Sample Preparation

1/ Measure 100g +/- 1g Cheese.

2/ Add in small pieces to the blender.

3/ Mix for 10-15 seconds or until the sample is broken into small crumbs.

4/ Add 60ml +/- 1ml distilled or laboratory grade water.

5/ Mix for a further 10 – 15 seconds, until the sample has the consistency of thick paste.

Measurement

1/ Pour the sample into a clean beaker.

2/ Insert the electrode, moving up and down in the sample to ensure the sample completely covers the electrode.

3/ Press measure. The pH icon will flash while the meter is waiting for a stable reading.

4/ The meter will freeze the display when it detects a reading that meets its stability criteria.

5/ This is the pH of your Cheese sample.