**I. Objective**

To set a standardized procedure for pH Measurement of Raw Materials and Finished Goods for TMT Foods Incorporated.

**II. Preliminaries**

II.1 Ensure that the handheld pH meter is clean, well-functioning and calibrated.

II.2 Prepare the sample to be analyzed. Dissolve the weighted sample into a hot distilled water.

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| --- | --- | --- |
| **Sample** | | **Preparation** |
| Coffee Powders (10%) | | 5g in 50 ml water |
| Coffee Mixture | CGCC / CGBC | 27g in 200 ml water |
| CGWC | 28 g in 200 ml water |

**III. Procedure**

III.1 To take a measurement, place at least 0.6 mL of your chosen sample onto the electrode.

III.2 Press the START key.

III.3 "---" will display as the meter reads the sample.

III.4 After "---" disappears, the final, stable measurement is displayed.

**IV. Results**

IV.1Record the results in the monitoring form.

IV.2 Wash the electrode with distilled water using a wash bottle and wipe gently with

soft tissue.

**Revision Record**

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| Revision no. | Date | Revision | Author |
| 00 | January 27, 2024 | Initial Issue | C. Quintans |