

RESOLUTION OENO 70/2000

XIX. WINE VINEGAR - MEASUREMENT OF METHANOL, SUPERIOR ALCOHOLS AND ETHYL ACETATE (OIV-MA-VI-19)

1. INTRODUCTION

The method described here allows to measure, at the same time, several major volatile components of vinegars. The interest of this measurement is two-fold, organoleptic and possibly toxicologic.

2. PRINCIPLE

Neutralization of the sample at pH 7.00 with a sodium hydroxide solution.

Measurement, via gas chromatography, of some volatile components: methanol, propan-1-ol, butan-2-ol, 2-methylpropan-1-ol, butan-1-ol and 2-methylbutan-1-ol + 3-methylbutan-1-ol.

3. REAGENTS

3.1. aqueous-alcoholic solution at 5% v/v.

3.2. in-house standard solution (4-methylpentan-2-ol).

In a 1 L volumetric flask, dissolve 1110.0 mg (to an accuracy of 0.1 mg) of 4-methylpentan-2-ol into the aqueous-alcoholic solution (3.1). Make up to the mark with this solution.

3.3. reference solution

In a 1 L volumetric flask, dissolve, in the aqueous-alcoholic solution (3.1), 152.0 mg of ethyl acetate, 50.0 mg of methanol, 7.7 mg of propan-1-ol, 16.3 mg of butan-2-ol, 17.0 mg of 2-methylpropan-1-ol, 2.5 mg of butan-1-ol, 7.9 mg of 2-methylbutan-1-ol and 8.7 mg of 3-methylbutan-1-ol (to the accuracy of 0.1 mg). Make up to the mark with the solution (3.1).

3.4. reference solution added from the in-house standard solution. Add 1 ml of the solution (3.2) to 10 ml of the solution (3.3).

3.5. sodium hydroxide solution at 40% (m/v).

4. Devices and utensils

Standard laboratory material, plus:

- 4.1. gas chromatograph with a 'split' type injector and a flame ionization detector
- 4.2. Supelcowax 10 glass column, 30 m long and 0.75 mm internal diameter (as an example).

5. TECHNIQUE

Neutralize the sample at $\text{pH} \approx 7.00$ with the sodium hydroxide solution(3.5), and record the initial and final volumes.

Add 1 ml of the neutralized sample solution at 10 ml (3.2).

Inject 1 μL of each of these two solutions into the chromatograph. Temperatures of the injector and the detector are 250°C . Oven temperatures are: 6 mn at 50°C , 50°C to 70°C to $8^\circ\text{C}/\text{mn}$, 14 mn at 70°C , 70°C to 210°C to $8^\circ\text{C}/\text{mn}$ and 16 mn at 210°C . The output of the vector gas (hydrogen) is 10 ml/mn.

6. RESULTS

6.1. Calculation

Taking:

c_i the component 1 content, in mg/L, in the reference solution (3.4)

c_e the in-house standard solution content, in mg/L, in the reference solution (3.4)

s_i the surface of the peak of component 1 of the reference solution (3.4)

s_e the surface of the peak of the in-house standard solution in the reference solution (3.4)

S_i the surface of the peak of component 1 in the neutralized sample solution plus the in-house standard solution

S_e the surface of the peak of the in-house standard solution in the neutralized sample solution plus the in-house standard solution

C_e the in-house standard solution content, in mg/L, in the neutralized sample solution plus the in-house standard solution

f the dilution factor resulting from the neutralization of the vinegar sample.

The component *i* content C_i , expressed in milligrams per L of vinegar, is given by:

$$C_i = f \frac{c_i S_e S_i C_e}{c_e S_i S_e}$$

6.2. Presentation

Round results to the integer value.

7. BIBLIOGRAPHY

1. Climaco, M.C., *Estudo de um método de doseamento de compostos voláteis em vinagres por cromatografia em fase gasosa*, Relatório dactil., Estação Vitivinícola Nacional, Dois Portos (1993). (Study of a measurement method for volatile components in vinegars with gaseous chromatography).