

Application Memo

Moisture Determination in Candy

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 sample by direct method of KF titration according to JIS K 0113.

The candy dissolved in the solvent is warmed at less than 45°C to extract the water content and measure.

2. Apparatus

Main unit	Karl Fischer moisture titration volumetric system Heat extractor for sugar samples
Electrode	Twin platinum electrode

3. Reagents

Titrant	KEMAQUA titrant TR-5
Solvent	KEMAQUA solvent SA for sugar

4. Example

—Measurement results—

Sample	Sample size (g)	Moisture content	
		mg	%
Candy	1.0122	25.19	2.49

Please feel free to contact us for any further information.
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