

**SRI LANKA STANDARD 358 : 2011**  
**ISO 2448 : 1998**

**METHOD OF TEST FOR THE DETERMINATION OF  
ETHANOL CONTENT IN FRUIT AND  
VEGETABLE PRODUCTS**  
**(First Revision)**

**SRI LANKA STANDARDS INSTITUTION**



**Sri Lanka Standard**  
**METHOD OF TEST FOR THE DETERMINATION OF ETHANOL CONTENT**  
**IN FRUIT AND VEGETABLE PRODUCTS**  
**(First Revision)**

**SLS 358 : 2011**  
**ISO 2448 : 1998**

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**Sri Lanka Standard**  
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**NATIONAL FOREWORD**

This Sri Lanka standard was approved by the Sectoral Committee on Agricultural and Food Products and was authorized for adoption and publication as a Sri Lanka Standard by the Council of the Sri Lanka Standards Institution on 2011-10-27.

This standard was first published in 1975, which has been derived from the International Organization for Standardization on the subject of testing fruit and vegetable products. This revision has been undertaken to update the standard to be in line with the latest ISO standard for fruit and vegetable products.

This standard is identical with ISO 2448 : 1998, Fruit and vegetable products- Determination of ethanol content, published by the International Organization for Standardization (ISO).

**Terminology and Conventions:**

The text of the International Standard has been accepted as suitable for publication, without deviation, as a Sri Lanka Standard. However, certain terminology and conventions are not identical with those used in Sri Lanka Standards. Attention is therefore drawn to the following:

- a) Wherever the words “International Standard” appear referring to this standard should be interpreted as “Sri Lanka Standard”.
- b) The comma has been used throughout as a decimal marker. In Sri Lanka Standards it is the current practice to use the full point on the base line as the decimal marker.
- c) Wherever page numbers are quoted, they are ISO page numbers.



**INTERNATIONAL  
STANDARD**

**ISO  
2448**

Second edition  
1998-08-01

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**Fruit and vegetable products —  
Determination of ethanol content**

*Produits dérivés des fruits et légumes — Détermination de la teneur  
en éthanol*



Reference number  
ISO 2448:1998(E)

## Foreword

ISO (the International Organization for Standardization) is a worldwide federation of national standards bodies (ISO member bodies). The work of preparing International Standards is normally carried out through ISO technical committees. Each member body interested in a subject for which a technical committee has been established has the right to be represented on that committee. International organizations, governmental and non-governmental, in liaison with ISO, also take part in the work. ISO collaborates closely with the International Electrotechnical Commission (IEC) on all matters of electrotechnical standardization.

Draft International Standards adopted by the technical committees are circulated to the member bodies for voting. Publication as an International Standard requires approval by at least 75 % of the member bodies casting a vote.

International Standard ISO 2448 was prepared by Technical Committee ISO/TC 34, *Agricultural food products*, Subcommittee SC 3, *Fruit and vegetable products*.

This second edition cancels and replaces the first edition (ISO 2448:1973), which has been technically revised.

Annex A forms an integral part of this International Standard.

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Printed in Switzerland



# Fruit and vegetable products — Determination of ethanol content

## 1 Scope

This International Standard specifies a method for the chemical determination of ethanol in fruit and vegetable products.

The method is not applicable to products containing more than 5 % (*m/m*) of ethanol.

In the case of products containing essential oils, it is necessary to remove the latter (see annex A).

## 2 Definition

For the purposes of this International Standard, the following definition applies.

### 2.1

#### ethanol content

mass of the substances determined by the method specified in this International Standard, expressed as a percentage by mass for solid products or as grams per 100 ml for liquid products

## 3 Principle

Separation of the ethanol by distillation, followed by oxidation by potassium dichromate in a sulfuric acid medium. Determination of the excess dichromate by ammonium iron(II) sulfate in the presence of iron(II)-1,10-phenanthroline as indicator.

## 4 Reagents

Use only reagents of recognized analytical grade, unless otherwise specified, and distilled or demineralized water or water of equivalent purity.

**4.1 Sulfuric acid** ( $\text{H}_2\text{SO}_4$ ),  $\rho_{20} = 1,84$  g/ml.

**4.2 Dilute sulfuric acid**,  $\rho_{20} = 1,49$  g/ml, containing 500 ml of sulfuric acid (4.1) per litre.

**4.3 Calcium hydroxide** [ $\text{Ca}(\text{OH})_2$ ], suspension obtained by shaking 110 g to 112 g of calcium oxide in 1 litre of water.

**4.4 Potassium dichromate solution**, containing 42,572 g of  $\text{K}_2\text{Cr}_2\text{O}_7$  per litre. 1 ml of this solution is equivalent to 0,01 g of ethanol.

**4.5 Potassium permanganate solution**, containing 1,372 g of  $\text{KMnO}_4$  per litre. 10 ml of this solution is equivalent to 1 ml of ammonium iron(II) sulfate solution (4.6).

**4.6 Ammonium iron(II) sulfate solution** [ $(\text{NH}_4)_2\text{Fe}(\text{SO}_4)$ ].

Dissolve 170,2 g of ammonium iron(II) sulfate hexahydrate in water. Add 20 ml of sulfuric acid (4.1) and dilute to 1 litre with water.

Stabilize by the addition of aluminium chips. 2 ml of this solution is equivalent to 1 ml of potassium dichromate solution (4.4).

#### 4.7 Iron(II)-1,10-phenanthroline solution.

Dissolve 0,695 g of iron(II) sulfate heptahydrate ( $\text{FeSO}_4 \cdot 7\text{H}_2\text{O}$ ) in 100 ml of water. Add 1,485 g of 1,10-phenanthroline monohydrate ( $\text{C}_{12}\text{H}_8\text{N}_2 \cdot \text{H}_2\text{O}$ ) and heat to aid solution.

The solution keeps well.

## 5 Apparatus

Usual laboratory apparatus and, in particular, the following.

**5.1 Distillation apparatus**, comprising a 500 ml flask surmounted by a fractionation column and a condenser ending in a slightly tapered extension piece long enough to reach to the bottom of a 100 ml volumetric flask.

Any other steam distillation apparatus may be used, provided that it satisfies the following criterion.

No loss of ethanol greater than 0,02 % shall occur in the course of a distillation; i.e. 200 ml of a 10 % (V/V) ethanol/water mixture distilled five times in succession shall contain at least 9,9 % of ethanol after the last distillation.

**5.2 Heating apparatus**, which does not cause even slight decomposition of the extractable materials contained in the flask.

**5.3 Volumetric flasks**, of capacity 100 ml.

**5.4 Pipettes**, of capacities 5 ml, 10 ml and 20 ml.

**5.5 Burettes**, of capacity 50 ml, fitted with a stopcock.

**5.6 Wide-necked flasks**, of capacity 250 ml, fitted with ground glass stoppers, clean, dry, free from grease and airtight (absolute tightness can be ensured with the aid of a polytetrafluorethylene sleeve).

**5.7 Blender**.

**5.8 Balance**, capable of weighing to the nearest 0,01 g.

## 6 Sampling

It is important the laboratory receive a sample which is truly representative and has not been damaged or changed during transport or storage.

Sampling is not part of the method specified in this International Standard. As there is no specific International Standard dealing with fruit and vegetable products, it is recommended that the parties concerned come to an agreement on the subject.

## 7 Preparation of test sample

**7.1 Solid or thick products** (purée, marmalade or jam, fruits, vegetables)

Blend mechanically the whole of the sample supplied. Take care that the temperature of the product does not rise. Take a sufficient quantity of the product to enable two parallel determinations to be carried out.

## 7.2 Liquid products (juices, pulps and syrups)

Thoroughly mix the sample. Take a sufficient quantity of the product to enable two parallel determinations to be carried out.

## 8 Procedure

NOTE If it is required to check whether the repeatability requirement (clause 10) is met, carry out two determinations in accordance with 8.2.1 to 8.2.3.

### 8.1 Test portion

Weigh, to the nearest 0,01 g, a mass of the prepared sample, or take a volume of it such that the quantity of ethanol collected in 100 ml of distillate is less than 1 g.

### 8.2 Determination

#### 8.2.1 Distillation

Dilute the test portion with about 50 ml of water and transfer it quantitatively to the flask of the distillation apparatus (5.1). Rinse the vessel used to take the test portion with not more than 120 ml of water, collecting the rinsing water in the flask.

Make the product slightly alkaline ( $\text{pH } 8 \pm 0,2$ ) with the calcium hydroxide suspension (4.3), shaken before use.

Add glass beads or pieces of porcelain to control the rate of boiling. Pour 10 ml of water into a 100 ml volumetric flask (5.3) and insert the end of the tapered extension of the distillation apparatus so that it is immersed in the liquid.

Distil the diluted test portion (previously made alkaline) in such a way that the distillate, when it reaches the volumetric flask, is at a relatively low temperature ( $15\text{ }^{\circ}\text{C}$  to  $20\text{ }^{\circ}\text{C}$ ).

Collect about 80 ml to 85 ml of distillate. Stop the distillation and rinse the condenser and extension with a few millilitres of water.

Shake the volumetric flask to mix the contents. If necessary, immerse the flask in cold water ( $15\text{ }^{\circ}\text{C}$  to  $20\text{ }^{\circ}\text{C}$ ) for a few minutes.

Dilute the contents of the volumetric flask to the mark with water and shake.

#### 8.2.2 Oxidation

Pour 20 ml ( $V_1$ ) of potassium dichromate solution (4.4), accurately measured (see note), and 20 ml of dilute sulfuric acid (4.2) into a 250 ml flask with a ground glass stopper (5.6) and shake.

Add 10 ml ( $V_0$ ) of distillate (8.2.1), accurately measured. Stopper the flask, moistening the stopper with a drop of sulfuric acid (4.1). Shake the flask and wait for at least 30 min, shaking the flask from time to time.

The resultant mixture should in no case assume the green coloration of the chromium cation as this would indicate that the ethanol content of the test portion was too high. If this occurs, recommence the oxidation taking a smaller amount of distillate (for example 5 ml). If necessary, recommence both distillation and oxidation taking a smaller test portion. Take account of any such changes in the calculations.

If the test portion contains too little ethanol, a smaller amount of potassium dichromate solution (4.4) may be used, i.e. 10 ml or 5 ml of this solution, diluted with 10 ml or 15 ml of distilled water, respectively. Take account of any such change in the calculations.

### 8.2.3 Titration

Titrate the excess of dichromate, using the ammonium iron(II) sulfate solution (4.6). The excess of dichromate should be at least equal to 20 % of the quantity used for the blank test. Shake the flask after each addition.

When the colour changes to greenish blue, add 4 drops of iron(II)-1,10-phenanthroline solution (4.7). (Another appropriate coloured indicator may be used, at the discretion of the operator, see note.) Continue the addition of the ammonium iron(II) sulfate solution (4.6) until the colour of the medium changes from greenish blue to brown. If the endpoint is passed, return to it precisely by adding potassium permanganate solution (4.5).

Deduct, from the volume of the ammonium iron(II) sulfate solution used, one-tenth of the volume of potassium permanganate solution added. Let  $V_2$  be the volume remaining after this deduction, which represents the exact volume of ammonium iron(II) sulfate solution equivalent to the excess potassium dichromate.

NOTE — The titration of the excess of dichromate with the solution of ammonium iron(II) sulfate (4.6) can also be carried out in the presence of a mixture of

- 1 ml of orthophosphoric acid (85 %),  $\rho_{20} = 1,71$  g/ml; and
- 1 ml of a solution of barium diphenylaminesulfonate containing 0,5 g per 100 ml.

Carry out two determinations on the same prepared sample.

### 8.2.4 Blank test

Carry out a blank test under the same conditions as for the titration, replacing the volume,  $V_0$ , of distillate by the same volume of distilled water. Let  $V_3$  be the volume of ammonium iron(II) sulfate solution (4.6) used, following the procedure of 8.2.2 and 8.2.3.

## 9 Expression of results

### 9.1 Solid products

The ethanol content, expressed as a percentage by mass, is equal to

$$0,01 V_1 \times \frac{V_3 - V_2}{V_3} \times \frac{100}{V_0} \times \frac{100}{m}$$

where

- $m$  is the mass, in grams, of the test portion;
- $V_0$  is the volume, in millilitres, of distillate taken for the titration;
- $V_1$  is the volume, in millilitres, of potassium dichromate solution used for the oxidation;
- $V_2$  is the volume, in millilitres, of ammonium iron(II) sulfate solution used for the back titration of the dichromate;
- $V_3$  is the volume, in millilitres, of ammonium iron(II) sulfate solution used in the blank test.

### 9.2 Liquid products

The ethanol content, expressed in grams per 100 ml of product, is equal to

$$0,01 V_1 \times \frac{V_3 - V_2}{V_3} \times \frac{100}{V_0} \times \frac{100}{V_4}$$

where

$V_0$ ,  $V_1$ ,  $V_2$  and  $V_3$  have the same meaning as in 9.1;

$V_4$  is the volume, in millilitres, of the test portion.

## 10 Repeatability

The absolute difference between two independent single test results, obtained using the same method on identical test material in the same laboratory by the same operator using the same equipment within a short interval of time, will in not more than 5 % of cases be greater than 1 % of the arithmetic mean of the two results.

## 11 Test report

The test report shall specify:

- all information necessary for the complete identification of the sample;
- the sampling method used, if known;
- the test method used, together with reference to this International Standard;
- all operating details not specified in this International Standard, or regarded as optional, together with details of any incidents which may have influenced the test result(s);
- the test result(s) obtained;
- if the repeatability has been checked, the final quoted result obtained.

## **Annex A** (normative)

### **Modified procedure for products containing essential oils**

In the presence of essential oils, the distillate is turbid, with drops of essential oil floating on the surface. In such cases the procedure shall be modified as follows.

Collect the distillate in a 100 ml volumetric flask and allow it to stand for 2 h. Dilute to the mark with water, the interface between the two phases (essential oil and water) being at the level of the mark. Allow to stand for a further 1 h to 2 h. Discard the small quantity of essential oil collected on the surface, either by suction with a fine pipette or by filtration through paper in a covered funnel.

Transfer the still-turbid filtrate to a 150 ml flask and add 10 g of polystyrene granules (granule size 1 mm to 2 mm). Shake the stoppered flask for 15 min and then filter the mixture through gauze in a covered funnel. The liquid should then have become clear and have lost its odour almost completely.

Proceed with the determination on this liquid.



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**ICS 67.080.01**

**Descriptors:** agricultural products, food products, plant products, fruit and vegetable products, chemical analysis, determination of content, ethanol, volumetric analysis.

Price based on 6 pages

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The Sri Lanka Standards Institution (SLSI) is the National Standards Organization of Sri Lanka established under the Sri Lanka Standards Institution Act No. 6 of 1984 which repealed and replaced the Bureau of Ceylon Standards Act No. 38 of 1964. The Institution functions under the Ministry of Technology & Research.

The principal objects of the Institution as set out in the Act are to prepare standards and promote their adoption, to provide facilities for examination and testing of products, to operate a Certification Marks Scheme, to certify the quality of products meant for local consumption or exports and to promote standardization and quality control by educational, consultancy and research activity.

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All members of the Technical and Sectoral Committees render their services in an honorary capacity. In this process the Institution endeavours to ensure adequate representation of all view points.

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