

Application Note

Determination of sulfurous acid in wine by Ripper method (Potentiometric titration)

| | |
|--------------------|---|
| Industry | Food & beverage |
| Instrument | Automatic potentiometric titrator |
| Measurement method | Potentiometric titration/ Redox titration |
| Standards | GB/T 5009.49 |

1. Scope

Sulfurous acid is generally added to wine as an antiseptic agent. Sulfurous acids in wine are classified into bound sulfurous acid and free sulfurous acid (Note 1). The total amount of these two is called total sulfurous acid. During the wine-making process, the concentration of sulfurous acid needs to be monitored and adjusted. This Application Note introduces an example of the determination of free sulfurous acid and total sulfurous acid in wine by the Ripper method using an automatic potentiometric titrator (Note 2).

2. Post-measurement procedure

Seal the refill port for electrolyte of reference electrode by rubber septum so that electrolyte is prevented from leaking out or concentrating and store the electrode.

3. Apparatus

| | |
|-----------|--|
| Main unit | Automatic potentiometric titrator (Preamplifier STD) |
| Electrode | Combined platinum electrode (Reference internal solution 1 mol/L Potassium chloride solution) |

4. Reagents

| | |
|-------------------|--|
| Titrant | 0.01 mol/L Iodine solution |
| Additive reagents | 25 % Sulfuric acid solution Sodium hydrogencarbonate 1 mol/L Sodium hydroxide solution |

5. Procedure

- Free sulfurous acid -

- 1) Add exactly 25 mL of sample to a 100 mL tall beaker.
- 2) Add 5 mL of 25 % sulfuric acid solution.
- 3) Add 1 g of sodium hydrogencarbonate (Note 3) and titrate with 0.01 mol/L iodine solution. (Note 4)

- Total sulfurous acid -

- 1) Add exactly 25 mL of sample to a 100 mL tall beaker.
- 2) Add 25 mL of 1 mol/L sodium hydroxide solution (Note 5).
- 3) Cover the beaker with food wrap film and fix it with a rubber band.
- 4) Stand for 10 minutes.
- 5) Add 10 mL of 25 % sulfuric acid solution.
- 6) Add 1 g of sodium hydrogen carbonate and titrate with 0.01 mol/L iodine solution.

6. Calculation

$$\text{SO}_2 \text{ (mg/L)} = \text{EP1} \times \text{TF} \times \text{C1} \times \text{K1/S}$$

| | |
|-----|---|
| EP1 | Titration amount (mL) |
| TF | Factor of titrant = 1.1307 |
| C1 | Concentration conversion coefficient = 0.64 (mg/mL) |
| K1 | Unit conversion factor = 1000 |
| S | Sample size (mL) |

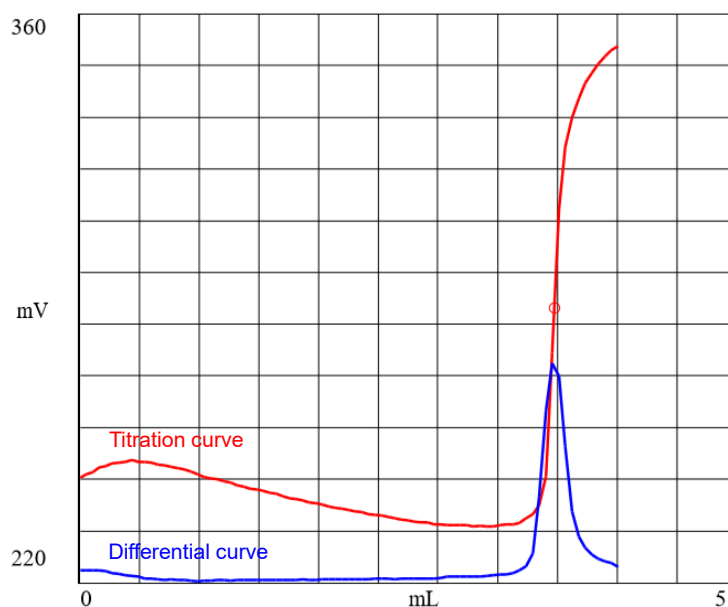
7. Example

— Parameter —

| | | | |
|----------------------------|-----------|----------------------------|----------|
| <u><Titr. Mode></u> | Intermit | <u><Ctrl. Para.></u> | |
| <u><Titr. Form></u> | EP Stop | Number of EP | 1 |
| | | End Sense | Auto |
| | | Gain | 2 |
| <u><Titr. Para.></u> | | Data Sampling | Set |
| Max Volume | 20.0 (mL) | Data sampling potential | 999mV |
| Channel/Unit | Ch1, mV | Data sampling volume | 0.05mL |
| Wait Time | 0s | Control Speed Mode | Set |
| Dose Mode | off | Unit Volume | 0.05mL |
| | | Cut-Off time | 5s |
| | | Dispense Speed | 1s/mL |
| | | Other Control | Standard |
| | | Stirrer Speed | 4 |

(The above condition is an example. The setting condition depends on the model.)

— Example of titration curve —



— Measurement results —

Table 1 Measurement result of red wine

| n | Free sulfurous acid | | | Total sulfurous acid | | |
|---------|---------------------|----------------|------------------------|----------------------|----------------|------------------------|
| | Sample (mL) | Titration (mL) | SO ₂ (mg/L) | Sample (mL) | Titration (mL) | SO ₂ (mg/L) |
| 1 | 25 | 1.0251 | 29.67 | 25 | 3.8987 | 112.85 |
| 2 | 25 | 1.0431 | 30.19 | 25 | 3.9533 | 114.43 |
| 3 | 25 | 1.0203 | 29.53 | 25 | 3.9359 | 113.93 |
| Average | - | - | 29.80 | - | - | 113.74 |
| SD | - | - | 0.35 | - | - | 0.81 |
| RSD (%) | - | - | 1.17 | - | - | 0.71 |

Table 2 Measurement result of white wine

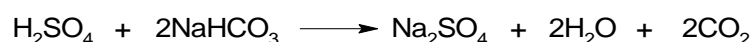
| n | Free sulfurous acid | | | Total sulfurous acid | | |
|---------|---------------------|----------------|------------------------|----------------------|----------------|------------------------|
| | Sample (mL) | Titration (mL) | SO ₂ (mg/L) | Sample (mL) | Titration (mL) | SO ₂ (mg/L) |
| 1 | 25 | 0.7299 | 21.13 | 25 | 3.6654 | 106.10 |
| 2 | 25 | 0.7506 | 21.73 | 25 | 3.6156 | 104.66 |
| 3 | 25 | 0.7286 | 21.09 | 25 | 3.6102 | 104.50 |
| Average | - | - | 21.32 | - | - | 105.09 |
| SD | - | - | 0.36 | - | - | 0.88 |
| RSD (%) | - | - | 1.69 | - | - | 0.84 |

8. Notes

Note 1) Sulfurous acid bonded with sugar, aldehyde, anthocyanin, etc., is called bound sulfurous acid. Unreacted sulfurous acid is called free sulfurous acid. The pH of wine is generally 3 to 4, and most of the free sulfurous acid exists as hydrogen sulfite ions (HSO_3^-). Sulfurous acid concentration is expressed as the mass (mg) of sulfur dioxide in 1 L of the sample.

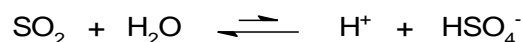
Note 2) The Ripper method is easy to operate and quick to measure. However, the method tends to show positive errors due to polyphenols. For this reason, it does not necessarily give the exact sulfurous acid concentration.

Note 3) Sodium hydrogencarbonate reacts with sulfuric acid to produce carbon dioxide.

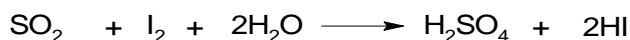


The generation of carbon dioxide excludes oxygen from the system and suppresses errors caused by air oxidation of sulfurous acid during titration.

Note 4) Under sulfuric acidic conditions, the equilibrium of the equation below shifts more to the left, and most of the sulfurous acid becomes sulfur dioxide (SO_2).



The titration reaction is shown below.



Note 5) The bound sulfurous acid reacts with the sodium hydroxide solution and decomposes into free sulfurous acid.