

## Application Memo

# Salinity (NaCl) in Sauce

Industry	Seasoning
Instrument	Automatic potentiometric titrator
Measurement method	Precipitation titration
Standards	

## 1. Overview

Salinity (NaCl) in the sauce is determined by titration with 0.1mol/L silver nitrate after nitric acid is added to the sample. Titration goes up to the endpoint, which is the maximum inflexion point on the titration curve. Salinity is calculated from the titration volume of the silver nitrate solution.

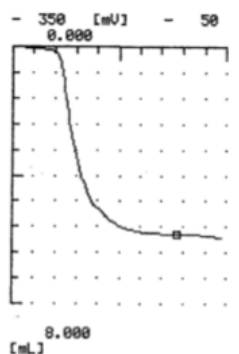
## 2. Apparatus

Main unit	Automatic potentiometric titrator (preamplifier: STD)
Electrode	Silver electrode Mercury sulfate reference electrode

## 3. Reagents

Titrant	0.1mol/L silver nitrate solution
Solvent	Pure water
Additive	Nitric acid

## 4. Example



—Titration curve—

—Measurement results—

	Sample (g)	Titer (mL)	NaCl (%)
1	0.5061	5.8357	6.741
2	0.5081	5.8685	6.752
3	0.5073	5.8546	6.747
Average			6.747
SD			0.006
RSD(%)			0.08

Please feel free to contact us for any further information.

<Contact> Kyoto Electronics Manufacturing Co., Ltd.

Overseas Sales & Marketing Sect.

<http://www.kyoto-kem.com/en/contact/form.php>