



### HOW TO CHOOSE THE RIGHT ELECTRODE

	GEL	POLYMER	POLYMER TIP	STANDARD	2011 / POLYMER PLAST	STANDARD HA	FLAT	STANDARD HF	FOOD	2 PORE SLIM	2 PORE	2 PORE F	FOOD SLIM	SEMIMICRO	MICRO	MICRO P	MICRO SPECIAL	FLOW
Waste water		●	●		●	●												●
Deionized water									●									●
Tap water	●	●	●	●	●				●									●
<b>Food</b>									●	●	●	●	●					
<b>Butter</b>									●	●	●	●	●					
Samples with protein		●	●						●		●		●			●		
Alkali samples						●												
High temperature samples				●		●			●									
Samples in tube for NMR																	●	
small volume samples							●								●	●	●	
Samples with Hydrofluoric acid								●										
Viscous samples		●	●						●									●
<b>Cosmetics</b>		●	●	●		●			●									●
<b>Cream</b>		●	●						●									●
<b>Detergents</b>	●	●	●	●	●	●			●									●
Aqueous emulsions		●	●	●					●									●
<b>Cheese</b>										●	●	●	●					
<b>Fruit and vegetables</b>										●	●	●	●					
<b>Milk</b>		●	●						●	●	●	●	●					
<b>Mayonnaise</b>									●		●							●
<b>Marmalade</b>		●	●						●		●							●
<b>Bread and pasta</b>			●						●	●	●	●	●					
<b>Leather</b>							●											
<b>Brine</b>	●	●	●	●	●				●									●
<b>Soap</b>		●	●	●					●									●
Samples with low ionic strenght																		●
<b>Aqueous suspensions</b>		●	●	●					●									●
<b>Semi Aqueous suspensions</b>									●									●
<b>Fruit juice</b>		●	●	●					●									●
<b>Surfaces</b>							●											
<b>TRIS swab</b>				●														●
<b>Tip</b>			●							●	●	●	●					●
<b>Titolation</b>				●					●									●
<b>Non Aqueous titolation</b>																		●
<b>Galvanic treatment</b>		●	●			●												●
<b>Water-based paints</b>		●	●	●					●									●
<b>Paints</b>				●					●									●
<b>Wine</b>		●	●	●					●									●
<b>Yogurt</b>		●	●						●	●	●	●	●					●