

Analysis Techniques for Minute Quantities of Residual Hydrogen Peroxide in Tetra Pak Aseptic Package

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ABSTRACT

In this report, we will discuss the analysis about the residual hydrogen peroxide in Tetra Pak aseptic package and compare the difference among Potentiometric titration method, 4-aminoantipyrine (4-AA) colorimetry and Oxygen electrode method for the determination residual hydrogen peroxide. In Potentiometric titration method, 0.001 N potassium permanganate was used as titrant through a micro burette to react with hydrogen peroxide. As for 4-aminoantipyrine (4-AA) colorimetry method, use both OPD and horseradish peroxidase to react with hydrogen peroxide, to give a color change and use UV-VIS spectrophotometer to measure the absorbance and then to quantify the hydrogen peroxide. The principle of Oxygen electrode method, after the addition of catalase will the released oxygen was measured by a recorder peak for determining minute quantities of residual hydrogen peroxide. In Potentiometric titration method, the variability of error is very huge, for the influence of platinum electrode aged. The disadvantage of 4-aminoantipyrine (4-AA) colorimetry method is higher cost and can't keep longer after reagent compounded. The advantage of oxygen electrode method is fast, convenient, cheap, accurate, and good reproduction. Keywords: Hydrogen peroxide, Aseptic package, Potentiometric titration method, 4-aminoantipyrine (4-AA) colorimetry method, Oxygen electrode method.

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Table of Contents

目錄 頁次 封面內頁 簽名頁 授權書.....	iii	中文摘要.....	iv
.....iv 英文摘要.....	v	誌謝.....	vi
.....vi 目錄.....	vii	圖目錄.....	viii
.....ix 表目錄.....	x	第一章 緒論.....	1
.....1 第二章 文獻回顧.....	6	2.1 過氧化氫殺菌效力的探討.....	6
.....6 2.1 過氧化氫之製作.....	11	2.2 過氧化氫之應用.....	11
.....11 2.3 H ₂ O ₂ 的性質.....	15	2.3 H ₂ O ₂ 的應用.....	15
.....15 2.5 無菌包裝的起源.....	17	2.6 無菌包裝的製造流程.....	17
.....17 2.7 無菌包裝材料的介紹.....	21	2.7 無菌製程及包裝在環保上的優點.....	21
.....21 2.7 無菌包裝材料的介紹.....	27	2.8 無菌製程及包裝在環保上的優點.....	27
.....27 第三章 研究方法.....	33	3.1 前言.....	33
.....33 3.2 實驗材料與方法.....	35	3.1 前言.....	35
.....35 3.2 實驗材料.....	36	3.2 實驗材料.....	36
.....36 3.2.2 實驗方法.....	37	3.2.1 實驗材料.....	36
.....37 第四章 結果與討論.....	55	3.2.2 實驗方法.....	37
.....55 第五章 結論與未來展望.....	60	3.2.2 實驗方法.....	37
.....60 5.1 結論.....	60	3.2.2 實驗方法.....	37
.....60 5.2 未來展望.....	60	3.2.2 實驗方法.....	37
.....60 參考文獻.....	62	3.2.2 實驗方法.....	37
.....62 圖目錄 頁次 圖1.1 三種方法之雙氧水標準品與食品殘留量之微量分析.....	4	3.2.2 實驗方法.....	37
.....4 圖2.1 無菌包裝製程中包裝材料之滅菌方式.....	18	3.2.2 實驗方法.....	37
.....18 圖2.2 利樂包(Tetra Pak)無菌果汁生產線製造流程.....	22	3.2.2 實驗方法.....	37
.....22 圖2.3 TBA9滅菌系統流程圖.....	25	3.2.2 實驗方法.....	37
.....25 圖2.4 TBA9機器外觀圖.....	26	3.2.2 實驗方法.....	37
.....26 圖2.5 利樂包雙氧水浴槽.....	28	3.2.2 實驗方法.....	37
.....28 圖2.6 利樂包TBA9 包材紙路圖.....	29	3.2.2 實驗方法.....	37
.....29 圖2.7 利樂包無菌包裝材料.....	32	3.2.2 實驗方法.....	37
.....32 圖3.1 電位滴定曲線.....	39	3.2.2 實驗方法.....	37
.....39 圖3.2 電位滴定法檢量線.....	40	3.2.2 實驗方法.....	37
.....40 圖3.3 電位滴定法檢量線斜率變化.....	41	3.2.2 實驗方法.....	37
.....41 圖3.4 4-AA方法--檢測H ₂ O ₂ 的反應機構.....	42	3.2.2 實驗方法.....	37
.....42 圖3.5 氧電極法 過氧化氫微量分析實驗裝置圖.....	50	3.2.2 實驗方法.....	37
.....50 圖3.6 氧電極法-過氧化氫微量分析流程圖.....	51	3.2.2 實驗方法.....	37
.....51 圖3.7 過氧化氫殘留量分析與氧電極Response之關係圖.....	52	3.2.2 實驗方法.....	37
.....52 圖3.8 氧電極法 過氧化氫模擬樣品之檢量線.....	53	3.2.2 實驗方法.....	37
.....53 表目錄 頁次 表1.1 食品中雙氧水殘留量之微量分析比較表.....	3	3.2.2 實驗方法.....	37
.....3 表2.1 過氧化氫對微生物殺菌效力之D值比較表.....	7	3.2.2 實驗方法.....	37
.....7 表2.2 二價金屬離子對H ₂ O ₂ 殺菌效果之影響.....	10	3.2.2 實驗方法.....	37
.....10 表2.3 工業級H ₂ O ₂ 規格表.....	13	3.2.2 實驗方法.....	37
.....13 表2.4 不同製造商應用於無菌包裝系統介紹.....	16	3.2.2 實驗方法.....	37
.....16 表2.5 無菌包裝材料殺菌方式的適用範圍及其優缺點.....	20	3.2.2 實驗方法.....	37
.....20 表2.6 環境、設備及包裝材料對微生物問題探討.....	23	3.2.2 實驗方法.....	37
.....23 表2.7 利樂包紙捲材質表.....	31	3.2.2 實驗方法.....	37
.....31 表3.1 4-AA方法-過氧		3.2.2 實驗方法.....	37

化氫模擬測試結果.....	45	表3.2 氧電極法-微量雙氧水模擬樣品測試.....	54	表4.1 三種H ₂ O ₂ 微量分析方法之比較.....	58	表4.2 氧電極法與4-AA比色法在各種食品中過氧化氫檢測結果之比較.....	59
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