

Application Memo

Acidity of White wine

Industry	Food & beverage
Instrument	Automatic potentiometric titrator
Measurement method	Acid-base titration
Standards	Official Analysis Method of National Tax Agency JAPAN

1. Overview

The acidity of fruit wine is measured by neutralization titration with sodium hydroxide according to the above standard. Potentiometrically titrate a white wine sample with 0.1mol/L sodium hydroxide up to pH8.2 and convert the titration volume to tartaric acid. When a sample wine contains carbon dioxide gas, first degas it by boiling.

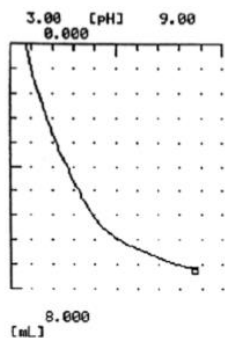
2. Apparatus

Main unit	Automatic potentiometric titrator (preamplifier STD)
Electrode	Combined glass electrode Temperature compensation electrode

3. Reagents

Titrant	0.1mol/L sodium hydroxide
---------	---------------------------

4. Example



—Titration curve—

—Measurement results—

	Sample (mL)	Titer (mL)	Acidity (g/L)
1	10.00	7.3780	5.402
2	10.00	7.3961	5.415
3	10.00	7.3699	5.396
Average			5.404
SD			0.010
RSD(%)			0.18

Please feel free to contact us for any further information.
 <Contact>Kyoto Electronics Manufacturing Co., Ltd.
 Overseas Sales & Marketing Sect.
<http://www.kyoto-kem.com/en/contact/form.php>