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Getränkeherstellung

SCHLIESSMANN
SCHWÄBISCH HALL

Tel. 07 91 - 9 71 91-0 • Fax 9 71 91-25
C. Schliessmann Kellerei-Chemie GmbH & Co.KG
Auwiesenstr. 5 • D-74523 Schwäbisch Hall

Getränkeanalytik

TITROVIN-equipment

version 07/2007

- for the simple control of total acid, free SO_2 and total SO_2 -

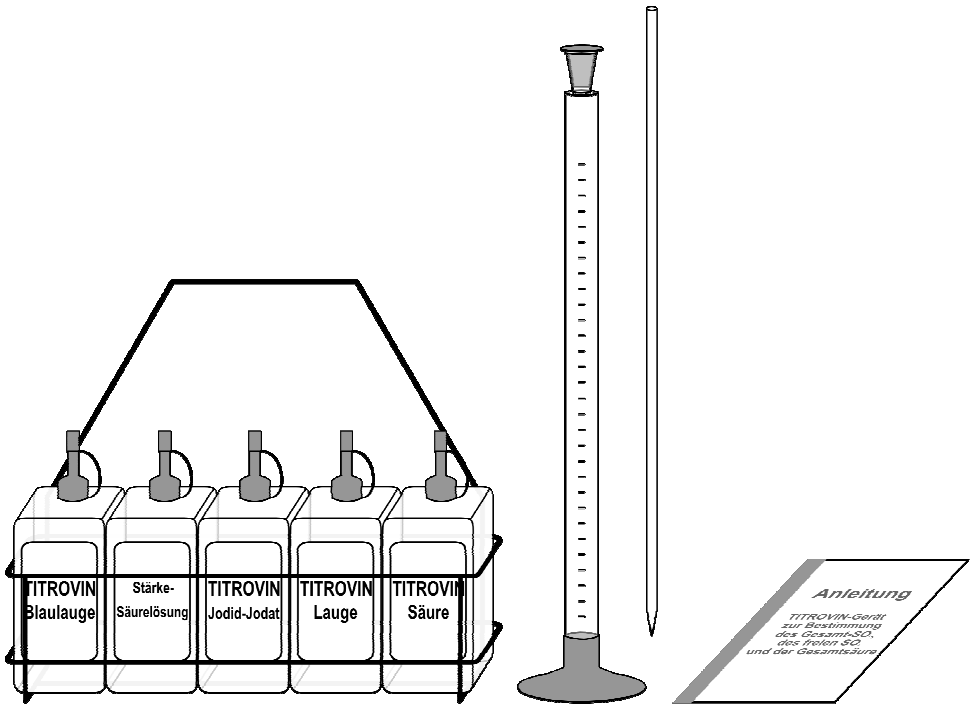
Technical information and instructions for use

- results directly readable
- handy plastic bottles for drop by drop dosing
- long-time storable reagents - no sensitive free iodine
- ideal handling through three colour scale and label printing

Equipment possibilities:

- TITROVIN cylinder with polythene base, polythene stopper and polythene pipette
- TITROVIN blue caustic solution for the determination of total acidity
- starch-acid solution and TITROVIN iodide-iodate solution for the determination of free SO_2
- TITROVIN caustic solution, TITROVIN acid, TITROVIN iodide-iodate solution for the determination of total SO_2

All reagents are available in bottles of 250 ml, 500 ml and 1000 ml. Fitting TITROVIN transport basket 5/250 for 250 ml bottles and TITROVIN transport basket 5/500 for 500 ml bottles.



Instruction for the determination of total acidity (red scale)

- Beverages containing carbonic acid have to be freed of the carbonic acid either by vigorous shaking in an only partly filled bottle or by heating up to just below boiling point;
- Rinse TITROVIN cylinder with the liquid to be examined;
- Fill in beverage up to the lowest mark (zero mark) of the **red scale**;
- Add TITROVIN blue caustic solution **(red label)** drop by drop, close cylinder with rubber stopper and turn it over slowly several times respectively until solution is mixed;
- The titration is terminated as soon as colour changes from green to blue;
- The total acidity is read from the **red scale** in g/l.

Instructions for the determination of free SO_2 in white wines free of ascorbic acid (yellow scale)

- Rinse TITROVIN cylinder with the liquid to be examined;
- Fill in beverage up to the lower **yellow mark** of the **yellow scale** with the enclosed polythene pipette;
- Fill in starch-acid solution **(yellow blue label)** up to the lowest mark (zero mark) of the **yellow scale**;
- Close cylinder with rubber stopper and turn it over slowly several times respectively until solution is mixed;
- Add immediately TITROVIN iodide-iodate solution **(yellow green label)** drop by drop, close cylinder with rubber stopper and turn it over slowly several times respectively until solution is mixed. Do not shake firmly in order to avoid foam;
- As long as SO_2 is present the occuring blue colour disappears instantly;
- The titration is terminated as soon as the blue violet colour persists for 5-10 seconds;
- The content of free SO_2 is read from the **yellow scale** in mg/l.

Instructions for the determination of total SO_2 in white wines free of ascorbic acid (yellow scale, additional green scale)

- Rinse TITROVIN cylinder with the liquid to be examined;
- Fill in beverage up to the lower **yellow mark** of the **yellow scale** with the enclosed polythene pipette;
- Fill in TITROVIN caustic solution **(green label)** up to the **green mark** over the **green inscription** “Lauge“ (caustic solution);
- Close cylinder with rubber stopper and turn it over slowly several times respectively until solution is mixed;
- 10 minutes later fill in TITROVIN acid **(green label)** up to the lowest mark (zero mark) of the **yellow scale** and mix contents like after addition of TITROVIN caustic solution;
- Add immediately TITROVIN iodide-iodate solution **(yellow green label)** drop by drop, close cylinder with rubber stopper and turn it over slowly several times respectively until solution is mixed. Do not shake firmly in order to avoid foam;
- As long as SO_2 is present the occuring blue colour disappears instantly;
- The titration is terminated as soon as the blue violet colour persists for 5-10 seconds;
- The content of free SO_2 is read from the **yellow scale** in mg/l.