

Application Memo

Salinity of Gochujang (Korean Red Chili Paste)

Industry	Food & beverage
Instrument	Automatic potentiometric titrator
Measurement method	Precipitation titration
Standards	

1. Overview

Salinity of gochujang is determined referring to Japanese Agricultural Standards (JAS) for flavor seasoning. The sample is titrated with 0.05mol/L silver nitrate solution up to the endpoint. The salinity is obtained from the percentage of sodium chloride contained in total sample size. Endpoint is found at the maximum point of inflection.

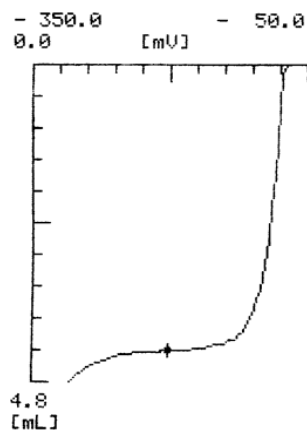
2. Apparatus

Main unit	Automatic potentiometric titrator (preamplifier STD)
Electrode	Combined silver electrode (Internal solution: 1mol/L KNO ₃)

3. Reagents

Titrant	0.1mol/L silver nitrate solution
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4. Example



-Measurement results-			
	Sample (g)	Titer (mL)	Salinity (%)
1	0.3259	4.3512	7.865
2	0.3186	4.2403	7.841
3	0.3206	4.2737	7.853
Average			7.853
SD			0.012
RSD(%)			0.16

Please feel free to contact us for any further information.

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