

EFFECTIVE DATE	N P A n a l y t i c a l L a b o r a t o r i e s	METHOD CODE
REVISED: 01/23/25	LABORATORY TEST METHOD SUMMARY	ACID
REPLACES: 12/05/24	Titrateable Acidity	PAGE 1 OF 1
KEY WORDS: Acidity		

1. **SCOPE AND PURPOSE:**

This method measure acidity (mL of 0.1 N sodium hydroxide needed to neutralize 1 g of sample to pH 8.3) in feeds, foods, milk products, and ingredients.

2. **PRINCIPLE:**

2.1. The sample is extracted in water and filtered. An aliquot of the filtrate is titrated with sodium hydroxide to an endpoint of pH 8.3. The volume of titer used is reported as mL of 0.1N NaOH /g sample.

2.1.1. Alternate reporting parameters include % Acetic Acid, % Citric Acid, and % Lactic Acid. There is no alternate test code for these.

2.2. Using a 10 g sample, the lowest confidence level of this method is 0.05 mL/g. This confidence level may vary with sample matrix.

2.3. Known Interferences: buffered samples cannot be analyzed by this method.

3. **PRECISION:**

Records of method precision based on Method Validation and/or known control summaries are located in the QA Master file for this test method. Assay precision may vary with test matrix and analyte level. Terms used to describe method precision are defined in NPSOP3000, *Validation of Quantitative Chemical Tests*.

4. **REFERENCES:**

4.1. LI-00.908-01 pH/acidity: food/juices/tomato/petfood

4.2. AOAC Official Method 920.43 Acidity (water-soluble) of animal feed (Be aware of an error in the extraction volume in the official method)