

Determination of chloride/sodium chloride (salt) in food samples



Use

Potentiometric determination of chloride/sodium chloride ("salt") in food samples such as salt, spice mixtures, cheese, meat or tomato sauce.

Appliances				
Titrator: TitroLine 6000/7000/7750 Burette: WA 20 (or WA 10, WA 50) Stirrer: TM 235				
Electrodes				
Electrode: Electrolyte:	AgCl 62 (with cable L 1 A) or AgCl 62 RG KCl 3 mol/L (not for AgCl 62 RG)			
Reagents				
Solvent: Titration agent: Standard:	distilled water silver nitrate solution $(AgNO_3)$ 0.1 mol/L NaCl titrimetric standard HNO ₃ 1 mol/l			
Description				

Preparation of the silver nitrate solution

Please use for the 0.1 molar solution a ready prepared commercial solution.



Connect the Ag type electrode with the electrode cable at the electrode plug of the TitroLine[®] 6000/7000/7750. <u>Open</u> the refilling hole of the electrode (only AgCl 62).

Standard titration

For a standard titration weigh in 70- 90 mg of the NaCl standard in a 150 ml beaker, add appr. 80 ml dist. water and 1 ml HNO_3 1 mol/l. Place the electrode and burette tip in the sample and start the method. The titration should stops at the equivalence point.

((W*F2)/((EQ1-B)*M*F1)

W =weight of the NaCl standard in gF1 = 1F2 = 1000F2 = 1000Conversion factor of mg to gB = 0Blank value

The result is the calculated as mol/l and can be automatically transferred into the interchangeable unit WA20:



(W*F2)/((EQ1-B)*M*F1) -> WA



GLP documentation

Date: Calculation formula

Titre:

(W*F2)/((EQ1-B)*M*F1) -> WA

Mol (M):

58,44000



Sample

<u>chemical equation:</u> $Ag^+ + CI^- \rightarrow AgCI \downarrow$

calculation: (EQ1-B)*T*M*F1/(W*F2)

EQ1:	ml consumption at the equivalence point
B =0	Blank value
Τ=	exact concentration of the titrant in mol/l (c * factor)
M =	molecular/equivalent weight of NaCl or Cl
F1 = 0.1	conversion factor for % (*100/1000)
W =	weight of the sample in gram
$F_{2} = 1$	

Weigh about 0.05- 10 g (please refer to the table) in a 150 ml glass beaker, dilute the sample with dist. water up to 80 - 100 ml and add 1 ml of HNO₃ 1 mol/l. Place the electrode and burette tip in the sample and press the "START" key. The titration stops at the equivalence point. The result can be read from the display or is printed on the connected printer.

Cheese samples, butter or other solid food products:

Weigh the sample in a 150 or better 250 glass beaker and add 100 ml hot water (55 °C). For butter boling water is recommended. It is also recommended to use a homogenisator for the better extraction of the NaCl from the sample. Add 1 ml HNO₃. The warm/hot sample can be titrated directly.

Sample amount using a 0.1 m AgNO3:

Salt content	appr. sample weight
< 0.1 %	> 10 g
0.1 – 1 %	1 – 10 g
1 – 10 %	0.1 – 2 g
10 - 50 %	0.05 - 0.1 g
50 – 100 %	0.05 g

Titration graph



Result example :

GLP documentation

mV 250.0 T	Sal	ted Butter 2	-
225.0			
200.0			536 mi 200.8 mi
175.0		1	
150.0		1 · · · · · · · · · · · · · · · · · · ·	-
175.0			
100.0			
75.0			1
50.0			-
36,0		****	
Method data	• dmV/dmi		
Method name:	Salt in %	Titration duration:	2 m 10 s
End date:	07,03,13	End time:	16:46:19
Titration data			
Sample ID:	Salted Butter 2	Weight:	2.93600 g
Start mV:	49.7 mV	End mV:	225.9 mV
EQ:	8.361 ml / 200.8 mV	Salt	1.66 %
Calculation formula			
Salt:	(EQ1-B)*T*M*F1/(W*F2)	Mol (M):	58,44300

0.0000 ml	Titre (T):	0.10000000 (a)
0.1000	Weight (W):	2.93600 g (m)
1.0000	Statistics:	Off
	0.0000 ml 0.1000 1.0000	0.0000 ml Titre (T): 0.1000 Weight (W): 1.0000 Statistics:



Method

M	lethod data overall view			
	Method name: Method type: Measured value:	Salt in % Automatic titration mV	Created at: Last modification:	03/07/13 16:30:12 03/07/13 16:40:54
	Titration mode:	Dynamic	Documentation:	GLP
	Dynamic:	Steep		
	Measuring speed / drift:	User-defined:	minimum holding time: maximum holding time: Measuring time:	03 s 15 s 03 s
	Tested on Street Street	0	Drift:	10 mV/min
	Titration direction:	Increase		
	Pretitration:	Off		
	End value:	Off		
	EQ:	On		
	Slope value:	User-defined	Value:	200

Dosing parameter				
Dosing speed:	100.00 %	Filling speed:	30 s	
Maximum dosing volume:	50.00 ml			
Unit values				
Unit size:	20ml			
Unit ID:	1296649042			
Reagent:	AgNO3 0.1 mol/L			
Batch ID:	Any Comment			
Concentration [mol/l]:	0.10000			
Determined at:	01/18/13 23:13:00			
Expire date:	12/31/12			
Opened/compounded:	08/19/11			
Test according ISO 8655;	01/01/00			
Last modification:	02/15/13 9:54:17			





Hints

If you have any questions on the application, you can feel free to contact us..

Literature

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