

Application note

Version 1

Determination of nitrite in meat

Overview

Parameter	Nitrite
Test	QUANTOFIX® Nitrite (REF 91311)
General information	Nitrite is added to processed as a preservative. Moreover, nitrites contribute to the characteristic pink color and flavor of cured meats. However, excessive levels can affect the taste and appearance of the meat negatively, impacting consumer acceptability and safety due to the toxicity of nitrite. To receive correct results with the test strips QUANTOFIX® Nitrite, we recommend a modified measurement method for liquid and powder samples.



Sample preparation, execution, and calculation of the result

Sample preparation

1. Mince 10 g of a meat sample.
2. Put 5 g of the minced meat into a mixer and add 8 mL 1N sodium acetate solution (13.6 g sodium acetate in 100 mL distilled water).
3. Mix for 1 min.
4. Filter through a soft filter (e.g. MN 617), pressing lightly if necessary to obtain some filtrate.

Analysis

5. Analyze the filtrate according to the instructions

Interpretation

The nitrite concentration must conform with the specifications for the respective meat product.

Reagents

- QUANTOFIX Nitrite, REF 91311
- 1N Sodium acetate solution (13,6 g Sodium acetate in 100 ml water)
- Filter paper MN 617 (for example folded filters, 15 cm: REF 534007)

Contact

If you have further questions, please do not hesitate to contact us:

Technical support and customer service:

Tel.: +49 24 21 969-333
E-Mail: support@mn-net.com

For orders (international):

E-Mail: sales@mn-net.com