

Overview The concentration of acidity was determined by the known addition technique. Aliquots of acetic acid standard are added automatically to a sample containing an Orion pH electrode. The Orion Titrator PLUS calculates the sample concentration. This method is much faster than doing a full titration.

Industry Food and Beverage
Species Measured Acidity
Sample Mayonnaise
Sample Size 5.0g
Typical Concentration
Technique # 2 Single Known Addition
Electrode Sure Flow pH electrode 8165BN
Solutions 0.5M acetic acid. Triton X-100 654302. Fill solution 810007
Sample Prep Accurately weigh 5 g of sample and transfer to a 200 mL beaker. Add 5 mL of Triton X-100 and 100 mL of deionized water to the sample beaker. Blend the sample for 30 seconds and the sample is now ready to analyze.

Statistics

of Trials 3 **Mean** 0.38%w/w **%CV** 1.33

Analysis Time 1.6minute(s)

Comments Rinse the electrodes, stirrer, and dispenser probe between measurements with deionized water.