



MANIPULATION N°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 ($^{\circ}$) of a vinegar, defined as the **mass of pure acetic or ethanoic acid contained in 100g 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 ($^{\circ}$):

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

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

For a volume of **100g** of vinegar: (**Ac**: acetic acid)

$$m_{Ac} = n_{Ac} \times M_{Ac} = C_a \times V_a \times M_{Ac} \quad \text{from the formula} \quad n = C \times V$$

$$\text{For vinegar we also have : } \rho = m/V \quad \text{so} \quad V = m/\rho : \quad m_{Ac} = \frac{m}{\rho} \times C \times M_{Ac} = \frac{100}{\rho} \times C \times M_{Ac} \quad (g)$$

$$\text{Degree of acidity} = D^{\circ} = m_{Ac} = \frac{100}{\rho} \times C \times M_{Ac}$$

Example: vinegar at 6° contains **6g** of **pure acetic (ethanoic) acid per 100g 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 (0.1N), different types of commercial vinegar ($\text{CH}_3\text{-COOH}$) 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 phenolphthalein :

- 1- Rinse the equipment. Burette, Erlenmeyer flask, etc.
- 2- Fill the burette with the NaOH solution of concentration ($N_B = 0.1N$).
- 3- Take ($V_A = 10 \text{ ml}$) of the ($\text{CH}_3\text{-COOH}$) 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 (V_B).
- 7- Record the volume V_B of (NaOH) added.
- 8- Using a pH paper or pH meter, read the pH of the solution every 2ml until coloured.
- 9- Make 2 titration tests.

$$M_{\text{CH}_3\text{-COOH}} = 60 \text{ g}\cdot\text{mol}^{-1}, \rho = 1,01 \text{ kg}\cdot\text{L}^{-1}$$

3- Résultats et calculs :

- 1- Write down the reaction equation:
- 2- Note the volume V_B of (NaOH) added and determine the concentration C_A of ($\text{CH}_3\text{-COOH}$).
- 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 $\text{pH} = f(V_B)$ 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?



1- Write down the reaction equation :

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2- Note the volume V_B of (NaOH) added and determine the concentration C_A of (CH_3-COOH).

The volume of (NaOH) ? : ($V_B =$

The concentration C_A ? :

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3- Calculate the initial molar concentration C_0 of the ethanoic acid (commercial vinegar).

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4- Calculate the degree of acidity of the vinegar (D)

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Compare this result with that on the sticker on the bottle of commercial vinegar.

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5- Draw the graph representing the value of $pH = f(V_B)$ on millimetric paper.

6- Determine the volume V_E and the pH at equivalence using the graph.

(V_E, pH) = (.....)

7- Which of the coloured indicators in the table below is best adapted for identifying equivalence. Justify your answer.

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8- Why is distilled water added? Has this addition changed the volume V_E poured at equivalence?

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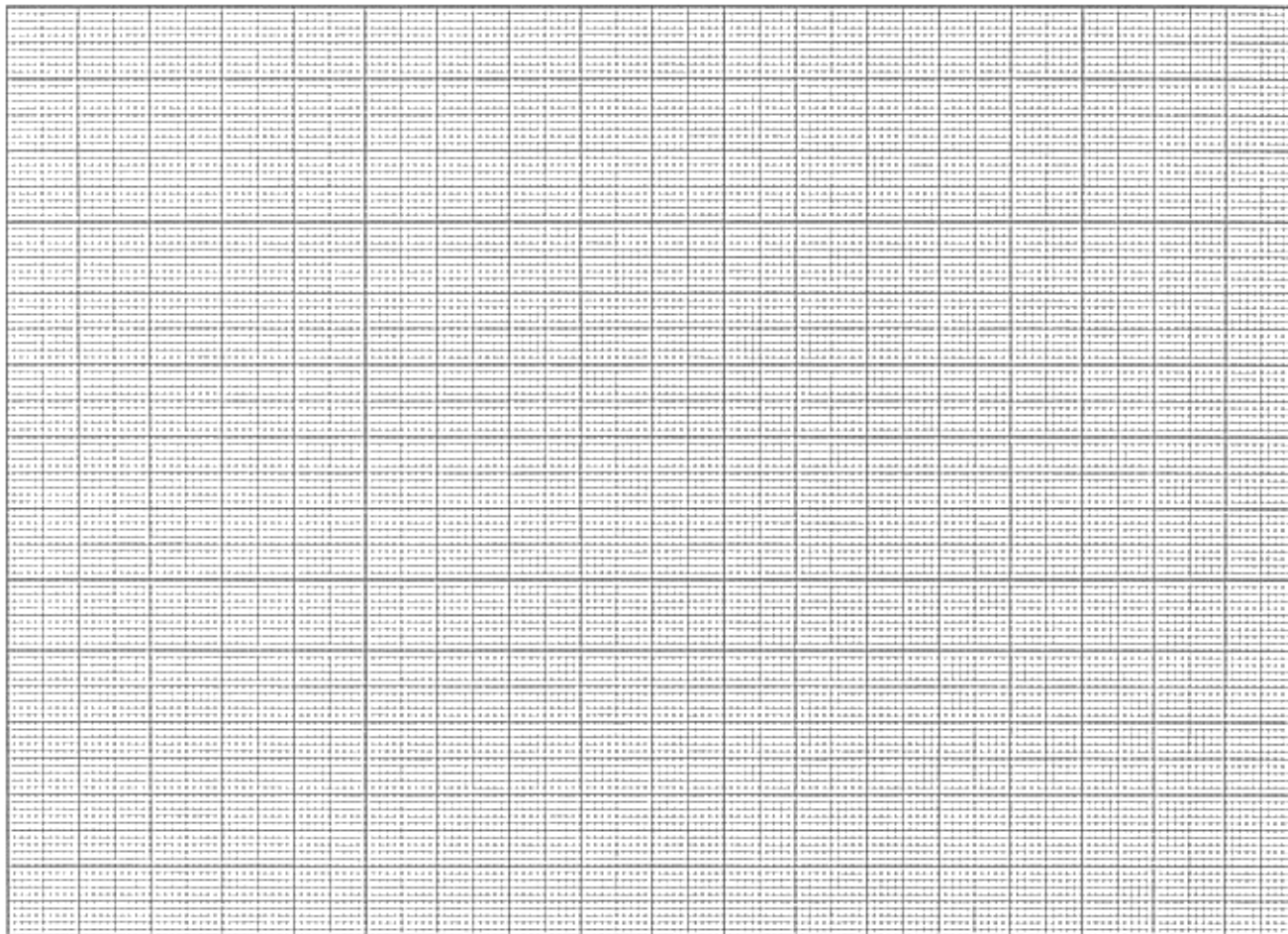
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Draw the graph representing the value of $\text{pH} = f(V_B)$ on millimetric paper.



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