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Determination of lactose in sugar-free milk powder by capillary electrophoresis with electrochemical detection

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Abstract

Lactose in three sugar-free milk powder samples were satisfactorily determined by capillary electrophoresis with electrochemical detection using a 300 μ m copper disk electrode as the working electrode in 0.1 mol/l NaOH medium. There was acceptable linearity (0.9969) between the peak current and concentration of lactose in the range from 5.0×10^{-6} to 5.0×10^{-3} g/ml with the detection limit (S/N=3) of 1×10^{-7} g/ml. The proposed method was successfully applied to analyze the actual milk powder samples. © 2001 Elsevier Science Ltd. All rights reserved.

Keywords: Capillary electrophoresis; Electrochemical detection; Lactose; Sugar free; milk powder

1. Introduction

It is well known that lactose is a major component in milk powder (Indyk, Edwards & Woollard, 1996) and its content is closely related to the quality of the milk powder (Amarita, Fermandez & Alkorta, 1997). Therefore, lactose determination in milk powder is an important task in food analysis. The most common technique for lactose determination in milk powder has been the HPLC approach (Harvey & Aust, 1988; Indyk et al., 1996; Maureen, 1991; Pischesrieder, Gross & Schoetter, 1999). Other methods including oxidation-reduction titration method (Doi, Satoh, Kanzaki & Matsumono, 1991), spectrophotometric determination (Petrushevska-Tozi & Bauer-Petrovska, 1997) and flow-injection analysis (Naroneshingh, Stoute, Davis & Ngo, 1991) have also been used. In this work, an alternative method for lactose determination in milk powder by using capillary electrophoresis with electrochemical detection (CE-ED) approach is described, which is not only simple and convenient, but also sensitive and selective.

2. Reagents and solutions

Lactose was purchased from Shanghai Second Reagents Factory (China) and used without further purification. Three milk powder samples were Nestle soluble milk powder, Campina Birch Tree full cream milk powder and Anlene Hi-Calcium fat-free milk powder, respectively. Each milk powder sample was carefully weighed and dissolved with doubly distilled water, then filtered with 0.22-µm teflon filter paper (Shanghai Bandao Purification Material Factory, China). Prior to use, the sample solution was diluted with the electrophoresis medium (0.1 mol/l NaOH) to the required concentration.

NaOH (0.1 mol/l) solution was used as the electrophoresis medium. In this alkaline solution, copper working electrode shows excellent response to carbonhydrates including lactose (Colon, Dadoo & Zare, 1993).

3. Apparatus

The laboratory-built CE–ED system has been constructed and described previously. A ± 30 kV high-voltage dc power supply (Shanghai Institute of Nuclear Research, China) provided separation voltage between the ends of the capillary. The inlet of the capillary was held at a positive potential and outlet end of capillary was maintained at ground. The separation was proceeded in

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a 75 cm length of 25-µm i.d. and 360-µm o.d. fused silica capillary (Polymicro Technologies, Phonix, AZ, USA). In order to protect the operator from the high voltage and assure the safety of the CE-ED system, the entire capillary, the buffer reservoir for CE, and all electrodes were enclosed in a Plexiglas box with a safety switch wired to turn off the power supply whenever the box was opened (Ye & Richard, 1993, Ye & Richard, 1994).

A three-electrode cell system consisting of a 300-µm copper disc working electrode, whose side area was covered with a nonconductive coating, a platinum auxiliary electrode and a saturated calomel electrode (SCE) as the reference electrode, was used in combination with a BAS LC-4C amperometric detector (Bioanalytical Systems Inc., West Lafayette, IN, USA). The filter of the detector was set at 0.1 Hz. Before use, the copper disc electrode was successively polished with emery paper, sonicated in doubly distilled water and finally positioned carefully opposite the outlet of the capillary with the aid of a Oriel Corp (Stratford, CT, USA) Model 14901 micropositioner and arranged in a wall-jet configuration. The electropherograms were recorded using a chart recorder (Shanghai Dahua Instrument Factory). The electrophoresis medium was 0.1 mol/l NaOH and sample injection was made by electromigration for 10 s at 20kV. In order to minimize the effect of CO₂ pickup from the atmosphere, NaOH solution was replaced daily. The potential applied to the working electrode was 0.62 V (vs. SCE). Samples were separated at 20 kV.

4. Hydrodynamic voltammogram

In amperometric detection, the potential applied to the working electrode directly affects the sensitivity, detection limit and stability of this method. Therefore, the effect of working electrode potential on the peak current (calculated by measuring the peak height) of the analyte was investigated to obtain optimum detection. Fig. 1 illustrates the hydrodynamic voltammogram of lactose. When the applied potential reaches +0.3 v (vs. SCE), the peak current increases rapidly. However, when the potential exceeds $0.60 \sim 0.65$ v (vs. SCE), the current levels off. Although applied potential greater than +0.65 v (vs. SCE) results in larger peak current, solvent oxidation becomes pronounced, both the baseline noise and the background current increase, resulting in an unstable baseline, which is a disadvantage for sensitive and stable detection. Therefore the applied potential to the working electrode was maintained at +0.62 v (vs. SCE) where the background current is not too high and the S/N ratio is the highest. Moreover, the working electrode showed good stability and high reproducibility at this optimum potential.



Fig. 1. Hydrodynamic voltammogram (HDV) for lactose. Fused-silica capillary: 25 μ m i.d.×75 cm; working electrode: 300 μ m diameter copper disk electrode; electrophoresis medium: 0.10 mol/l NaOH; separation voltage: 20 kV; injection: 20 kV, 10 s; lactose concentration: 5×10^{-5} g/ml.

4.1. Effect of injection time

Injection time determining the amount of sampling affects both the peak current and peak shape. The effect of injection time on CE separation was investigated by changing the sampling time from 2 to 16 s at injection voltage of 20 kV. As shown in Fig. 2, peak current increases with increasing sampling time, and the peak width of the analyte increases simultaneously. When the injection time is longer than 10 s, the peak current levels off and the peak broadening becomes more severe. In this experiment, injection time of 10 s at 20 kV is selected. At the optimum conditions, the typical electropherogram for lactose standard is shown in Fig. 3B, and the lactose peak appears at 20 min.

5. Reproducibility, linearity, detection limit and recovery

The repeatability of the peak current and the migration time in this experiment was determined by repeatedly (n=7) injecting the lactose standard $(5.0 \times 10^{-5} \text{g/ml})$



Fig. 2. Effect of the injection time on lactose peak current. Working electrode potential is 0.62 v (vs. SCE). Other conditions are the same as in Fig. 1.

into the system under the optimum conditions. The relative standard deviation (RSD) was found to be 3.6% for peak current, and 1.3% for migration time. A series of lactose standard solutions with the concentration range of $1.0 \times 10^{-7} \sim 1.0 \times 10^{-2}$ g/ml was tested to determine the linearity of this method. The calibration curve exhibits excellent linear behavior over the concentration range from 5.0×10^{-6} to 5.0×10^{-3} g/ml. The correlation coefficient was 0.9969, as shown in Fig. 4 and the detection limit was 1.0×10^{-7} g/ml. The recovery experiment of lactose in milk powder sample was also performed, and the results are listed in Table 1.



Fig. 3. The electropherogram of (A) lactose standard solution $(5 \times 10^{-5} \text{g/ml})$ and (B) milk powder sample solution $(9.0 \times 10^{-5} \text{g/ml})$. Experiment conditions are the same as in Fig. 2.

5.1. Sample analysis

Under optimum conditions, the determination of lactose in the three milk power samples was carried out according to the procedures described earlier. Typical electrophorogram of milk powder sample is shown in Fig. 3A. As we can see from Fig. 3A, the electrophorogram consists of only two peaks, *peak b* is proved to be the lactose peak either by comparing its migration time with that of Fig. 3B, or by the standard-addition method. *Peak a* in Fig. 3A is the system peak caused by some high molecular compounds including hydrocarbons and proteins, which exist in milk powder samples. It is found that upon hydrolysis the height of *peak a* reduces significantly, and some new peaks at longer migration time appear. The assay results of three milk powder samples are summarized in table 2, which indicate that the assay



Fig. 4. Lactose calibration curve $(5 \times 10^{-6} \text{g/ml} \sim 5 \times 10^{-3} \text{g/ml})$. Experiment conditions are the same as in Fig. 2.

Table 1

Recovery rate of lactose in Anlene Hi-Calcium fat-free milk powder

Lactose	Lactose	Lactose	Recovery
content	added	increasement	
(g/100 g,%)	(g/100 g,%)	(g/100 g, %)	
37.8	35.3	33.6	95.3

Table 2

Results of lactose determination in three sugar-free milk powder samples

Samples	Target analyte	Label claim (g/100 g)	Lactose found (g/100 g of sample)	RSD (%) (n=3)	
Sample 1 ^a Sample 2 ^b Sample 3 ^c	Lactose Lactose Lactose	30 36 40	30.7 32.5 37.8	1.7 3.2 2.3	

^a Nestle soluble milk powder.

^b Campina Birch Tree full cream milk powder.

^c Anelene Hi-Calcium fat free milk powder.

results of lactose in milk powder samples are consistent with the labeled amount of the manufactures.

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