



Overview

Potassium in wine is determined by a Thermo technique called KAP Analysis. Aliquots of a potassium standard are added automatically to a diluted sample, containing a potassium ion-selective electrode. The Orion 960 calculates sample concentration and electrode slope, and verifies the results through a spike recovery test.

Market	Food and Beverage	Species Measured	Potassium
Sample	Wine	Sample Size	1.0g
		Typical Concentration	37 mg/100g
Technique #	2 Single Known Addition	Electrode	Potassium 9319BN; DJ Ref 900200

Solutions

Sample Prep Accurately pipet 4 mL of sample into a beaker, and add about 40 mL of DI water. The sample is now ready for analysis.

Statistics

of Trials 10 **Mean** 37.12mg/100g **%CV** 0.56 **Analysis Time** 1.0minute(s)

Comments Rinse the electrodes, stirrer, and dispenser probe between measurements with deionized water.

Method Parameters

Sample Volume/Weight	0.99 g	Timed or Stability Readings	3.0 mV/min stability
Constant Increment	18.0 mV	Number of Endpoints	1
Max Titrant Volume	5.00 mL	Desired Units	mg/100g
Molecular weight	39.10 g	Predose	none
Prestir	3.0 second(s)	Additional Parameters	Total Solution Volume = 52.00 mL, Precision = 2.0%
Reaction Ratio	1.00		