

How to Measure the pH of Sushi Rice Using the IC-HI981035 Foodcare Sushi pH Meter



1. YOU WILL NEED:

1. The IC-HI981035 Foodcare Sushi pH Tester.
2. pH4.01 Buffer Solution.
3. pH7.00 Buffer Solution.
4. Two clean containers for the buffer solutions.
5. Distilled or deionised water for rinsing.

2. CALIBRATE YOUR METER

Pour fresh buffer solution into the two separate containers. Ensure there is enough to cover the electrode tip.

Press the button to switch on the unit.



3. ENTER CALIBRATION MODE

Once on, press and hold the button until 'CAL' appears on the screen.

4. PH 7 BUFFER SOLUTION

When '7.01' displays on the LCD, place the electrode's tip into the pH 7.01 buffer.

The meter will automatically recognise the buffer solution, and the stabilisation icon (the small hourglass) will blink on the screen.

Keep the electrode in the buffer solution



5. PH 4 BUFFER SOLUTION

When the reading becomes stable, the stability icon will disappear. The meter will automatically request the next solution, i.e., pH 4.01.

Take the electrode out of the pH7 solution and give the meter a quick rinse in distilled water. Place the tip of the electrode in the pH 4.01 buffer. The meter will automatically recognise the buffer, and the stability indicator will again start to blink.

6. FINISH THE CALIBRATION

Wait until the measurement is stable, which has occurred when the stability indicator disappears.

'Sto' will display as the meter saves this calibration.

The tester will then automatically return to measurement mode. Give the meter a quick rinse, and it is ready to perform sushi rice pH measurements.



7. MEASURING SUSHI RICE

The application-specific electrode design allows for the direct measurement of sushi rice without having to make a rice slurry.

To take a measurement, start by rinsing the electrode in water. Shake gently to remove any excess water.



8. INSERT INTO SUSHI RICE

Insert into or contact the surface of the sushi rice.



9. WAIT FOR A STABLE READING

The stability indicator will blink while the meter is taking a measurement.

The stability indicator disappears upon reaching a stable measurement.



10. REPEAT

Take several measurements to ensure accurate results.

Rinse the electrode between each test.



11. AFTER TAKING A MEASUREMENT

Clean the meter with water. If the electrode is particularly dirty, soak in the cleaning solution (included) for 20 minutes. After soaking, rinse with water and hydrate the electrode in storage solution for a minimum of 30 minutes then perform a recalibration.

Once cleaned, add a few drops of storage solution to the cap and store away for your next measurement.

NEED A HAND WITH YOUR IC-HI981035 FOODCARE SUSHI PH METER?

Speak with one of our helpful Scientists!

Call: 1300 737 871; or
Email: customer-service@instrumentchoice.com.au