



Analysis of Vinegar samples for the Measurement of the amount of Acetic Acid

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The various vinegar samples were analysed with a view of determining acetic acid content in them. Vinegar is an acidic liquid made from the fermentation of ethanol in a process that yields its key ingredient acetic acid whose concentration typically ranges from 4 to 8% by volume for table vinegar and up to 18% for pickling vinegar. Acetic acid in the form of vinegar has been made by acetic acid bacteria of genus Acetobactor. In sufficient oxygen these bacteria can produce vinegar from a variety of alcoholic food stuffs. The alcohol may be derived from different sources including wine, cider, beer or fermented fruit juice. The consumption of acetic acid significantly lowers the value of serum total cholesterol and triacylglycerol. Long term ingestion may cause Hyperkalemia, Hyperreninemia and osteoporosis. The amount of acetic acid in different vinegar samples was determined by titrimetric method with a colored pH indicator to determine the end point. The strength of acetic acid in different samples of vinegar was found to be in the range of 0.48 to 2.07.

Key words : Vinegar, Acetic acid, Titrimetric.

