**1-Food Acidity (practical sheet)**

**Method:**

**1-Acidity of Milk:**

1. Mix the milk sample thoroughly by avoiding incorporation of air.
2. Transfer 10 gm milk to conical flask or beaker .
3. Add equal quantity of distilled water .
4. Add 3-4 drops of phenolphthalein indicator and stir
5. Rapidly titrate the contents with 0.1 N NaOH solution, continue to add alkali drop by the drop and stirring the content till first definite change to pink colour .
6. **Note down the final burette reading.**

Volume of 0.1 N NaOH=……………………….

**2-Acidity of fruit juice:**

1- Weight 10 gm juice in beaker.

2- Add 25 ml of distilled water.

3- Titrate with **0.1M NaOH** , using **2 drops of phenolphthalein as an indicator.**

Volume of 0.1 N NaOH=……………………….

**3-Acidity of vinegar**

**Determination of total acidity**

1- Weight 1 gm vinegar.

2- Add 10 ml of distilled water.

3- Titrate with 0.1M NaOH , using 1 drop of phenolphthalein as an indicator.

**4-Acid Value:**

1. Mix the oil or melted fat thoroughly before weighting.

2. Weight accurately about 5 g of cooled oil sample in a 250 ml conical flask.

3. Add 50 ml of freshly neutralized hot ethanol, and shake vigorously.

4. Add one ml of phenolphthalein indicator solution.

5. Titrate while against standard alkali solution shaking vigorously during the titration.

**Result:**

**1-Milk:**

Volume of NaOH:……………..

Calculation:

…………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………….

**2-Fruit juice:**

Volume of NaOH:……………..

Calculation:

…………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………….

**3-vineger:**

Volume of NaOH:……………..

Calculation:

…………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………….

**4-Acid value:**

Volume of NaOH:……………..

Calculation:

…………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………………….