

KF Application Note No. K- 40

Title: Water in margarine

Summary: The water content of margarine is determined according to Karl Fischer.

Sample: Three different margarines

Sample Preparation: Melt the sample with stirring in order to homogenise it.

Instruments and Accessories: 701 KF Titrino, 720 KFS Titrino or 758 KFD Titrino, 703 Titration Stand, printer

Analysis: Pour ca. 30 mL solvent into the titration vessel and condition it. Then add ca. 0.3 g sample using a syringe (without needle) and start the water determination.

Reagents:

Solvent: methanol/chloroform 1 : 1

Titrant: Hydranal Composite 5 (Riedel-de Haën)

Results: Sample A: AVG(3) = 21.12 +/- 0.09 %
Sample B: AVG(3) = 18.31 +/- 0.22 %
Sample C: AVG(3) = 18.87 +/- 0.13 %

Settings: 701 KF Titrino

>titration parameters

extr.time	0 s
stop crit.:	drift
stop drift	15 uL/min

>preselections

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