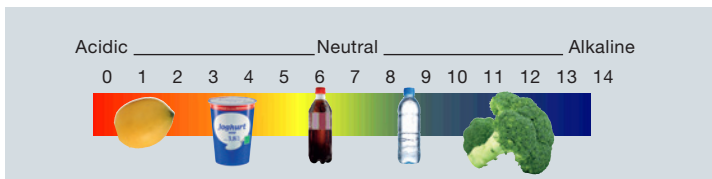




## Measuring pH value

The pH value of foods has a direct effect on the growth of microorganisms. The acidity of fruits, salad dressings, jams or similar is a natural barrier to the growth of germs.

**The lower the pH value, the harder it is for germs to multiply.**



pH scale with examples

The pH value is most important in processing meat and sausages. It has a crucial effect on the key product properties such as the water binding capacity, taste, colour, tenderness and shelf life of the meat.



pH measurement in maturing raw sausage



pH measurement in meat



Maturing cheese



## Measuring pH value

1. Select the right electrode and instrument for the application.
2. Check the electrode (liquid level, glass breakage, open sealing plug before measuring).
3. Rinse electrode with water and dab dry. Do not rub!
4. Immerse electrode in the measurement solution and stir briefly, then leave to stand. The "unstirred" pH value is usually more accurate.
5. Wait until a stable measurement value has been reached with the help of the automatic Hold function.
6. Rinse electrode with tap water and store according to the manufacturer's specifications.
6. The temperature of the measurement solution must be documented with the pH value. This applies to all pH measurements and all pH measuring instruments.



pH measurement in beer



pH measurement in yoghurt