

# **Application News**

**Total Organic Carbon Analysis** 

### **Quality Control of Vinegar by TN Measurement**

# No. **066**

Measurement of the TN (total nitrogen) concentration in a food can make available information on the concentrations of nitrogen compounds within that food, such as proteins and amino acids. Vinegar is a cooking ingredient which is made from materials such as grains or fruit, and the amount of proteins and amino acids that originate from such materials greatly affect the taste of the vinegar. It is therefore possible to check the quality of vinegar with the concentration of proteins and amino acids by TN measurement.

The Kjeldahl method, which is widely used to measure the amount of proteins in food, requires multiple reagents to treat each sample as well as processes such as digestion and distillation.

Measurements therefore require work by operators for over several hours. The TNM-L total nitrogen unit for Shimadzu total organic carbon analyzer utilizes the thermal decomposition-chemiluminescence method, enabling rapid measurement taking only about 5 minutes per measurement without reagents. If an autosampler is used, automatic measurement of multiple samples is possible as well.

This application news introduces example TN measurements of various vinegar types using Shimadzu TOC-L<sub>CPH</sub> total organic carbon analyzer and TNM-L total nitrogen unit.

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#### Analysis Method

Five types of vinegar made from different materials (rice vinegar, brown rice vinegar, grain vinegar, apple cider vinegar, and balsamic vinegar) were targeted for TN measurement. Rice vinegar, brown rice vinegar, grain vinegar, and apple cider vinegar were diluted by a factor of 100 with pure water, and balsamic vinegar was diluted by a factor of 500. The obtained measurement results are corrected by the respective dilution factor. A calibration curve was made using 20 mgN/L aqueous solution of potassium nitrate.

**Table 1 Measurement Samples** 

Sample	Main Materials
Rice vinegar	Rice
Brown rice vinegar	Brown rice
Grain vinegar	Wheat, corn
Apple cider vinegar	Apple cider
Balsamic vinegar	Grape juice



#### **Table 2 Measurement Conditions**

Analyzer :  $TOC-L_{CPH} + TNM-L$  total nitrogen unit

Catalyst : TOC/TN catalyst Measurement item : TN (total nitrogen)

Calibration curve : Single point calibration curve using 20 mgN/L aqueous solution of potassium nitrate

Sample : Commercially available rice vinegar, brown rice vinegar, grain vinegar, apple cider vinegar, and

balsamic vinegar

Dilution factor : Diluted by 100: rice vinegar, brown rice vinegar,

grain vinegar, apple cider

vinegar

Diluted by 500: balsamic vinegar

#### Analysis Results

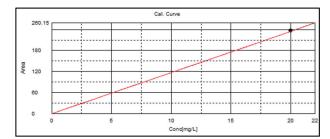
The TN measurement results of the five vinegar types are shown in Table 3 and Fig. 1. We can see that the TN of all samples is measured with good accuracy.

These results show that since the amount of proteins and amino acids contained in the materials differ by each vinegar type together with the production method, the TN concentration differs with each vinegar type.

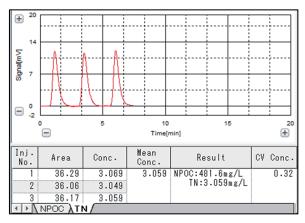
Table 3 Measurement Results

Sample	TN Measurement (mgN/L)
Rice vinegar	306
Brown rice vinegar	1650
Grain vinegar	357
Apple cider vinegar	24.4
Balsamic vinegar	912

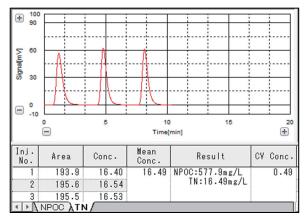
#### Analysis Data



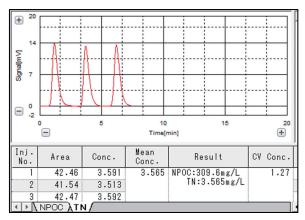
TN calibration curve



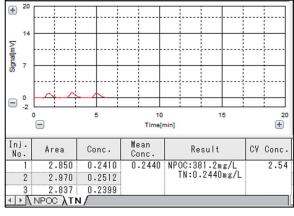
Sample: Rice vinegar diluted by 100



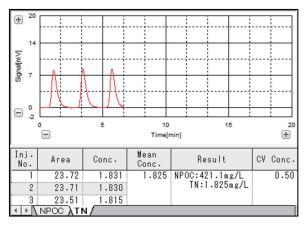
Sample: Brown rice vinegar diluted by 100



Sample: Grain vinegar diluted by 100



Sample: Apple cider vinegar diluted by 100



Sample: Balsamic vinegar diluted by 500

Fig. 1 Measurement Data

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