



The Key Ingredient for Quality Metrohm Food Analyzers

Food Moisture Analyzer

Water in food exists in different forms and directly affects quality and shelf life. To ensure total moisture is analyzed, use the Metrohm Food Moisture Analyzer with integrated homogenization for consistent moisture extraction and accurate Karl Fischer titration. Because sample preparation is sealed in the titration vessel, this analyzer guarantees no additional water is introduced and water content is accurate. With simple, single touch operation minimal user training is required to execute this AOAC approved method.

Order Number: 29150110 and KIT-TIPT

Included in the package are titrator with propeller stirrer, 800 Dosino, 10 mL dosing unit, complete KF volumetric cell and homogenizer.

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 **Metrohm**

Recipe for Moisture Analysis in Candy

Ingredients

915 Moisture Analyzer	29150110
Polytron PT 1300D Homogenizer	KIT-TIPT
Hydranal Methanol Dry	SIG-TI00154 6x1L bottles
Hydranal Formamide	SIG-TI01541 6x1L bottles
Hydranal Composite 5	SIG-TI00006 6x1L bottles

Directions

Prepare your titrator by conditioning 50mL of working solvent (up to 1:1 mixture of methanol and formamide) in the titration vessel. Measure and add 200 mg of sample to the conditioned vessel and start the analysis. Using the settings below, the sample is automatically homogenized to extract total moisture and titrated to dryness using Hydranal Composite 5.

Settings

Extraction Time	120 sec
Stop Criteria	drift
Stop Drift	20 uL/min
Conditioning	on
Request Sample Size	on
Report	full

Typical Yield

Parameter	Mean (n = 8)	Standard Deviation
% Water	15.45%	0.38%