

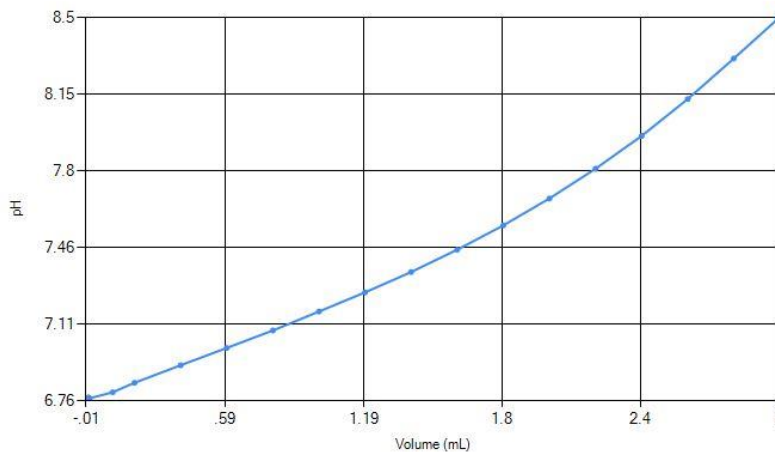
## Method Abstract #135

### Acidity in Yoghurt and Dairy Products

**Scope and Application** This method conforms to Standard Methods for the Examination of Dairy Products, 15.021 and 15.022

**Method Summary** This method involves the titration of milk or milk products with standardized sodium hydroxide to endpoint of pH 8.3, signifying “phenolphthalein” or total acidity. Acidity is expressed as a percentage of lactic acid (1 mL of 0.1N Sodium Hydroxide (NaOH) = 0.009 grams of lactic acid).

**Sample Titration Curve**



**Method Performance**

Parameter	Specification
Measuring Range	1 – 3400ppm
RSD @ 500ppm	0.22%
RSD of Milk	0.43%