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Food Control

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Determination of mercury in alcohol vinegar samples from Salvador, Bahia, Brazil



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ARTICLE INFO

Article history:
Received 31 May 2014
Received in revised form
20 July 2014
Accepted 21 July 2014
Available online 6 August 2014

Keywords: Mercury Vinegar CV AAS Direct method Brazil

ABSTRACT

This paper proposes a direct method for the determination of mercury in vinegar using ultrasound extraction and cold vapor atomic absorption spectrometry (CV AAS). The optimization step was performed using chemometric techniques, a full factorial design and a Box-Behnken matrix, where the factors studied were sodium tetrahydroborate flow rate, isoamyl alcohol volume, thiourea concentration and sonication time.

Using the optimized conditions, the method allowed the determination of mercury using external calibration, with limits of detection and quantification of 14 and 47 $\rm ng~L^{-1}$, respectively, and precision expressed as relative standard deviation of 3.87 and 8.11% for vinegar samples with mercury contents of 759.4 and 318.5 $\rm ng~L^{-1}$, respectively. There is no certified reference material of vinegar for evaluation of the accuracy; however, spike/recovery tests were performed in eleven samples. The recovery values ranged from 85 to 119%.

The method was used to determine the mercury content of eighteen alcohol vinegar samples acquired in Salvador City, Bahia, Brazil. The mercury content of these samples ranged from 51.9 to 759.4 ng $\rm L^{-1}$. © 2014 Elsevier Ltd. All rights reserved.

1. Introduction

Vinegar is a condiment used worldwide in food preparation, which has been also employed as an antibacterial agent (Costa, Thomaz-Soccol, Paulino, & de Castro, 2009; Jafari, Falah-Tafti, Lotfi-Kamran, Zahraeii & Kazemi, 2012; Kuda, Yazaki, Takahashi, & Kimura, 2013, Parnell & Harris, 2003, Pereira, Rodrigues, & Ramalhosa, 2013; Sengun & Karapinar, 2005). Toxic elements such as lead, cadmium, mercury, etc. can occur in vinegar by contamination during production or storage. Given the importance of this ingredient in human food, analytical methods for quality control of vinegar are always very useful (Camin et al., 2013; Tsai & Kao, 2012; Ubeda, Balsera, Troncoso, Callejon, & Morales, 2012). Ndung'u, Hibdon, and Flegal (2004) evaluated sample preparation procedures during the determination of lead concentrations in vinegar

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by inductively coupled plasma mass spectrometry (ICP-MS) and graphite furnace atomic absorption spectrometry (GF AAS). Da Silva, Cadore, Nobrega, and Baccan (2007) proposed a direct method for determination of aluminum, barium, calcium, copper, potassium, magnesium, manganese and zinc in vinegar samples by axially viewed inductively coupled plasma optical emission spectrometry (ICP OES). The matrix interference was corrected using scandium as the internal standard. Dessuy et al. (2011) quantified cadmium and lead which had leached into vinegar from pewter cups by GF AAS using palladium-magnesium as a chemical modifier. Saei-Dehkordi, Fallah, and Ghafari (2012) determined lead, cadmium, copper and zinc in commercial Iranian vinegars using stripping chronopotentiometry. Fu, Nie, Xie, and Ferro (2013) developed a method for determination of 20 trace elements in vinegar by sector field inductively coupled plasma mass spectrometry (SF-ICP-MS). The sample decomposition procedure included microwave-assisted digestion. However, mercury was not determined in these studies. A published method for direct determination of mercury in vinegar was developed by Liu (2010), who used photochemical vapor generation in acetic acid media for sample introduction and atomic fluorescence spectrometry (AFS)

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as the detection technique. This method very fast, and has limit of quantification of 0.27 µg L^{-1} .

Mercury contamination is a matter of global concern because the main route of uptake is via food consumption (Cardoso, Afonso, Lourenco, & Nunes, 2013; Hernandez-Martinez & Navarro-Blasco, 2013). Therefore, improved procedures to quantify mercury in food samples are important (Da Silva, Portugal, Serra, Ferreira, & Cerda, 2013: Silva, da Silva, Leao, Matos, & Ferreira, 2012: Wang et al., 2013). The optimization of a method for determination of mercury in vinegar can be divided into two phases, i.e. "sample preparation" and "analytical measurement (quantification)". The quantification phase is very straightforward, using either CV AAS, cold vapor AFS (CV AFS) or ICP-MS, each of which has the necessary sensitivity for determination of mercury in these matrices. In contrast, the sample preparation phase includes several steps. The volatile character of mercury usually requires use of closed systems such as microwave assisted digestion with pressurized closedvessel systems (Grindlay, Mora, Gras, & de Loos-Vollebregt, 2011), Parr digestion bombs (Karanasiou, Thomaidis, Eleftheriadis, & Siskos, 2005) and reflux systems using a cold finger (Ferreira et al., 2013; Oreste et al., 2013). The high content of organic compounds can be problematic, causing plasma instability and accumulation of carbon deposits on the cones and lens during ICP-MS analysis (Liu, 2010). For cold vapor generation coupled to AAS or AFS, a sample pre-treatment step also is required because some organic compounds may affect the mercury reaction with the tetrahydroborate (Capelo, Pedro, & Mota, 2003). Ultrasound extraction may be a good method for determination of mercury and other volatile elements in liquid and solid matrices. This technique would allow the direct determination of analyte, without heating or use of concentrated oxidizing acids. It also reduces the time required for analysis and minimizes the risks of contamination (Ferreira et al. 2010).

In this paper, a method for the determination of mercury in vinegar employing ultrasound extraction and cold vapor atomic absorption spectrometry (CV AAS) was tested. The sample preparation involved a sonication step using hydrochloric acid in the presence of thiourea. The optimization step was performed using a two level full factorial and Box-Behnken design, based on the work of Ferreira et al. (2007). The optimized method was then tested using eighteen alcohol vinegar samples from supermarkets in Salvador City, Brazil.

2. Material and methods

2.1. Instrumentation for the determination of mercury

Mercury was determined by High-Resolution Continuum Source (HR-CS) AAS using a CONTRAA 700 spectrometer (Analytik Jena, GLE, Berlin, Germany), with a high-intensity xenon short-arc lamp operated in the hot-spot mode, current of 13 A and wavelength of 253.6519 nm. The analytical signal was quantified by peak height. The vapor generator was operated manually using an HS50 hydride generator system (Analytik Jena, GLE, Berlin, Germany). The solutions were sonicated using a Model USC-1850 ultrasonic bath (UNIQUE, Indaiatuba, São Paulo, Brasil). Four milliliters of a 1% (w/v) sodium tetrahydroborate solution was injected (at a flow rate of 42 mL min $^{-1}$) into the reaction flask containing 10.0 mL of sample solution. Argon with a purity of 99.996% (White Martins, São Paulo, Brazil) was used as the carrier gas for the mercury vapor.

2.2. Reagents and samples

All reagents were prepared using high-purity water with resistivity of 18.2 mO, using water obtained from a Milli-Q Plus water

purification system (Millipore, Bedford, MA, USA). Analytical-grade hydrochloric acid (Merck, Darmstadt, Germany) was double distilled in a duoPUR model 2.01E sub-boiling system (Milestone, Bergamo, Italy). Mercury calibration solutions at concentrations of 0.00; 0.50; 1.00; 1.50; 2.00; 2.50 and 3.00 μ g L⁻¹ were prepared daily by the serial dilution of a 1000 mg L⁻¹ stock solution (Merck, Germany) with 0.05% (v/v) nitric acid. Spike experiments were performed with additions of mercury concentrations of 100 and 500 ng L⁻¹. The reductant was 1% (w/v) sodium tetrahydroborate, stabilized with 0.05% (w/v) sodium hydroxide. It was prepared daily using analytical grade reagents (Merck, Germany) and was filtered through a 0.45- μ m membrane (Millipore, Brazil). The 2.0% (w/v) thiourea solution used as a chelating agent was prepared by dilution of the reagent (Merck, Germany) with high-purity water.

The samples analyzed were alcohol vinegars with acetic acid content in the range from 4 to 6%, produced by the fermentation of ethanol by acetic acid bacteria. Other constituents included: ethanol (0.7–2.2 g L $^{-1}$), methanol (0.1–11.8 mg L $^{-1}$), ethyl acetate (112–265 mg L $^{-1}$), some metals (with content at mg L $^{-1}$ levels) and other organic compounds.

2.3. Sample preparation and the determination of mercury by CV AAS

A 12.5 mL vinegar sample was added to a 25 mL volumetric flask, together with 3.10 mL of concentrated hydrochloric acid and 5 mL of the 2% (w/v) thiourea solution. The flask was placed in a 50 °C ultrasonic bath for 20 min. After cooling to room temperature (25 °C), ultrapure water was added to a total volume of 25 mL, a 10 mL aliquot was transferred to the 50 mL reaction flask of the hydride generator, and 400 μ L of isoamyl alcohol was added as an antifoaming agent. Sodium tetrahydroborate (4 mL) was added to the reaction flask and the vapor that was generated was carried into a quartz T-tube which was coupled to the AAS spectrometer. The blank reagent was prepared in the same manner except without a vinegar sample. The volumes and concentrations of sodium tetrahydroborate and hydrochloric acid chosen for this analysis were based on the optimal conditions reported by Silva et al. (2012).

2.4. Multivariate optimization of the experimental factors

Chemometric tools such as two-level full factorial and Box-Behnken designs have often been employed for optimization of processes and as analytical methods (Alves & Coelho, 2013; Bevilacqua, Campaniello, Speranza, Sinigaglia, & Corbo, 2013; Escudero, Cerutti, Martinez, Salonia, & Gasquez, 2013, Reboredo, Gonzalez-Barreiro, Cancho-Grande & Simal-Gandara, 2012). Advantages over the univariate methodology are reduction of the number of experiments necessary and the opportunity to evaluate the interactions between the factors in the chemometric techniques. The effect of a factor was calculated as the difference between the average response at the highest level for this factor and the average response at its lowest level. The positive or negative signs and numerical values obtained are used for evaluation of the effects of factors on the studied system (Massart et al., 1997).

Optimization of the method was developed in two steps. First, a two-level full factorial experiment was carried out using four factors (sodium tetrahydroborate flow rate, isoamyl alcohol volume, thiourea concentration and sonication time) and the data were assessed using a Pareto chart. The central points were analyzed in triplicate to determine the experimental error and also to provide data for a curvature test (Massart et al., 1997). The second step was analysis using a Box Behnken design to determine the critical conditions of the principal factors. Absorbance (measured as peak height) was the measured chemometric response.

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