

Exp. 1: QUANTITATIVE ASCORBIC ACID ANALYSIS

Solutions and Chemicals Used in the Experiment:

0.25% starch solution (0.625g of starch is weighed and dissolved in hot 250 mL water, boil until the solution is clear.)

0.7 M sodium thiosulfate (0.1 g Na₂CO₃ and 11.08g Na₂S₂O₃ / 1000 mL water)

0.2% KIO₃ solution (2g KIO₃ / 1000 mL water)

5% KI solution (2.5 g / 50 mL water)

0.1% Ascorbic acid standard solution (0.1g ascorbic acid / 100 mL water)

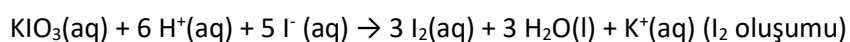
0.3 M H₂SO₄ solution (says 16.65 mL. H₂SO₄ / 1000 mL)

Principle of the Experiment:

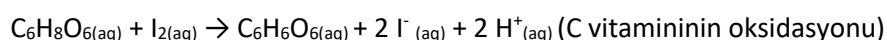
The basic principle of the experiment is based on Ascorbic Acid being a strong reducing agent.

In the first reaction of the experiment;

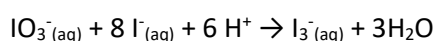
KIO₃ reacts with KI in acidic medium to form I₂.



Then, some of the I₂ formed as a result of this reaction is expected to react with Ascorbic Acid to reduce it to form I⁻.



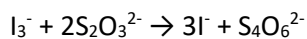
However, since the solubility of I₂ in water is very low, it reacts with KIO₃ and KI in acidic environment to form I₃⁻ (Triiodide complex).



The Triiodide complex formed is reduced by reacting with Ascorbic acid just like I₂;



The remaining amount of I₃⁻ is also found by titrating with Na₂S₂O₃;



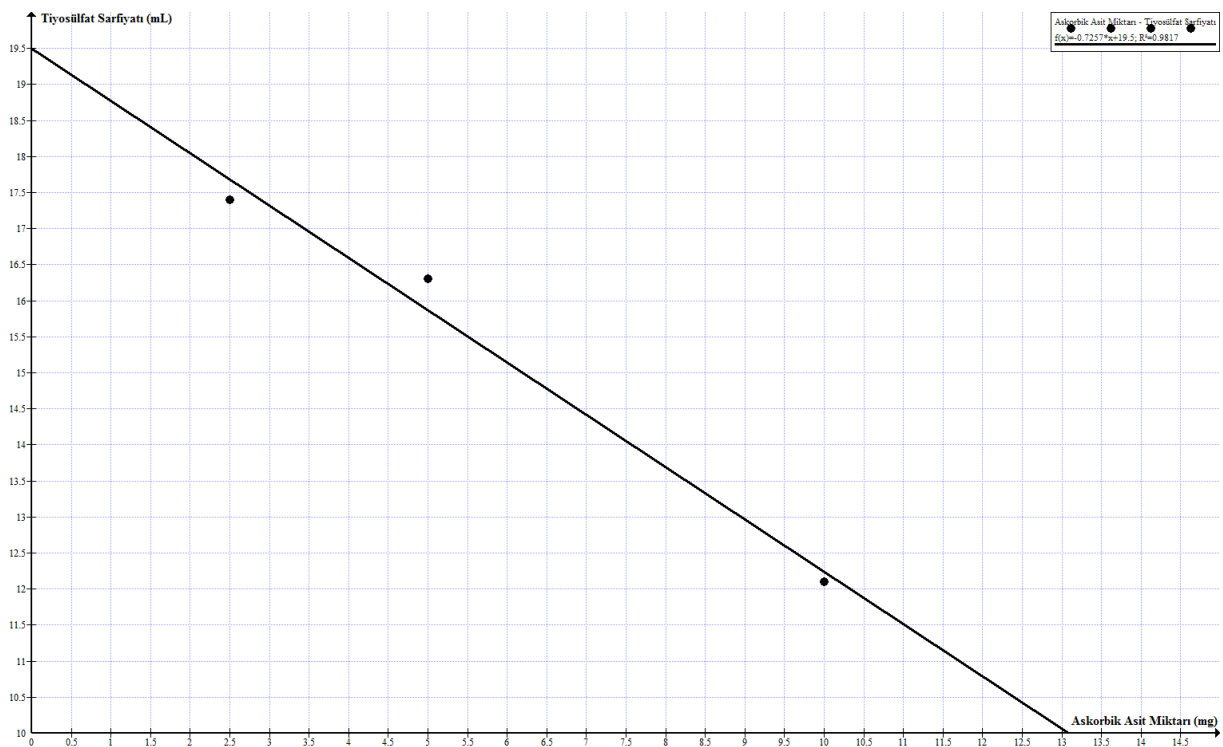
Experimental Procedure:

| Erlen No | 0,3M H ₂ SO ₄ (mL) | Ascorbic Acid (mL) | Orange Juice (mL) | Water (mL) | KIO ₃ (mL) | KI (mL) | Na ₂ S ₂ O ₃ | Starch (mL) | Na ₂ S ₂ O ₃ | Waste (mL) |
|----------|--|--------------------|-------------------|------------|-----------------------|---------|---|-------------|---|------------|
| 1 | 50 | 2,5 | 0 | 17,5 | 15 | 10 | Titration (until light yellow) | 2 | Titration (until the colorless) | |
| 2 | 50 | 5 | 0 | 15 | 15 | 10 | | 2 | | |
| 3 | 50 | 10 | 0 | 10 | 15 | 10 | | 2 | | |
| Sample | 50 | 0 | 20 | 0 | 15 | 10 | | 2 | | |

Reagents in the amounts given in the table were added to the four flasks. Standard Ascorbic Acid solutions were added to three of the flasks in the amounts given in the table. The fourth erlen was added with 20 mL of orange juice, which was squeezed as given in the table.

Then, these flasks were titrated with Standard Na₂S₂O₃ (Sodium Thiosulfate) solution until it became a light yellow color. Then, 2 ml of starch was added to these flasks as indicators and titration was continued until it became colorless. Consumption values obtained as a result of titration are shown in the table.

Thiosulfate Consumption for Known Ascorbic Acid Quantities - Concentration Graph:



Equation:

$$y = -0.7257x + 19.5 \quad R^2 = 0.9817$$

1-Amount of Ascorbic Acid Contained in Fruit Juice Sample (mg / 100mL):

2- Comparison of Theoretical and Practical Ascorbic Acid Concentrations:

Study Questions:

- 1) Ascorbic acid is synthesized by which organisms and by which metabolic way?
- 2) Briefly explain the collagen structure. What happens to the structure of collagen in ascorbic acid deficiency