

## Introduction

More than 70% of the Earth's surface is covered by ocean. Under special meteorological conditions (e.g. wind speed lower than  $4 \text{ m s}^{-1}$ ) a thin film can be formed which is enriched in inorganic and organic matter. This layer is only a few micro meter thick but the presence of such an organic film at the water surface has several physical chemical effects. For example, the layer can function as a barrier for transport processes of the air - water interface. Such layer can influence climate because the water evaporation or the sea salt formation capacity of the ocean can be limited. Additionally, such barrier prevents the uptake of soluble compounds such as  $\text{CO}_2$  into the ocean.

To understand the role of such surface film in the ocean-atmosphere interaction and the climate system, it is necessary to have better insights into the chemical composition of the organic ocean microlayer.

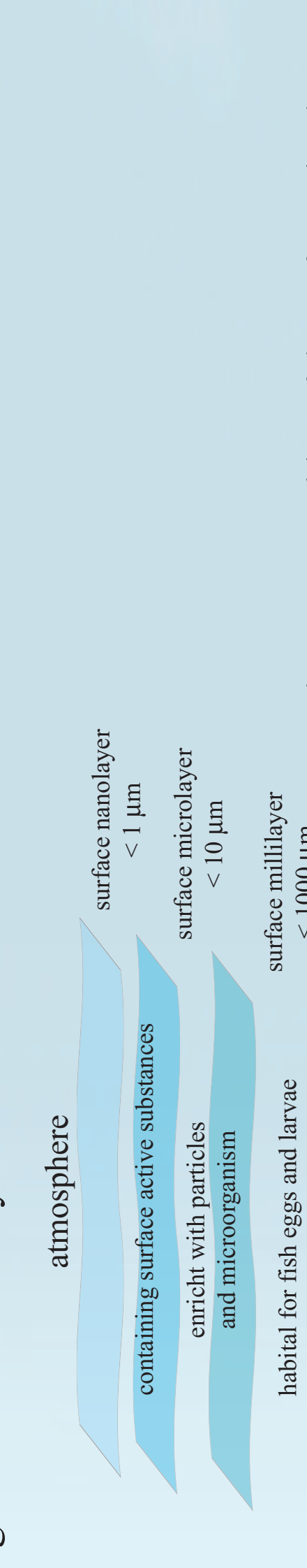


Fig. 1. Composition of the surface microlayer according Hardy and Word (1986) and Donaldson et al. (2006).

## Method Development

Our part in the FILGAS project is the analysis of the polar organic compound composition in the ocean surface microlayer. To identify the organic compounds in the ocean surface film, samples from the Baltic Sea will be analysed with different hyphenated techniques such as CE/ESI-MS, GC/MS and HPLC/MS. Main target classes are amino acids, carboxylic acids, fatty acids, carbohydrates, aldehydes/ketones, phenolic compounds. In this work, we present the outcome from the development of the analytical methods and analytical figures of merits for each method

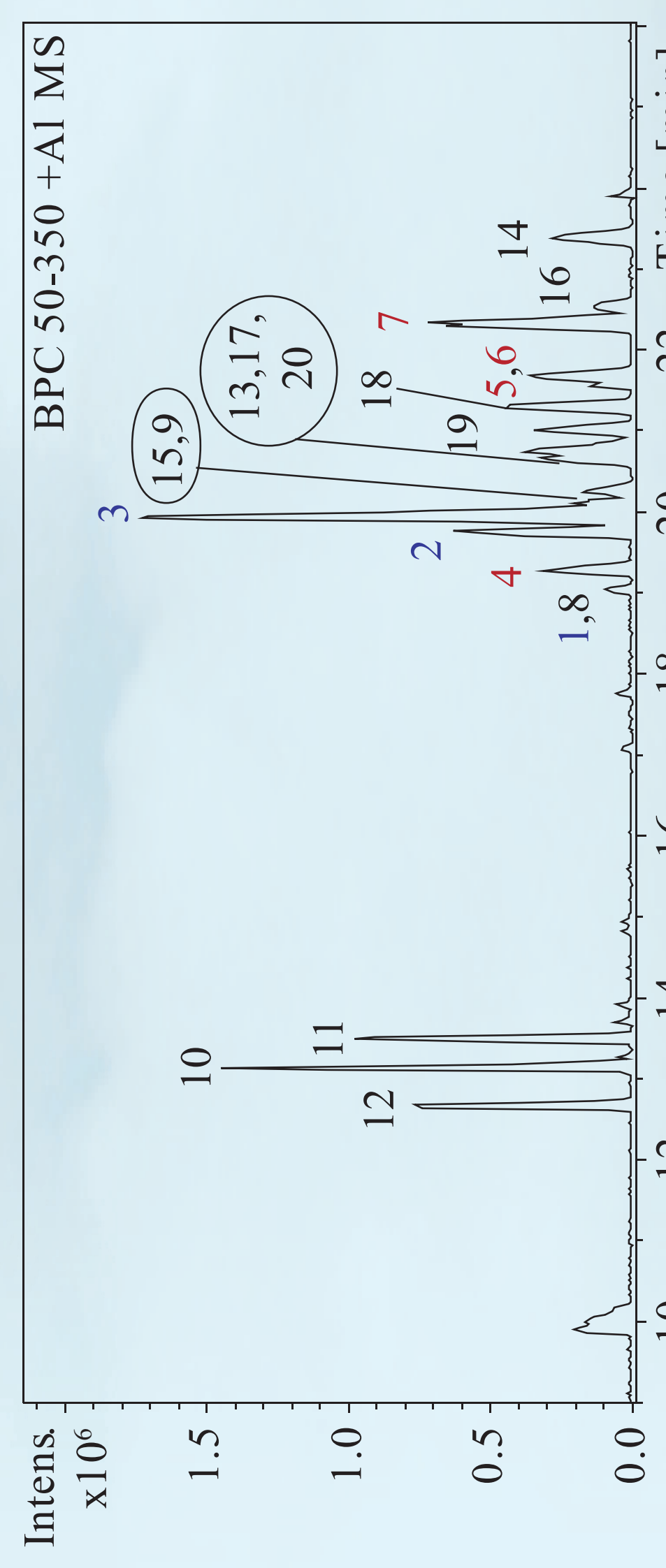


Fig. 4. The base peak chromatogram (m/z 50 - 350) of 20 proteinogenic amino acids. Standard solution with a concentration of  $150 \mu\text{M}$ .

For the analysis of 20 proteinogenic amino acids we use capillary electrophoresis coupled to electrospray ionisation ion trap mass spectrometry (CE/ESI-ITMS). The method is based on the conditions presented by Soga et al. (2004) though we have modified various parameters to fit to our purposes. Separations were carried out on a fused silica capillary column with ID  $50 \mu\text{m}$  and OD  $360 \mu\text{m}$  and a total length of  $100 \text{ cm}$  (Chromatographie Service GmbH). The used buffer was a  $1.1 \text{ M}$  formic acid solution with a pH 2.3 and the separation voltage was  $30 \text{ kV}$ . To generate a stable electrospray a sheath liquid of 1:1 iso-propanol : water was used. The evaluation of the method was performed in the concentration range between  $5-150 \mu\text{M}$  ( $150, 100, 75, 50, 25, 15, 5 \mu\text{M}$ ).

With the same technique we developed a method for the carboxylic acids separation. Separations were carried out on a fused silica capillary column with ID  $50 \mu\text{m}$  and OD  $360 \mu\text{m}$  and a total length of  $70 \text{ cm}$  (Chromatographie Service GmbH). The used buffer system was a  $20 \text{ mM}$  ammonium acetate and  $30 \text{ mM}$  ammonium hydroxide pH 9.9 and used the separation voltage was  $20 \text{ kV}$ . To generate a stable electrospray a sheath liquid of 1:1 iso-propanol : water was also used. The evaluation of the method was performed in the concentration range between  $5-100 \mu\text{M}$  ( $100, 75, 50, 25, 10, 5 \mu\text{M}$ ).

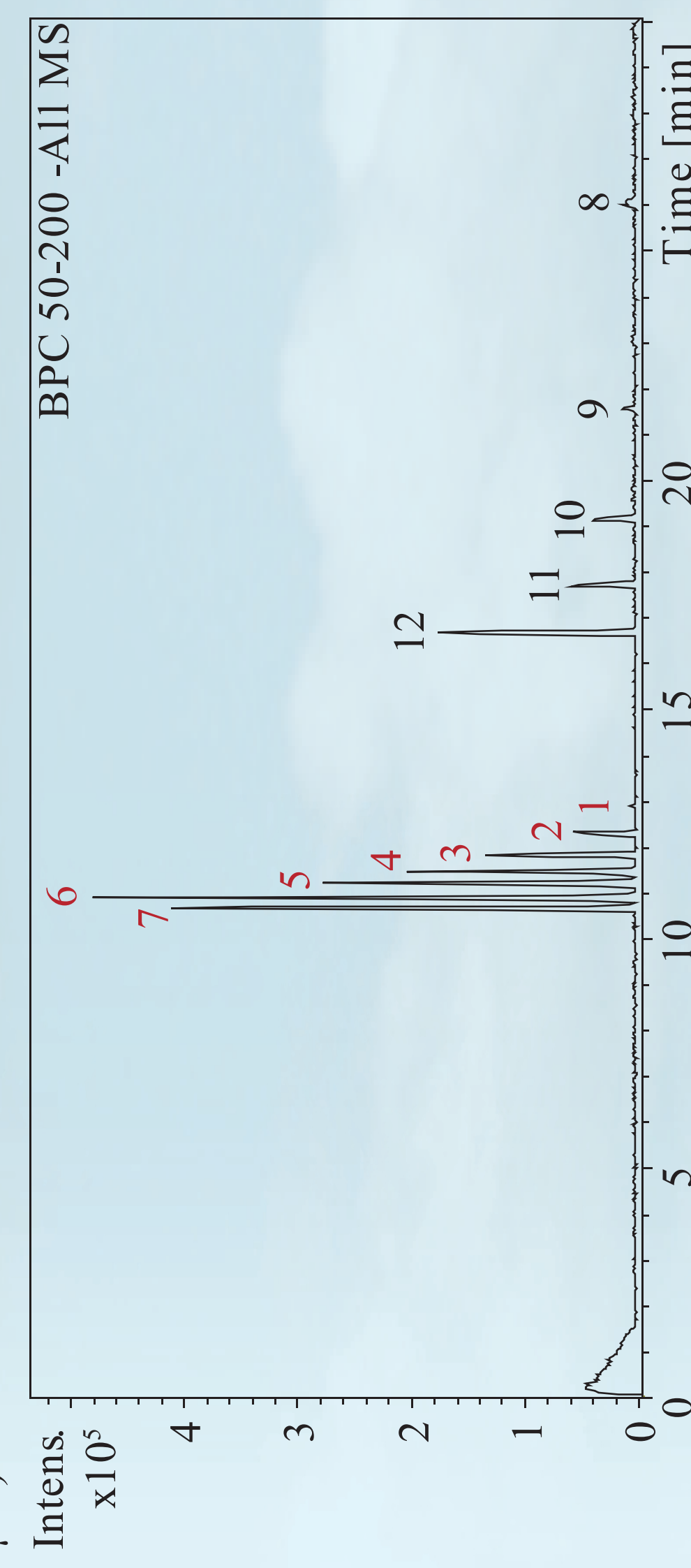


Fig. 5. The base peak chromatogram (m/z 50-200) of mono and dicarboxylic acids. Standard solution with a concentration of  $100 \mu\text{M}$ .

For the analysis of carbohydrates in the microlayer, we have developed a method using derivatisation GC/MS technique based on the method presented by Medeiros and Simoneit (2007). This method silylates the OH groups in the carbohydrates so that they can be analysed using GC/MS. The capillary column used was a HP-5MS with an ID  $0.25 \text{ mm}$  and a total length of  $30 \text{ m}$ . The injector temperature was  $260 \text{ }^\circ\text{C}$ . The column temperature program is as follows:  $85 \text{ }^\circ\text{C}$  for 1 min then  $5 \text{ }^\circ\text{C min}^{-1}$  increase to  $180 \text{ }^\circ\text{C}$ . Hold at  $180 \text{ }^\circ\text{C}$  for 5 min and then  $7 \text{ }^\circ\text{C min}^{-1}$  increase to  $280 \text{ }^\circ\text{C}$  and hold for 2 min. To clean the column, the temperature was raised to  $310 \text{ }^\circ\text{C}$  and kept for 10 min. The evaluation of the method was performed in the concentration range between  $5-50 \mu\text{M}$

# Analytical method development for the analysis of polar organic compounds in sea spray particles and the oceans surface microlayer

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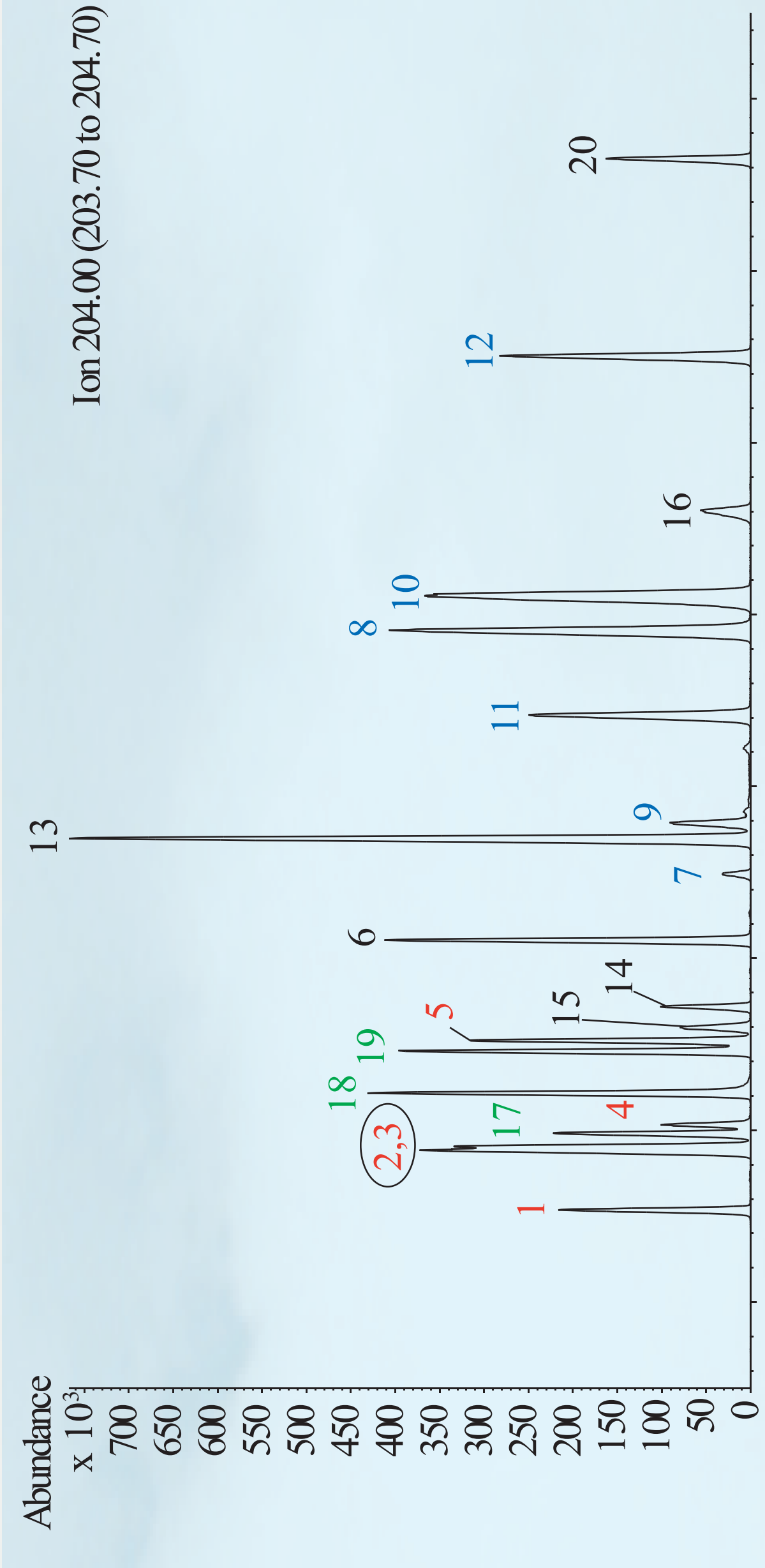


Fig. 6. Extracted ion chromatogram of ion 204 from a succharide standard solution with a concentration of  $50 \mu\text{M}$ .

Table 1. Results of the amino acid method evaluation with retention times, correlation coefficients and detection limits.

amino acids L-form	retention time [min]	correlation coefficient	detection limit [ $\mu\text{mol l}^{-1}$ ]
Alanine	$16.2 \pm 0.4$	1.000	$7.0 \pm 1.8$
Isoleucine	$17.7 \pm 0.4$	0.999	$3.0 \pm 0.9$
Leucine	$17.9 \pm 0.4$	0.999	$3.0 \pm 0.8$
Valine	$18.2 \pm 0.5$	1.000	$2.4 \pm 0.7$
Phenylalanine	$19.3 \pm 0.4$	0.999	$1.2 \pm 0.5$
Tryptophan	$20.3 \pm 0.7$	1.000	$18.1 \pm 9.2$
Tyrosine	$21 \pm 0.7$	1.000	$1.6 \pm 0.5$
Serine	$18.0 \pm 0.5$	0.998	$5.0 \pm 1.4$
Threonine	$19.1 \pm 0.6$	1.000	$5.3 \pm 2.3$
Arginine	$12.6 \pm 0.3$	1.000	$2.6 \pm 0.8$
Histidine	$13 \pm 0.3$	0.999	$1.2 \pm 0.5$
Lysine	$12.2 \pm 0.2$	0.999	$3.7 \pm 1.6$
Proline	$19.5 \pm 0.6$	1.000	$42.1 \pm 7.8$
Proline OH	$21.9 \pm 0.7$	0.999	$25.8 \pm 11.4$
Asparagine	$18.9 \pm 0.6$	0.999	$4.8 \pm 2.8$
Aspartic acid	$21.0 \pm 0.7$	0.999	$5.4 \pm 2.4$
Glutamine	$20.0 \pm 0.6$	0.999	$9.8 \pm 3.8$
Glutamic acid	$20.0 \pm 0.6$	0.999	$2.7 \pm 1.0$
Cysteine (Dimer)	$19.7 \pm 0.6$	0.999	$7.3 \pm 2.8$
Methionine	$19.5 \pm 0.6$	0.999	$1.3 \pm 0.4$

Table 2. Results of the sugar method evaluation with retention times, correlation coefficients and detection limits.

sugars	retention time [min]	correlation coefficient	detection limit [ $\mu\text{mol l}^{-1}$ ]
DL-Arabinose 1	$17.03 \pm 0.02$	1.000	$2.5 \pm 0.1$
DL-Arabinose 2	$17.72 \pm 0.02$	1.000	$1.2 \pm 0.4$
D-(+)-Ribose 1	$17.76 \pm 0.02$	0.997	$2.1 \pm 0.4$
D-(+)-Ribose 2	$18.02 \pm 0.02$	0.998	$2.8 \pm 0.4$
D-(+)-Xylose 1	$19.00 \pm 0.02$	0.999	$0.7 \pm 0.2$
D-(+)-Xylose 2	$20.16 \pm 0.02$	0.999	$3.1 \pm 1.0$
D-(+)-Mannose 1	$20.93 \pm 0.02$	0.999	$5.2 \pm 0.8$
D-(+)-Mannose 2	$23.73 \pm 0.02$	0.999	$1.8 \pm 0.1$
D-(+)-Galactose 1	$21.52 \pm 0.02$	0.999	$3.0 \pm 0.6$
D-(+)-Galactose 2	$24.14 \pm 0.03$	0.999	$1.5 \pm 0.6$
D-(+)-Glucose 1	$22.76 \pm 0.03$	0.999	$2.3 \pm 0.4$
D-(+)-Glucose 2	$26.94 \pm 0.02$	0.999	$3.5 \pm 1.3$
D-(-)-Fructose	$21.34 \pm 0.02$	1.000	$1.3 \pm 0.7$
D-(+)-Arabitol	$19.39 \pm 0.02$	1.000	$2.1 \pm 0.4$
Xylitol	$19.14 \pm 0.02$	1.000	$2.1 \pm 1.3$
D-Mannitol	$25.12 \pm 0.03$	1.000	$3.8 \pm 0.6$
1,6-Anhydro- $\beta$ -D-galactopyranose	$17.90 \pm 0.02$	1.000	$1.6 \pm 0.8$
1,6-Anhydro- $\beta$ -D-mannosepyranose	$18.37 \pm 0.02$	1.000	$2.7 \pm 0.6$
1,6-Anhydro- $\beta$ -D-glucopyranose	$18.86 \pm 0.02$	1.000	$1.9 \pm 0.7$

The following tables list the analytical figures of merits (retention times, correlation coefficients and the detection limits) from the analysis of the standard compounds of the amino acids (Table 1), the carboxylic acids (Table 2) and sugar (Table 3).

Table 2. Results of the carboxylic acid method evaluation with retention times, correlation coefficients and detection limits.

carboxylic acids	retention time [min]	correlation coefficient	detection limit [ $\mu\text{mol l}^{-1}$ ]
Butyric acid	$13.5 \pm 0.8$	0.995	$14.2 \pm 3.7$
Valeric acid	$12.9 \pm 0.7$	1.000	$2.8 \pm 1.1$
Hexanoic acid	$12.3 \pm 0.6$	0.999	$3.8 \pm 1.4$
Heptanoic acid	$11.9 \pm 0.9$	0.999	$2.8 \pm 1.0$
Oxo octanoic acid	$11.3 \pm 0.5$	1.000	$1.7 \pm 0.7$
Nonanoic acid	$11.2 \pm 5.6$	1.000	$2.4 \pm 1.3$
Decanoic acid	$11.1 \pm 0.5$	0.998	$2.7 \pm 1.1$
Butandioic acid	$26.5 \pm 4.8$	1.000	$11.6 \pm 3.9$
Pentandioic acid	$23.6 \pm 2.3$	0.999	$15.4 \pm 6.3$
Hexandioic acid	$20.7 \pm 0.7$	1.000	$5.9 \pm 1.1$
Heptandioic acid	$19.0 \pm 1.5$	0.999	$5.4 \pm 1.5$
Octandioic acid	$11.8 \pm 1.3$	1.000	$4.9 \pm 1.5$

## Summary and Outlook

We have developed and evaluated the methods for the analysis of amino acids, carboxylic acids and sugars using CE/ESI-ITMS and GC/MS. These methods will be used to analyse ocean surface microlayer and sea spray aerosol samples from the Baltic Sea. The obtained results will improve our understanding of the film composition and furthermore help to get information for its role, for example, for gas exchange processes.

## References

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