

## Application Memo

### Acidity of Ponzu Soy Sauce

Industry	Food
Instrument	Automatic potentiometric titrator
Measurement method	Acid-base titration
Standards	

#### 1. Overview

The acidity of ponzu soy sauce is titrated by potentiometric titration method with the 0.5 mol / L sodium hydroxide solution to pH 8.2. Acidity is calculated as acetic acid concentration from the titration amount of the sodium hydroxide solution required to reach the end point.

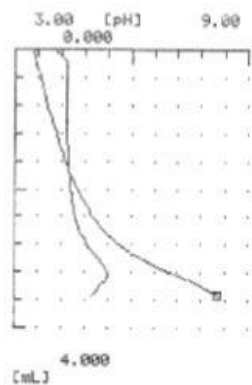
#### 2. Apparatus

Main unit	Automatic potentiometric titrator (preamplifier STD)
Electrode	Combined glass electrode Temperature compensation electrode

#### 3. Reagents

Titrant	0.5mol/L sodium hydroxide
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#### 4. Example



—Titration curve—

—Measurement results—

	Sample (mL)	Titer (mL)	Acidity (%)
1	5.00	3.5321	2.169
2	5.00	3.5038	2.152
3	5.00	3.5115	2.156
Average			2.159
SD			0.009
RSD(%)			0.42

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