

## 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 0.1ml/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.

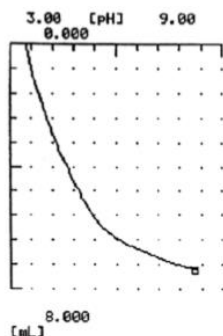
#### 2. Apparatus

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

#### 3. Reagents

Titrant	0.1mol/L sodium hydroxide
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#### 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

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