





Converts the titratable acidity expressed as tartaric acid, the main organic acid in wine, to acetic acid, the main organic acid in vinegar.

## Determine the titratable acidity as follows:

Pipet 2 mL of vinegar into a 250-mL Erlenmeyer flask. Add approximately 120 mL of boiled, cooled, pH-adjusted DI water and a few drops of phenolphthalein. (Adjust pH of water by adding a few drops of phenolphthalein and 0.1 N NaOH until water is a very slight pink color.) Titrate with 0.1 N NaOH to a pink endpoint (pH 8.2). [See 1990 AOAC Volume Two, Section 930.35 J (page 1008)].

## **Calculations**

TA (as g/100mL acetic acid) = 60 g/mole X 0.1 N NaOH X mL NaOH used X L/1000mL mL of sample used

which reduces to: TA (g/100mL acetic acid) =  $(0.6) \times (mL \text{ NaOH used})$ mL of sample

The conversion for grain strength from titratable acidity expressed as acetic is:

Grain Strength = TA (g/100mL acetic acid) X 10

The indications supplied are based on our current knowledge and experience, but do not relieve the user from adopting the necessary safety precautions or from the responsibility of using the product(s) properly.

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