



NQAC

Nestlé Quality Assurance Center
Dublin

Technical Datasheet

Analysis Name: Chloride (Salt) by Potentiometric Titration

Method Number: ISO 21422.2018

Scope of Application: This method is applicable to a wide range of food products, including fortified milk and cereal products, clinical nutrition products, culinary products, meat products and petfoods.

Description: This is a quantitative method for the determination of chloride and sodium chloride contents by potentiometric titration using silver nitrate, AgNO₃.

Sample Weight Required: 25 g

Analytical Platform: Autotitrator- Potentiometric

Special Information: This method is not completely specific for chloride. Interferences from bromide and iodide may occur. These interfering anions only occur in low concentrations (i.e. close to LOQ) with respect to chloride in food products and are thus unlikely to produce significant errors in the results.

Analyte Reported	Alias	Unit of Measure	Limit of Quantification	Reproducibility
Chloride		mg/100 g	1	All matrices = 15% Meat and meat products = 30%
Sodium Chloride	salt	g/100 g	0.01	All matrices = 15% Meat and meat products = 30%