

Salt analyser meter



The DiCromat IIA Salt Analyzer is a microprocessor-based salt analyzer specifically designed for sodium chloride determination in a variety of processed foods.

Rating: Not Rated Yet

Price

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Manufacturer

Description

The **DiCromat Salt Analyser** provides food processors with a rapid method to monitor levels of salt in food product having salt included as a preservative or as a flavouring.

Salt monitoring in quality control laboratories or as "beside-the-line" monitoring in production:

The **DiCromat** enables product monitoring to be conducted in the production area for dynamic quality assessment by non-technical operatives. Frequent testing will enable a consistent quality product to be produced with sufficient salt for its taste and preservative qualities, but ensure that excessive salt does not result in waste of product or consumer dissatisfaction.

The **DiCromat** can be used in analytical or production Quality Assurance laboratories as a rapid non-subjective measurement of salt in a wide range of food products.

Besides maintaining the salt level, this instrument can assure you of proper blending of your product. When blended well, the salt is distributed evenly and the **DiCromat** is a guide to the uniformity in monitoring in using the instruments digital readout.

The **DiCromat** is calibrated for sodium chloride using standard reference Mohr, or Volhard, chemical colorometric or potentiometric titration methods. The calibration eliminates the effect of other conducting ions in the solution and is retained in memory as a set point. The product set-points are easily recalled with a few keystrokes by the operator.

The DiCromat II - 6 Salt Analyser provides up to 6 calibrated product set-points for ease of operator recall and the DiCromat II - 24 Salt Analyser provides up to 24 calibrated product set-points.