4221 Determination of Water for Rubber Closures

2 This method applies to the determination of water in rubber closures.

3 Method I (Oven-drying method)

- 4 Take no less than 10 test samples, cut an appropriate amount from the crown of each sample,
- 5 quickly cut into pieces of no more than 3 mm×3 mm ×3 mm in size, mix well, take 2 5 g, lay flat
- 6 in a flat weighing bottle dried to constant weight, with a total thickness of no more than 5 mm,
- weigh accurately, and dry at 110 °C for 5 hours. Take out and transfer to a desiccator, cool, weigh
- 8 accurately. Calculate the water content (%) in the sample based on the weight lost.

9 Method II (Karl Fischer drying furnace-Coulometric titration method)

1. Direct method

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- 11 The test shall be performed under the temperature of $23^{\circ}\text{C} \pm 2^{\circ}\text{C}$ and the relative humidity of
- 12 50% ±5%. Take no less than 10 samples, cut at least one piece vertically from the crown of each
- sample, each piece of appropriately 4 7mm in length. Take all the pieces and accurately weigh
- an appropriate amount (with water content of about 0.5 5 mg) into a Karl Fischer drying furnace
- and determine at 140 °C \pm 2 °C. Titrate to end point using the dead-stop titration (General Chapter
- 16 0701). Perform a blank test. Calculate or read directly from the instrument the water content of the
- sample, where each 1 mg of water corresponds to 10.72 Coulomb.

2. Extrapolation method

- The test shall be performed under the temperature of $23^{\circ}\text{C} \pm 2^{\circ}\text{C}$ and the relative humidity of
- 20 50%±5%. Take no less than 10 samples, cut at least one piece vertically from the crown of each
- sample, each piece of appropriately 4 7mm in length. Take all the pieces and accurately weigh
- 22 an appropriate amount (with water content of about 0.5 5 mg) into a Karl Fischer drying furnace
- 23 and determine at 140 °C \pm 2 °C. Record the curve of water content increasing with time until the
- slope of the curve approach the constant. Take the data at five time points (such as 90, 85, 80, 75,
- and 70 minutes) from the constant slope of the curve, draw the water content curve with the test
- 26 time as the X-axis and the water content as the Y-axis, and the intercept is the water content of the
- sample. Perform a blank test. Calculate using the following equation:

28 Water in sample (%) =
$$\frac{m_1 - m_0}{m \times 1000} \times 100\%$$

- Where, m is the weight of the sample, in mg;
- m_0 is the blank water content determined by extrapolation method, in μg ;
- m_1 is the water content of the sample determined by extrapolation method, in μg ;

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