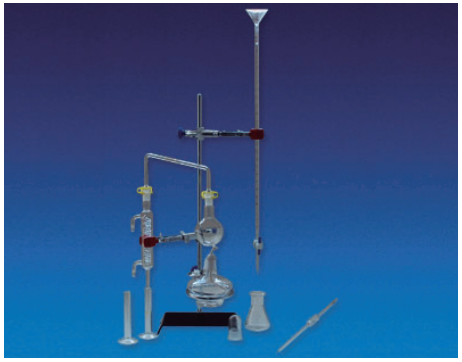
## PBB - Glass apparatus

### García tena equipment for volatile acidity determination

1| García Tena equipment is used for the quantification of acetic acid in wines.
2| This acid is evaporable and its determination is known as volatile acidity, and it is also the acid responsible of the sour smell of wines, thus its presence in wines is negative.
3| García Tena method is based on the separation of the volatile acids of wine by fractional distillation and a later acid-base titration of the second portion of the distillate.
4| Endo Glassware offers this complete kit for volatile acidity determination that includes all the necessary elements to carry out this analysis.
5| Glass components are made of borosilicate glass and present 14/23 ground joints.
6|Each component is also available individually for replacement of damaged pieces.



| Code | Description |
|---|---|
| PBB003 | García Tena equipment for volatile acidity determination |

Composed of:

| Code | Description |
|---|---|
| CDB013 | Erlenmeyer flask, 50 mL |
| DNB007 | Graduated burette, 10 mL |
| PBN006 | Liebig condenser, 120 mm |
| DJJ005 | Volumetric pipette, 11 mL |
| PBZ001 | Volumetric cylinder, 5.1 mL |
| PBZ002 | Volumetric cylinder, 3.2 mL |
| FFJ002 | Alcohol lamp with wick |
| PNB001 | Short stem funnel, 40 mm |
| PBL004 | Round bottom flask, 50 mL |
| PBQ034 | Double bent piece, ground joint 14/23 |
| FCG008 | Clamp with rotary bosshead (2 units) |
| FCB006 | Retort stand 100x175 mm |
| FCM007 | POM clip for ground joints (2 units) |
| FCV006 | Closed retort ring with bosshead, 80 mm |
| KJB011 | Yellow solid-stem thermometer -10/110ºC |



Note: manufacturer reserves the right to modify features and photographies of the goods