

Reliable Results for Palatable Food

The pH level, acidity and other parameters such as salt and Vitamin C content in food and beverages are essential in obtaining the right flavor and for nutritional validation. METTLER TOLEDO titration sensors guarantee food quality because the specific ingredients can be quickly and accurately titrated according to regulations.

DGi115-SC – Optimized for Acid-Base Titration in Food and Beverages



● Reliable titration

The sensor and calibration data stored in the Sensor Chip is always up to date and can be monitored. This guarantees that the DGi115-SC is always in good condition for pH testing or end point titrations.

● Controlled conditions

Due to the ARGENTHAL™ reference system with silver ion trap, the reference electrolyte (3 mol/L KCl) is free of silver ions. There is no danger of food constituents such as sulfides or proteins clogging the diaphragm.

● Repeatable precise results

The electrolyte flow through the fixed glass junction is constant and guarantees accurate and reproducible pH readings and end point titrations. Food ingredients sticking to the glass surface can be cleaned off easily.

● Fast results

The HA glass pH membrane features rapid response time, low alkali error and outstanding mechanical durability. It is the right combination for consistently high performance.

DGi115-SC

Order number:	51109504
pH application range:	0–14
Temperature range:	0–100 °C
Membrane glass type:	HA cylindrical
Diaphragm:	Ground glass
Shaft material:	Glass
Reference system:	ARGENTHAL™ with silver ion trap
Reference electrolyte:	3 mol/L KCl
Connection:	S12 (DGi115-SC) S7 (DGi115-SC)
Detection:	Plug & Play Sensor Chip
Classic design:	89806 (DGi115-SC)