

Titration of grape juice against NaOH to determine Titratable Acidity TA

Equipment:

Burette-25 ml

Pipette

Funnel

Retort Stand

3 250 ml flasks

30ml grape juice

25ml .1M NaOH= 1gm of NaOH to 250 ml distilled water

(rinse out bag with some of the distilled water to ensure concentration is correct)

Method:

- 1. Measure 50 ml of Di water into each of 3 flasks**
- 2. Add 3 drops phenolphthalein to each flask**
- 3. Add 25ml of NaOH solution to the burette**
- 4. Bring the water to end point by adding a small (2ml or less) of NaOH**
- 5. Note the Ti point**
- 6. Add 10 ml of wine to the flask.**
- 7. Add NaOH until the end point is reached.**
- 8. Subtract Vi from Vf to calculate the no of ml of NaOH used. = Vt**
- 9. Calculate %TA . TA=**
- 10. e.g 12ml = TA=0.75(Vt) = 9g/litre**

Desirable level

White wine 7-9

Red Wine 6- 8

To make .1 mole solution

Dissolve 1 gm NaOH flakes in 250ml of water DI