

CDR BeerLab Method for the Determination of Total SO₂ in Beer.

This study demonstrates the great accuracy and repeatability of the CDR BeerLab Method for the determination of Total Sulfur Dioxide (SO₂) in beer samples. It allows the brewers to improve at best the execution of this analysis directly in the brewery.

Abstract

Sulfites are widely used as additives in beverages to prevent spoilage by oxidation and bacterial growth during production and storage. In particular, SO₂ is considered the most important factor in preserving the shelf life of beer, because it inhibits beer oxidation. In fact, it is employed by breweries as Potassium metabisulfite (K₂S₂O₅), commonly abbreviated to E224.

As the accurate determination of Total SO₂ in beer is essential to ensuring regulatory compliance, several methods have been developed.

CDR proposes a new method, easier and faster than traditional procedures, based on a European Brewery Convention (EBC) method optimization.

The CDR BeerLab estimates the quantity of Total SO₂ in beer using a single easy to use device and in total autonomy. In this way the brewer is able to improve quality control in all the beer production phases.

Introduction

SO₂ is recognized as the most important factor in delaying flavour staling and lengthening the shelf life of beer.



SO₂ and sulfites in various forms show an antioxidant activity or rather they are compounds that can act by decreasing molecular oxygen levels, scavenging chain-initiating and chain-propagating free radicals, chelating metals or decomposing peroxides (Halliwell, Gutteridge, & Aruoma, 1987). In this way, they have a significant role as inhibitors of oxidative damage to achieve the stability of beer quality. SO₂ is employed by breweries as E224. When it is dissolved in water or beer E224 releases free sulfite ions, which are responsible for the antioxidative properties of the mixture. Many different methods are used to determine the sulfite content, including for example various versions of the classical Monier-Williams method, the gas chromatographic methods using the technique of headspace GC and the colorimetric procedures such as the p-Rosaniline.

The colorimetric method using Rosaniline Hydrochloride was adopted by the American Society of Brewing Chemists (ASBC) and it proved to be quite acceptable, until the last few years when questions were raised about the carcinogenicity of p-Rosaniline.

Another colorimetric method for Total SO₂ in beer is recommended by the EBC. SO₂ is distilled from acidified 25 mL samples into a buffered DTNB solution with a Nitrogen carrier gas and the absorbance measured at 415 nm. (Li & Zhao, 2006).

The CDR BeerLab uses the EBC reference method making it simpler, quicker and suitable for all brewers.

The Aim of CDR BeerLab

The CDR BeerLab is a beer analysis system designed to perform quality controls during all the brewing phases. A new method was developed in the CDR laboratories to quantify Total SO₂ in commercial beer samples. This new method is much faster than traditional procedures to determine sulfites.

Application for Customers

The CDR BeerLab analyser is based on photometric technology and is equipped with LED emitters, reading cells and 37°C thermostated incubation cells. The method uses a reagent in pre-filled cuvette. 200 uL of degassed beer is added to it and the reaction is blanked. After the addition of 50 uL of R2 reagent and 180 seconds of incubation time, the reaction is measured at the wavelength of 430 nm. All reagents are supplied ready to use and operators do not have to handle toxic or carcinogenic compounds.

There is no need for a dedicated laboratory or to wash either containers or traditional glassware because the CDR BeerLab analysis system enables tests to be performed on beer totally autonomously.

CDR BeerLab Method



The CDR BeerLab method measures the quantity of the analyte (Total SO₂) in several samples of beer.

Method linearity was tested in deionized water and it was calibrated with standard solutions of K₂S₂O₅ (MW = 222.33 g/mol), in a concentration range from 2 mg/L to 25 mg/L. All samples were measured as triplicates.

The calibration curve is shown in Figure 1.

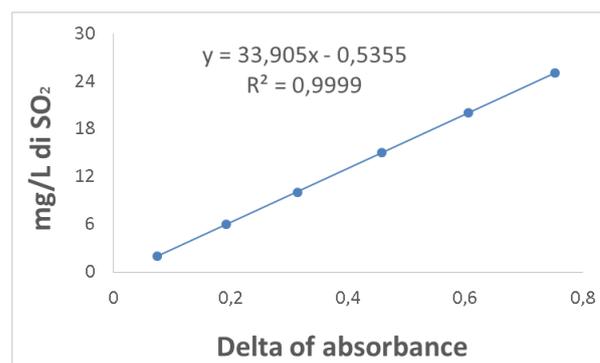


Figure 1 Total SO₂ correlation graph

Correlation data are obtained by the linear equation $K = 33.9$ and $Q = -0.5$ with an R^2 of 0.999.

7 different commercial beer samples, varying in colour, IBU and alcohol, were analysed by volume, after degassing for few minutes (Table 1).

| | Colour (EBC) | ABV% | IBU |
|---------------|--------------|------|------|
| Beer 1 | 8 | 4.50 | 7.3 |
| Beer 2 | 158 | 7.50 | 13.0 |
| Beer 3 | 79 | 5.60 | 20.0 |
| Beer 4 | 25 | 6.10 | 38.0 |
| Beer 5 | 8 | 12.0 | 28.0 |
| Beer 6 | 7 | 4.90 | 15.2 |
| Beer 7 | 14 | 5.40 | 18.3 |

Table 1 Chemical features of the analyzed beers

A volume of 50 μ L of Potassium Metabisulfite was added to each sample of beer and the Absorbance (Δ) was measured at 430 nm. The analyte concentration was calculated both according to the linear correlation and after the additions.

Then, following each addition, recovery was calculated, and in this way, an estimate of the amount of the analyte present within the beer samples was measured.

Result and Considerations

The results from the CDR BeerLab tests are summarized in Table 2. First, a fixed amount of Metabisulfite, for all the commercial beers, was added in order to remove the possible reaction of it. Then the recovery was calculated after a second addition of Metabisulfite.

| | Conc. (mg/L) | Measured conc. (mg/L) | Recovery (%) |
|---------------|--------------|-----------------------|--------------|
| Beer 1 | 18.5 | 17.8 | 96.2 |
| Beer 2 | 24.2 | 23.6 | 97.5 |
| Beer 3 | 27.7 | 27.6 | 99.6 |
| Beer 4 | 12.7 | 11.7 | 92.1 |
| Beer 5 | 12.8 | 13.4 | 104.7 |
| Beer 6 | 20.6 | 19.5 | 94.7 |
| Beer 7 | 27.7 | 26.3 | 94.9 |

Table 2 Recovery results for Total SO₂ method

Table 2 shows the excellent recovery for all the analysed beers. It is interesting to note that the repeatability of CDR BeerLab method is validated by the analysis of one beer sample carried out 10 times and the method showed an excellent standard deviation (Table 3).

| | Total SO ₂ result (mg/L) |
|----------------------|-------------------------------------|
| Repetition 1 | 6.4 |
| Repetition 2 | 6.7 |
| Repetition 3 | 6.3 |
| Repetition 4 | 6.4 |
| Repetition 5 | 6.4 |
| Repetition 6 | 6.4 |
| Repetition 7 | 6.3 |
| Repetition 8 | 6.5 |
| Repetition 9 | 6.3 |
| Repetition 10 | 6.4 |
| AVERAGE | 6.4 |
| STANDARD DEV. | 0.12 |

Table 3 Repeatability test of Total SO₂ analysis

The results obtained demonstrate that the CDR BeerLab is a method able to quantify Total SO₂ in real beer samples.

The CDR BeerLab is shown to be reliable for the assessment of Total SO₂ in beer and is a significant addition to the range of tests available on the CDR BeerLab.

Conclusions

The CDR BeerLab is a versatile system specifically developed to respond to the needs of master brewers in breweries of any size.

The CDR BeerLab analysis system allows the performance of tests with one single instrument, more rapidly and easily than traditional methods.

Using the CDR BeerLab analysis system, it is now possible to perform SO₂ analysis, in addition to all the other parameters on beer.

References

- Halliwell, B., Gutteridge, J., & Aruoma, O. (1987). The deoxyribose method: a simple "test-tube" assay for determination of rate constants for reactions of hydroxyl radicals. *Analytical Biochemistry* 165, 215-219.
- Li, Y., & Zhao, M. (2006). Simple methods for rapid determination of sulfite in food products. *Food control* 17, 975-980.