

A novel approach to high pressure flow digestion

Helmar Wiltsche,* Paul Tirk, Herbert Motter, Monika Winkler and Günter Knapp

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A new high pressure flow digestion system has been developed for sample digestion at a pressure of up to 40 bar and a temperature of about 230 °C. The reaction with acids takes place in a PFA tube and is heated by microwave radiation in a multimode cavity. As the PFA tube cannot withstand the harsh digestion conditions without support, it is placed inside a coiled glass tube pressurized by 40 bar nitrogen thus forming an autoclave. Corrosion of system components by acid fumes and related sample contamination is circumvented by establishing a slow but steady flow of the high pressure nitrogen countercurrent to the sample flow. The presented system does not constrain the selection of the digestion reagent. Acid cocktails of nitric acid with hydrochloric and/or hydrofluoric acid as well as hydrogen peroxide were successfully used for the digestion of various samples. The method accuracy was validated with five certified reference materials (BCR 62, DORM-2, NIST SRM 1515, NIST SRM 1567, NIST SRM 1568) and good agreement between the determined and the certified values was obtained for Al, Ca, Cr, Cu, Fe, Mg, Mn, Ni, Pb, and Zn using inductively coupled plasma optical emission spectrometry (ICP-OES) for analyte quantification. The flow digestion of the CRMs resulted in clear solutions with residual carbon concentrations (RCC) between 11 and 40%. Spike recoveries of Al, As, Ba, Be, Bi, Cd, Co, Cr, Cu, Fe, Mg, Mn, Mo, Ni, Pb, Sb, Se, Sr, Ti, V, and Zn were between 94 and 105%. For Hg the spike recovery was 89%. The fully automated high pressure flow digestion system is capable of digesting up to 6 samples per hour.

Introduction

Flow digestion is an attractive alternative to closed vessel microwave assisted digestion due to the ease of automation, the reduced risk of contamination and the capability of direct coupling to analyte quantification techniques. In general the sample is first mixed with the digestion acid (usually HNO₃ or acid cocktails). Then the sample–acid mixture is heated by passing through a heating zone. In continuous flow systems the sample is pumped through the heating zone continuously by a carrier solution^{1–3} while in stopped flow systems the sample is pushed into the heating zone by the carrier solution, then the carrier flow is stopped and the sample is heated.^{4–6} At the end of the digestion period, the sample is pushed out of the digestion zone by turning on the carrier solution again. In most flow digestion systems reported in the literature microwave heating was used but in some cases conductive heating was employed. After the heating zone, gases that evolved during the digestion (e.g. nitrous oxides, CO₂) can be removed by a gas/liquid separator.

Flow digestion systems can be classified as already noted by their mode of operation (continuous flow or stopped flow), by their means of heating the sample–acid mixture in the digestion zone (conductive heating, microwave heating) or by the pressure inside the digestion system. The pressure inside the heated

digestion coil is of great importance as it determines the maximum temperature of the acid mixture and thereby the efficiency of the digestion.⁷ Three pressure regimes may be distinguished: ambient, medium (<25 bar) and high pressure (>25 bar) flow digestion systems. It is well known that the digestion efficiency of any acid digestion system increases with the temperature of the digestion acid. As the boiling point of the acid limits the maximum attainable digestion temperature it is highly desirable to increase the pressure inside the digestion system.

Ambient pressure systems dominate the literature as they are relatively easy to build. Burguera^{8–10} pioneered these systems using microwave assisted sample heating. Ambient pressure flow digestion systems are capable of operating with highly corrosive acids like HCl or mixtures of HCl and HNO₃ as the entire flow path is usually made of either inert polymers or glass.^{10,11} The main disadvantage of ambient pressure flow digestion systems is that gaseous reaction products eject the sample–acid mixture quickly from the heated dissolution zone reducing the effective digestion time and causing undesired peak broadening. The maximum digestion acid concentration^{12,13} and the maximum power level^{14–16} in the heated digestion zone are therefore limited by the gas evolution. Moreover, the digestion acid boils at about 120 °C, causing low efficient oxidation of organic substances.

In a medium pressure digestion system the digestion acid is pressurized up to about 25 bar. Thereby the acid's boiling point is considerably increased (e.g. 10% HNO₃: 230 °C) and the

Graz, University of Technology, Institute of Analytical Chemistry and Food Chemistry, Graz, Austria. E-mail: helmar.wiltsche.tugraz.at



The aim of this work was to develop a radical new design of a pressure equilibrium system, overcoming the previous shortcomings. A high degree of automation was considered necessary to ensure reproducible experimental conditions.

Flow digestion system

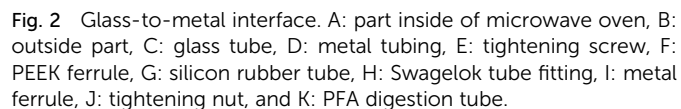
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To suppress microwave leakage from the oven, the glass coil (Fig. 2C) was connected to a grounded stainless steel tube (Fig. 2D). This glass/steel connection was of crucial importance to the entire system. Both, the glass tube and the steel tube had to stay in place at a pressure of 40 bar to avoid leakage. Nonetheless, the connection had to be flexible enough to compensate for thermal expansion of both tubes. A design similar to a

The optimized operating conditions are listed in Table 1.

Residual carbon content (RCC) in digests was determined using a total organic carbon analyzer (TOC-5050, Shimadzu, Japan) or ICP-OES (C 193.091 nm emission line).

Closed vessel microwave assisted digestions were performed in standard ceramic supported PFA vessels using a commercial



Parameter	Value
Carrier flow rate	2.0 mL min ⁻¹ of 1% v/v HNO ₃
Sample volume introduced	5 mL
Pressure within the digestion coil	40 bar
Heated volume of the digestion coil	6 mL
Microwave power	400 W
Final volume after digestion	20 mL

microwave digestion system (Multiwave 3000, Anton Paar GmbH, Austria). About 0.5 g solid sample or 5 g liquid sample were mixed with the digestion acids (HNO_3 , or cocktails of HNO_3 and HCl or HF). For 5 minutes the microwave power was ramped to 1400 W and thereafter the sample was digested for additional 15 minutes at the maximum permissible vessel pressure (40 bar).

The acid concentration in the digested samples was determined by manual titration with 0.1 mol L^{-1} NaOH (Roth, Germany) using phenolphthalein as an indicator.

Reagents, certified reference materials and samples

Purified water ($18 \text{ M}\Omega \text{ cm}^{-1}$, Barnstead Nanopure, Thermo Fisher Scientific, USA) and high purity acids (HCl and HF Suprapur, Merck, Germany; HNO_3 purified by subboiling in a quartz still) were used throughout. Calibration standards were prepared from a 100 mg L^{-1} multi element solution (Roth, Germany) in 3% HNO_3 (v/v). Calibration solutions for the determination of the residual carbon content were prepared from potassium hydrogen phthalate (pa quality, Merck, Germany).

Six certified reference materials (CRMs) were used in this work: BCR 62 (olive leaves), CNRC DORM-2 (dogfish muscle), NIST SRM 1515 (apple leaves), NIST SRM 1547 (peach leaves), NIST SRM 1567 (wheat flour), and NIST SRM 1568 (rice flour).

For initial system characterization commercially available milk powder (Aptamil Folgemilch, Milupa, Austria), apple juice (Spar, Austria) and orange juice (Spar, Austria) were used.

Slurries with 1% solids were prepared by thoroughly mixing the solid sample with water, adding concentrated acids and making up to volume with water afterwards. Thereby sample clotting was avoided. Liquid samples were diluted with the relevant concentrated acids.

Results and discussion

Optimization of the microwave field uniformity

A common problem in multimode microwave cavities is the inhomogeneous distribution of microwave radiation. To investigate this effect 12 glass vials (volume: 14 mL) filled with 10 mL 3% HNO_3 were placed in a circular arrangement (equally spaced, radius: 250 mm, height above cavity floor: 170 mm) inside the microwave cavity. This setup matched the position of the glass digestion coil inside the cavity. After heating for 60 seconds with 400 W the temperature of each vessel was quickly determined with a digital thermometer (300 K, Voltcraft, Taiwan). The error of the temperature measurement was found to be dominated by the cooling of the liquid in the vials during the measurement as the vial temperature was measured consecutively rather than simultaneously. Based on repeated measurements of the same vial an error of 3°C was estimated. The experiment was repeated with a mode stirrer (140 mm diameter aluminum disc with six wings bent 80 mm upwards) installed inside the microwave cavity. This mode stirrer was spun by the digestion vessel rotation mechanism of the Multiwave 3000.

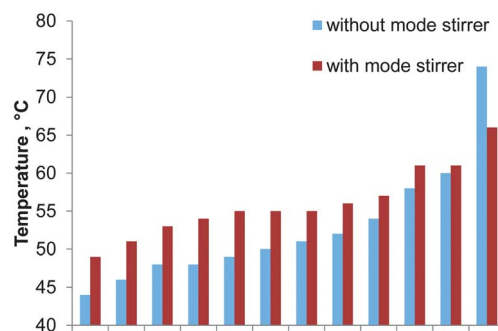


Fig. 3 Temperature distribution inside the microwave cavity with and without a spinning mode stirrer. Values arranged with increasing temperature; error bars not shown for clarity.

Without the mode stirrer the temperature in the glass vials ranged from 44°C to 74°C with a median of 51°C . By using the mode stirrer the temperature profile inside the microwave cavity flattened as shown in Fig. 3. The temperature of the diluted nitric acid ranged from 49°C to 66°C with a median of 55°C . Moreover, the homogeneity of the microwave radiation in the region of the digestion coil could be improved. Consequently the mode stirrer was used throughout the remaining experiments.

Optimization of the digestion parameters

The residual carbon content (RCC) is commonly used to assess the completeness of a digestion. Based on previous experience glucose and glycine were selected as test substances for RCC determination as their behavior during acid digestion is known to be very different.⁷ Glucose tends to react violently with nitric acid upon reaching the digestion temperature and serves as a “stress test” for the flow digestion system. Glycine on the other hand is difficult to digest completely.

The effect of microwave power on the completeness of the digestion was evaluated using solutions of 25 g L^{-1} glucose or 28 g L^{-1} glycine in 30% (v/v) nitric acid and the instrument conditions reported in Table 1. As shown in Fig. 4 the decomposition of glucose starts at a power level of 300 W resulting in a RCC of $24 \pm 1\%$ (mean value $\pm$ standard uncertainty). With

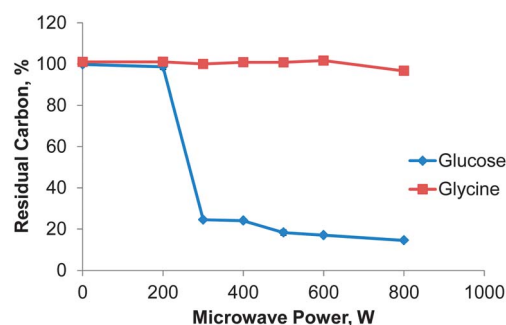
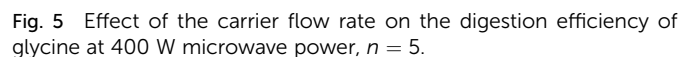


Fig. 4 Effect of microwave power on the digestion efficiency of glucose and glycine expressed as RCC, $n = 3$, error bars smaller than the dots.



The carrier flow rate defines the residence time of the sample in the microwave heated zone. Decreasing the carrier flow rate is not only known to improve the digestion efficiency but also to lengthen the overall time needed to process the sample. The effect of the carrier flow rate on the RCC was investigated using a test solution of 28 g L⁻¹ glycine in 30% (v/v) nitric acid and the instrument conditions reported in Table 1. Reducing the carrier flow rate from 2 mL min⁻¹ to 0.5 mL min⁻¹ led to a near linear decrease of the RCC from 99 ± 1 to 89 ± 2% for glycine as shown in Fig. 5. It is important to note that by reducing the carrier flow rate the digestion time for one sample increased from 10 to 40 minutes. This was deemed impractical and unjustified by the small reduction in RCC despite the high degree of automation in the presented system. Thus the carrier flow rate was set to 2 mL min⁻¹ for all further experiments. A stopped flow mode of digestion was not attempted with the presented system.



The efficiency of a digestion is often described by the RCC. As already shown, this parameter is heavily affected by the sample matrix. Moreover, no information is provided on the tolerance of the flow digestion system towards the acid cocktail. Using a CRM (NIST SRM 1547, peach leaves) the effect of different

Table 2 Comparison of flow and closed vessel batch digestion of milk powder, apple and orange juice, mean value $\pm$ standard uncertainty, $n = 5$, 95% confidence level, ND: not determined

	Apple juice		Orange juice		Commercial milk powder	
	Flow digestion	Closed vessel digestion	Flow digestion	Closed vessel digestion	Flow digestion	Closed vessel digestion
	mg kg ⁻¹	mg kg ⁻¹	mg kg ⁻¹	mg kg ⁻¹	mg g ⁻¹	mg g ⁻¹
B	2.2 $\pm$ 0.2	2.16 $\pm$ 0.06	0.99 $\pm$ 0.04	1.06 $\pm$ 0.03	ND	ND
Ca	130 $\pm$ 2	132 $\pm$ 3	154 $\pm$ 2	162 $\pm$ 3	3.90 $\pm$ 0.08	4.1 $\pm$ 0.2
Cu	<LOQ (0.2)	<LOQ (0.2)	0.18 $\pm$ 0.01	0.19 $\pm$ 0.02	ND	ND
Fe	3.9 $\pm$ 0.2	4.1 $\pm$ 0.3	0.8 $\pm$ 0.2	1.0 $\pm$ 0.2	0.062 $\pm$ 0.002	0.073 $\pm$ 0.007
Mg	59 $\pm$ 4	62 $\pm$ 1	111 $\pm$ 2	121 $\pm$ 3	0.32 $\pm$ 0.01	0.33 $\pm$ 0.02
Mn	0.50 $\pm$ 0.03	0.52 $\pm$ 0.02	0.23 $\pm$ 0.01	0.26 $\pm$ 0.01	ND	ND
Na	31.6 $\pm$ 0.5	32 $\pm$ 1	17.6 $\pm$ 0.2	20 $\pm$ 1	1.17 $\pm$ 0.08	1.21 $\pm$ 0.04
Zn	0.08 $\pm$ 0.01	0.06 $\pm$ 0.01	0.15 $\pm$ 0.01	0.15 $\pm$ 0.01	0.032 $\pm$ 0.002	0.034 $\pm$ 0.002

Table 3 Comparison of different acid cocktails for the digestion of NIST SRM 1547 (peach leaves), mean value $\pm$ standard uncertainty, $n = 3$, 95% confidence level, ND: not determined, all acid concentrations in v/v

	Determined				Certified	
	30% HNO ₃	30% HNO ₃ –3.6% HCl	30% HNO ₃ –3% H ₂ O ₂	30% HNO ₃ –3.6% HCl 1.3% HF		
Al	70 $\pm$ 3	132 $\pm$ 18	160 $\pm$ 20	240 $\pm$ 10	249 $\pm$ 8	mg kg ⁻¹
B	27.2 $\pm$ 0.9	23 $\pm$ 1	25.1 $\pm$ 0.9	ND	29 $\pm$ 2	mg kg ⁻¹
Ca	15 $\pm$ 1	14.8 $\pm$ 0.1	14.8 $\pm$ 0.1	11.4 $\pm$ 0.4	15.6 $\pm$ 0.2	g kg ⁻¹
Mg	3.94 $\pm$ 0.2	3.88 $\pm$ 0.06	3.88 $\pm$ 0.02	3.18 $\pm$ 0.06	4.32 $\pm$ 0.08	g kg ⁻¹
Mn	93 $\pm$ 3	91.2 $\pm$ 0.6	91.9 $\pm$ 0.6	91 $\pm$ 1	98 $\pm$ 3	mg kg ⁻¹
Na	ND	39 $\pm$ 2	31 $\pm$ 3	ND	24 $\pm$ 2	mg kg ⁻¹

digestion acid cocktails on both the flow digestion system itself and the analytical characteristics of the digests was investigated. In each run 5 mL of a 1% (m/v) slurry were introduced into the flow digestion system.

The effect of different acid cocktails on the digestion of NIST SRM 1547 (peach leaves) is shown in Table 3. For Ca and Mg all acid cocktails resulted in good agreement between the determined and the certified values. The obtained values of B and Mn were slightly lower and the results of Na are slightly higher than the certified values irrespectively of the digestion acid mixture indicating other processes than the sample digestion. It is important to note, that for all acid cocktails used, the analyte concentration in the blank digestions (only acid) was below the respective limit of quantification. For Al only about 28% of the certified value was obtained if just nitric acid was used for digestion. If on the other hand HF was present in the digestion acid cocktail, close agreement between the obtained and the certified concentrations was found. This behavior is well known from closed vessel batch digestion.

In general, the composition of the digestion acid cocktail is of great importance for complete digestion. Only by means of that, low analyte results can be avoided. Consequently, a digestion system should not pose limits on the composition of the acid cocktail. Until now this goal has not been reached for high pressure flow digestion systems. Even dissolution coils

made of Pt/Ir (80% Pt, 20% Ir) – despite their excellent stability towards HNO₃ and HF¹⁸ – are reported to be attacked by HNO₃–HCl mixtures.²¹ One clear advantage of the present flow digestion system is the absence of metals in any part of the system which is in contact with concentrated acids. As a result, a high degree of freedom is given to the selection of the digestion acid cocktail composition.

Method validation

Five certified reference materials of biological samples were analyzed in order to verify the accuracy of the flow digestion procedure. The acid cocktails were selected based on previous experience in closed vessel batch digestion of these materials. In each run 5 mL of a 1% (m/v) slurry were introduced into the flow digestion system.

The results of the CRM analysis listed in Table 4 are in good agreement with the certified values. It should be noted that regardless of the large number of stainless steel components in the presented high pressure flow digestion system no significant contamination of the samples with Fe, Cr or Mn was encountered. Moreover, the titanium components in the HPLC pump used for carrier flow generation didn't result in significant contamination either. The concentration of Fe, Cr, Mn and Ti in blank solution digests prepared by injecting the diluted



Table 4 High pressure flow digestion of CRMs, mean value $\pm$ standard uncertainty, $n = 3$, 95% confidence level, all acid concentrations in v/v

		Determined	Certified	
BCR 62 (olive leaves) 30% HNO ₃ , 3.6% HCl, 0.8% HF	Al	415 $\pm$ 9	450 $\pm$ 20	mg kg ⁻¹
	Cu	42 $\pm$ 1	46.6 $\pm$ 1.8	mg kg ⁻¹
	Mn	53.9 $\pm$ 0.9	57.0 $\pm$ 2.4	mg kg ⁻¹
	Pb	22 $\pm$ 1	25.0 $\pm$ 1.5	mg kg ⁻¹
	Zn	13.5 $\pm$ 0.6	16.0 $\pm$ 0.7	mg kg ⁻¹
DORM-2 (dogfish muscle) 20% HNO ₃ , 6% HCl	Al	5 $\pm$ 1	10.9 $\pm$ 1.7	mg kg ⁻¹
	Cr	37.2 $\pm$ 0.6	34.7 $\pm$ 5.5	mg kg ⁻¹
	Fe	153.2 $\pm$ 0.6	142 $\pm$ 10	mg kg ⁻¹
	Mn	3.99 $\pm$ 0.02	3.66 $\pm$ 0.34	mg kg ⁻¹
	Ni	23 $\pm$ 2	19.4 $\pm$ 3.1	mg kg ⁻¹
NIST SRM 1515 (apple leaves) 30% HNO ₃ , 3% HF	Zn	19.7 $\pm$ 0.7	25.6 $\pm$ 2.3	mg kg ⁻¹
	Al	290 $\pm$ 10	286 $\pm$ 9	mg kg ⁻¹
	Ca	14.5 $\pm$ 0.2	15.26 $\pm$ 0.15	g kg ⁻¹
	Fe	68 $\pm$ 1	83 $\pm$ 5	mg kg ⁻¹
	Mg	2.49 $\pm$ 0.04	2.71 $\pm$ 0.08	g kg ⁻¹
NIST SRM 1567 (wheat flour) 30% HNO ₃	Mn	49.7 $\pm$ 0.7	54 $\pm$ 3	mg kg ⁻¹
	Zn	11.9 $\pm$ 0.7	12.5 $\pm$ 0.3	mg kg ⁻¹
	Ca	186 $\pm$ 6	190 $\pm$ 10	mg kg ⁻¹
NIST SRM 1568 (rice flour) 30% HNO ₃	Fe	20 $\pm$ 1	18.3 $\pm$ 1.0	mg kg ⁻¹
	Zn	17 $\pm$ 4	10.6 $\pm$ 1.0	mg kg ⁻¹
	Mn	136 $\pm$ 7	140 $\pm$ 20	mg kg ⁻¹
	Mn	17.5 $\pm$ 0.9	20.1 $\pm$ 0.4	mg kg ⁻¹
	Zn	21.4 $\pm$ 0.9	19.4 $\pm$ 1.0	mg kg ⁻¹

acid rather than the sample slurry was below the respective LOQ (11, 16, 4, and 8 mg kg⁻¹ for Fe, Cr, Mn and Ti; values corrected for the sample dilution caused by the digestion). This clearly demonstrates the effectiveness of the countercurrent flow of nitrogen that is used to pressurize the digestion coil.

The RCC (mean value $\pm$ standard uncertainty, $n = 3$, 95% confidence level) values after high pressure flow digestion were 35 $\pm$ 2%, 40 $\pm$ 2%, 11.6 $\pm$ 0.6%, and 10.6 $\pm$ 0.6% for BCR 62 (olive leaves), NIST SRM 1515 (apple leaves), NIST SRM 1567 (wheat flour), and NIST SRM 1568 (rice flour), respectively. It is important to note that all digests were clear and without any visual particles.

Spike recoveries were obtained from 1% slurries of commercial milk powder in 30% HNO₃ (v/v) fortified prior to flow digestion with Al, As, Ba, Be, Bi, Cd, Co, Cr, Cu, Fe, Hg, Mg, Mn, Mo, Ni, Pb, Sb, Se, Sr, Ti, V, and Zn. The final concentration in the digested samples was 1 mg L⁻¹ for each element. The spike recoveries for all elements listed were between 94 and 105% (RSD's below 3% for all elements; $n = 4$), with the exception of Hg. For Hg the spike recovery was 89% indicating some losses in the PFA digestion tube.

The acid concentration after flow digestion in these milk power samples was 3.8 $\pm$ 0.1 mol L⁻¹ (mean $\pm$ standard uncertainty; 95% confidence level). The high acidity in the digested samples is typical for conventional acid digestion. It is interesting to note that recently new digestion techniques for lower sample acidity adverted: they involve the use of UV radiation during digestion and allow a significant reduction of acid consumption.²⁵

Conclusion

With the presented high pressure flow digestion system it was possible to digest samples fully automated at a pressure of up to 40 bar. The reason for the relatively high RCC values for glycine can be expected to originate from the inefficient coupling of microwave energy into the small sample volume (6 mL) situated in the rather large multimode cavity. This is consistent with data obtained at a very low carrier flow of 0.5 mL min⁻¹. The reduction of the RCC under these conditions can be explained by the long residence time of the sample in the microwave irradiated zone. Nevertheless, good agreement with certified values was achieved and the results were similar to closed vessel batch digestion. In contrast to most published pressurized flow digestion systems the present system did not limit the selection of the digestion reagents. Even prolonged system operation with acid cocktails of HNO₃, HF and HCl did neither result in sample contamination by dissolved structural materials nor in significant corrosion of the system. Furthermore, no signs of element specific losses²² were encountered. Another advantage of the presented system is the fully automated processing of samples. After loading the sample slurries to the autosampler the digestion process is performed autonomously and without the risk of contamination due to various sample handling steps

Table 5 Comparison with other flow digestion systems reported in the literature

	Presented high pressure flow digestion system	Ambient pressure – continuous flow digestion systems	Ambient pressure – closed flow and stopped flow digestion systems	Medium pressure continuous flow digestion systems	Medium pressure stopped flow digestion systems	Conductively heated high pressure flow digestion systems
Reference		1,8,10,26 and 27	28–30	2 and 31	4,5 and 32	19–21
System pressure	40 bar	1 bar		2–25 bar		up to 200 bar
Digestion temperature	~230 °C	~120 °C		180–200 °C		up to 300 °C
System tolerates HF, HCl, and/or H ₂ O ₂	Yes	Yes	Yes	No	No	No



commonly necessary in closed vessel batch digestion protocols. The presented high pressure flow digestion system is capable of digesting up to six samples per hour using the operating conditions listed in Table 1. A comparison with other flow digestion systems reported in the literature is shown in Table 5.

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