

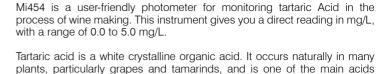


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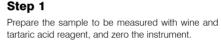
for the determination of TARTARIC ACID in wine analysis



derivative of dicarboxylic acid. These "tartrates" are harmless, despite sometimes being mistaken for broken glass, and are prevented in many wines through cold stabilization. The tartrates that remain on the inside of aging barrels were at one time a major

found in wine. Salts of tartaric acid are known as tartrates. It is a dihydroxy

However, tartaric acid plays an important role chemically, lowering the pH of fermenting "must" to a level where many undesirable spoilage bacteria cannot live, and acting as a preservative after fermentation.



industrial source of potassium bitartrate.



Step 2 Add reagent in the cuvet then insert it in the instrument and note the reading.



Mi454	Tartaric Acid
Range	0.0 to 5.0 g/L
Accuracy	typical ±5%
Light Source	tungsten lamp with narrow band interference filter @ 525 nm
Sensor	silicon photocell
Method	the reaction of tartaric acid with the reagent causes the sample to turn orange/yellow
Environment	0 to 50°C; max RH 95%
Battery Type	4 x 1.5V AA
Auto-off	after 15 minutes of non-use
Dimensions	225 x 85 x 80 mm
Weight	0.5 kg

Milwaukee)

0.0 to 5.0 gl

Ordering Information

Accessories

Mi554-020

Mi0026 Mi0027 Mi0011

Mi0014

Mi0013

Mi454 is supplied complete with: reagents for 20 tests, 200 μ L pipette, 10 mL glass small cuvets with cap, 1 mL syringe, stopper 10 mL small cuvets, tissue for wiping cuvets, 4 x 1.5V AA batteries and instruction man-

Tartaric acid reagent set (20 tests) Tissue for wiping cuvets (4 pcs) 200 μ L pipette (1 pc) Pipette tips for 200 μ L pipette (25 pcs)

10 mL glass small cuvets (2 pcs)

Stopper 10 mL small cuvets (2 pcs) Battery 1.5V AA (4 pcs)

Caps for cuvets for wine colorimeters (2 pcs)







