

# **Nitrate Test**



#### 1. Method

Nitrate ions are reduced to nitrite ions by a reducing agent. In the presence of an acidic buffer, these nitrite ions react with an aromatic amine to form a diazonium salt, which in turn reacts with N-(1-naphthyl)-ethylenediamine to form a red-violet azo dye. The nitrate concentration is measured semiquantitatively by visual comparison of the reaction zone of the test strip with the fields of a colour scale

Each strip also features a second reaction zone (alert zone), the colour of which changes in the presence of nitrite ions.

### 2. Measuring range and number of determinations

Measuring range / colour- scale graduation <sup>1)</sup>	Number of determinations	
<b>10</b> - 25 - 50 - 100 - 250 - <b>500 mg/l NO</b> <sub>3</sub>	25 (Cat. No. 1.10020.0002)	
<b>2.3</b> - 5.7 - 11 - 23 - 57 - <b>113 mg/l NO<sub>3</sub>-N</b>	or 100 (Cat. No. 1.10020.0001)	

<sup>1)</sup> for conversion factors see section 8

## 3. Applications

The determination can be performed not only in liquid samples, but also on moist surfaces of e.g. freshly cut fruit and vegetables (see section 7).

## Sample material:

Groundwater, wellwater, and drinking water

Spring water and mineral water

Industrial water, wastewater, percolating water

Aguarium water

Pressed plant and fruit juices

Food and animal fodder after appropriate sample pretreatment

Soils and fertilizers after appropriate sample pretreatment

This test is only conditionally suited for seawater (false-low readings).

### 4. Influence of foreign substances

This was checked in solutions with 50 and 0 mg/l NO<sub>3</sub>. The concentrations of foreign substances given in the table lie below the limit at which the determination is interfered with

Concentrations of foreign substances in mg/l							
Ag <sup>+</sup> Al <sup>3+</sup>	50	Fe <sup>3+</sup>	250	NO <sub>2</sub>	0.5		
Al3+	1000	[Fe(CN) <sub>6</sub> ] <sup>4-</sup>	100	Pb <sup>2+</sup>	1000		
Ba <sup>2+</sup>	1000	[Fe(CN) <sub>6</sub> ] <sup>3-</sup>	100	PO <sub>4</sub> 3-	1000		
Ba <sup>2+</sup> Ca <sup>2+</sup>	1000	Hg⁺	50	S <sup>2-</sup>	25		
CI-	1000	Hg <sup>2+</sup>	100	SCN-	100		
CN-	1000	K <sup>+</sup>	1000	SO <sub>3</sub> <sup>2-</sup>	500		
Co <sup>2+</sup>	1000	Mg <sup>2+</sup>	1000	SO <sub>4</sub> 2-	1000		
Co <sup>2+</sup> CrO <sub>4</sub> <sup>2-</sup>	20	Mn <sup>2+</sup>	1000	S <sub>2</sub> O <sub>3</sub> <sup>2-</sup>	250		
Cu <sup>2+</sup> Fe <sup>2+</sup>	1000	MnO₄⁻	10	Zn <sup>2+</sup>	1000		
Fe <sup>2+</sup>	500	Ni <sup>2+</sup>	1000				

### 5. Reagents and auxiliaries

The test strips are stable up to the date stated on the pack when stored in the closed tube at +2 to +8 °C.

#### Package contents:

Tube containing 25 test strips (Cat. No. 1.10020.0002) or

containing 100 test strips (Cat. No. 1.10020.0001)

#### Other reagents:

Universal indicator strips pH 0 - 14,

Cat. No. 1.09535.0001

Sodium acetate anhydrous GR for analysis,

Cat. No. 106268

L(+)-Tartaric acid GR for analysis, Cat. No. 100804 Amidosulfonic acid GR for analysis, Cat. No. 100103 Nitrate standard solution CertiPUR®,1000 mg/l NO<sub>3</sub>, Cat. No. 1.19811.0500

## 6. Preparation

- Extract solid sample materials by an appropriate
- The pH must be within the range 1 12. If the pH is lower than 1, buffer the sample with sodium acetate; if greater than 12, adjust to approx. 3 - 5 with tartaric acid.
- Samples containing more than 500 mg/l NO<sub>3</sub> must be diluted with distilled water
- Other Merckoguant® Nitrate Test: Cat. No. 1.10092.0021 (measuring range 10 - 500 mg/I NO<sub>3</sub>-) Individually sealed test strips (1000 pcs)

#### 7. Procedure

Immerse both reaction zones of the analytical test strip in the measurement sample (15 - 25 °C) for 1 sec.

Shake off excess liquid from the strip and after 1 min determine with which colour field on the label the colour of the NO<sub>3</sub> reaction zone coincides most exactly. In the event of a change in the colour of the NO<sub>2</sub> alert zone see "Notes on the measurement".

Read off the corresponding result in mg/l NO<sub>3</sub>- or, if necessary, estimate an intermediate value.

#### Measurement on vegetable surfaces:

Cut plant material (e.g. fruit, vegetables, potatoes) with a knife, lightly press the reaction zone of the test strip on the moist surface for 1 - 10 sec, and after 1 min compare with the colour scale.

#### Notes on the measurement:

- The colour of the reaction zone may continue to change after the specified reaction time has elapsed. This must not be considered in the measurement.
- If necessary (discolouration of the alert zone), eliminate interfering nitrite ions:
  To 5 ml of sample (pH < 10) add 5 drops of a 10 % aqueous amidosulfonic acid solution and shake several times, then boil briefly and allow to cool. Subsequently repeat the nitrate measurement.
- If the colour of the reaction zone is equal to or more intense than the darkest colour on the scale, repeat the measurement using fresh, diluted samples until a value of less than 500 mg/l NO<sub>3</sub> is obtained.

Concerning the result of the analysis, the dilution (see also section 6) must be taken into account:

Result of analysis = measurement value x dilution factor

 It is recommended to treat the measurement results obtained on moist surfaces only as quideline values.

### 8. Conversions

Units required =	units <b>given</b>	x	conversion factor
mg/l NO <sub>3</sub> -N	mg/I NO <sub>3</sub> -		0.226
mg/I NO <sub>3</sub> -	mg/l NO₃- <b>N</b>		4.43

#### 9. Method control

To check test strips and handling: Dilute the nitrate standard solution to 250 mg/l NO<sub>3</sub>and analyze as described in section 7.

### 10. Note

Reclose the tube containing the test strips immediately after use.