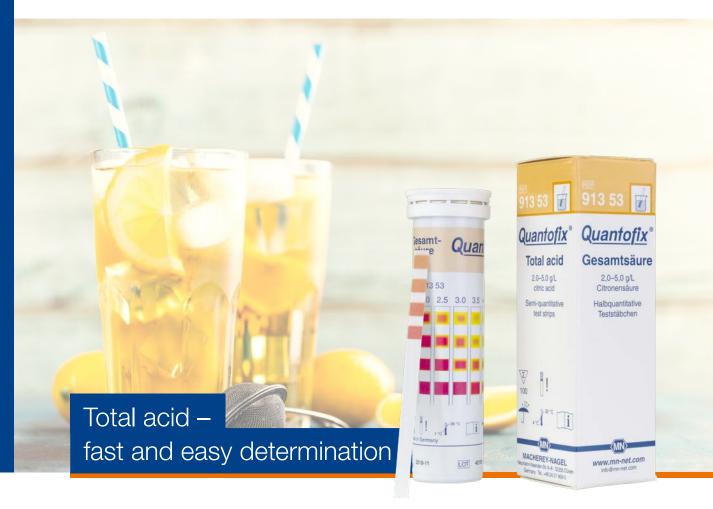
## MACHEREY-NAGEL

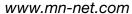
## QUANTOFIX® Total acid



- Easy Dip and read
- Fast Results in just 5 minutes
- Safe Visual and reflectometric evaluation with the QUANTOFIX® Relax





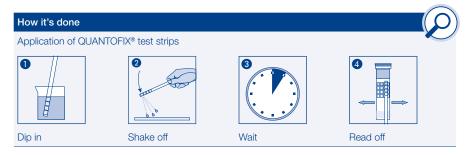




## Determination of the total acid content (stated as citric acid)

Citric acid, food additive E330, is used in the food and beverage industry for the conservation and acidification of foods. Therefore, validation is essential to maintain a constant product quality. QUANTOFIX® Total acid is the first test strip providing the possibility for a reliable control and determination of the citric acid level. Compared to the complex determination by titration, the QUANTOFIX® Total acid represents a cost-efficient alternative. Visual evaluation as well as quantitative evaluation, using the reflectometer QUANTOFIX® Relax, is possible. The determination can be performed easily without any special trainings or additional sample preparation even by users without prior knowledge. On account of a premium color scale, optimally adjusted to the reaction colors of the test fields, a reliable evaluation of results is always given.

Using the QUANTOFIX® Relax, a determination of concentrations with an accuracy of +/- 0.2 g/L is possible. The accuracy is comparable to the corresponding titration method for the determination of citric acid.



Overview	
Description	QUANTOFIX® Total acid
REF	91353
Measuring range	2.0-5.0 g/L citric acid (visual)
	2.0-5.0 g/L citric acid (QUANTOFIX® Relax)
Gradation	0 - 2.0 - 2.5 - 3.0 - 3.5 - 4.0 - 5.0 g/L citric acid
Number of tests	100
Shelf life	2 years
Storage temperature	4–30 °C
Presentation	Aluminum tube with 100 test strips



Ako nás možno kontaktovať:

AZ CHROM s.r.o. Robotnícka 10 831 03 Bratislava Tel. 0907 244526 azetchrom@hplc.sk www.azetchrom.sk



www.mn-net.com

## MACHEREY-NAGEL





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