



CONCEPT LIFE SCIENCES

METHOD STATEMENT NUT011 CHLORIDE

INTRODUCTION

The performance of this method is validated in accordance with internationally recognised procedures.

This method is only conducted at the following CLS Laboratories: Cambridge

This procedure describes the determination of chloride in foodstuffs

PRINCIPLE

The chloride concentration is determined by extracting with hot water, dissolving the chloride ions, and measuring the chloride content by electrochemical detection. Some samples may require ashing prior to dissolving.

PERFORMANCE CHARACTERISTICS

SUBSTANCES DETERMINED

Chloride. Usually reported as sodium chloride.

RANGE OF APPLICATION

0.1 – 100 g / 100 g

LIMIT OF DETECTION

0.1 g / 100 g

ANALYTICAL QUALITY CONTROL

Analytical quality control is maintained by a number of measures:

- Calibration with authentic standards (with defined minimum performance characteristics)
- Analysis of control samples within each analytical batch, such as independent standards, matrix spikes or reference materials
- Ongoing quality assured by the use of control charts in conjunction with warning and action limits for the QC sample data
- Participation in external proficiency testing and interlaboratory schemes such as FAPAS

REFERENCES

- Pearson's Chemical Analysis of Foods, 9th Edition, Longman Group UK Limited, 1991, 0-582-40910-1.
- AOAC 971.19