

Application Catalog

Salinity of Tobanjan (Chinese Chili Bean Sauce)

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

1. Overview

Salinity of tobanjan 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.

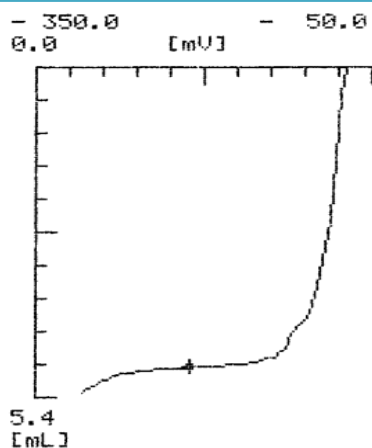
2. Apparatus

| | |
|-----------|--|
| 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 |
|---------|----------------------------------|

4. Example



| -Measurement results- | | | |
|-----------------------|---------------|---------------|-----------------|
| | Sample (g) | Titer (mL) | Salinity (%) |
| 1 | 0.2024 | 4.9239 | 14.33 |
| 2 | 0.2183 | 5.3432 | 14.42 |
| 3 | 0.2022 | 4.9667 | 14.47 |
| Average | | | 14.41 |
| SD | | | 0.070 |
| RSD(%) | | | 0.49 |

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>