

## Application Memo

# Salinity of Oyster Sauce

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

## 1. Overview

Salinity of oyster sauce is determined referring to Japanese Agricultural Standards (JAS) for worcestershire sauce. 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.

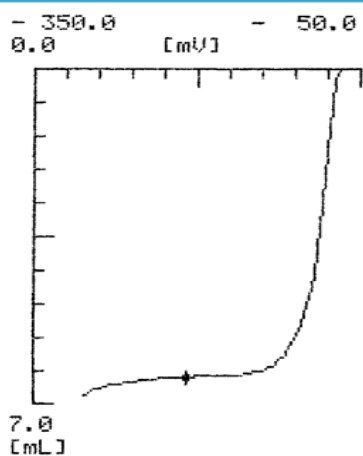
## 2. Apparatus

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

## 3. Reagents

Titrant	0.1mol/L silver nitrate solution
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## 4. Example



	Sample (g)	Titer (mL)	Salinity (%)
1	0.3095	6.4554	12.29
2	0.3129	6.5554	12.34
3	0.3070	6.4147	12.31
Average			12.31
SD			0.027
RSD(%)			0.22

Please feel free to contact us for any further information.

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