

KF Application Note No. K- 20

Title: Water in flour (meal)

Summary: The water content of flour is determined according to Karl Fischer. To shorten the analysis times and to obtain more precise results the determinations are carried out at 50 °C.

Sample: Flour (meal)

Sample Preparation: none

Instruments and Accessories: 701 KF Titrino or 720 KFS Titrino, 703 Titration Stand, printer, thermostatic circulation system

Analysis: Pour 25 mL methanol into the titration vessel, heat the solution to 50 °C and condition it. Add ca. 0.3 g sample using a glass weighing spoon (the exact sample mass is determined by difference weighing) and start the automatic determination with an extraction time of 60 s.

Reagents:

Solvent: methanol (dry)

Titrant: Hydranal Composite 5 (Riedel-de Haën)

Results: AVG(3) = 12.90 +/- 0.15 % water

Settings: 701 KF Titrino

>titration parameters

extr.time	60 s
stop crit.:	drift
stop drift	30 uL/min

>preselections

conditioning:	on
req.smpl size:	on
report:	full