

## Vinegar – Know How

### The controlling of acetic acid with titration

The controlling of acetic acid is a simple and easy method. It is necessary to control the acetic acid before the vinegar is sold, and also while the production to know if the vinegar is ready. For the simple test are some things and a little bit chemical working know how necessary. You get all of them with the vinegar controlling set you can order on-line at our webshop.

### Utensils

- 1 Erlenmeyerflask 100 millilitres
- 1 small pipette – 10 millilitres
- 1 pipette 10 millilitres

### Reagents

- Sodium hydroxide solution 1 normal
- Phenolphthalein solution as Indicator

For the titration 10 millilitres of vinegar are filled with the pipette without numbers into the Erlenmeyerflask. This quantity is measured with the 10 millilitres pipette. Then 3 drops of Phenolphthalein is added into the Erlenmeyerflask. Now with the pipette with numbers a titration is done. Fill it full without drinking the sodium hydroxide. When the liquid is starting colouring rosered the titration should be done slower. At the first time the rosered colour is leaving. When it is staying 10 seconds the pH of 7 is reached and the titration should be stopped. Now the use of Sodium hydroxide solution is read off. The necessary mathematics after this are

**% Acetic acid = Use of Sodium hydroxide solution in millilitres x 0,6**