NQAC
Nestlé
Quality Assurance Center

Technical Datasheet

Analysis Name:	Moisture Karl Fischer
Method Number:	LI 00.510-2
Scope Application:	Determination of moisture in food by the Karl Fisher method. This method corresponds to the ISO standard methods with small modifications.
Principle of the method:	The test sample is placed in a vapour tight titration cell in the presence of solvent (dry Methanol or mixed with other solvent types) and then titrated using the pyridine-free Karl Fischer reagent containing Sulphur dioxide, iodine and imidazole.
Sample Weight Required:	20g
Method Reference:	-
Analytical Platform:	Voltammetry
Special information:	LoQ is given by the limitation of the balance and instrument settings: 0.001 g/100 g to 100 g/100 g.

Analyte Reported	Common name	Unit	Typical unit of quantification	Reproducibility
Moisture	-	g/100g	0.1	0.4