



Commercial Organic Analysis pt. I. Tannins, dyes, and colouring matters, writing inks. 3d ed., rev. and ed. by J. Merritt Matthews. 1901

By Alfred Henry Allen

RareBooksClub. Paperback. Book Condition: New. This item is printed on demand. Paperback. 156 pages. Dimensions: 9.7in. x 7.4in. x 0.3in. 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. 1901 Excerpt: . . . and Studcr Jour. Soc. Chan. Ind. , v. 288) recommend that 100 c. c. of the wine should be evaporated to about 10 c. c, saturated with sulphur dioxide, and then precipitated with lead acetate. To the filtered liquid a drop of aldehyde or acetone is added, when a violet coloration will be produced if magenta or acid magenta be present even in the proportion of one milligramme per litre. The test is equally applicable to syrups, lozenges, etc. The treatment with lead acetate is not essential. A similar method may be employed for the detection of magenta in cudbear and archil. In testing wine for magenta it should always be borne in mind that the coloring matter is precipitated by tannin, and hence is often present most largely in the deposit, from which it may be extracted by treatment with an alkali and agitation with...

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