## **Determination of Cations in Fruit Juices**

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## Introduction

Determining cations, such as potassium, sodium, and calcium, in fruit juices is important due to the dietary significance of such cations. For example, recent studies have supported the contention that excess dietary sodium is a contributing factor in heart disease. Calcium, though an important dietary component for most, can be an issue for patients with renal insufficiency. Potassium is also essential for good health and is present in significant concentrations in some juices. For these reasons, accurate reporting of cation levels is helpful.

A new and simple method to determine cations in fruit juices requires only a 1:100 dilution followed by injection. Inline sample filtration helps protect analytical columns from clogging by particulates. The method is sensitive enough to determine lithium ion concentration at low µg/L levels with sufficient resolution even in the presence of mg/L concentrations of sodium. Analysis time is 7 min or less.

A chromatogram of a representative sample is shown in Figure 1. Careful optimization of eluent concentration and column temperature would improve analyte resolution. See the Thermo Scientific™ Dionex™ IonPac™ CS12A column manual, Document No. 031132, for information.

Use of a 2 mm diameter analytical column run at 0.4 mL/min reduces eluent usage and waste by 75%, compared to the same 4 mm column application. The high-performance cation analysis column used requires only acid eluent with no added organic solvents, which are expensive to obtain and even more expensive to dispose.



Thermo Scientific Dionex ICS-1100 with degasser and column oven, Thermo Scientific Dionex AS autosampler

Inline Filter: 0.5 µm low volume filter and housing
Column: Dionex IonPac CS12A 2 × 250 mm column
Eluent: 12.5 mM Methanesulfonic Acid

Flow Rate: 0.4 mL/min Column Oven: 30 °C

Detection: Suppressed conductivity, 40 °C cell temp
Suppressor: Thermo Scientific™ Dionex™ CSRS™ 300 Cation
Self-Regenerating suppressor, 2 mm, 30 mA, recycle mode

Injection Volume: 25 µL

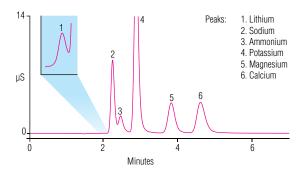


Figure 1. Example chromatogram of apricot nectar (1:100 dilution). Note lithium peak,  $30~\mu g/L$ , and sodium peak, 120~mg/L.



Table 1. Cation concentrations in fruit juices.

|                             |                       | Lithium<br>(µg/L) | Sodium<br>(mg/L) | Ammonium<br>(mg/L) | Potassium<br>(mg/L) | Magnesium<br>(mg/L) | Calcium<br>(mg/L) |
|-----------------------------|-----------------------|-------------------|------------------|--------------------|---------------------|---------------------|-------------------|
| Orange, Original Pulp Free  | Average of 3 Analyses | 2                 | 3                | 15                 | 1843                | 166                 | 71                |
|                             | Label Values          |                   |                  |                    | 1900                | 100                 | 100               |
| Apricot Nectar              | Average of 3 Analyses | 30                | 120              | 43                 | 575                 | 80                  | 79                |
|                             | Label Values          |                   | 30               |                    | 882                 |                     |                   |
| Peach Nectar                | Average of 3 Analyses | 29                | 127              | 20                 | 510                 | 81                  | 80                |
|                             | Label Values          |                   | 30               |                    | 620                 |                     |                   |
| Lemonade with Raspberry     | Average of 3 Analyses | 6                 | 11               | 10                 | 193                 | 19                  | 28                |
|                             | Label Values          |                   | 62               |                    |                     |                     |                   |
| Tomato Juice                | Average of 3 Analyses | 4                 | 2936             | n.d.               | 1874                | 162                 | 64                |
|                             | Label Values          |                   | 2880             |                    | 1840                |                     | 123               |
| Vegetable Juice, Low Sodium | Average of 3 Analyses | 14                | 562              | 30                 | 3900                | 326                 | 79                |
|                             | Label Values          |                   | 491              |                    | 3497                |                     |                   |
| Pear Nectar                 | Average of 3 Analyses | 31                | 138              | n.d.               | 419                 | 77                  | 73                |
|                             | Label Values          |                   | 59               |                    | 382                 |                     |                   |
| Mango Nectar                | Average of 3 Analyses | 31                | 131              | n.d.               | 309                 | 71                  | 74                |
|                             | Label Values          |                   | 74               |                    | 340                 |                     |                   |
| Guava Nectar                | Average of 3 Analyses | 29                | 131              | n.d.               | 337                 | 63                  | 73                |
|                             | Label Values          |                   | 29               |                    | 250                 |                     |                   |

<sup>\*</sup>Equivalent or improved results can be achieved using the Thermo Scientific Dionex ICS-5000\* system.

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