# 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.


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

## Required Equipment

## Apparatus

$\square \quad$ TL 5000/TL 7000/TL 7750/TL 7800Magnetic 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

$\qquad$ pH combination electrode with integrated temperature sensor, such as A 162 2M-DIN-ID (item \# 285130275)$\mathrm{KCl} 3 \mathrm{~mol} / \mathrm{L}$ electrolyte

## Solutions

$\square \quad$ Titrant: Sodium hydroxide solution $0.1 \mathrm{~mol} / \mathrm{L}$
$\square$ Titer: Potassium hydrogen phthalate (reference material)Calibration solutions: Technical buffer $\mathrm{pH}=4.00$ and $\mathrm{pH}=7.00$ or in DIN buffer $\mathrm{pH}=4.01$ and $\mathrm{pH}=6.87$Soda lime for carbon dioxide uptake of the reagent

## Procedure

## Calibration

The pH combination electrode is calibrated in technical buffer $\mathrm{pH}=4.00$ and $\mathrm{pH}=7.00$ or in DIN buffer $\mathrm{pH}=4.01$ and $\mathrm{pH}=6.87$.

Example of the calibration documentation:

## Calibration

## Buffers used

| pH buffer 1: | TEC_4.000 |
| :--- | :--- |
| pH buffer 2: | TEC_7.000 |

Measured values
pH buffer 1: $\quad$ TEC_4.000 $\quad 165.6 \mathrm{mV} / 23.4^{\circ} \mathrm{C}$
pH buffer 2: $\quad$ TEC_7.000 $-11.2 \mathrm{mV} / 23.0^{\circ} \mathrm{C}$

Calibration data

| Slope: | $99.4 \% /-58.8 \mathrm{mV} / \mathrm{pH}$ |
| :--- | :--- |
| Zero point: | $\mathrm{pH} 6.81 /-11.2 \mathrm{mV}$ |
| Temperature: | $23.4^{\circ} \mathrm{C}(\mathrm{a})$ |
| Date and time: | $07.03 .13 / 15: 04$ |

## 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 $120^{\circ} \mathrm{C}$ and cooled in a desiccator.

## Implementation

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 $0.1 \mathrm{~mol} / \mathrm{l}$ sodium hydroxide solution.

## GLP documentation

Titration graph


Method data

Method name: Titre NaOH
End date:
08.01.13

Titration data

|  |  | Weight: | 0.20490 g |
| :--- | :--- | :--- | :--- |
| Start $\mathrm{pH}:$ | pH 4.065 | End $\mathrm{pH}:$ | pH 9.667 |
| Start temperature: | $25.0^{\circ} \mathrm{C}(\mathrm{m})$ | End temperature: | $25.0^{\circ} \mathrm{C}(\mathrm{m})$ |
| Zero point: | $\mathrm{pH} 6.85 /-8.9 \mathrm{mV}$ | Slope: | $98 . \%^{2} /-58.4 \mathrm{mV} / \mathrm{pH}$ |
| EQ: | $10.032 \mathrm{ml} / \mathrm{pH} \mathrm{8.498}$ | Titre: | $0.1000 \mathrm{~mol} / \mathrm{l}$ |
| Mean value: | -- | RSD: | --- |

## Calculation formula

Titre:
(W*F2)/((EQ1-B)*M*F1) -> WA
$\begin{array}{ll}\text { Weight (W): } & 0.2049 \mathrm{~g} \mathrm{(m)} \\ \text { Blank value (B): } & 0.0000 \mathrm{ml}\end{array}$
Statistics:
3

| Titration duration: | 2 m 15 s |
| :--- | :--- |
| End time: | 15:46:03 |

End time:
15:46:03

Mol (M):
204.22000

Factor 2 (F2): $\quad 1000.0000$
Factor 1 (F1): $\quad 1.0000$

## 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 $0.1 \mathrm{~mol} / \mathrm{L}$ 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:

$$
\mathrm{H}_{3} \text { Citrat }+3 \mathrm{NaOH} \longrightarrow 3 \mathrm{H}_{2} \mathrm{O}+\mathrm{Na}_{3} \text { Citrat }
$$

Result example:

## GLP documentation

Titration graph


Method data
Method name: Orange Juice
End date: 08.03.13

Titration data

| Sample ID: | Granini 2 |
| :--- | :--- |
| Start pH: | pH 3.853 |
| Start temperature: | $23.3^{\circ} \mathrm{C}(\mathrm{a})$ |
| Zero point: | $\mathrm{pH} 6.81 /-11.3 \mathrm{mV}$ |
| EP1: | $12.179 \mathrm{ml} / \mathrm{pH} 8.200$ |

## Calculation formula

Acidity:
(EP1-B)*T* ${ }^{*}$ F1/(V*F2)

| Blank value (B): | 0.0000 ml |
| :--- | :--- |
| Factor 1 (F1): | 1.0000 |
| Factor 2 (F2): | 1.0000 |

Titration duration: 1 m 57 s
End time: 12:19:40

| Pattern: | 10.000 ml |
| :--- | :--- |
| End $\mathrm{pH}:$ | pH 8.235 |
| End temperature: | $23.8^{\circ} \mathrm{C}(\mathrm{a})$ |
| Slope: | $99.6 \% /-58.9 \mathrm{mV} / \mathrm{pH}$ |
| Acidity: | $7.80 \mathrm{~g} / \mathrm{l}$ |

$\mathrm{Mol}(\mathrm{M}): \quad 64.04000$

| Titre $(\mathrm{T}):$ | $0.10000000(\mathrm{~m})$ |
| :--- | :--- |
| Pattern $(\mathrm{V}):$ | $10.000 \mathrm{ml}(\mathrm{m})$ |
| Statistics: | Off |

attern (V)
Statistics:

## Method data overall view

| Method name: | Orange Juice |
| :--- | :--- |
| Method type: | Automatic titration |
| Measured value: | pH |
| Titration mode: | End pt. |
| Linear steps: | 0.040 ml |


| Created at: | $03 / 08 / 13$ 12:06:41 |
| :--- | :--- |
| Last modification: | 03/08/13 12:16:39 |
| Damping settings: | None |
| Documentation: | GLP |

Measuring speed / drift: Normal:

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

minimum holding time: 02 s
maximum holding time: 15 s
Measuring time: 02 s
Drift: $\quad 20 \mathrm{mV} / \mathrm{min}$
delta endpoint 1: $\quad \mathrm{pH} 1.000$
Endpoint delay 1: 5 s

Filling speed:
30 s

Dosing speed: $\quad 65.00 \%$
Maximum dosing volume: $\quad 50.00 \mathrm{ml}$
Unit values

| Unit size: | 20 ml |
| :--- | :--- |
| 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: | $03 / 08 / 1312: 03: 32$ |

## Contact Information

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

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