



Overview The calcium content in tomatoes is determined by a multiple known addition technique using 0.1 M calcium standard on the Orion 960 Autochemistry System. A half-cell calcium electrode is used along with a single junction reference electrode, and the 960 calculates the result and reports it as %w/w or ppm (w/w).

Market	Food and Beverage	Species Measured	Calcium
Sample	Diced Tomatoes	Sample Size	Approximately 10 g
		Typical Concentration	~0.05 % Ca ²⁺ (w/w)
Technique #	Single Known Addition	Electrode	Calcium electrode 9320BN, SJ Ref 900100
Solutions	Calcium Known Standard (Cat. 922006); Calcium Ionic Strength Adjustor (Cat. 932001); Reference Electrode Fill Solution (Cat. 900011). Thermo Orion 960 (Cat. 096000); Calcium Plastic Membrane Half-Cell (Cat. 932000); Single Junction Referenc		

Sample Prep In a blender liquefy tomato sample. Weigh and record approximately 10 g of liquefied tomatoes, and the quantitatively transfer this to a 500ml volumetric flask, filling to the line with deionized water. Place solution on magnetic stirrer, and allow about 15 minutes to mix thoroughly. Pipette 50 ml of the mixed tomato solution, and an additional 1 mL of calcium ISA into a plastic beaker. Place electrode in solution and pre-stir for 1 minute.

Statistics

of Trials 7 **Mean** 0.5315 % Ca²⁺ (w/w) **%CV** 2.43 **Analysis Time** 1.9 min

Comments Rinse the electrodes, stirrer, and dispenser probe thoroughly between measurements with deionized water. Tomato solution is kept on the magnetic stirrer to make sure all samples are homogeneous. And samples. Sample weight entered is one tenth of the weighed sample.

Method Parameters

Sample Volume/Weight	1.00030 g	Timed or Stability Readings	3.0 mv/min
Constant Increment	9.0 mv	Number of Endpoints	
Max Titrant Volume	10.000 ml	Desired Units	%w/w
Molecular weight	40.08	Predose	0
Prestir	30.0 sec	Additional Parameters	TOTAL SOLN VOL 51.00 MI; standard 0.1000 m of Ca ²⁺ ; FRECISION 2.0 %;
Reaction Ratio	1.0		