

# **Application Update 182**





# **Measuring Lactose in Milk: A Validated Method**

# INTRODUCTION

Measurement of lactose, the major carbohydrate in milk, is important because it contributes to the sensory and functional properties of milk and has economic value since the price of milk is based on milk solids content. The physical characteristics of milk are highly complex because milk is composed of an intricate mixture of fat globules and protein (casein, whey) in an aqueous solution of lactose, minerals, and other minor constituents. In addition, milk's physical characteristics are affected by several factors including its processing. Measurement of milk's physical properties is used in processing to determine the concentration of milk components, and to evaluate the quality of milk products. The lactose content of cow's milk can vary from 3.8-5.3% (38,000-53,000 µg/mL). Modern 1% and 2% milk products have higher levels of lactose.

The Association of Analytical Communities (AOAC) Official Method 984.15 for determination of lactose in milk is both complex and time consuming. It involves the enzymatic hydrolysis of lactose to glucose and galactose at pH 6.6 by  $\beta$ -galactosidase. Subsequent oxidation of the  $\beta$ -galactose released to galactonic acid at pH 8.6 is catalyzed by  $\beta$ -galactose dehydrogenase, then followed by reduction of nicotinamide adenine dinucleotide (NAD<sup>+</sup>). The amount of reduced NAD formed is measured at 340 nm and is proportional to the lactose content. The method requires seven different reagents, two of which must be prepared weekly. This study describes a simple, rapid, and accurate method for the determination of lactose in milk using standard high-performance liquid chromatography (HPLC) with a Thermo Scientific Dionex Corona<sup>™</sup> Charged Aerosol Detector (CAD<sup>™</sup>). The determination involves a simple 1:100 dilution of milk and highperformance liquid chromatography (HPLC) determination in 8 min. The method is validated with respect to specificity, linearity, accuracy, precision, and sensitivity.

# EQUIPMENT

An HPLC system similar to the Thermo Scientific Dionex UltiMate<sup>™</sup> 3000 HPLC system including a pump, autosampler, a Dionex Corona charged aerosol detector (P/N 70-9116), and a nitrogen generator (P/N 70-6003)

# **CONDITIONS**

Column:	Prevail Carbohydrate ES, $4.6 \times 250$ mm, 5 $\mu$ m
Mobile Phase:	65% (v/v) aqueous acetonitrile
Flow Rate:	1.0 mL/min
Inj. Volume:	10 μL
Column Temp.:	35 °C
Detection:	Dionex Corona detector, 100 pA range, no filter

# **PREPARATION OF STANDARDS**

Lactose standard was obtained from Sigma-Aldrich Chemical Co. (St. Louis, MO). A stock standard was prepared at 1.0 mg/mL in 70% acetonitrile. Additional standard solutions at 50, 100, 200, and 500  $\mu$ g/mL lactose were prepared in 70% acetonitrile and used to create the calibration curve. For recovery studies, a 10 mg/mL standard was prepared in water.

#### SAMPLE PREPARATION

Milk was first diluted from 0.50 mL to 5.0 mL with water, then 0.50 mL of this solution was diluted to 5.0 mL with 70% acetonitrile. After mixing, the sample was filtered using a syringe filter or microcentrifuge tube filter (Spin X; Corning Life Sciences, Lowell, MA) at 13,000 g.

#### **RESULTS AND DISCUSSION**

It was determined that a 1:100 (v/v) dilution of milk provided the optimum concentration range for analyte determination. A number of different sample preparation techniques were evaluated:

- Precipitation of protein and dilution with pure acetonitrile provided very poor recovery of lactose.
- Different concentrations of aqueous acetonitrile were compared. A 1:100 (v/v) dilution of milk with 50% or 70% aqueous acetonitrile showed good recovery.
- Dilution with other aqueous solvent mixtures (e.g., 1-propanol, 2-propanol, or methanol) provided poorer recovery.

Subtle changes in the sample preparation procedure affected the recovery of lactose. The best recovery achieved, determined empirically, was obtained by first diluting the milk 1:10 (v/v) with water followed by a 1:10 (v/v) dilution with 70% aqueous acetonitrile. Reversing this order resulted in poorer recovery. Dilution with 70% acetonitrile only produced lower recovery. Simultaneous dilution and precipitation of the milk with 1% perchloric acid, a common procedure used in the literature, also yielded poorer recovery (Table 1). As the first procedure was the fastest and least expensive and appears to give acceptable recovery, this method was chosen.

The calibration curve presented in Figure 1 shows an R<sup>2</sup> value of 1.000 when plotted with the concentration and response axes inversed.<sup>1</sup> The response in charged aerosol detection is curved.





Table 1. Effect of Sample Preparation on Lactose Recovery			
Sample Preparation	Lactose 1% Milk	Lactose 2% Milk	
1-10 dilution with water 1-10 dilution with 70% acetonitrile	533 µg/mL	529 µg/mL	
1-10 dilution with 1% perchloric acid 1-10 dilution with 70% acetonitrile	522 µg/mL	515 µg/mL	
1-10 dilution with 70% acetonitrile 1-10 dilution with 70% acetonitrile	511 µg/mL	518 µg/mL	

#### Table 2. Experimental Calibrator Values From Figure 1

Calibrator Value (µg/mL)	Experimental Value (µg/mL)		
5.0	5.8		
10.0	10.8		
20.0	20.9		
50.0	48.7		
100	97.6		
200	200		
500	502		
1000	999		

The data shows a high degree of correlation when a quadratic fit is used. Due to idiosyncrasies in the implementation of the equations it has been found that reversing the axis produces the best correlation. The experimental values generated for different calibrators using this curve are presented in Table 2.

A 1% milk product was spiked with lactose at 1% (1 g/100 mL), 2%, and 4% concentrations. The determination was performed on three different nonconsecutive days over a period of one week.

Table 3. Recovery				
	Unspiked Milk	1% Spike	2% Spike	4% Spike
	n = 5	n = 5	n = 5	n = 5
Day 1 (g/100 g)	4.84 ± 0.10%	5.79 ± 0.10%	6.81 ± 0.07%	8.78 ± 0.17%
Recovery (%)	n/a	99.2	99.6	99.3
Day 2 (g/100 g)	4.75 ± 0.04%	5.77 ± 0.08%	6.72 ± 0.09%	8.97 ± 0.08%
Recovery (%)	n/a	100.3	99.6	102.5
Day 3 (g/100 g)	4.93 ± 0.09%	5.86 ± 0.03%	6.78 ± 0.06%	8.96 ± 0.09%
Recovery (%)	n/a	98.8	97.9	100.3
Average (g/100 g)	4.84 ± 0.11 %	5.81 ± 0.08%	6.77 ± 0.08%	8.90 ± 0.14%
Ave % Recovery		99.4	99.0	100

Table 4. Intraday Precision*				
	Unspiked Milk	1% Spike	2% Spike	4% Spike
	n = 5	n = 5	n = 5	n = 5
Day 1	2.0% RSD	1.8% RSD	1.0% RSD	1.9% RSD
Day 2	0.8%	1.4%	1.3%	0.9%
Day 3	1.9%	0.5%	0.9%	1.0%
Ave % RSD	1.6%	1.2 %	1.1%	1.3%

\*Based on amount

Table 5. Interday Precision*				
Unspiked Milk	1% Spike	2% Spike	4% Spike	
n = 15	n = 15	n = 15	n = 15	
2.3% RSD	1.4% RSD	1.2% RSD	1.6% RSD	

\*Based on amount

These recovery data are presented in Table 3. Intraday and interday precision data are presented in Tables 4 and 5, respectively. The estimated limits of detection (LOD)  $(3 \times \text{standard deviation [SD]})$  and limits of quantitation (LOQ)  $(10 \times \text{SD})$ , based on 10 replicate determinations of lactose-reduced low fat milk samples, were 0.006% (6 ng) and 0.02% (20 ng), respectively.

Chromatography conditions were optimized to provide complete separation of lactose from other milk components within 7 min (Figure 2). Representative chromatograms for 1%, 2%, fat free, and lactose-reduced milk samples are presented in Figure 3.



Figure 2. Five replicate injections of the 50  $\mu g/mL$  lactose standard.



Figure 3. Overlay chromatograms of different milk samples.

#### CONCLUSION

High-performance liquid chromatography using the Dionex Corona Charged Aerosol Detector provides a simple and rapid procedure for the determination of lactose in milk. The greater sensitivity of the Dionex Corona CAD allows determination of lactose in milk at a 1:100 (v/v) dilution of the milk sample. The high sensitivity also enables evaluation of the effects of different methods of sample preparation. The highest recovery was observed when the milk sample was processed with an initial dilution of water followed by a dilution with 70% acetonitrile. Validation studies demonstrate the specificity, linearity, accuracy, precision, and sensitivity of the assay. The method demonstrates good accuracy and precision, and is suitable for the determination of lactose in different types of milk.

#### REFERENCE

1. Liu, X. K.; Fang, J. B.; Cauchon, N.; Zhou, P. Direct Stability-Indicating Method Development and Validation for Analysis of Etidronated Disodium Using a Mixed-Mode Column and Charged Aerosol Detector. J. Pharm. Biomed. Anal., 2008, 46, 639-644.

All trademarks are the property of Thermo Fisher Scientific Inc. and its subsidiaries.

#### Speed • Simplicity • Solutions



#### **Dionex Products** 1228 Titan Way

P.O. Box 3603

Sunnyvale, CA

(408) 737-0700

94088-3603

#### North America U.S./Canada (847) 295-7500

Europe

South America Brazil (55) 11 3731 5140 Austria (43) 1 616 51 25 Benelux (31) 20 683 9768 (32) 3 353 4294 Denmark (45) 36 36 90 90 France (33) 1 39 30 01 10 Germany (49) 6126 991 0 Ireland (353) 1 644 0064 Italy (39) 02 51 62 1267 Sweden (46) 8 473 3380 Switzerland (41) 62 205 9966 United Kingdom (44) 1276 691722

#### Asia Pacific

Australia (61) 2 9420 5233 China (852) 2428 3282 India (91) 22 2764 2735 Japan (81) 6 6885 1213 Korea (82) 2 2653 2580 Singapore (65) 6289 1190 Taiwan (886) 2 8751 6655

www.thermoscientific.com/dionex ©2016 Thermo Fisher Scienti ic, Inc.

I PN 2894 PDF 09/16