



Accurate Measurement of Salt in Butter and Cheese

The measurement of salt in food products is becoming increasingly important to large customers. Sending samples away for analysis takes time and prevents real-time manufacturing decisions being taken. Using an autotitrator allows salt measurements to be taken during production for quality control and positive release purposes. The new TitraLab autotitrators supplied by QCL are ideal for this application.

Working with cheese and butter manufacturers we have developed a very simple yet effective SOP which ensures that all salt is extracted from the sample. Combined with the key features of the TitraLab autotitrator this delivers fast, accurate and repeatable results.

Key features of the TitraLab are:

- Patented titration management enabling significantly faster results with no loss of precision
- Precise titrant addition (resolution of 1.38 μ l for a 25ml burette)
- Robust build quality and the use of a plastic based sensing electrode tailored for dairy solutions are ideal in a busy production environment
- Low cost of maintenance items meaning the cost of ownership is significantly less than other manufacturers
- Large graphic display and easy to follow instructions – very little training is required for anyone to use it
- Option to output GLP result data as a single character string – allowing easy connection to LIMS for quality management and traceability purposes

QuadraChem Laboratories has been providing automated titration systems for over 25 years and has recently introduced the TitraLab range of autotitrators. If you would like a demonstration of this method please do not hesitate to contact the product manager, Jamie Duncan on 01342 820820 or email enquiries@qclscientific.com.