



# Fresh Yogurt

## Summary

Precise and rapid determination of total mercury in Fresh Yogurt can be performed using Direct Mercury Analyzer. Such an instrument requires no sample wet chemistry or pre-treatment.

Once a weighed sample portion is introduced into the instrument, analysis is completed in six minutes. Direct analysis of mercury, using the integrated sequence of Thermal Decomposition, Catalyst Conversion, Amalgamation, and Atomic Absorption Spectrophotometer, is described in EPA 7473 and is validated for laboratory as well as field analysis.

## Instrumentation

### *Direct Mercury Analyzer apparatus and supplies*

Milestone DMA-80, 640-1640 terminal with DMA-80 software or DMA-80 PC software, metal boats.

Analytical balance, spatula, pipette, or appropriate mechanical pipette and volumetric flask (Class A), 50 or 100 ml.

### **Sample weight :**

Up to 300 mg (max)

The sample has been cut in small size and then directly introduced into the metal boat.

## Procedure

1. Place a boat on the balance plate, tare it and weigh the sample.
2. Introduce the boat into sample tray.
3. Run the DMA-80 program to completion.

## DMA-80 program

N° step	Time	Temperature
1	00:01:00	200°C
2	00:02:00	650°C
3	00:01:00	650°C

Max start temp: 200°C  
Purge: 60 sec

## Results

Results µg/kg	Statistical Data		
0.18 – 0.18 – 0.11 0.12 – 0.14	avg:	sd:	rsd:
	0.15 µg/kg	0.03 µg/kg	20.36 %

## Conclusion

The DMA-80 Mercury Analyzer successfully processed Fresh Yogurt sample. Total analysis time per sample was less than 7 minutes, including the time employed to weigh each sample into the boat.