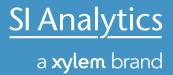
Determination of Total Acidity in Beverages



Titration Application M104

Introduction

This method is used for the quantitative determination of total acidity in fruit juice. Citric acid is the example in this titration application.

HO OH OH

Titration applications for determining the acidity in milk and the acidity in wine are also available.

Required Equipment

Apparatus			
	TL 5000/TL 7000/TL 7750/TL 7800		
	Magnetic stirrer (TM 235 for TL 7000; TM 50 for TL 5000)		
	20 mL exchangeable unit (WA 20) with brown glass bottle for titrant if using TL 7000/TL 7750/TL 7800		
Electrode and Electrolyte			
	pH combination electrode with integrated temperature sensor, such as A 162 2M-DIN-ID (item # 285130275)		
	KCl 3 mol/L electrolyte		
Sol	utions		
	Titrant: Sodium hydroxide solution 0.1mol/L		
	Titer: Potassium hydrogen phthalate (reference material)		
	Calibration solutions: Technical buffer pH=4.00 and pH= 7.00 or in DIN buffer pH= 4.01 and pH= 6.87		
	Soda lime for carbon dioxide uptake of the reagent		

Procedure

Calibration

The pH combination electrode is calibrated in technical buffer pH=4.00 and pH=7.00 or in DIN buffer pH=4.01 and pH=6.87.

Calibration

Example of the calibration documentation:

		Culibration
Buffers used		
pH buffer 1: pH buffer 2:	TEC_4.000 TEC_7.000	
Measured values		
pH buffer 1: pH buffer 2:	TEC_4.000 TEC_7.000	165.6 mV / 23.4 °C -11.2 mV / 23.0 °C

Calibration data

Determination of the exact concentration of the titrant

Carbon dioxide absorption from the air occurs in the sodium hydroxide solution of sodium bicarbonate, which changes the pH of the titrant. To prevent this, a drying tube filled with soda lime is placed on the reagent bottle. The exact concentration of the sodium hydroxide solution is determined using the standard potassium hydrogen phthalate. The potassium hydrogen phthalate is dried in the oven before the titer determination for 2 hours at 120 °C and cooled in a desiccator.

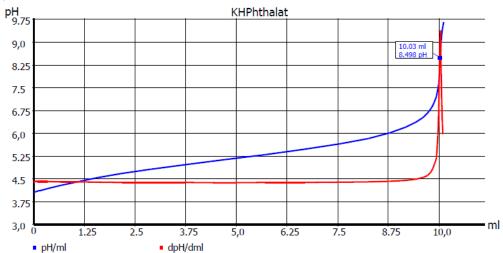
<u>Implementation</u>

In a 50 mL beaker, 0.1 to 0.3 g potassium hydrogen phthalate is weighed accurately and dissolved in 30 mL of dist. water with stirring. It is titrated with 0.1 mol/l sodium hydroxide solution.

<u>Titrant standardization documentation:</u>

GLP documentation

Titration graph



Method data

Method name: Titre NaOH Titration duration: 2 m 15 s End date: 08.01.13 End time: 15:46:03

Titration data

Zero point: pH 6.85 / -8.9 mV Slope: 98.7 % / -58.4 mV/pH

EQ: 10.032 ml / pH 8.498 Titre: 0.1000 mol/l

Mean value: --- RSD: ---

Calculation formula

Titre: (W*F2)/((EQ1-B)*M*F1) -> WA Mol (M): 204.22000

 Weight (W):
 0.2049 g (m)
 Factor 2 (F2):
 1000.0000

 Blank value (B):
 0.0000 ml
 Factor 1 (F1):
 1.0000

Statistics: 3

Titration of the sample

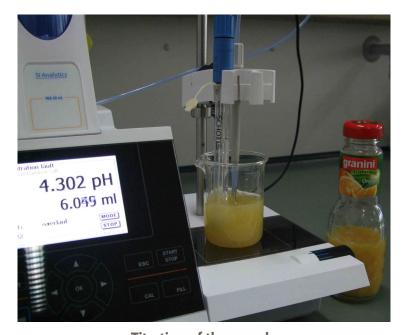
Load the default method "Total Acidity". The method is ready to use.

Into a 50 mL beaker, 10 mL fruit juice is pipetted accurately and mixed with 20 mL of dist. water with stirring. Immerse the electrode and burette tip into the sample. This is titrated with 0.1 mol/L sodium hydroxide solution.





Preparation of the sample



Titration of the sample

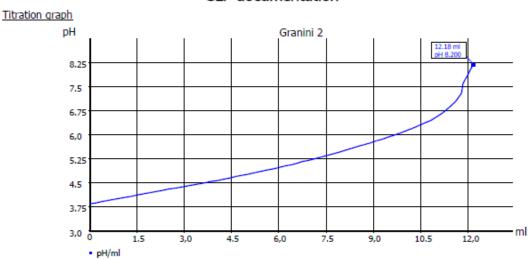
Reaction equation:

Citric acid is a tribasic acid. There are three moles of sodium hydroxide required to neutralize one mole of citric acid completely:

$$H_3$$
Citrat + 3 NaOH \longrightarrow 3 H_2 O + Na $_3$ Citrat

Result example:

GLP documentation



Method data

Method name: Orange Juice Titration duration: 1 m 57 s
End date: 08.03.13 End time: 12:19:40

Titration data

 Sample ID:
 Granini 2
 Pattern:
 10.000 ml

 Start pH:
 pH 3.853
 End pH:
 pH 8.235

 Start temperature:
 23.3 °C (a)
 End temperature:
 23.8 °C (a)

Zero point: pH 6.81 / -11.3 mV Slope: 99.6 % / -58.9 mV/pH

EP1: 12.179 ml / pH 8.200 Acidity: 7.80 g/l

Calculation formula

Acidity: (EP1-B)*T*M*F1/(V*F2) Mol (M): 64.04000

 Blank value (B):
 0.0000 ml
 Titre (T):
 0.10000000 (m)

 Factor 1 (F1):
 1.0000
 Pattern (V):
 10.000 ml (m)

Factor 2 (F2): 1.0000 Statistics: Off

Method Information (example)

Method data overall view

Method name: Orange Juice Created at: 03/08/13 12:06:41
Method type: Automatic titration Last modification: 03/08/13 12:16:39

Measured value: pH Damping settings: None Titration mode: End pt. Documentation: GLP Linear steps: 0.040 ml

Measuring speed / drift: Normal: minimum holding time: 02 s

maximum holding time: 15 s Measuring time: 02 s

Drift: 20 mV/min

Initial waiting time: 0 s
Titration direction: Increase
Pretitration: Off

Endpoint 1: pH 8.200 delta endpoint 1: pH 1.000

Endpoint delay 1: 5 s
Endpoint 2: Off

Dosing parameter

Dosing speed: 65.00 % Filling speed: 30 s

Maximum dosing volume: 50.00 ml

Unit values

 Unit size:
 20ml

 Unit ID:
 10039117

 Reagent:
 NaOH

 Batch ID:
 no entry

 Concentration [mol/l]:
 0.01000

Determined at: 03/08/13 20:03:29

Expire date: -Opened/compounded: --

Test according ISO 8655: 03/19/12

Last modification: 03/08/13 12:03:32

Contact Information

Please contact our titration experts if you have any application or product questions. Thanks!

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