

Olive Oil Acidity

Acidity defined as oleic acid percentage is a parameter that indicates olive oil freshness: a high acidity value shows the oil is becoming rancid, thus the oil quality is decreasing.

According to the CEE 2568/91 regulation, olive oil is called extra virgin when its acidity is below 1%.

Acidity expressed in percentage of oleic acid is used to discriminate an extra virgin olive oil from other olive oils. A low acidity value indicates an extraction process made soon after the olive harvesting and with natural, non chemical methods.

The HI 3897 kit is based on a titration of the reacted sample with a final point very easy to be determined visually: the solution color turns from the yellow-green of the oil to pink.

Chemical Parameters

Olive storage period (between harvesting and extraction)

within 48 hours	2 to 4 days	over 4 days
-----------------	-------------	-------------

Acidity (as oleic acid %)	0.3	0.4	0.5
---------------------------	-----	-----	-----



Specifications

HI 3897	
Range	0.00 - 1.00 % acidity
Smallest Increment	0.01 mL = 0.01%
Method	titration
Sample Size	4.6 mL (4 g)
Number of Tests	6
Dimensions (kit)	112 x 390 x 318 mm (4.4 x 15.4 x 12.5")
Weight (kit)	3 kg (6.6 lb.)

Ordering Information

HI 3897 is supplied complete with 6 ready-to-use bottles of organic solvent, HI 180IMB magnetic stirrer, calibrated syringe for oil dosing, calibrated syringe for titrant dosing, titrant (30 mL bottle), rugged carrying case and instructions.

Accessories

HI 3897-010	Spare kit for 10 test	HI 740053	100 mL graduated glass bottle (10 pcs.)
HI 740226	5 mL calibrated syringe	HI 731319	Magnetic bar (10 pcs.)
HI 740142	1 mL calibrated syringe	HI 180IMB	Magnetic stirrer
HI 740143	1 mL calibrated syringe (6 pcs.)		
HI 740144	tip for 1 mL calibrated syringe (6 pcs.)		