

Determination of total titratable acidity in wine and most (EU version)

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### Use

This method is used for the quantitative determination of total acidity in wine and most. The total acidity is calculated as g/L tartaric acid.

### **Appliances**

- Titrator: TL 6000/7000(7750 (TL 6000/7000 M2/20) consists of
- Basic device
- Magnetic stirrer TM 235
- 20 mL Exchange unit WA 20, with brown glass bottle for titrant complete
- And pH combination electrode A 162 DIN ID

#### **Electrodes**

Electrode: A 162 DIN ID

Calibration: DIN buffer pH= 4.00 and pH= 7.00

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#### Reagents

- Titrant: sodium hydroxide solution 0.1mol/l
- Soda lime for carbon dioxide uptake of the reagent.
- Titer: potassium hydrogen phthalate (reference substance)

#### Description

#### 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.

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: TEC\_4.000 165.6 mV / 23.4  $^{\circ}$ C pH buffer 2: TEC\_7.000 -11.2 mV / 23.0  $^{\circ}$ C

#### Calibration data

 Slope:
 99.4 % / -58.8 mV/pH

 Zero point:
 pH 6.81 / -11.2 mV

 Temperature:
 23.4 °C (a)

 Date and time:
 07.03.13 / 15:04

#### Determination of the exact concentration of the standard solution

By 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.

#### Implementation

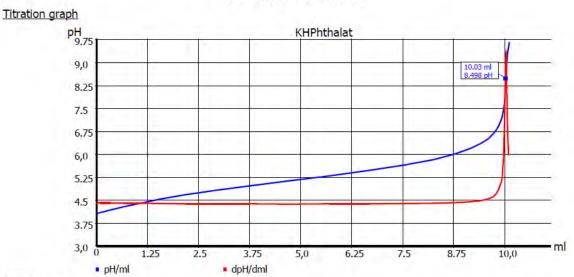
In a 50 mL beaker, 0.2 to 0.3g potassium hydrogen phthalate were weighed accurately and dissolved in 30 mL of dist. water with stirring. It is titrated with 0.1 mol/l sodium hydroxide solution.

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## Standardisation titration (result)

## **GLP** documentation



Method data

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

Titration data

Weight: 0.20490 g Start pH: pH 4.065 End pH: pH 9.667 Start temperature:  $25.0 \, ^{\circ}\text{C} \, (\text{m})$  End temperature:  $25.0 \, ^{\circ}\text{C} \, (\text{m})$ 

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:  $(W*F2)/((EQ1-B)*M*F1) \rightarrow WA$  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

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02/15/12 15:32:03

02/16/12 10:14:55

GLP

### Standardisation titration (method

## Method data

Method name: Titer NaOH
Method type: Automatic titration

Measured value; pH
Titration mode; Dynamic

Dynamic: average

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

maximum holding time: 15 s measuring time: 02 s drift: 20 mV/min

Created at:

Last modification:

Documentation:

Initial waiting time: 0 s
Titration direction: Increase
Pretitration: Off
End value: 10.500 pH
EQ: On

slope value: Steep Value: 700

Dosing parameter

Dosing speed: 100 % Filling speed: 30 s

Maximum dosing volume: 30.00 ml

Calculation formula

Titer NaOH 0,1mol/I: (W\*F2)/((EQ1-B)\*M\*F1)

Mol (M): 20,42230

Unit: Decimal places: 4

 Weight (W):
 man
 Factor 2 (F2):
 1000.0000

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

Device information

Device: TitroLine 6000

Serial number:

Software version: 07\_12 mth\_Titer\_NaOH\_29\_02\_12-10\_51\_09,pdf 1/1

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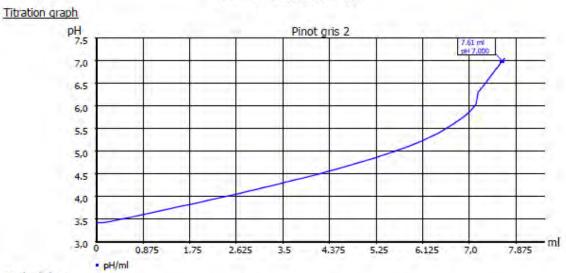
### Titration of the sample

The sample is degassed by carefully boiling or purging with nitrogen. After the sample is cooled down to room temperature pipette accurately 10 ml in 50 ml beaker.

Add app. 15-20 ml CO<sub>2</sub> free water into and mix the sample on the magnetic stirrer for a few seconds. Titrate with the NaOH titrant to a fixed pH endpoint 7.0.

## **Example**

## GLP documentation



## Method data

Method name:	Total acidity in wine	Titration duration:	1 m 56 s
End date:	12.07.13	End time:	10:07:16

## Titration data

Sample ID:	Pinot gris 2	Pattern:	10.000 ml
Start pH:	pH 3.426	End pH:	pH 7.054
Start temperature:	26.5 °C (m)	End temperature:	26.5 °C (m)

Zero point: pH 6.77 / -13.3 mV Slope: 98.2 % / -58.1 mV/pH

EP1: 7.613 ml / pH 7.000 TA: 5.77 g/l

#### Calculation formula

TA:	(EP1-B)*T*M*F1/(V*F2)	Mol (M):	75.00000

Blank value (B): 0.10100000 (a) 0.0000 ml Titre (T): Factor 1 (F1): 1,0000 Pattern (V): 10,000 ml (m) Off

Factor 2 (F2): 1.0000 Statistics:

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### Method parameters:

#### Method data overall view

Method name: Total acidity in wine Created at: 07/12/13 9:49:58

Method type: Automatic titration Last modification: 07/12/13 10:04:25

Measured value: pH

Titration mode: End pt. Documentation:
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

GLP

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

Endpoint 1: pH 7.000 delta endpoint 1: pH 1.000

Endpoint delay 1: 5 s

Endpoint 2: Off

#### Dosing parameter

Dosing speed: 50.00 % 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]:
 0.10100

Determined at: 04/05/13 0:45:23

Expire date: -Opened/compounded: --

Test according ISO 8655: 03/19/12

Last modification: 06/04/13 13:43:11

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#### **Notes**

If you have any questions on the application, you can feel free to contact us.

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