

Specific Sodium Determination Simple and Accurate



Health risks related to excess salt

The salt content of food products influences the taste, but can also adversely affect health. There is a clear link between sodium intake and high blood pressure. The World Health Organization (WHO) has published data showing that blood pressure is the number one health-risk factor in Europe and food producers are forced to declare or even reduce the standardly used salt (sodium chloride) content in foods.



Simple and accurate analysis

This instrument has been specifically designed to simplify the determination of sodium in food products using the standard addition technique. Simply add a sample and ionic strength adjustment (ISA) solution and start the measurement. That's it! No system calibration is necessary. Specific sodium analysis has never been so quick and easy.



Reduce investment and operation costs Not only does the Sodium Analyzer reduce initial investment costs, it also reduces operation costs. Replace the silver nitrate (AgNO₃) titrant normally used for chloride determination with the cheaper and safer sodium standards and reagents.Save operator time and increase productivity with fast sample measurements.

www.mt.com/SodiumAnalyzer

