From linuxboy:

Here's the process to use a pH meter with dairy products, every time at the beginning of a new batch:

- Take it out of solution cap, rinse with distilled water and wipe with a tissue paper.
- Do a 2- pt calibration, 7 and 4. Do this every time at the beginning of a make.
- Take your measurement.
- Rinse off again in water. If residue on bulb, wipe gently. Milk is thick, leaves a residue.
- Have a small container of a 7 solution, put the electrode in it, should register 7 again.
- Rinse after every use, if it looks like there's residue, wipe with tissue paper.
- never store dry

From your description, sounds like you didn't calibrate in between makes? And maybe it wasn't cleaned properly? Milk gums up reference junctions easily... it will cake on and form a barrier.

From Troy (Miabella Farm):

Re: Got my Extech 110...Not happy

« **Reply #2 on:** April 12, 2010, 07:09:11 AM »

You are correct I did not calibrate because it had only been used twice the day before. Yes it was cleaned well.....I rinsed, used soapy water, rinsed well with hot water, and then used the cleaning solution I bought from Hanna. I have PH4 in the cap with the sponge.

I was being super careful about cleaning after reading about the importance here.

So each time I am going to use the meter I would do the following?

Calibrate 7 then 4

Rinse

Check in Ph 7

Rinse

Dry

Take reading

Rinse

Dry

Put cap on (Which has sponge with Ph 4)