

Easy “Acid in Wine” Analysis

with a Titrator!

Auto titrator
COM-28S

with the 4.3” color touch panel



Simple
for all
users



Excellent accuracy

Error free titration with
calculation ready for you

Automatic titration

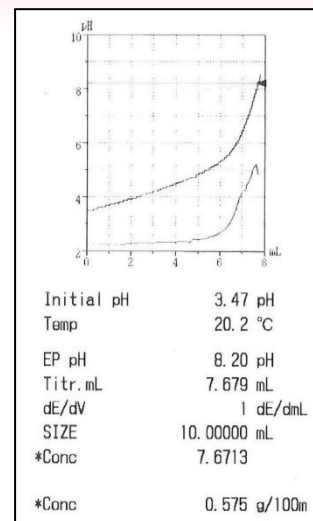
Brings productive practice
to your lab

Works with colored samples

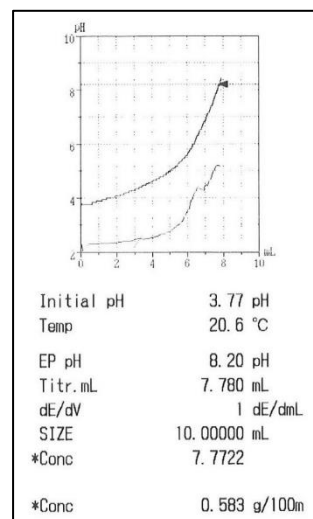
Potentiometric titration makes
accurate measurement possible
for colored samples

Red, White, Rose, any kind
works!

【Acid in white wine】



【Acid in red wine】



【Measurement results of tartaric acid equivalent acidity
in white/red wine】

No.	Sample vol. (mL)	Acid [white] (g/100mL)	Acid [red] (g/100mL)
1	10	0.578	0.583
2	10	0.576	0.583
3	10	0.575	0.583
	Adv.	0.576	0.583
	SD	0.001	—
	RSD	0.27	—

3 easy steps for measurement!

Sample collection

Add water

Set electrodes
and press a
button

Complete

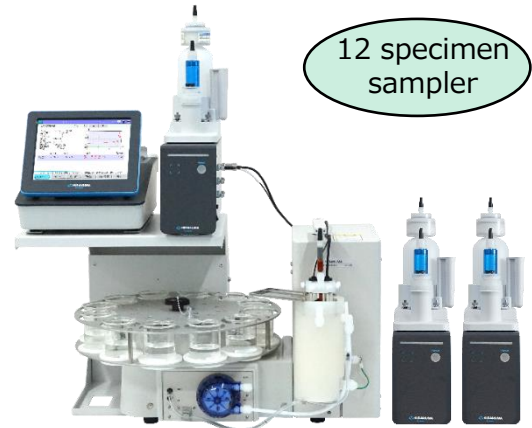
Various configuration for your budget and needs

Affordable



For simple acid/salt analysis

12 specimen
sampler



For frequent automatic measurement
with lots of samples

8.4" touch
panel



High-end model for heavy users,
with bigger monitor and built-in
thermal printer

24 specimen
sampler



Contact us for more food applications such
as soy sauce, sake, wine, salad dressing,
orange juice, plum sauce, etc...