GARLIC SAUCE

dry matter content determination

The amount of water in food products is one of quality-related parameters that determine the product flavor and its use-by date. The surplus of water in the structure of the product is unfavorable because it initiates hydrolytical changes that result in substantial drop of quality and sensory qualities of the product, such as flavor, aroma, etc. For this reason the inspection of water content in the product is essential at all stages of the production. A precisely measured and limited amount of water guarantees long life of the product, which is one of every manufacturer's pro-consumer steps.

With respect to semi-fluid products, such as sauces, mustard, ketchup, the knowledge of the dry matter content is important. It is a product mass after removing all ingredients that evaporate while heating. This is mainly water but also fats and aromas. The method of measuring the water or dry matter content to be used in testing must assure accuracy and highly precise results. This can be achieved with the use of MA R, MA X2, MA X7 and MA 5Y moisture analyzers by Radwag.



The application note includes basic information for validation of the garlic sauce drying method with the use of MA R, MA X2, MA X7 and MA 5Y moisture analyzers series by Radwag Wagi Elektroniczne. The application note may be the basis for elaborating own drying method with special regard to distinctive features of the product in question.

Metrology, Research and Certification Center, Radwag Wagi Elektroniczne, Poland
Toruńska 5, 26-600 Radom, Poland +48 48 386 60 00, e-mail: office@radwag.com, www.radwag.com

TERMS

ACCURACY of determining water / dry matter content is the difference between the result of the water / dry matter content received in the moisture analyzer method and the result of the water / dry matter content received while drying the same sample through a reference method.

PRECISION is a degree of compliance between independent results of the test, received in specific conditions. The measure of precision is a standard deviation from a series of several measurements.

REFERENCE METHOD

The reference method parameters are usually specified in standards or other discipline-specific documents as the so-called guides. If such documents are unavailable, the drying temperature that does not cause the sample to change colors is used. Such an approach applies to products that have been previously dehydrated and to raw products.

SAMPLE PREPARATION

Before testing, samples must be stored in sealed packaging. Semi-fluid samples must be mixed before testing.

METHOD DESCRIPTION

Weigh glass vessels with a glass rod and pre-dried quartz sand in the amount of ca. 15 g. Mix the sample of the sauce and then place the sample in the amount of ca. 5 g in glass weighing vessels on pre-dried quartz sand. Mix the sauce sample with sand by means of the glass rod that must be left in the vessel. The use of sand as a foundation is aimed at eliminating creation of the shell on the surface of the sample in question. Specify the real mass of samples with the use of the balance whose weighing accuracy is 0.1 mg (AS 220.X2). Put weighing vessels with the sample and lids into the temperature-controlled laboratory dryer. Dry samples at the temperature of 105^{o}C for 3 hours. After this period, remove vessels and put into the desiccator to let them cool down and weigh afterwards. Place samples in the laboratory dryer again and keep on drying them for 30 minutes. Cool them down and weigh again. Repeat the procedure until you obtain a stable sample mass or record the sample mass growth after drying.

ACCESSORIES

Laboratory dryer, weighing vessels, quartz sand, glass rods, balance AS 220.X2, laboratory spoon.

RESULTS

Sample name	GARLIC SAUCE
Dry matter content (%)	57.33
Standard deviation (%)	0.11

GARLIC SAUCE DRY MATTER CONTENT – MOISTURE ANALYZER

The water content testing with the use of the moisture analyzer (IR radiation) entails two phenomena: convection and radiation. The sample temperature rises from outer layers to the bottom of the sample. The temperature gradient in the sample structure minimizes through optimization of the thickness of the dried sample and drying temperature.

SAMPLE PREPARATION

Before testing, samples must be stored in sealed packaging. Semi-fluid samples must be mixed before testing.

ACCESSORIES

MA R, MA X2, MA X7 and MA 5Y moisture analyzer, laboratory spoon, disposable aluminum weighing pans.

METHOD DESCRIPTION

Set drying parameters presented below. Collect the sample with a mass of ca. 3 ÷ 4 g and distribute a thin layer of the sample throughout the weighing pan. Lock the drying chamber manually or automatically.

DRYING PARAMETERS / RESULTS

Sample name	GARLIC SAUCE
Drying profile	Standard
Drying temperature	110°C
Sample mass (g)	~ 3
End of analysis	Auto 2
Dry matter content (%)	57.42
Standard deviation (%)	0.09
Analysis time $\acute{x}$ (min)	~ 15

ACCURACY OF THE MA R, MA X2, MA X7, MA 5Y METHOD

Sample name	GARLIC SAUCE
Dry matter content Ref. (%)	57.22 ± 0.11
Dry matter content MA (%)	57.42 ± 0.09
Analysis accuracy (%)	|0.20|

RESERVATION

The method in question has been verified by the Research Laboratory, yet the results do not include factors arising from diversity of tested samples, operators' personal skills as well as measuring capability used by moisture analyzer users. For this reason Radwag shall not be held responsible for drying parameters but they can be used to elaborate own drying method.