# MANIPULATION N ${ }^{\circ} 5$ 

Titration of vinegar

## Acid/base titration (Application to the titration of commercial vinegar)

## 1 - Introduction :

Vinegar is a wine (alcohol) made sour by acetic fermentation and used as a condiment or preservative. Vinegar is considered to be an aqueous solution of acetic acid with a density (d) of about 1. The objective of this practical work is to determine the degree of acidity $D$ or $\left(^{\circ}\right)$ of a vinegar, defined as the mass of pure acetic or ethanoic acid contained in 100 g of solution. To do this, the acetic (ethanoic) acid contained in a known volume of vinegar will be determined using a strong base solution of known concentration: sodium hydroxide solution ( NaOH ).

During titration, the concentration of the titrating solution (in this case NaOH ) must be known precisely. In most cases, however, the concentrations of the solutions are not strictly accurate because:

- the solution is prepared from a solid product, the purity of which is not guaranteed by the manufacturer.
- the solution is prepared from a product whose sampling (weighing, volume) cannot be precise.
- the chemical composition of the solution changes over time.


## 2- The degree of acidity of the vinegar (D) or $\left({ }^{\circ}\right)$ :

The degree of a vinegar $D$ is the same number as the mass, in grams, of pure ethanoic acid contained in 100 g of solution.

The degree of acidity of the commercialised vinegar is indicated on each bottle. $1 \%$ acidity corresponds to 1 g of ethanoic acid in 100 g of vinegar solution. The percentage of acidity therefore corresponds to a percentage by mass.

For a volume of 100 g of vinegar: (Ac: acetic acid)
$m_{A c}=n_{A c} \times M_{A c}=C_{a} \times V_{a} \times M_{A c} \quad$ from the formula $n=C \times V$

For vinegar we also have: $\rho=m / V \quad$ so $\quad V=m / \rho: \quad m_{A c}=\frac{m}{\rho} \times C \times M_{A c}=\frac{100}{\rho} \times C \times M_{A c}$
Degree of acidity $=D^{\circ}=m_{A c}=\frac{100}{\rho} \times C \times M_{A c}$
Example: vinegar at $6^{\circ}$ contains 6 g of pure acetic (ethanoic) acid per 100 g of vinegar solution.

## 3- Objective of the practical work (TP) :

- How to control the quality of a product by titration.
- Products tested: different types of commercial vinegar.


## 4- Experimental part :

- Titration of commercial vinegar (acetic acid) :

Materials: Burette, Erlenmeyer flask, beaker, Graduated cylinder, wash bottle, distilled water, NaOH solution $(0.1 \mathrm{~N})$, different types of commercial vinegar $\left(\mathrm{CH}_{3}-\mathrm{COOH}\right)$ and colour indicators.

## 1 - Preparation of the dilute vinegar solution:

1 - Using a pipette, take precisely 10 mL of commercial white vinegar.
2- Put it in a 100 mL volumetric flask.
3- Complete with distilled water to the mark.
4- Cap the flask and agitate to homogenise the solution.

## 2- Titration in the presence of phenophthalein :

1- Rinse the equipment. Burette, Erlenmeyer flask, etc.
2- Fill the burette with the NaOH solution of concentration ( $\mathrm{N}_{\mathrm{B}}=0.1 \mathrm{~N}$ ).
3- Take $\left(\mathrm{V}_{A}=10 \mathrm{ml}\right)$ of the $\left(\mathrm{CH}_{3}-\mathrm{COOH}\right)$ solution and place it in a 100 mL Erlenmeyer flask.
4- Add about 20 mL of distilled water.
5- Add 2 drops of the colour indicator: phenolphthalein.
6- Make a rapid titration to estimate the volume of equivalence $\left(V_{B}\right)$.
7- Record the volume $\mathrm{V}_{\mathrm{B}}$ of $(\mathrm{NaOH})$ added.
8- Using a pH paper or pH meter, read the pH of the solution every 2 ml until coloured.
9- Make 2 titration tests.

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M_{\text {снз-соон }}=60 \mathrm{~g} \cdot \mathrm{~mol}^{-1}, \rho=1,01 \mathrm{~kg} \cdot \mathrm{~L}^{-1}
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## 3-Résultats et calculs :

1-Write down the reaction equation:
2- Note the volume $V_{B}$ of $(\mathrm{NaOH})$ added and determine the concentration $\mathrm{C}_{A}$ of $\left(\mathrm{CH}_{3}-\mathrm{COOH}\right)$.
3- Calculate the initial molar concentration $C_{0}$ of the ethanoic acid (commercial vinegar).
4- Calculate the degree of acidity of the vinegar ( $D$ ) and compare this result with that on the sticker on the bottle of commercial vinegar.
5- Draw the graph representing the value of $\mathrm{pH}=f\left(V_{B}\right)$ on millimetric paper.
6- Determine the volume $V_{E}$ and the pH at equivalence using the graph.
7- Which of the coloured indicators in the table below is best adapted for identifying equivalence. Justify
your answer

| Indicator | Acidic colour | Transition zone | Basic colour |
| :--- | :---: | :---: | :---: |
| Helianthine | Red | $3,1-4,4$ | Yellow |
| Methyl red | Red | $4,2-6,2$ | Yellow |
| Bromothymol blue | Yellow | $6,0-7,6$ | Blue |
| Phenolphthalein | Uncoloured | $8,2-10,0$ | Pink-violet |

8- Why is distilled water added? Does the addition of distilled water change the volume $V_{E}$ added at equivalence?

