

## Spectrophotometric Determination of Ponceau 4R in the Several Beverages Using Mixed Micelles after Cloud Point Extraction

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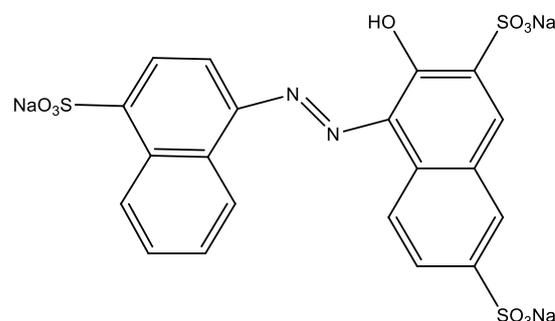
### Abstract

Ponceau 4R(E124) is azo dye that is mostly used in some of food products such as soft drinks, beverages, jelly and ham. A simple and sensitive procedure is established for the determination of ponceau 4R using cloud point extraction (CPE). In order to get the optimum conditions for ponceau 4R extraction, various analytical factors such as pH media, nonionic surfactant TX-114 or Brij-56, cationic surfactant CPC and equilibration temperature was investigated. The linearity of calibration graph was above the range of 0.05-1.7  $\mu\text{g ml}^{-1}$ . The LOD and LOQ using TX-114 were based to be 0.025, 0.075  $\mu\text{g ml}^{-1}$  whereas for Brij-56 were found as 0.062, 0.187  $\mu\text{g ml}^{-1}$  respectively. The proposed procedure was successfully employed for ponceau 4R detection in several beverages samples. [DOI: [10.22401/JUNS.21.1.02](https://doi.org/10.22401/JUNS.21.1.02)]

Keywords: Cloud point extraction, Ponceau 4R, Beverage.

### Introduction

The ponceau 4R (E124) as an azo dye food, is widely added into soft drinks, beverages, sweets, ham and jelly to make it more engaging [1, 2]. The chemical structure of the ponceau 4R (E124) is given in Fig.(1). The N=N azo group and aromatic ring in the structure of azo dyes make it harmful to human health when adding large amounts of these dyes[3]. New methods are employed for pre-concentration and evaluation of azo dye such as solid-phase extraction (SPE) [4, 5], cloud point extraction [6, 7], dispersive liquid-liquid micro-extraction; as well as estimation techniques for examples differential pulse polarography [8], spectrophotometry [3, 9, 10] and chromatographic methods [11-14]. The CPE method has several advantages such as fast, low cost and safety, therefore, it has employed as one of the evaluation and pre-concentration procedures in analytical chemistry. In this study, CPE method has been developed using mixed of nonionic surfactant TritonX-114 or Brij-56 with cationic surfactant cetyl pyridinium chloride and used for the pre-concentration and spectrophotometric determination of ponceau 4R in several beverage samples. The influence of TX-114, CPC and NaCl concentrations, equilibrium temperature and incubation time on the performance of CPE was investigated.



**Fig.(1): Chemical Structure of Ponceau 4R [Sodium(E)-3-OH-4-((4-Sulfonatophthalen-1-yl)diazenyl)naphthalene-2,7-disulfonate].**

### Experimental

#### Reagent and solutions

The chemicals used in this work were analytical grade. A stock solution 1000  $\mu\text{g ml}^{-1}$  of ponceau 4R(M.wt 604.08  $\text{g mol}^{-1}$ ) Sigma-Aldrich was prepared by dissolving 0.1 gm of pure dye and diluted to 100 ml with distilled water. More dilute solutions of ponceau 4R were daily prepared via successive dilutions with distilled water as required. A 0.5 M of TX-114(M.wt 537  $\text{g mol}^{-1}$ ) or Brij-56(M.wt 682  $\text{g mol}^{-1}$ ) solutions were prepared by dissolving 26.85 gm of TX-114 and 34.15 gm of Brij-56 in 100 volumetric flask and completed the volume to the mark with D.W. A 0.01M cetylpyridinium chloride CPC (M.wt

339.992 g mol<sup>-1</sup>) sigma-aldrich solution was prepared by dissolving accurately weighted 0.358 gm of pure compound in 100 ml of D.W. Hydrochloric acid and sodium hydroxide solutions were used to prepare the buffer solutions and adjusting to required pH. Sodium chloride solution 2 M was prepared by dissolving 11.68 gm of NaCl in 100 ml D.W.

### Instruments

A cintra-5 UV-Vis spectrophotometer (Australia) with a 1 cm quartz cell was employed to measure the absorbance of ponceau 4R (E124) at 507 nm. The pH values were recorded by metler pH meter. Human Lab model DWB-22 Korea, water bath was used for heating.

### General procedure

In a suitable and graduated test tube with plastic stopper, an aliquot solution of ponceau 4R was taken, then 2 ml of 0.5 M TX-114 or Brij-56 was added, also 1ml of pH=3 buffer solution, 0.2 ml of 0.01M CPC and 0.75 ml of 2 M NaCl solution for TX-114 and 1 ml of 2 M NaCl for Brij-56 was added. The mixture was diluted to 10 ml with D.W. The mixture solution was shaken and heated in a thermostatic bath at 50<sup>0</sup>C for 20 min with TX-114 and 70<sup>0</sup>C for 30 min with Brij-56; the mixture was cooled in an ice bath, the aqueous phase and surfactant-rich phase was easily separated by decantation. Surfactant-rich phase was analyzed after diluted with D.W to 5 ml and measure the absorbance at 507 nm.

### Results and Discussion

In order to get quantitative recoveries of ponceau 4R by CPE procedure, the enrichment/ separation method was investigated at several analytical factors such as nonionic surfactant TX-114 or Brij-56 concentration, cationic surfactant CPC concentration, influence of the equilibrium temperature and incubation time. The absorbance of ponceau 4R after CPE was found and recorded at 507 nm.

#### Effect of pH

The pH was the first factor predestined on the determination of ponceau 4R. The effect of pH value on the CPE performance of ponceau 4R was inspected in extent from pH 1 to 8

using sodium hydroxide and hydrochloric acid solutions. The best of extraction efficiencies was obtained at pH 3, Fig.(2). Therefore, pH 3 was selected in this work. Various buffer solutions was studied such as; citrate, acetate and buffer solution (NaOH – HCl). The last buffer solution was chosen for this work because, it gives a good extract in this method. Thus, 1ml buffer solution pH 3 was added to the solutions in the subsequent experiments.

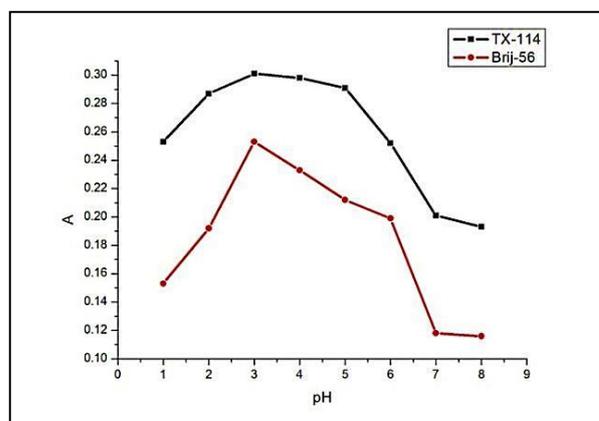


Fig.(2): Effect of pH on the CPE extraction of Ponceau 4R using TX-114 and Brij-56.

#### Effects of nonionic surfactant amount

The influence of TX-114 or Brij-56 surfactant concentration on the extraction efficiency was investigated. Surfactant concentration was studied in the range between  $5 \times 10^{-3}$  -  $2 \times 10^{-1}$  M. The result illustrate that the absorbance will increases with surfactant concentration increasing, therefore,  $1 \times 10^{-1}$  M was chosen for this work, Fig.(3).

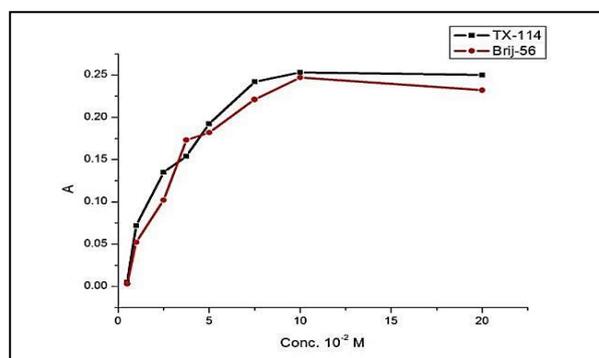
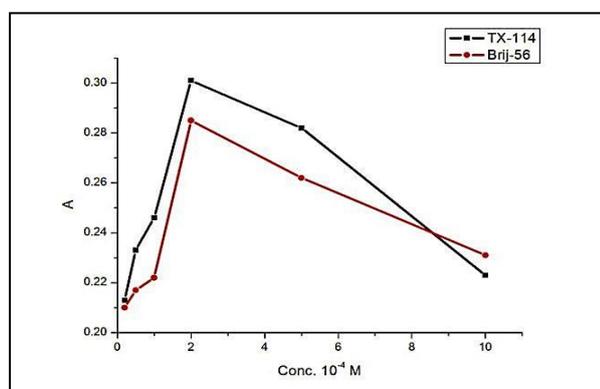


Fig.(3): Effect of TX-114 and Brij-56 surfactant concentration on CPE of Ponceau 4R.

#### Effects of cationic surfactant amounts

Cloud point extraction of ponceau 4R is more efficient in there of cationic surfactant CPC. Therefore, the influence of CPC concentration on performance CPE and

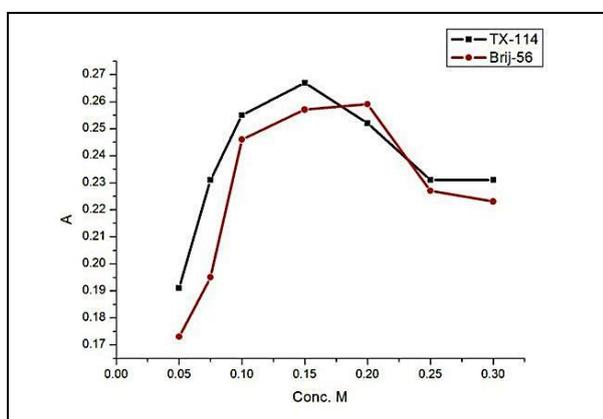
determination of ponceau 4R was investigated in the range between  $2 \times 10^{-5}$ -  $1 \times 10^{-3}$  M. Ponceau 4R formed an ion pair with CPC and extracted to nonionic surfactant TX-114 or Brij-56. The results showed that the absorbance of solution will decrease without adding CPC and increase with increasing of CPC concentration up to  $2 \times 10^{-4}$  M, thus, this concentration of CPC was chosen as optimum Fig.(4).



**Fig.(4): Effect of CPC on the cloud point extraction of Ponceau 4R.**

#### Effect of salt concentration

The efficiency of CPE method will increase when adding an electrolyte [15]. To confirm the effect of NaCl concentration on the extraction efficiency of ponceau 4R, the results observed in Fig.(5) prove that 0.15 M and 0.2 M were chosen as optimum for TX-114 and Brij-56 respectively

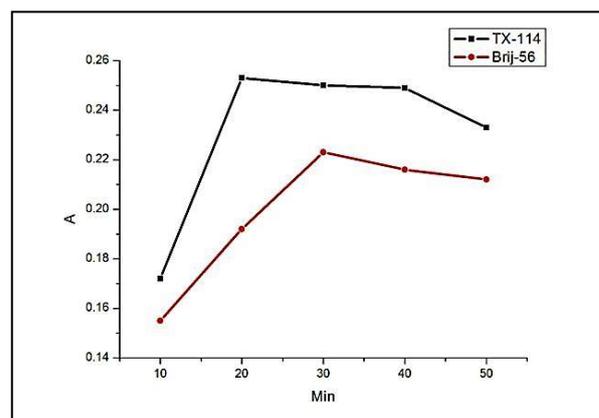


**Fig.(5): Effect of NaCl concentration on the CPE of Ponceau 4R.**

#### Effects of equilibrium temperature and Incubation time

The optimum equilibrium temperature and incubation time are requisite to complete the extraction, and to get easy phase separation

and pre-concentration as much as possible efficiency. This method was desirable to use the lowest equilibrium temperature and the shortest equilibration time, which compromise accomplishment of the extraction and separation efficiency of phases. The influence of equilibrium temperature in the range between 10-80<sup>0</sup>C was investigated. The result showed that 50<sup>0</sup>C for TX-114 and 70<sup>0</sup>C for Brij-56 were the best and chosen as optimum temperature. The incubation time was studied in the range 10-50 min. It was found that 20 min for TX-114 and 30 min for Brij-56 were the finest time and selected for this work.



**Fig.(6): Effect of incubation time on the CPE of Ponceau 4R.**

#### Analytical performance

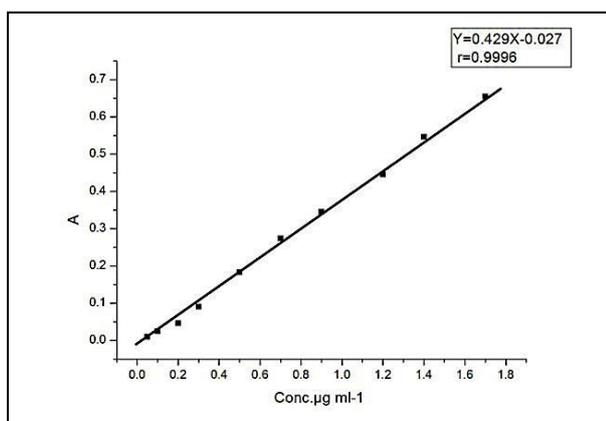
From the measurements completed throughout the optimal various parameters described above, the calibration graph was linear in the range 0.05-1.7  $\mu\text{g ml}^{-1}$ . The graphical appearance of the absorbance plot obtained for Ponceau 4R against the concentration is given in the Fig.7 and 8. The LOD and LOQ was found as 0.025, 0.075  $\mu\text{g ml}^{-1}$  for TX-114 and 0.06, 0.187  $\mu\text{g ml}^{-1}$  for Brij-56, respectively. The statistical analytical number of the proposed method are summarized in Table (1).

**Table (1)**  
**Analytical data of the Evaluation of Ponceau 4R by proposed cloud point extraction procedure.**

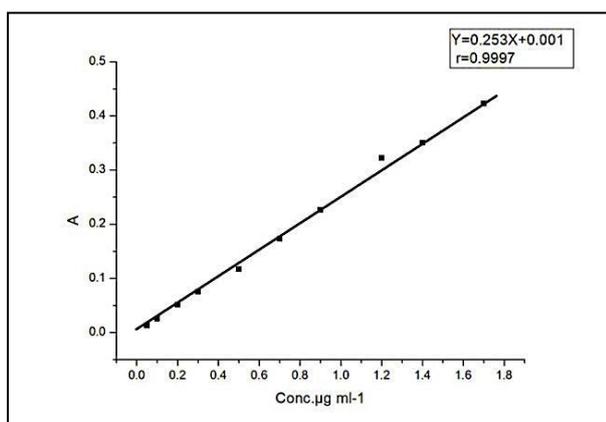
Parameter	TritonX-114	Brij-56
$\lambda_{\max}$ nm	507	
Equation	$Y=0.429X-0.027$	$Y=0.253X+0.001$
Correlation Coefficient(r)	0.9996	0.9997
Concentration range( $\mu\text{gml}^{-1}$ )	0.05-1.7	0.05-1.7
Slope	0.429	0.253
Intercept	0.027	0.001
Molar absorptivity $\text{L}\cdot\text{mol}^{-1}\cdot\text{cm}^{-1}$	$25\times 10^4$	$17\times 10^4$
Sandells sensitivity	0.00241	0.00355
Standared deviation (S)	0.003	0.004
LOD( $\mu\text{gml}^{-1}$ )	0.025	0.062
LOQ( $\mu\text{gml}^{-1}$ )	0.075	0.187

**Table (2)**  
**Comparison the values of LOD of the proposed method with different methods reported in literature.**

Method	LOD $\mu\text{g ml}^{-1}$	Ref.
EGPE	0.001	[1]
HPLC	0.002	[16]
HPLC	0.052	[17]
LCET mass spectrometry	0.125	[18]
SPE	$2\times 10^{-5}$	[19]
HPLC	2	[20]
HPLC	0.088	[21]
CPE	0.025,0.062	Present work



**Fig.(7): Calibration graph of E124 at concentration range 0.05-1.7  $\mu\text{gml}^{-1}$  in TX-114.**



**Fig.(8): Calibration graph of E124 at concentration range 0.05-1.7  $\mu\text{gml}^{-1}$  in Brij-56.**

**Table (3)**  
**Application of the proposed CPE method for the determination Pomceau 4R (E124).**

Sample	TritonX-114				Brij-56			
	E124 add ( $\mu\text{gml}^{-1}$ )	E124 found ( $\mu\text{gml}^{-1}$ )	RSD%	Recovery%	E124 add ( $\mu\text{gml}^{-1}$ )	E124 found ( $\mu\text{gml}^{-1}$ )	RSD%	Recovery%
Beverage 1	-	0.35±0.002	5.7	-	-	0.25±0.029	10.3	-
	0.2	0.52±0.01	1.9	94	0.2	0.38±0.009	2.6	84
	0.3	0.64±0.01	1.5	98	0.3	0.65±0.019	3.2	87
Beverage 1 Without CPC	-	0.30±0.008	2.3	-	-	0.20±0.009	4.9	-
Beverage 2	-	0.53±0.004	0.5	-	-	0.41±0.010	2.6	-
	0.2	0.71±0.012	1.5	97	0.2	0.54±0.009	1.8	88
	0.3	0.81±0.016	1.8	98	0.3	0.61±0.011	2.1	87
Beverage 2 Without CPC	-	0.49±0.002	0.4	-	-	0.32±0.011	4.1	-
Beverage 3	-	0.46±0.003	0.8	-	-	0.32±0.011	3.9	-
	0.2	0.64±0.028	3.8	96	0.2	0.42±0.009	2.4	78
	0.3	0.71±0.016	2.0	94	0.3	0.54±0.010	2.0	87
Beverage 3 Without CPC	-	0.35±0.022	5.6	-	-	0.23±0.022	10.5	-
Beverage 4	-	0.75±0.022	5.6	-	-	0.61±0.004	0.8	-
	0.2	0.94±0.010	0.9	98	0.2	0.71±0.010	1.4	87
	0.3	0.99±0.010	0.9	94	0.3	0.78±0.001	0.2	86
Beverage 4 Without CPC	-	0.63±0.029	4.0	-	-	0.53±0.010	2.0	-

### Application

Ponceau 4R that presence in a various beverage samples 1, 2, 3 and 4 was estimation and pre-concentration by proposed CPE procedure. The recovery was performed for the samples by determination the ponceau 4R after adding known amounts of the analyte. The results and analytical data showed in the table 3 confirm a good accuracy, precision and recoveries for ponceau 4R determination using developed CPE method.

### Conclusion

A simple, ecological-friendly, precise, accurate and pre-concentration CPE procedure for evaluation of ponceau 4R has been developed. The procedure is less time consulting and cheap compared with the other methods such as HPLC, SPE and liquid-liquid extraction. The method gives a useful enrichment technique in the different samples with reasonable precision and accuracy.

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