

**SRI LANKA STANDARD 1332 : Part 7/Section 2 : 2010**  
**ISO 6561-2 : 2005**

**METHODS OF TEST FOR**  
**FRUITS AND VEGETABLE PRODUCTS**  
**PART 7– DETERMINATION OF CADMIUM CONTENT**  
**Section 2 : Method using flame atomic absorption**  
**spectrometry**

**SRI LANKA STANDARDS INSTITUTION**



**Sri Lanka Standard**  
**METHODS OF TEST FOR FRUITS AND VEGETABLE PRODUCTS**  
**PART 7 – DETERMINATION OF CADMIUM CONTENT**  
**Section 2 : Method using flame atomic absorption spectrometry**

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**Sri Lanka Standard**  
**METHODS OF TEST FOR FRUITS AND VEGETABLE PRODUCTS**  
**PART 7 – DETERMINATION OF CADMIUM CONTENT**  
**Section 2 : Method using flame atomic absorption spectrometry**

**NATIONAL FOREWORD**

This Sri Lanka standard was approved by the Sectoral Committee on Agricultural and Food Products and was authorized for adoption and publication as a Sri Lanka Standard by the Council of the Sri Lanka Standards Institution on 2010-03-25.

In order to accommodate the large number of test methods within the scope of one standard, this standard is published in several parts.

This part of the standard is identical with ISO 6561-2 : 2005- Fruits, vegetables and derived products- Determination of cadmium content – Part 2 : Method using flame atomic absorption spectrometry, published by the International Organization for Standardization (ISO).

**Terminology and Conventions:**

The text of the International Standard has been accepted as suitable for publication, without deviation, as a Sri Lanka Standard. However, certain terminology and conventions are not identical with those used in Sri Lanka Standards. Attention is therefore drawn to the following:

- a) Wherever the words “International Standard” appear referring to this standard should be interpreted as “Sri Lanka Standard”.
- b) The comma has been used throughout as a decimal marker. In Sri Lanka Standards it is the current practice to use the full point on the base line as the decimal marker.
- c) Wherever page numbers are quoted, they are ISO page numbers.

The test temperature adopted in Sri Lanka is  $27 \pm 2$  °C and relative humidity  $65 \pm 5$  per cent is recommended.



INTERNATIONAL  
STANDARD

ISO  
6561-2

First edition  
2005-02-01

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**Fruits, vegetables and derived  
products — Determination of cadmium  
content —**

Part 2:  
**Method using flame atomic absorption  
spectrometry**

*Fruits, légumes et produits dérivés — Détermination de la teneur en  
cadmium —*

*Partie 2: Méthode par spectrométrie d'absorption atomique avec  
flamme*



Reference number  
ISO 6561-2:2005(E)

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## Foreword

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International Standards are drafted in accordance with the rules given in the ISO/IEC Directives, Part 2.

The main task of technical committees is to prepare International Standards. Draft International Standards adopted by the technical committees are circulated to the member bodies for voting. Publication as an International Standard requires approval by at least 75 % of the member bodies casting a vote.

Attention is drawn to the possibility that some of the elements of this document may be the subject of patent rights. ISO shall not be held responsible for identifying any or all such patent rights.

ISO 6561-2 was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 3, *Fruit and vegetable products*.

This first edition of ISO 6561-2, together with ISO 6561-1:2004, cancels and replaces ISO 6561:1983, which has been technically revised.

ISO 6561 consists of the following parts, under the general title *Fruits, vegetables and derived products — Determination of cadmium content*:

- *Part 1: Method using graphite furnace atomic absorption spectrometry*
- *Part 2: Method using flame atomic absorption spectrometry*



# Fruits, vegetables and derived products — Determination of cadmium content —

## Part 2: Method using flame atomic absorption spectrometry

### 1 Scope

This part of ISO 6561 specifies an atomic absorption spectrometric method for the determination of the cadmium content of fruits, vegetables and derived products.

NOTE The method of cadmium determination in fruit, vegetables and derived products is based on AOAC Official Methods of Analysis <sup>[1]</sup>.

### 2 Principle

This method is based on the decomposition of organic matter with HNO<sub>3</sub>, H<sub>2</sub>SO<sub>4</sub> and H<sub>2</sub>O<sub>2</sub>, extraction of cadmium by dithizone-CHCl<sub>3</sub> at pH 9, and determination of cadmium by flame atomic absorption spectrometry.

### 3 Reagents

Use only reagents of recognized analytical grade, unless otherwise specified, and water which has been distilled twice in borosilicate glass apparatus, or water of at least equivalent purity.

**3.1 Nitric acid**, concentrated ( $\rho_{20} = 1,38$  g/ml).

**3.2 Sulfuric acid**, concentrated ( $\rho_{20} = 1,84$  g/ml).

**3.3 Hydrochloric acid**, dilute, 0,2 mol/l.

Place 16,5 ml of concentrated hydrochloric acid ( $\rho_{20} = 1,19$  g/ml) into a 1 000 ml one-mark volumetric flask and dilute to the mark with water. Mix.

**3.4 Hydrogen peroxide**, concentrated (50 %).

**3.5 Citric acid monohydrate**.

**3.6 Sodium hydroxide**, 0,05 mol/l solution.

**3.7 Thymol blue indicator**.

Triturate 0,1 g of thymol blue indicator in an agate mortar with 4,3 ml of sodium hydroxide solution (3.6). Dilute to 200 ml in a flask with water.

**3.8 Ammonia solution**, 28 % to 30 % solution.

**3.9 Chloroform.**

**3.10 Dithizone**, 1,0 mg/ml solution.

Place 0,2 g of dithizone in a 200 ml volumetric flask and add chloroform to the mark.

**3.11 Dithizone**, 0,2 mg/ml solution.

Dilute dithizone solution (3.10) 1 + 4 with chloroform (3.9). Prepare fresh daily.

**3.12 Cadmium standard solution**, corresponding to a cadmium concentration of 1,0 mg/ml.

## **4 Apparatus**

Before use, wash all glassware with 8 mol/l nitric acid, followed by a thorough rinse with water.

Cover beakers with watch glasses during all operations.

Usual laboratory apparatus and, in particular, the following.

**4.1 Mechanical grinder**, the inside and the blades of which are coated with polytetrafluoroethylene (PTFE).

**4.2 Round-bottom flasks**, of 1 500 ml capacity.

**4.3 Beaker**, of 400 ml capacity.

**4.4 One-mark volumetric flasks**, of capacities 50 ml, 100 ml and 1 000 ml.

**4.5 Pipettes**, of appropriate capacity.

**4.6 Separators**, 125 ml and 250 ml capacities.

**4.7 Atomic absorption spectrometer**, provided with an air/acetylene burner (10 cm), suitable for measurements at a wavelength of 228,8 nm.

**4.8 Burner or heating mantle.**

**4.9 Hot plate.**

**4.10 Analytical balance.**

## **5 Sampling**

A representative sample should have been sent to the laboratory. It should not have been damaged or changed during transport or storage.

Sampling is not part of the method specified in this part of ISO 6561. If there is no specific International Standard dealing with the product concerned, it is recommended that the parties concerned come to an agreement on the subject.

## 6 Procedure

### 6.1 Preparation of test sample

Mix well the laboratory sample, if necessary, first remove any seeds, stalks and hard seed-cavity walls, and then grind in the mechanical grinder (4.1).

Frozen or deep-frozen products shall be previously thawed in a closed vessel, and the liquid formed during this process shall be added to the product before mixing.

### 6.2 Test portion

Weigh, to the nearest 0,01 g, 50 g of the test sample (6.1) into a 1 500 ml round-bottom flask (4.2).

### 6.3 Decomposition

If the test portion contains ethanol, first remove the ethanol by evaporation.

Add several boiling chips or beads and carefully add 25 ml of nitric acid (3.1). Cover and warm gently using a burner or heating mantle (4.8) to initiate reaction.

When reaction subsides, add 25 ml of nitric acid (3.1), warm again and continue until 100 ml of nitric acid (3.1) has been added. Alternatively, add carefully 100 ml of nitric acid (3.1) to the test portion at once, and allow it to stand at room temperature overnight.

Heat until most NO fumes have evolved; control excessive frothing by cooling or quenching with water from a washbottle.

Add 20 ml of concentrated sulfuric acid (3.2) to the solution. Dilute to approximately 300 ml with water and evaporate using a burner or heating mantle (4.8) until charring begins. When charring becomes extensive, cautiously add hydrogen peroxide (3.4), 1 ml at a time. Let the reaction subside before adding the next portion of oxidant, and never add more than 1 ml at a time. Continue the addition of hydrogen peroxide until the solution is colourless.

Heat vigorously to SO<sub>3</sub> fumes, adding more hydrogen peroxide (3.4) as required, to remove char. Heat vigorously to expel excess of hydrogen peroxide. Cool colourless digest to room temperature.

### 6.4 Blank test

Carry out a blank test, using the same decomposition procedure as in 6.3, but replacing the test portion with a suitable amount of water corresponding to the amount of test portion taken for analysis (6.2).

### 6.5 Extraction

**WARNING — The method described in this subclause requires the use of chloroform, a toxic and ozone-depleting substance. Avoid inhalation of and exposure to this solvent. Work in a fume cupboard when handling this solvent and solutions thereof. Dispose of the waste chloroform and solutions properly.**

Add 2 g of citric acid (3.5) to cooled digest of a sample or blank and cautiously dilute to about 25 ml with water. Add 1 ml of thymol blue indicator (3.7) and adjust to pH 8,8 by slowly adding ammonia solution (3.8), while cooling in ice bath, until the solution changes from yellowish green to greenish blue. Transfer quantitatively to a 250 ml separator (4.6) with water, and dilute to about 150 ml.

Cool the solution, and extract with two 5-ml portions of concentrated dithizone solution (3.10), shaking 1 min to 2 min each time. Continue extraction with 5-ml portions of dilute dithizone solution (3.11) until the dithizone extract shows no change in colour. Combine the dithizone extracts in the 125 ml separator (4.6); wash with

50 ml water, and transfer solvent to another 125 ml separator. Extract wash-water with 5 ml of chloroform (3.9) and add to the dithizone extracts.

Add 50 ml of dilute hydrochloric acid (3.3) to combined dithizone extracts, shake vigorously 1 min, and allow the layers to separate; discard the dithizone layer. Wash the aqueous solution with 5 ml of chloroform (3.9) and discard the chloroform.

Quantitatively transfer the aqueous solution to a 400 ml beaker (4.3), add boiling chips, and evaporate carefully to dryness on the hot plate (4.9).

Carefully rinse down sides of beaker with 10 ml to 20 ml of water and again evaporate to dryness.

Dissolve the dry residue in 5,0 ml of hydrochloric acid solution (3.3).

## 6.6 Determination

### 6.6.1 Preparation of the calibration graph

Dilute the cadmium standard solution (3.12) with hydrochloric acid (3.3) to obtain four solutions with cadmium concentrations of 0,1 µg/ml, 0,5 µg/ml, 1,0 µg/ml and 2,0 µg/ml.

Aspirate each of these solutions, in turn, into the flame of the spectrometer (4.7) using 4 times to 10 times expansion scale to obtain the maximum absorbance value for the solution having the cadmium concentration of 2,0 µg/ml. Use hydrochloric acid (3.3) as a blank.

Take care to keep the aspiration rate constant throughout the aspiration of each calibration solution.

Flush burner with water after each measurement.

Record the corresponding values of absorbance and plot the calibration graph (absorbance against cadmium concentration in micrograms per millilitre).

### 6.6.2 Spectrometric measurement

Set the instrument to the previously established optimum conditions, using air-acetylene oxidizing flame and 228,8 nm resonant wavelength.

Aspirate into the flame of the spectrometer (4.7) the test solution (6.5) and the blank solution (6.4), at the same aspiration rate as used for preparation of the calibration graph (6.6.1). Record the corresponding absorbances.

If the absorbance of the test solution is greater than for the highest standard solution used for preparation of the calibration graph (6.6.1), dilute the test solution with the hydrochloric acid (3.3) and measure the absorbance.

## 7 Calculation

The cadmium content of the sample, expressed in milligrams per kilogram, is equal to

$$\frac{(c - c_{\text{Blank}}) \times 5}{m} \times F \quad (1)$$

where

$c$  is the cadmium concentration, expressed in micrograms per millilitre, of the test solution, as read from the calibration graph;

$c_{\text{Blank}}$  is the cadmium concentration, expressed in micrograms per millilitre, of the blank test solution, as read from the calibration graph;

$m$  is the mass, in grams, of the test portion;

$F$  is the dilution factor, if necessary.

## 8 Precision

The precision of the method has been checked by collaborative studies of cadmium determinations in lettuce and potatoes; see Reference [2].

Statistical parameters have been calculated in accordance with ISO 5725; see Reference [3].

**Table 1 — Repeatability results**

Type of sample	Cadmium content mg/kg	$r^a$ mg/kg	$s_r^b$ mg/kg
Lettuce	0,1	0,04	0,01
	0,5	0,17	0,06
	1,5	0,26	0,09
Potatoes	0,05	0,009	0,003
	0,2	0,05	0,02
	1,0	0,09	0,03
<sup>a</sup> $r$ is the repeatability limit. <sup>b</sup> $s_r$ is the standard deviation of repeatability.			

**Table 2 — Reproducibility results**

Type of sample	Cadmium content mg/kg	$R^a$ mg/kg	$s_R^b$ mg/kg
Lettuce	0,1	0,05	0,02
	0,5	0,17	0,06
	1,5	0,29	0,10
Potatoes	0,05	0,025	0,09
	0,2	0,07	0,02
	1,0	0,19	0,07
<sup>a</sup> $R$ is the reproducibility limit. <sup>b</sup> $s_R$ is the standard deviation of reproducibility.			

## 9 Test report

The test report shall specify:

- all information necessary for the complete identification of the sample;
- the sampling method used, if known;
- the test method used, with reference to this part of ISO 6561;
- all operating details not specified in this part of ISO 6561, or regarded as optional, together with details of any incidents which may have influenced the test result(s);
- the test result(s) obtained; or, if the repeatability has been checked, the final quoted result obtained.

## **Bibliography**

- [1] AOAC Official Methods of Analysis (1995). AOAC 973.34, *Cadmium in Food*
- [2] Gajan R.J., Gould J.H., Watts J.O., Fiorino J.A. Collaborative study of a method for the atomic absorption spectrophotometric and polarographic determination of cadmium in food. *J. Assoc. Off. Anal. Chem.*, **56**, No. 4, 1973, pp. 876-881
- [3] ISO 5725:1986, *Precision of test methods — Determination of repeatability and reproducibility for a standard test method by interlaboratory tests* [now withdrawn]
- [4] ISO 5725-1, *Accuracy (trueness and precision) of measurement methods and results — Part 1: General principles and definitions*
- [5] ISO 5725-2, *Accuracy (trueness and precision) of measurement methods and results — Part 2: Basic method for the determination of repeatability and reproducibility of a standard measurement method*







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