

Nickel(II) Assisted Determination of Some Reducing Sugars with Alkaline Ferricyanide

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Conditions were developed for titrimetric quantitative determination of some reducing sugars such as glucose, galactose, fructose, lactose, maltose and inverted sucrose with alkaline ferricyanide as an oxidising agent using nickel(II) sulphate as catalyst and its dimethylglyoxime complex as an indicator. The reaction between glucose and ferricyanide has been found to correspond to a definite stoichiometry. The products obtained by the oxidation of glucose are isolated and identified. The present proposed method is successfully applied to the determination of lactose in milk and sucrose content in commercial cane sugar products.

Key Words: Reducing sugars, Titrimetry, Ferricyanide

INTRODUCTION

Britton and Phillips^{1,2} sought to give a rational and meaningful interpretation to the fact that ferricyanide oxidizes glucose in alkaline solution. Their method involves the detection of the end-point potentiometrically and hence is obviously time consuming compared to a visual titrimetric method. In addition, Fehling's method³⁻⁷ can be considered to be associated with two serious limitations: (i) the method utilizes factor, (ii) detection of end-point with methylene blue indicator needs a trained eye. The other reagents such as iodine^{8,9}, periodate¹⁰, vanadate¹¹ have their own limitations.

Literature survey indicates that there does not seem to be a method reported involving the use of dimethylglyoxime in the presence of nickel(II). The present paper deals with the attempts of a direct visual titrimetric determination of some reducing sugars with alkaline ferricyanide.

EXPERIMENTAL

0.1 M solution of potassium ferricyanide (Proanalysis, E. Merck) was prepared by weight purity. 0.05 M solution of hydroxylamine hydrochloride (Loba, GR) was prepared and standardized¹². 0.5 M Nickel(II) sulphate, NiSO₄ · 7H₂O (E. Merck, India) was prepared and standardized. 3% Dimethylglyoxime (DMG) (E. Merck, India) was prepared in 1 M sodium hydroxide solution. 5 M and 2 M sodium hydroxide solutions were prepared. 0.05 M solutions of glucose, galac-

tose, fructose, lactose, maltose and sucrose (Loba, GR) were prepared and standardized⁸. Necessary working range solutions of the above were prepared by appropriate dilution.

A Perkin-Elmer (model-841) double beam infrared spectrophotometer was used for infrared matching of the products resulting in the glucose oxidation with ferricyanide.

Recommended Procedure

To an aliquot of ferricyanide sufficient sodium hydroxide is added to give a concentration range of 0.5 M to 4 M in overall 50 mL solution. 1 mL of 0.5 M nickel(II) is then added. Then the mixture is brought to 95°C either on a boiling water bath or on a temperature controlled hot plate and is titrated at this temperature with the reducing sugar solution until just before the disappearance of black precipitate (as arrived at by a pilot titration). Then 0.5 mL of 0.5% DMG solution is added. The colour of the solution at this stage is intense red. The titration is continued to the just disappearance of red colour.

The same procedure outlined above is found to be applicable to hydrolysed lactose and maltose and sucrose after inversion.

The parametric conditions mentioned in the recommended procedure are outlined in Table-1.

TABLE-1
EXPERIMENTAL CONDITIONS FOR THE QUANTITATIVE REACTION OF
FERRICYANIDE WITH GLUCOSE

Ferricyanide taken 20.0 mL of 0.1042 M; Time of heating 1 min; Temperature 95°C

Concentration of nickel(II) solution, M	Concentration of NaOH, M	Consumed glucose volume, of 0.0204 M, ml	Moles of ferricyanide per 1 mol. of glucose
0.1	1	13.9	7.35
2.08×10^{-3}	1	11.6	8.81
2.08×10^{-3}	1	10.9	7.37
1.04×10^{-2}	1	10.2	10.02
1.66×10^{-2}	1	10.2	10.02
3.32×10^{-2}	1	10.2	10.02
3.32×10^{-2}	2	10.2	10.02
3.32×10^{-2}	3	10.2	10.02
3.32×10^{-2}	3.6	10.2	10.02
3.32×10^{-2}	4.0	10.1	10.11
3.32×10^{-2}	0.75	10.2	10.02
3.32×10^{-2}	0.50	10.2	10.02
3.32×10^{-2}	0.36	10.4	9.82

RESULTS AND DISCUSSION

Based on the preliminary studies in the indirect determination of reducing sugars with excess ferricyanide not corresponding to any definite stoichiometry, different transition metal ions were tried as catalysts. Nickel(II) sulphate was found to serve as a suitable one in that the reaction between ferricyanide and reducing sugar proceeded smoothly to a particular stoichiometry.

Since the earlier reports indicated the reaction between ferricyanide and glucose to be considerably slow at room temperature, we sought first to determine glucose by the indirect method using the ferricyanide—hydroxylamine visual titrimetric method¹³ as monitor to assess the excess ferricyanide. The procedure revealed the following points:

1. The reaction between ferricyanide and glucose in the presence of nickel(II) is stoichiometrically complete at 95°C within 1 minute.
2. Nickel(II) served as a catalyst.
3. DMG in the presence of nickel(II) served as an indicator in the reaction of ferricyanide-hydroxylamine reaction.

Based on the above points, a direct titrimetric method for the determination of glucose is reported.

The relevant mole ratio data of other reducing sugars with the mean errors are given in Table-2.

TABLE-2
DETERMINATION OF SOME REDUCING SUGARS

Name of the sugar	Moles of ferricyanide per one mole of sugar	Pooled standard deviation*, mg
Glucose	10.00	0.06
Galactose	10.00	0.05
Fructose	8.66	0.09
Hydrolyzed lactose	20.00	0.08
Hydrolyzed maltose	20.00	0.07
Inverted sucrose	18.66	0.09

*Average of four determinations for each six replicates.

The above recommended procedure is applied to the determination of lactose in milk samples. The conventional procedure¹⁴ is applied to remove the protein and fat contents. The results (Table-3) are compared well with the earlier methods^{1, 2}. The purity of sucrose content in some commercial samples of cane sugar is determined using the recommended procedure.

Since a definite stoichiometry is obtained in the case of glucose it may sound logical to probe into investigation related to product identification which is given hereunder.

The different products of oxidized glucose that can be envisaged are collected

from the literature and various combinations have been tried to correspond to the mole ratio of 10. Such attempts led to malic acid and oxalic acid as the most probable ones.

TABLE-3
DETERMINATION OF LACTOSE IN MILK SAMPLES AND SUCROSE
IN COMMERCIAL CANE SUGAR PRODUCTS

Sample	Present method (%)	Standard method (%)
<i>(a) Lactose in milk</i>		
Buffalo milk	4.39	4.36
Cow milk	4.68	4.60
Visakha Dairy milk	4.94	4.92
Dolphin Dairy milk	4.84	4.84
Vijaya Dairy milk	5.06	5.02
<i>(b) Sucrose in commercial cane sugar product</i>		
Sample-1	98.4	98.2
Sample-2	99.6	99.4
Sample-3	99.0	99.0
Sample-4	98.2	98.1

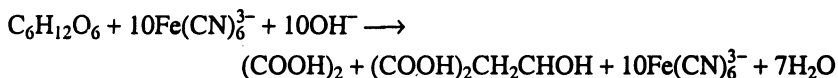
The identification tests¹⁵ for malic and oxalic acid are positive. Identification of products is further followed up by isolation and IR spectral studies.

After the titration is completed, the resulting titrated recipe is filtered. The filtrate is neutralized with dilute sulphuric acid to litmus paper and treated with

TABLE-4
COMPARISON OF INFRARED SPECTRA OF THE KNOWN AND UNKNOWN
MIXTURES OF ETHYL OXALATE AND ETHYL MALATE

Functional group expected to be	Wave number (cm ⁻¹)			
	Unknown product		Known mixture	
	Sample 1	Sample 2	Sample 1	Sample 2
—OH	3451	3445	3450	3450
—C=O	1618	1621	1628	1628
—C—O	1205	1195	1195	1201
—C—O	1046	1050	1051	1050

zinc sulphate (equivalent to ferrocyanide content) and filtered. The filtrate containing products is preconcentrated on a water bath and finally a white solid (I) is obtained. The components identified in the obtained product are malic acid and oxalic acid in a mixture, which could not be separated with the facilities available. But the corroboration of the suggestion of malic acid and oxalic acid was tried in (I) by esterification and subsequent identification with infrared spectral matching with authentic malic acid and oxalic acid mixture similarly esterified (Table-4). Based on the results obtained by the analysis, the stoichiometry can, therefore, be represented as:



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