

**SAVE ONE DAY
EVERY WEEK**



Skala

**Digital Quality Assurance Records
for the Modern World**

meterfood.com



METER

Skala PH1



Skala PH1

Controlled and operated through Skala's touch screen
Skala automatically records all calibrations and readings
Add Skala AQ1 water activity meter to create a mini lab

Direct Contact

John Russell

T 509.332.5985 F 509.332.5158

E sales@meterfood.com W meterfood.com



METER

Skala AQ1



Skala AQ1 Water Activity Meter

Precise measurements with minimal training

Controlled and operated through Skala's touch screen

Connect multiple Skala AQ1 units to one Skala Hub

Add the Skala PH1 pH meter to create a mini lab

Accuracy: $\pm 0.02 a_w$

Direct Contact

John Russell

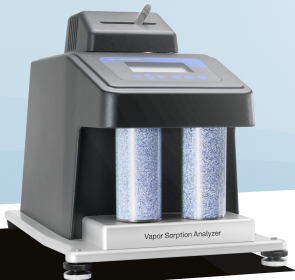
T 509.332.5985 F 509.332.5158

E sales@meterfood.com W meterfood.com



METER

VSA



Vapor Sorption Analyzer

Analyze moisture sorption of any product

Control humidity at specific levels for kinetics (DVS)

Generate high-resolution dynamic curves in 48 hours (DDI)

Includes modeling software for analysis

Set up a test in 5 minutes

Direct Contact

Wendy Ortman

T 509.332.5985 F 509.332.5158

E sales@meterfood.com W meterfood.com



METER

Series 4TE



Series 4TE Water Activity Meter

Precise measurements with minimal training

Temperature control for lab-quality measurements anywhere

Fastest, most accurate water activity meter

Different users, different locations, same result

Average read time of 5 minutes

Accuracy: $\pm 0.003 a_w$

Direct Contact

Marilla Hurst

T 509.332.5985 F 509.332.5158

E sales@meterfood.com W meterfood.com



METER

TDL



Series 4 TDL Water Activity Meter

Measures a_w in samples containing volatiles

Unaffected by volatile ingredients (alcohols, PG)

Tunable diode laser sensor

Average read time of 5 minutes

Accuracy: $\pm 0.005 a_w$

Direct Contact

Derek Harris

T 509.332.5985 F 509.332.5158

E sales@meterfood.com W meterfood.com



Shelf Life Simplified

BY WATER ACTIVITY

Shelf Life Consulting

Step-by-step methods you can use again and again
Establish straightforward experimental protocols
Includes software to model and predict shelf life
Address texture changes, moisture migration, caking,
clumping, lipid oxidation, vitamin loss, and more

Direct Contact

Brady Carter

T 509.332.5985 F 509.332.5158

E brady.carter@metergroup.com W meterfood.com