

RN – Titratable Acidity

Intended Use

Acidity in fruit is an important factor in determining maturity. Many fruits have high acidity early in the season, making them unacceptable to consumers even though they meet minimum sugar (Brix) standards. Several fruits have specific Brix/acidity maturity standards required for domestic or international commerce. Results Now Titratable Acidity tests are available in the following configurations:

Cat. No. 505	% Tartaric Acid in Table Grapes	range 0.4 – 0.9%
Cat. No. 510	% Citric Acid in Oranges	range 0.8 – 1.4 %
Cat. No. 515	% Citric Acid in Tomatoes	range 0.34 – 1.0 %
Cat. No. 530	% Malic Acid in Cider, Apples, Pears	range 0.36 – 0.80 %
Cat. No. 218	% Malic Acid in Hard Cider, Tart Apples	range 0.54 – 0.98 %
Cat. No. 550	% Malic Acid in Peaches, Nectarines, Sweet Cherries	range 0.24 – 0.94 %
Cat. No. 555	% Malic Acid in Plums, Sour Cherries	range 0.94 – 1.64 %

Results are reported as grams of the appropriate fruit acid per 100 mL of juice (g/100 mL or %).

Methodology

The Results Now TA test is based on the titration of fruit acids by an alkaline solution. The results correspond to those obtained by titration with N/10 sodium hydroxide.

Sample

Samples of fruit juice may be obtained by squeezing fruit in a hand press and collecting the juice, or by homogenizing the fruit in a blender, centrifuging the slurry and pouring off clear liquid for analysis. The RN TA test minimizes interferences from colored and turbid samples. Samples do not have to be pre-filtered or treated with color removing substances. Sample temperature may be from 0°C - 35°C (32°F - 95°F).

Procedure

1. Squeeze upper sampler bulb. Dip sampler tip into juice sample, then release to aspirate sample. **Wipe sampler tip to remove excess droplets.** (If you prefer to use an air displacement pipette, set sample volume at 91 µL.)
2. Open sample tube. Transfer sample to test tube by placing sampler tip into the test reagent and squeezing sample bulb only once. Withdraw sampler prior to releasing sampler bulb. Note that only sample present in the sampler tip will be dispensed. Replace sample tube cap. Shake. Wait 30 sec. for color development.
3. Determine sample TA by comparing the developed color to the color chart in the test container. Read tube color by holding tube about 1 inch (2.5 cm.) above a white background. If test tube color falls between two color chips select an intermediate value for the sample TA.

Storage

Store away from direct sunlight at temperatures below 80°F. Product is satisfactory until the date printed on the test tube container label.

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