Importance of pH measurement in the food and beverage industry

At BM Engineering, we pride ourselves on our overarching knowledge of the food and beverage industry. We can supply an array of pH meters for food products and speciality food and beverage applications. Scott Miller, Sales Engineer at BM Engineering Supplies, knows the importance of pH in the food industry, he said:

"Monitoring of pH is very important in the food and drink industry. Precise pH readings make all the difference to the delicate balance required by many of our customers to produce high quality and safe consumable products."

In this PDF, we will be outlining the importance of pH in the food industry and discussing pH food testing products.

Importance of pH meters

The definition of pH is the measurement of the acidity or alkalinity of a solution. It is a direct measure of acid content and is the most common analytical measurement in industrial processing. There are several reasons why pH needs measuring in the food and beverage industry, these include:

- To produce products with consistent unambiguous properties
- To efficiently produce products at optimum cost
- To avoid causing health problems to consumers
- To meet regulatory requirements

pH meters for food products

For high performance, hygienic and reliable pH food testing products, BM Engineering recommends Bürkert. Their technology has evolved considerably over the years, leading to improvements in design, efficiency and reliability. BM Engineering is an official Bürkert distributor, which means that we can provide their full range of high-quality food and beverage instrumentation for pH food testing.

Scott Miller said:

"We're pleased to be able to offer the precision and reliability of Bürkert's pH measuring products. This robust, modular equipment can be configured to suit even the most demanding applications. BM Engineering Supplies is only too happy to offer our expertise to ensure you get the best possible solution for your needs"

Bürkert pH food and beverage testing instrumentation

Bürkert uses a modular system that allows process engineers to build the most suitable pH sensing system, depending on the application. A variety of pH probes operate in varying conditions and media can be combined with PT1000 temperature sensors and connected to a transmitter/controller like the Type 8619 multiCELL. Combined with a choice of fittings and sealing materials, as well as EHEDG certification, the product range can be specified to suit most applications within the food industry.

Furthermore, Bürkert's Type 8201 pH measuring system employs a hygienic, robust and glass-free design that can withstand high temperatures and can be sterilised in situ. In addition, the smooth enamel external surface of the probe inhibits the process medium from sticking to it and is very easy to clean.

By using industry standard signals, these pH sensors can either be integrated into an existing process control system or used in conjunction with other control components. This can provide localised feedback for a closed loop control system. For example, to ensure the correct dosing of a product with pH sensors both before and after the process.

For more information about the importance of pH meters in the food and beverage industry, or to purchase Bürkert instrumentation for your process, contact us today on **0141 762 0657** or email sales@bmengineering.co.uk.