

**Summary:** The sample reacts with tartaric acid and hydrogen peroxide and is distilled on-line at 96°C. Hydrogen peroxide is used to oxidize interfering sulfur dioxide (SO<sub>2</sub>). The resampled distillate reacts with potassium iodate and potassium iodide to form a brown-yellow colored complex. The absorbance is measured at 420 nm.

**Interferences:** Proteins and colored compounds that may interfere are removed via dialysis prior to the analysis.

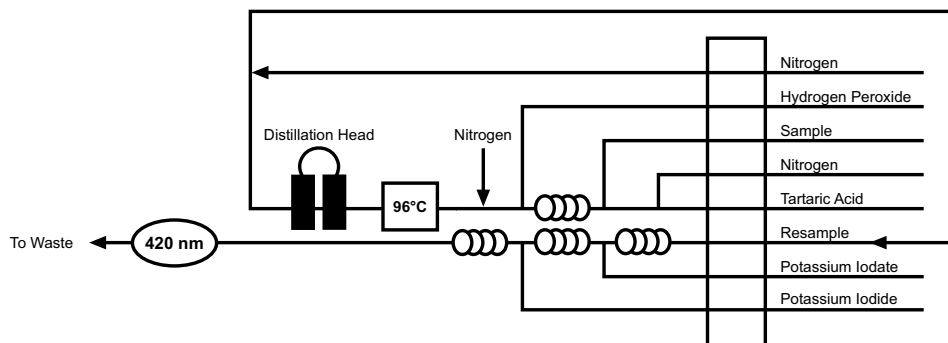
**Performance Specifications:**

Range:	0.15–1.5 mg/L acetic acid
Throughput:	60 samples/hour
Precision:	
0.30 mg/L	<8% RSD
1.5 mg/L	<5% RSD
Method Detection Limit (MDL):	Not determined

**Chemicals:**

Acetic Acid, glacial, C <sub>2</sub> H <sub>4</sub> O <sub>2</sub>	Potassium Iodate, KIO <sub>3</sub>
Brij®-35, 30% w/v	Potassium Iodide, KI
(OI Analytical Part #A21-0110-33)	Tartaric Acid, C <sub>4</sub> H <sub>6</sub> O
Hydrogen Peroxide, 30% w/w, H <sub>2</sub> O <sub>2</sub>	

**Basic Flow Diagram:**



**Selected References:** Amerine, M. A.; Ough, C.S. *Methods for Analysis of Musts and Wines*, 2<sup>nd</sup> edition. Wiley-Interscience: New York, 1988.

Blouin, Jacques. *Techniques d'Analyses des Mouts et des Vins*. Dujardin-Salleron, 2, rue de la Durance, 75012 Paris, France.

Porter, D.G.; Sawyer, R. *Analyst* **1972**, *97*, 569-575.

Stewart, K.K.; Whitaker, J.R. *Modern Methods of Food Analysis*. AVI: Connecticut, 1984.

Zoecklein, B.W.; Fugelsang, K.C.; Gump, B.H.; Nury, F.S. *Production Wine Analysis*. Von Nostrand Reinhold: New York, 1989.

Brij is a registered trademark of ICI Americas.