

DETERMINATION OF POTASSIUM IN FRUIT JUICES

This is a method for the determination of potassium levels in fruit juices such as blackcurrant, orange, lemon, grape, etc. This method is also suitable for the determination of potassium in wine.

Equipment Required

1. EDT directION Dr359TX Ion Meter or pH meter with millivolt scale
2. EDT directION PotassiumCombination ion selective electrode (3031)

Reagents

1. Potassium chloride (analar)
2. Sodium chloride (analar)
3. 1.0 Molar TEACL ISAB solution
4. Distilled/deionised water

Standards Preparation

1. Potassium stock/standard solution 1000 mg/l. Dissolve 1.910g KCl (analar) in distilled water in a volumetric flask and dilute to 1000 mls.
2. Prepare 100 ml of 100 mg/l, 10 mg/l and 1 mg/l standards from the stock solution by serial dilution.

Sample Preparation

Pipette 5 ml of fruit juice into a 50 ml volumetric flask. Dilute to the mark with distilled water.

Ionic Strength Adjuster Preparation

1. Prepare 1 Molar TEACL solution in distilled water.
2. Add 1.0 ml of ISAB to each 50 ml of sample or standard to keep a constant background strength.

Method

Take 50 ml of 1 mg/l K^+ standard and add 1 ml of ISA.

Immerse electrode tip and measure the electrode potential (mV). Read the remaining standards in increasing concentrations in the same way, making sure to rinse electrodes before a different solution is measured. Construct a standard curve of mV vs concentration on semi-log paper.

Measure 50 mls of sample dilution with 1.0 ml ISA in the same manner as the standards.

Note : Using an EDT Ion Meter allows the user to calibrate and read in direct concentration units without the need for manual plotting or interpolation

Calculation

Interpolate from the graph the concentration of K^+ present in the sample using its mV reading. This value should then be multiplied by 10 due to the dilution factor. The result is expressed in mg/l.