

Application Memo

Moisture in Sauces and Alcoholic Beverages

Industry	Food and beverage
Instrument	Karl Fischer moisture titrator
Measurement method	Volumetric titration (Direct method)
Standards	JIS K0113, ASTM E203, ISO 760

1. Overview

Moisture titration with Karl Fischer reagent is the most reliable moisture measurement method in the world. The procedure is adopted in many official standards as test method specified in ISO, ASTM, DIN, BS and JIS.

Here in this application, we measure water content in the samples sulfate by direct method of KF titration according to JIS K 0113.

These samples are usually soluble in water and easy to measure water content.

2. Apparatus

Main unit	Karl Fischer moisture titration volumetric system
Electrode	Twin platinum electrode

3. Reagents

Titrant	KEMAQUA titrant TR-5
Solvent	KEMAQUA solvent MET for general

4. Example

Sample	Sample size (g)	Water content	
		mg	%
Soy sauce	0.1046	78.21	74.77
Worcestershire sauce	0.0704	55.39	78.68
Whisky	0.0794	55.19	69.51
Sake	0.0207	17.08	82.51
Japanese distilled spirit	0.0831	65.47	78.79

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>