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 $3 \text{ mm} \times 3 \text{ mm}$ 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,
- 7 weigh accurately, and dry at 110 $^{\circ}$ 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)

10 1. Direct method

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The test shall be performed under the temperature of $23^{\circ}C \pm 2^{\circ}C$ and the relative humidity of 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 ± 2 °C. Titrate to end point using the dead-stop titration (General Chapter 0701). Perform a blank test. Calculate or read directly from the instrument the water content of the

17 sample, where each 1 mg of water corresponds to 10.72 Coulomb.

18 **2. Extrapolation method**

The test shall be performed under the temperature of $23^{\circ}C \pm 2^{\circ}C$ and the relative humidity of 19 20 50%±5%. Take no less than 10 samples, cut at least one piece vertically from the crown of each 21 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 22 and determine at 140 $^{\circ}C \pm 2 ^{\circ}C$. Record the curve of water content increasing with time until the 23 24 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 25 time as the X-axis and the water content as the Y-axis, and the intercept is the water content of the 26 sample. Perform a blank test. Calculate using the following equation: 27

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

- 29 Where, m is the weight of the sample, in mg;
- 30 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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