

characteristics

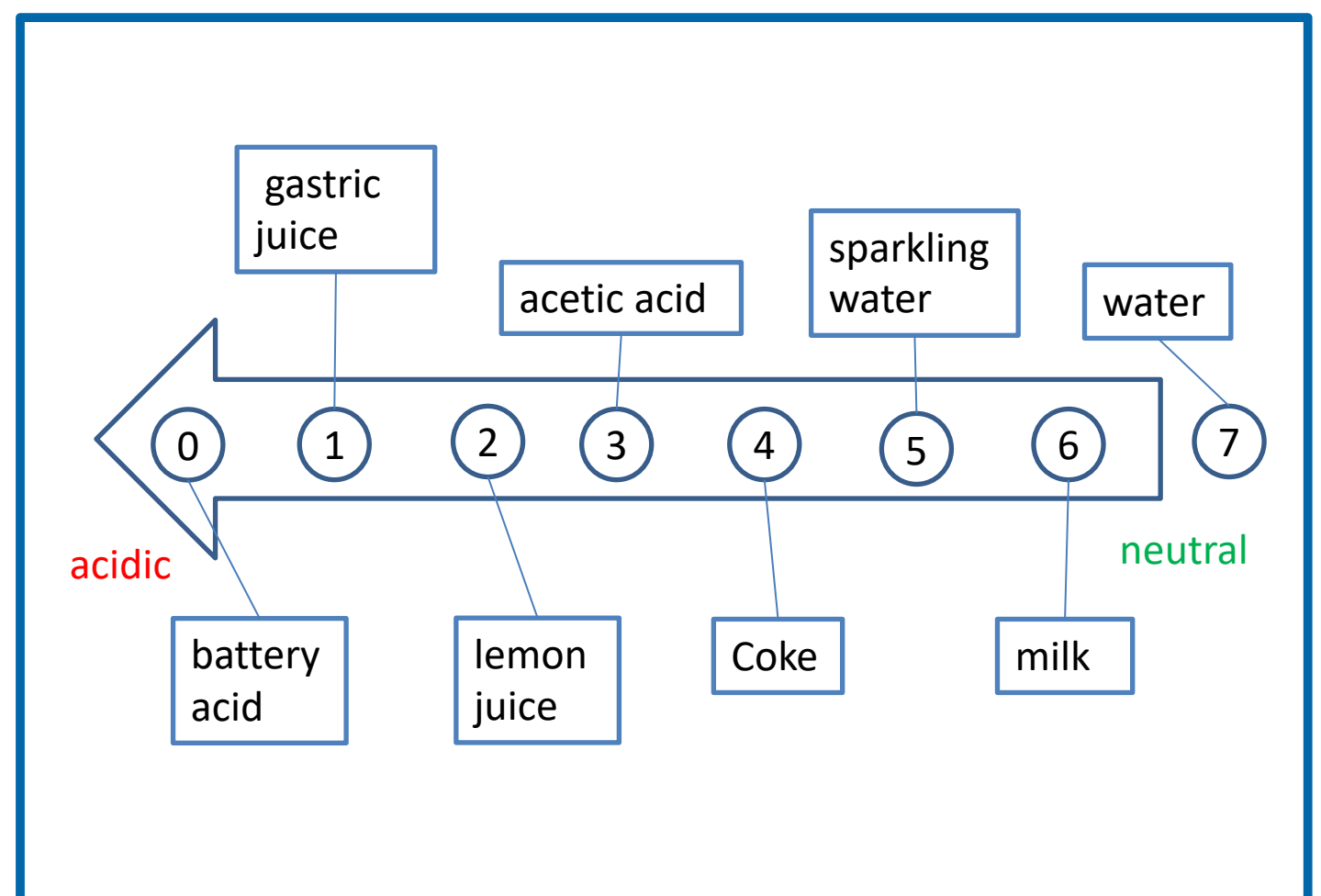
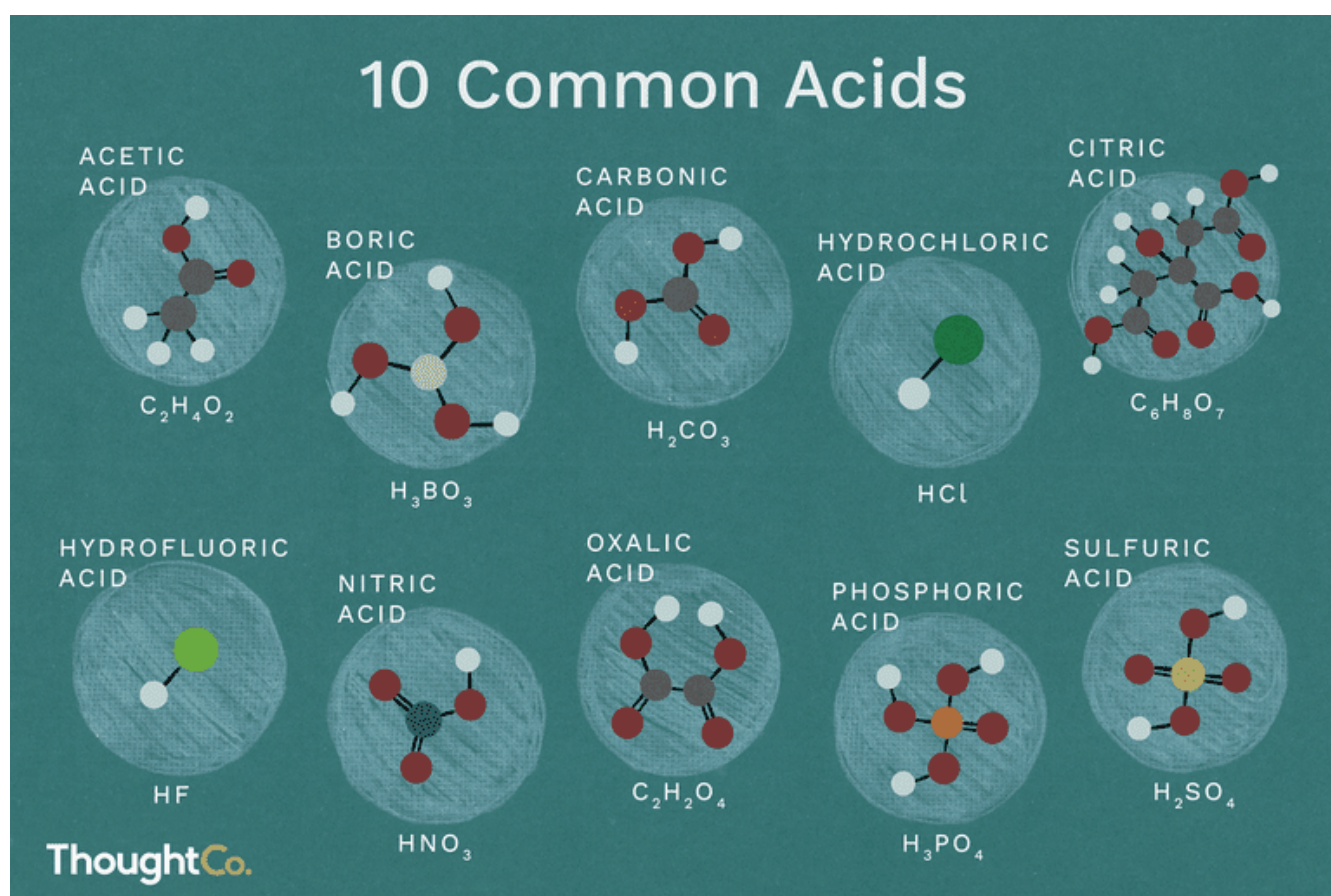
- pH-value below 7
- universal indicator turns red
- acid solutions conduct electricity
- contains H^+ -ions
- the more H^+ -ions the smaller the pH-value



conservation

- inhibition of the formation of mildew, yeast and germs
- reduction of loss of nutrients
- reduction of mycotoxin

Acids develop gases during reactions that surround the food and thereby protect it.



safety rules

- danger when inhaled, absorbed or in contact with open skin or eyes
- acid can cause severe burns
- wear a lab coat or an apron
- protect your eyes with safety goggles
- use acid-resistant gloves
- use acid compatible containers
- store acids in a dedicated „corrosive cabinet“
- to dilute acid, add the acid TO water



history

- 2000 BC: vinegar is used to season food
- Greeks and Romans used the refreshing effect of citrus fruits
- 13th century: first mention of nitric acid and sulfuric acid
- Renaissance: dyeing and bleaching of fabric
- 16th century: discovery of hydrochloric acid for the seasoning of food

sources

https://tu-freiberg.de/sites/default/files/media/institut-fuer-anorganische-chemie-10441/arbeitsicherheit/ac_sundl.pdf
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editorial

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