

Measuring the pH of rice to ensure the rice is safe to use!

The Problem

You own a sushi business and prepare rice to use in your sushi. You have had an inspection by your local Environmental Health Officer and they have stated you need to purchase a pH meter to test the levels once you have finished preparing your rice. So, which meter will best suit your requirements and why do you need to undertake the measurements?

The Solution

Proper preparation of acidified rice is paramount to ensuring sushi rice is safe to use and sell. Acidified rice needs to have a pH of less than 4.6. At less than this level the rice is inhibited from the growth of pathogenic bacteria. The acidification of sushi rice should occur as soon as realistically possible after cooking has finished. Once this process is completed you should check the rice to ensure it is below 4.6, if it is greater than this the rice will need to be rejected and a new batch will need to be made.

The meters that we recommend for undertaking these tests are the [ECOPHTEST2](#) and the [0563-2062](#), we also supply these meters in sushi kits that include buffer solutions so that you can calibrate the meters to ensure your results are accurate. The two kits that we offer include the [Sushi-pH-Kit](#) and the [Sushi-pH-Deluxe-Kit](#), the [Sushi-pH-Kit](#) includes the [ECOPHTEST2](#), whilst the [Sushi-pH-Deluxe-Kit](#) includes the [0563-2062](#). The key difference between the kits is the type of pH meter they include. The standard [Sushi-pH-Kit](#) includes a bulb electrode pH meter, whilst the [Sushi-pH-Deluxe-Kit](#) includes a spear tip electrode pH meter. Both options are more than suitable to undertake sushi rice measurements; the main advantage of the deluxe kit with its spear tip electrode is that it is more easily inserted into the rice and doesn't require as much liquid in order to produce a result. It is also significantly easier to clean than the bulb electrode option.

It is important to note that when undertaking your pH measurements irrespective of the meter you are using to remove a small amount of rice from your batch and sample in this manner.

If you need assistance with selecting a pH meter for undertaking measurements of your sushi rice please feel free to contact one of our friendly Scientists via [email](#) or phone on **1300 737 871**.

Recommended Products

Sushi Rice pH Tester Kit - Sushi-pH-Kit



The Sushi Rice pH Tester Kit has everything you need to start doing Sushi rice pH testing straight away. The kit comes with pH4-250 and pH7-250 buffer solution (250ml bottles) so you can calibrate the meter to ensure long term accuracy.

Sushi pH Deluxe Kit with Testo 206 pH2 meter, pH7-250 and pH4-250 Buffer Solution - Sushi-pH-Deluxe-Kit



This deluxe pH meter test kit for Sushi Rice enables the sushi chef to measure easily and accurately the pH of Sushi Rice, the pH penetration tip allows for easy insertion into the rice for quick and accurate results. The kit comes with pH7-250 and pH4-250 (250ml bottles) calibration solution so you can always ensure accurate results.