

## Technical Datasheet

Analysis Name: pH/Acidity: Food/Juices/Tomato/Pet food

Method Number: LI-00.908

Scope Application: This method describes the common part to all pH and acidity determinations and is applicable to water, raw materials, and finished products. The potentiometric method allows an accurate determination of acidity and of pH (to the nearest 0.01 unit).

Description: Potentiometric method: Measurement of the difference of potential between two electrodes or combination electrode, which results in direct pH reading by means of a pH-meter; acidity determination by titration to a fixed pH determined by the product

pH Negative logarithm of the hydrogen ion activity Ex:  
 pH 1 =  $10^{-1}$  hydrogen ion activity = strong acid  
 pH 7 =  $10^{-7}$  hydrogen ion activity = neutral solution  
 pH 14 =  $10^{-14}$  hydrogen ion activity = strong base  
 Acidity Is the amount of acid equivalent to the amount of base required for the neutralization under standardized conditions. Acidity is conventionally expressed by the number of grams of the most abundant acid in 100 g of product. Examples: acid acetic for pickles and citric acid for fruits and fruit juices

Sample Weight Required: 50g

Analytical Platform: pH Meter / Auto titrator

Special information: N/A

Analyte Reported	Common name	Unit	Limit of quantification	Reproducibility
pH	-	pH	N/A	0.1
Acidity at 8.2	-	g/100g	N/A	5%