



Practical Handbook for Beet-Sugar Chemists; Rapid Methods of Technico-Chemical Analyses of the Products and By-Products and of Material Used in the Manufacture of Beet Sugar

By Werner Moeller-Krause

Rarebooksclub.com, United States, 2012. Paperback. Book Condition: New. 246 x 189 mm. Language: English . Brand New Book ***** Print on Demand *****.This historic book may have numerous typos and missing text. Purchasers can download a free scanned copy of the original book (without typos) from the publisher. Not indexed. Not illustrated. 1914 Excerpt: .addition of sulphuric acid. Example: Platinum dish and juice 34.628 Dish 24.628 Juice 20.000 Platinum dish with ash 24.737 Dish 24.628 Ash 0.109 Minus 10 per cent, allowance for sulphates 0.0109 Salts 0.0981 This multiplied by 20 and divided by 100 gives 0.3962 per cent. salts contained in the juice. 18. Determination of the Alkalinity.--The alkalinity of thin juices must be determined frequently and is of great importance in the carbonation and suphitation process. It is estimated with normal or tenth-normal acid by titration. (For preparation, see Chapter XV.) Phenolphthalein is generally employed as an indicator. In neutral or acid solutions this indicator is colorless but the faintest excess of an alkali produces a bright-red color. A normal acid is a solution of acid in water; and a liter contains the equivalent weight of the active element in grams. This also applies to normal alkali solutions....



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This is the very best publication i have got read until now. It is definitely simplified but shocks within the fifty percent of the pdf. You may like how the article writer create this pdf.

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