



Solutions for Dressings

Wet Chemistry Analyses for Producers of Dressings and Mustards

Crude Protein

OPSIS LiquidLINE has solutions for determination of Kjeldahl (TKN) protein following standard methods.

The samples are digested with sulphuric acid to convert nitrogen into ammonium sulphate. The samples are further distilled by steam distillation followed by titration.

Examples: Protein in food dressings and prepared mustards

Our Solution

- The KjelROC Digestor Advanced motor lift makes the digestion efficient and saves valuable operator time.
- OPSIS LiquidLINE Kjeldahl catalyst tablets and glass tubes ensure stable and reliable results.
- KjelROC Analyzer with integrated Titration offers titration with low relative standard deviation and wireless communication saving time and costs.

Standards

AOAC 935.58
AOAC 920.173

Application Notes

LA1000 Application Guide Kjeldahl
Further Notes on request

Total Fat

OPSIS LiquidLINE provides instruments to determine Total Fat according to the standard methods.

The sample is hydrolysed and thereafter extracted in hot solvents. Calculation of total fat content follows after the extract has been dried to a constant weight.

Examples: Total fat in mayonnaise and food dressings

Our Solution

- The HydROC hydrolysis unit offers a unique filter technology that saves time and reduces the risk of errors when moving samples between hydrolysis and extraction.
- The SoxROC extraction unit with batch handling and full automation facilitates the extraction.

Standards

AOAC 950.54
AOAC 938.06

Application Notes

LA1002, Appl. Guide Solvent Extraction
Further Notes on request

Crude Fat

OPSIS LiquidLINE provides instruments to determine Crude Fat with Hot Solvent extraction.

The sample is hydrolysed and thereafter extracted in hot solvents. Calculation of fat content follows after the extract has been dried to a constant weight.

Our Solution

- The SoxROC extraction unit with batch handling and full automation facilitates the extraction.
- The instrument provides significant time savings versus cold extraction and a recovery of over 90% of used solvents.

Standards

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Application Notes

LA1002, Appl. Guide Solvent Extraction
Further Notes on request