



Environment, soil, geology, marine science



Organic chemistry, pharmacy



Food analysis & security



Petrol chemistry, coal, energy



Quality control


# Carbon, Nitrogen and Hydrogen in Cocoa


**Instrument: ECS 8020**

**Mode: CHNS**


**Pretreatments: none**



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**NC TECHNOLOGIES**  
Innovative Elemental  $\mu$ -Analysis

# Carbon, Hydrogen and Nitrogen in Cocoa



Cocoa is one of the most used ingredients in the world; its usage, at both industrial and domestic levels for an impressive amount of food produced every year, implies a strong control on raw materials and their quality.

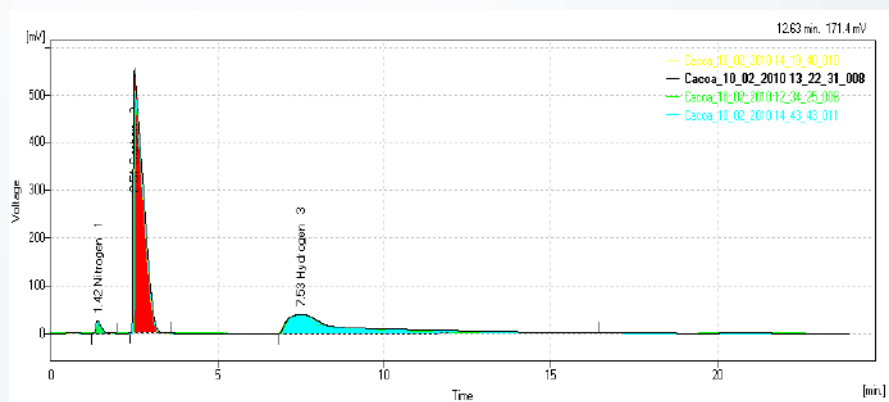
The elemental analysis on such food type can give in few times some general information about the characterization of cocoa samples. The analysis can give also immediately some important parameters like ash content or nitrogen content.

Thanks to the connection to the IRMS systems (see the ID Micro® IRMS), the isotopes ratios of Carbon and Nitrogen can be easily detected. The main application is the geographical and varietal origin. These parameters are also useful for the quality control checks, raw materials evaluations and traceability of final products.

Parameter	Nitrogen	Carbon	Hydrogen
Average	2.68	44.09	5.71
Standard deviation	0.05	0.61	0.15
Average Accuracy	1.87	1.37	2.54

All reported values unit: %

- ✓ Configuration: CHNS
- ✓ Furnaces: No. 2
- ✓ Sampler: Pneumatic
- ✓ Chemical standard: acetanilide



To send your samples for free demonstration analyses:  
[info@nctechnologies.it](mailto:info@nctechnologies.it)

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