



NQAC

Nestlé Quality Assurance Center
Dublin

Technical Datasheet

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

Method Number: LI-00.908

Scope of Application: This method describes the common part to all pH and acidity determinations and is applicable to water, raw materials, finished products, and gummy-based vitamins. 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 amount 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: 50 g

Analytical Platform: pH Meter / Autotitrator

Analyte Reported	Alias	Unit of Measure	Limit of Quantification	Reproducibility
pH		pH	N/A	0.1
Acidity @ 8.1		g/100 g	N/A	5%
Acidity @ 8.2		g/100 g	N/A	5%