

# H E L P I N G



**Fresh Cheese** 

# Application Note: HG/FO-24 Field: Food

### Summary

Precise and rapid determination of total mercury in Fresh Cheese 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.

## 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		
4.23 - 4.58 - 4.44	avg:	sd:	rsd:
3.54 - 4.28	4.22 μg/kg	0.36 µg/kg	8.57 %

# Conclusion

The DMA-80 Mercury Analyzer successfully processed Fresh Cheese sample. Total analysis time per sample was less than 6 minutes, including the time taken to weigh each sample into the boat.

#### Instrumentation

#### Direct Mercury Analyzer apparatus and supplies

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

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

#### Sample weight :

Up to 100 mg (max)

The sample has been directly introduced into the metal boat.