43.1.31

## AOAC Official Method 935.57 <br> Acidity (Total) <br> of Food Dressings

Titrimetric Method
First Action 1935

## Final Action

Weigh ca 15 g test portion into 500 mL Erlenmeyer, dilute to ca 200 mL , and shake until all lumps are thoroughly broken up. Titrate with 0.1 M NaOH , using phenolphthalein, and calculate as $\mathrm{CH}_{3} \mathrm{COOH}$. To recognize end point, have duplicate sample at hand so that, by comparison, first change of color may be noted.

