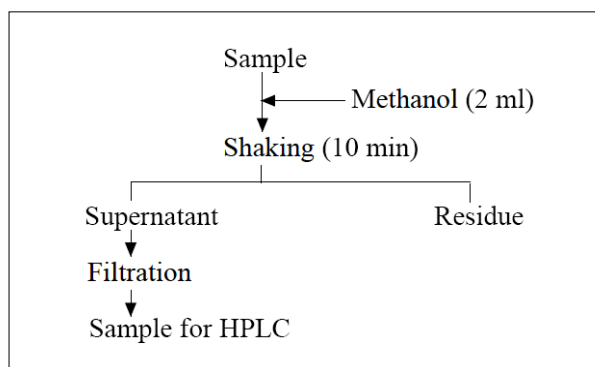


Analysis of organic acids in soy sauce

Organic acids in soy sauce were analyzed by the Organic Acid Analysis System with the post label method using pH indicator Bromthymol Blue (BTB) as a reagent. Soy sauce was pretreated as follows.



Conditions:

Pump: PU-980
 Detector: UV-970
 Wavelength: 445nm
 Column: Shodex Ionpak C-811 x 2
 Eluent: 0.003M HClO₄
 Flow rate: 1.0 ml/min
 Temperature: 60 degree celsius
 Reagent: 0.0002M BTB + 0.015M Na₂HPO₄
 Reagent flow rate: 1.5 ml/min
 Sample:

1. Citric acid
2. Malic acid
3. Succinic acid
4. Lactic acid
5. Formic acid
6. Acetic acid
7. Pyroglutamic acid

