrode is recommended for use with dairy products such as milk, yoghurt and soft cheese in addition to other semi-solid food stuffs.

Soft cheese, yogurt, milk, semi-solids

C200B Food care pH Electrode for dairy

The FC200B electrode is recommended for use with dairy products such as milk, yogurt and soft cheese in addition to other semi-solid food stuffs.

The main body of the electrode is covered in white Kynar (a type of PTFE) which is both easy to clean and food safe.

This electrode is ideal for semi solid food applications, milk, yogurt, dairy products.

Conical Glass Tip

The conical shaped tip design allows for penetration into solids, semi solids, and emulsions for the direct measurement of pH in food products including meat, cheese, yogurt, and milk.

Open Junction Reference

Suspended solids and proteins found in food products will clog a conventional ceramic reference junction. This clogging will impede the measurement circuit between the indicating electrode and the internal reference resulting in slower response time, erratic readings, and frequent electrode replacement. The open junction design consists of a solid gel interface (viscolene) between the sample and internal Ag/AgCl reference. This interface not only prevents silver from entering the sample, but also makes it impermeable to clogging, resulting in a fast response and stable readings.

