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Determination of acidity/acid degree in milk and milk products

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Application

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Use

This method is used for the quantitative determination of acidity (acid degree) in milk and milk products. The acidity is calculated either as SH-, Dornic- or Therner degree. The different degree uses different concentrations of NaOH titrant.

Appliances

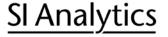
- Titrator: TL 6000/7000 (TL 6000/7000 M2/20) consists of
- Basic device
- Magnetic stirrer TM 235
- 20 mL Exchange unit WA 20, with nrown glass bottle for titrant complete
- And pH combination electrode A 162 DIN ID

Electrodes

Electrode: A 162 DIN ID

Calibration: DIN buffer pH= 4.00 and pH= 7.00

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Reagents

- Titrant: sodium hydroxide solution 0.1mol/l (Therner), 0.25 (SH) or 0.11 (Dornic) mol/l
- Soda lime for carbon dioxide uptake of the reagent.
- Titer: potassium hydrogen phthalate (reference material)

Description

Calibration

The pH combination electrode is calibrated in technical buffer pH=4.00 and pH= 7.00 or in DIN buffer pH= 4.01 and pH= 6.87.

Example of the calibration documentation:

Calibration

Buffers used

pH buffer 1: TEC_4.000 pH buffer 2: TEC_7.000

Measured values

pH buffer 1: TEC_4.000 165.6 mV / 23.4 $^{\circ}$ C pH buffer 2: TEC_7.000 -11.2 mV / 23.0 $^{\circ}$ C

Calibration data

 Slope:
 99.4 % / -58.8 mV/pH

 Zero point:
 pH 6.81 / -11.2 mV

 Temperature:
 23.4 °C (a)

 Date and time:
 07.03.13 / 15:04

Determination of the exact concentration of the standard solution

By carbon dioxide absorption from the air occurs in the sodium hydroxide solution of sodium bicarbonate, which changes the pH of the titrant. To prevent this, a drying tube filled with soda lime is placed on the reagent bottle. The exact concentration of the sodium hydroxide solution is determined using the standard potassium hydrogen phthalate. The potassium hydrogen phthalate is dried in the oven before the titer determination for 2 hours at 120°C and cooled in a desiccator.

Implementation

In a 50 mL beaker, 0.2 to 0.3g potassium hydrogen phthalate were weighed accurately and dissolved in 30 mL of dist. water with stirring. It is titrated with 0.1 mol/l sodium hydroxide solution. For 0.25 mol/l NaOH you need 0.5 - 0.75 g potassium hydrogen phthalate.

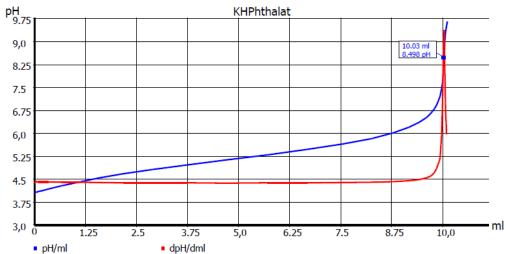
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Standardisation titration (result)

GLP documentation





Method data

Method name: Titre NaOH Titration duration: 2 m 15 s
End date: 08.01.13 End time: 15:46:03

Titration data

Zero point: pH 6.85 / -8.9 mV Slope: 98.7 % / -58.4 mV/pH

EQ: 10.032 ml / pH 8.498 Titre: 0.1000 mol/l

Mean value: --- RSD: ---

Calculation formula

Titre: $(W*F2)/((EQ1-B)*M*F1) \rightarrow WA$ Mol (M): 204.22000

Weight (W): 0.2049 g (m) Factor 2 (F2): 1000.0000 Blank value (B): 0.0000 ml Factor 1 (F1): 1.0000

Statistics: 3

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Standardisation titration (method

Method data

 Method name:
 Titer NaOH
 Created at:
 02/15/12 15:32:03

 Method type:
 Automatic titration
 Last modification:
 02/16/12 10:14:55

Measured value: pH
Titration mode: Dynamic

Dynamic: average

Measuring speed / drift: Normal: minimum holding time: 02 s

maximum holding time: 15 s measuring time: 02 s drift: 20 mV/min

GLP

Documentation:

 Initial waiting time:
 0 s

 Titration direction:
 Increase

 Pretitration:
 Off

 End value:
 10.500 pH

 EQ:
 On

 slope value:
 Steep

Value: 700

Dosing parameter

Dosing speed: 100 % Filling speed: 30 s

Maximum dosing volume: 30.00 ml

Calculation formula

Titer NaOH 0,1mol/l: (W*F2)/((EQ1-B)*M*F1)

Mol (M): 20.42230

Unit: Decimal places: 4

 Weight (W):
 man
 Factor 2 (F2):
 1000.0000

 Blank value (B):
 0.0000 ml
 Factor 1 (F1):
 1.0000

Device information

Device: TitroLine 6000

Serial number:

Software version: 07_12 mth_Titer_NaOH_29_02_12-10_51_09.pdf 1/1

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Titration of the sample

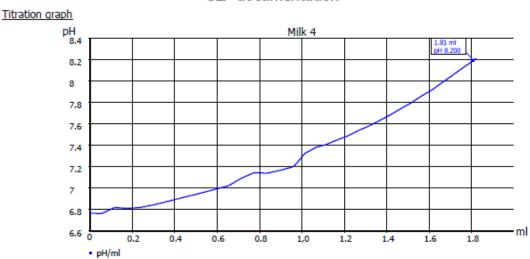
Pipette accurately in 100 ml beaker either:

- 25 ml milk for SH degree
- 11 ml milk for Dornic degree
- 9 ml for Therner degree

Add app. 25 ml - 40 ml CO_2 free water into and mix the sample on the magnetic stirrer for a few seconds. Titrate with the suitable NaOH titrant to a fixed pH endpoint (8.2-8.7, depending on national norms).

Example

GLP documentation



Method data

Method name:	acidity in milk	Titration duration:	
End date:	29.04.13	End time:	13:47:45

Titration data

Sample ID:	Milk 4	Weight:	24.67000 g
Start pH:	pH 6.768	End pH:	pH 8.215
Start temperature:	19.1 °C (a)	End temperature:	19.3 °C (a)

Zero point: pH 6.82 / -10.3 mV Slope: 98.8 % / -58.4 mV/pH

EP1: 1.806 ml / pH 8.200 Acidity: 7.321 °SH

Calculation formula

ACIDITY: (ELI-P), I, M, L1/(M, L2) MOL(M): 1.000	Acidity:	(EP1-B)*T*M*F1/(W*F2)	Mol (M):	1.0000
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Blank value (B): 0.0000 ml Titre (T): 1.00000000 (a) Factor 1 (F1): 100.0000 Weight (W): 24.67000 g (m)

Factor 2 (F2): 1.0000 Statistics: Off

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Method parameters: (optimized for SH degree)

Method data overall view

Method name: acidity in milk Created at: 04/29/13 13:24:34

Method type: Automatic titration Last modification: 04/29/13 13:44:18

Measured value: pH Damping settings: None Titration mode: End pt. Documentation: GLP Linear steps: 0.050 ml

Measuring speed / drift: Normal: minimum holding time: 02 s

maximum holding time: 15 s
Measuring time: 02 s
Drift: 20 mV/min

Initial waiting time: 0 s
Titration direction: Increase
Pretitration: Off

Endpoint 1: pH 8.200 delta endpoint 1: pH 1.000 Endpoint delay 1: 5 s

Endpoint delay 1: Endpoint 2:

Dosing parameter

Dosing speed: 20.00 % Filling speed: 30 s

Maximum dosing volume: 50.00 ml

Unit values

 Unit size:
 20ml

 Unit ID:
 00360005

 Reagent:
 NaOH

 Batch ID:
 no Charge

 Concentration [mol/l]:
 1.00000

Determined at: 04/29/13 20:26:19

Expire date: 01/01/13
Opened/compounded: 02/01/12
Test according ISO 8655: 01/01/00

Last modification: 04/29/13 13:26:21

Device information

Device: TitroLine 7750 Serial number: 10018602

Software version: 1316 Hard Disk\result\acidity_in_milk_29_04_13-13_45_40.pdf 2/2

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Application

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Notes

The acidity can also calculate as % lactic acid instead of acid degree. In this case the calculation is:

% lactic acid: (EP1-B) * M*T*F1 /(W*F2)

EP1: ml consumption to pH endpoint B: blank value in ml. Here = 0

molecular weight of lactic acid: 90.08 M:

T: exact concentration of the NaOH in mol/l (e.g. 0.2510 mol/l

F1: 0.1 (conversion factor to %)

W: sample amount in g

F2: 1

If you have any questions on the application, you can feel free to contact us.

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