

KF Application Note No. K- 25

Title: Water in potato crisps

Summary: The water content of potato crisps is determined according to Karl Fischer using the oven method (140 °C).

Sample: Potato crisps

Sample Preparation: Break the crisps into small pieces (without opening the package).

Instruments and Accessories: 701 KF Titrino, 720 KFS Titrino or 758 KFD Titrino, 703 Titration Stand, 707 KF Drying Oven, printer

Analysis: Dry the sample boats in an oven at 200 °C for 30 min and then allow them to cool in a desiccator.
Heat the 707 KF Drying Oven to 140 °C and set the flow rate of the air stream to 100 mL/min. Weigh exactly ca. 1.5 g sample into the aluminium insert of a dry sample boat. Start the determination with the «start» button on the 707. During the purge time put the sample boat into the cold compartment of the oven and close the oven tube. After the purge time the sample boat is automatically transported into the hot oven compartment.
The blank of the sample boats is determined in the same way.

Reagents:

Solvent: methanol (dry)

Titration: Hydranal Composite 5 (Riedel-de Haën)

Results: AVG(3) = 1.79 +/- 0.02 % water

Settings:	707 KF Oven	701 KF Titrino
temperature	140 °C	>titration parameters
unit gas flow:	mL/min	extr.time 180 s
min.gas flow	70 mL/min	stop crit.: drift
gas type:	air	stop drift 20 uL/min
purge time	15 s	>preselections
cond.time	0 s	req.smpl size: on
		report: full