# QUALITY ANALYSIS OF OCNA SIBIULUI'S LAKES I. PHYSICAL-CHEMICAL AND BACTERIOLOGICAL DESCRIPTION OF WATERS

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**Abstract:** This paper present the results obtained at the physical-chemical and microbiological analysis of thirteen hypersaline lakes in the Ocna Sibiului region in Romania. Three of these lakes (Cloşca Lake, Crişan Lake and Horia Lake) have a low mineralization degree, low concentration of chlorides and calcium and a reduced amount of organic matter, whereas the Black Lake is characterized by a high mineralization degree, maximum amount of chlorides and organic matter, a reduced concentration of dissolved oxygen, minimum pH. Brâncoveanu Lake is characterized by hight mineralization of water, high concentration of chlorides and calcium, high hardness and dissolved oxygen. Ocniţa Lake, Bottomless Lake, The Mine's Mouth Lake, Swallow Lake, The Lake with insland, The Mud Lake present moderate degree of mineralisation, moderate concentration of chlorides and calcium

Cloşca Lake, Linnen Lake and Cats Lake present maximum values of faecal indicators. Most of the other lakes show a lower number of colonies and faecal coliform organisms. The low value of bacteriological parameters reflects that the faecal contamination was reduced in those periods when the bathing season was closed.

Keywords: water, microbiological analysis, chemical analysis, hhypersaline lake, Ocna Sibiului

#### INTRODUCTION

Ocna Sibiului hypersaline lakes show a high curative potential, both through the waters and the mud that have therapeutic property. The risk of falling ill or of infection associated to the swimming pools and to the balneary water is connected with the water's contamination with faecal impurities. The faecal contamination may be caused by the people who take a bath or by the sources of contaminated water (Oprean and Poplacean, 2005).

In this study we present researches regarding the physic-chemical and bacteriological monitoring, comparing the results obtained from waters in the

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thirteen salty lakes of Ocna Sibiului.

### MATERIALS AND METHODS

## Materials

These researches were done in three campaigns during the cold season (November 2006, January and March 2007).

The analysis were done on the samples taken from thirteen lakes: Fără fund Lake, Cloşca Lake, Horia Lake, Crişan Lake, Ocna Pustie Lake, Ocnița Lake, Cu nămol Lake, Mâțelor Lake, Rândunica Lake, Brâncoveanu Lake, Pânzelor Lake, Negru Lake, With island Lake, Mine's Mouth Lake. Their general characteristics are presented in (Alinei et al., 2006).

The equipments and the chemical used for analyses are presented in Tables 1 and 2.

Table 1. Equipments used to determine bacteriological and chemical parameters and technical characteristics

No	The name of the	The producer,	Measuring range / accuracy
	equipment	country	
	Autoclave	ASTELL-	-temperature: 0 <sup>0</sup> 150 <sup>0</sup> , pressure:
1.	STERIMATE	SCIENTIFIC, U.K.	04 bar, time: 060 min
	Thermostat	MEMMERT	- temperature range: 0,5 <sup>°</sup> 70 <sup>°</sup> C
2.	MEMMERT BE 400	GmbH+ CO.KG	- accuracy: $\pm 0,1^{\circ}C$
		Germany	
	Spectrophotometer with	JENWAY, England	- spectral range: 320920 nm
3.	molecular absorption		- photometric accuracy 0,005 Abs.
	Jenway 6100		, <u>+</u> 0,1%T
4.	Multi-parameter		pH : 014 unit pH, accuracy
	instrument		$0,01\pm1$ digit, reference system Ag
	MULTILINE P4-SET 3	WTW,	/AgCl gel, redox: accuracy 1
	- pH / redox sensor	Germany	mV±1 digit
	- dissolved oxygen	-	Oxygen saturation
	sensor		- measuring range 0199,9%
			- accuracy: $\pm 0.5\%$
			oxygen concetration
			- measuring range 019,9mg/1
			- accuracy: 0,1mg/l
	- conductivity sensor		- measuring range 01999µS/cm

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			- accuracy: <u>+</u> 1%
	- integrated temperature		- measuring range 5 <sup>°</sup> 99,9°C
	sensor		- accuracy: 0,1K±1 digit
5.	Analytical balance	METTLER	- measuring range 0200 g
	PRECISA 205 A SCS	TOLEDO,	
		Switzerland	
	Mono-distiller	GFL, Germany	Distillation volume 41/h
6.	GFL 2104		
	Drying oven		Chamber volume : 100 dm <sup>3</sup>
7.	$100 \text{ dm}^3$	ITM, Romania	- measuring range 40 <sup>°</sup> 220 <sup>°</sup> C
8.	Thermo reactor	WTW, Germany	Working temperatures
	CR 2010 WTW,8 loc		$100^{\circ}\text{C}$ ; $120^{\circ}\text{C}$ ; $148^{\circ}\text{C}$
9.	Water baths WB14	WTW	volume : 14 l
		Germany	range : $10^{0}$ 95 <sup>o</sup> C
	Magnetic stirrer Oxi-	WTW, Germany	
10.	Stirrer 300		
11.	Calcination oven ZB/2	ASAL S.R.L. Italy	

Table 2. Reagents and materials used for bacteriological and chemical determination

Parameters	Reagents	Materials
Oxidability	- distilled water	- Flasks Erlenmayer 300 cm <sup>3</sup> and
	- Sulfuric acid p.a $(d = 1,84 \text{ kg/ dm})$	$1000 \text{ cm}^3$
	<sup>3</sup> )	- Automatic burette according to
	- Potassium permanganate	Pellet, with lateral stopcook, class
	0,1 V: weighted and wrapped in	A, 50 ml, with 0,1 ml gradation
	ampoulle	and maximum tolerated error ±
	- Potassium permanganate	0,05 ml
	0,01N	- Flasks volumetric 1000 ml ,
	- Oxalic acid 0,1 N: weighted and	class A, the uncertainty of
	wrapped in ampoulle	measuring $\pm$ 0,4 ml
	- Oxalic acid 0,01 N Titrisol -	- Pipette transfer with one mark
	Merck	100 ml, class A, maximum
		tolerated error $\pm 0,08$ ml
Fixed residuum		- Crucible 50 100 ml
		- Graduated pipette 10 100 ml
		- Filter paper with low porosity
pН	- Technical buffer pH :4,01	- Beokers
	- Technical buffer pH :7,00	-thermometer with divided scale
	- Electrolyte solution KCl	at 0,5°C

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Total hardness	<ul> <li>Distilled water</li> <li>Chloric acid (d:1,9 kg/ dm<sup>3</sup>)</li> <li>Ammonium chloride</li> <li>Titriplex III solution for metal titration c(Na<sub>2</sub>- EDTA·2 H<sub>2</sub>O)</li> <li>Calcium carbonate</li> <li>Black eryochrom T, murexid, naphthol green B, sodic chloride</li> </ul>	<ul> <li>Flasks volumetric 500 ml, 1000 ml, class A</li> <li>Pipette transfer with one mark 100 ml, class A,</li> <li>Burette with straight bore stopcock, Schellbach line, class A, 25 ml, with 0,05 ml gradation and maximum tolerated error ± 0,03 ml</li> </ul>
Calcium	<ul> <li>Distilled water</li> <li>Chloric acid (d: 1,9 kg/l)</li> <li>Sodium hydroxide</li> <li>Titriplex III solution for metal titration c(Na<sub>2</sub>- EDTA·2 H<sub>2</sub>O)</li> <li>-Calcium carbonate</li> <li>Black eryochrom T, murexid, naphthol green B, sodic chloride</li> </ul>	<ul> <li>Flasks volumetric 1000 ml, class A, maximum tolerated error ± 0,4 ml</li> <li>Burette with straight bore stopcock, Schellbach line, class A, 25 ml, with 0,05 ml ml gradation and maximum tolerated error ± 0,03 ml</li> <li>Pipette transfer with one mark 100 ml, class A, maximum tolerated error ± 0,08 ml</li> </ul>
Chlorides	<ul> <li>Distilled water</li> <li>Nitric acid (d: 1,4 kg/ dm <sup>3</sup>)</li> <li>Nitric acid conc. 0,05 n</li> <li>Diphenyl carbazonum</li> <li>Bromophenol blue ind.</li> <li>Ethylic alcohol 96 %</li> <li>Mercury II nitrate solution, 0,1 n</li> <li>Mercury II nitrate solution 0,01 n</li> <li>Sodic chloride</li> <li>Sodium hydroxide</li> </ul>	<ul> <li>Flasks volumetric 100, 200 ml, class A,</li> <li>Graduated pipette 1, 5, 10, 20 ml class AS</li> <li>Burette 10 ml, Schellbach line, class AS with 0,02 ml gradation and maximum tolerated error ± 0,02 ml.</li> </ul>
Coliforms bacteria	<ul> <li>Lauryl Sulfate Tryptose Broth - simple</li> <li>Lauryl Sulfate Tryptose Broth - concentrate</li> <li>Eozine Blue Metylene Lactose Agar (GEAM Levine)</li> <li>Buffered water sterile solution in use</li> </ul>	<ul> <li>Sterile test tubes 16 x 160 mm</li> <li>Durham tubes</li> <li>Petri dishes with 10 cm diameters</li> <li>Sterile graduated pipette 1cm<sup>3</sup> and 10cm<sup>3</sup></li> <li>Sterile bottle 250cm<sup>3</sup></li> <li>Bacteriological acus</li> </ul>
Thermotolerant coliforms bacteria	-B.C.P. Bromocresol Purple- Lactose Broth (Mac Conkey Broth)	<ul> <li>Sterile test tubes 16 x 160 mm, sterile</li> <li>Durham tubes</li> <li>Pasteur sterile pipette</li> </ul>

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Enterococi	- Azide Broth - simple	- Sterile test tubes 16 x 160 mm
	- Azide Broth - concentrate	-Sterile graduated pipette 1cm <sup>3</sup>
	-Azide Broth with bromo cresol	and 10cm <sup>3</sup>
	purple	- Pasteur sterile pipette
	-Buffered water sterile solution	- Sterile bottle 250cm <sup>3</sup>
Escherichia coli	- Triptone water	- Sterile test tubes 16 x 160 mm
	- Erlich – Kovacs reagent	- Pasteur sterile pipette

## Methods

In order to establish the level of bacteriological pollution and that of constitution of potential risk for health, bacteriological parameters were determined: the most probable number of coliforms bacteria, the most probable number of thermotolerant coliformic bacteria, most probable number of enterococi. The bacteriological analysis of water in cold season reflects low values of faecal pollution parameters (Oprean and Poplacean, 2006a) (Oprean and Poplacean, 2006b). The physical-chemical parameters determined during the investigation of salty lakes' water were temperature, pH, total hardness, the organic substances, calcium, the chlorines and the fixed residue. The bacteriological and the physical-chemical parameters were determined using standard methods (Table 3).

Table 3. Determined parameters and analysis methods used

Parameters determined	Analysis methods
Coliforms bacteria	STAS 3001-1991
Thermotolerant coliforms bacteria	STAS 3001-1991
Enterococi	STAS 3001-1991
Chlorides	STAS 3049-1988
Total hardness	STAS 3026 -1976
Calcium	STAS 3662 - 1990
Fixed residuum	STAS 9187 - 1984
Oxidability	STAS 3002 -1985
pH	SR ISO 10523-1997
Temperature	STAS 6324-1961

## **RESULTS AND DISCUSSION**

The physical-chemical parameters determined in those three campaigns varied according to the figures 1 - 7.

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As Figure 1 shows, the temperature in the analysed lakes varies from  $7^{\circ}$  C –  $12^{\circ}$  C in November,  $4^{\circ}$  C –  $9,5^{\circ}$  C in January and  $5,5^{\circ}$  C –  $13,5^{\circ}$  C in March.

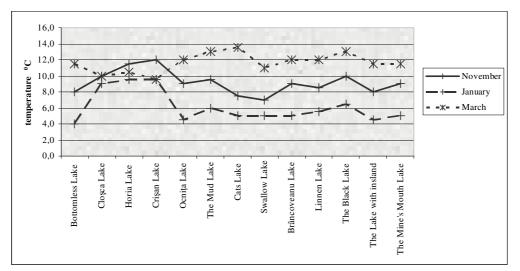


Figure 1. Variation diagram for water's temperature in Ocna Sibiului lakes

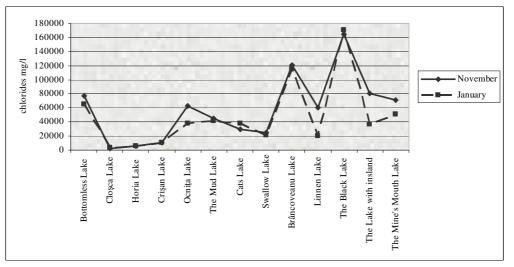


Figure 2. Variation diagram for water's chlorides in Ocna Sibiului lakes

Chlorides concentration varies in a large domain, from minimum: 2864 mg/l in Cloşca Lake to maximum: 170422 mg/l in The Black Lake. The variations during seasons appear only for some lakes, as Linnen Lake and the Mine's Mouth Lake.

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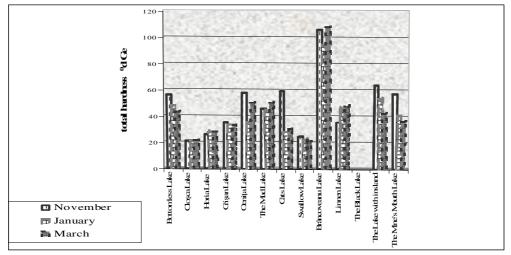


Figure 3 Variation diagram for water's total hardness in Ocna Sibiului lakes

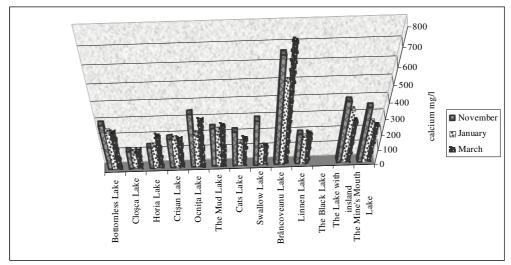


Figure 4. Variation diagram for water's calcium in Ocna Sibiului lakes

Total hardness (figure 3) varies from minimum: 20,76<sup>0</sup>dGe in the Cloşca and Swallow lakes to maximum: 107,99<sup>0</sup>dGe in the Brâncoveanu Lake. No significant variations during seasons are observed.

In the case of calcium concentration the extreme values are obtained:

- Minimum: 105,15 mg/l– Cloşca Lake
- Maximum: 723,44 mg/l Brâncoveanu Lake (figure 4)

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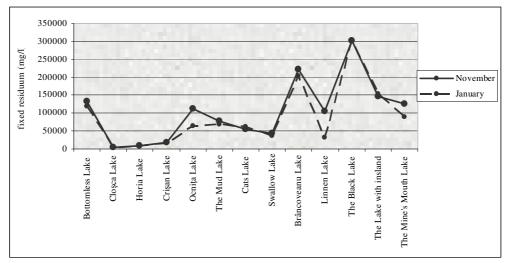


Figure 5. Water's fixed residuum in Ocna Sibiului lakes

Fixed residue varies between a minimal value (3700 - 5000 mg/l in the Cloşca Lake, Horia Lake, Crişan Lake) and a maximal value (301700 mg/l in The Black Lake, Brâncoveanu Lake), as Figure 5 shows. It can be observed that for this characteristic, no significant differences between seasons appear.

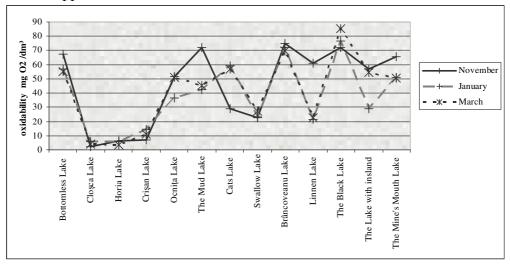


Figure 6. Variation diagram for water's oxidability in Ocna Sibiului lakes

Figure 6 presents the results obtained at the analysis of oxidability. This characteristic is directly correlated with the content in oxidable matters, as

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the organic compounds. Beside natural causes, these compounds arrive in lakes with people, because some of them (excepting Brâncoveanu Lake, With Island Lake, Mine's Mouth Lake and Black Lake) are open for swimming.

For this parameter, the minimal values varies between 2,39 and 5 mg  $O_2/l$  in Cloşca Lake, Horia Lake, Crişan Lake and the maximal value is 75,15 mg  $O_2/l$  in The Black Lake and Brâncoveanu Lake. The seasonal analysis of this characteristic shows a variation between November and the other two months (January and March).

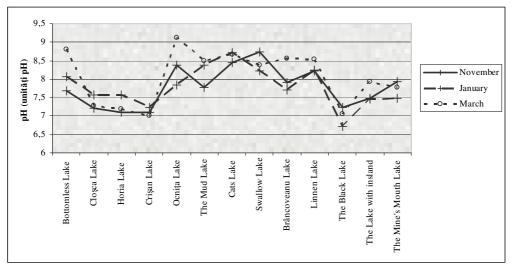


Figure 7. Variation diagram for water's pH in Ocna Sibiului lakes

pH varies in the neutral region, between minimum: 6,71-7,1pH units – The Black Lake, Cloşca Lake, Horia Lake, Crişan Lake and maximum: 8,71-9,12 pH units – Swallow Lake, Cats Lake, Linnen Lake, Ocniţa Lake. Variations between seasons are observed, also (figure 7).

The bacteriological parameters determined varied according to the figures 8 - 11. Coliforms bacteria are found in very different amounts (figure 8), from very low concentrations (0 or near 0 in The Black Lake, Brâncoveanu Lake, Bottomless Lake, Ocnița Lake, The Mine's Mouth Lake) to very high contents in Cloşca Lake, Cats Lake. The bacteria come, most probably, from humans.

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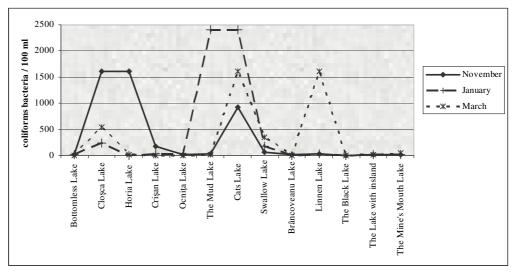


Figure 8 Water's coliforms bacteria in Ocna Sibiului lakes

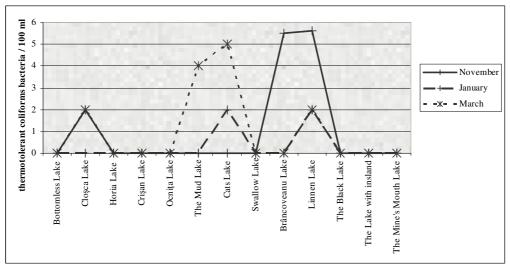


Figure 9. Water's thermotolerant coliforms bacteria in Ocna Sibiului lakes

As figure 8 shows, in the lakes where they are found, it seems that coliforms not only survive, nut they even multiply during winter at low temperatures (figure 1). At the beginning of spring, together with the temperature increase, the population of coliforms becomes higher.

Thermotolerant coliforms bacteria are found in low concentrations in the Linnen Lake, Cloşca Lake, Cats Lake (figure 9).

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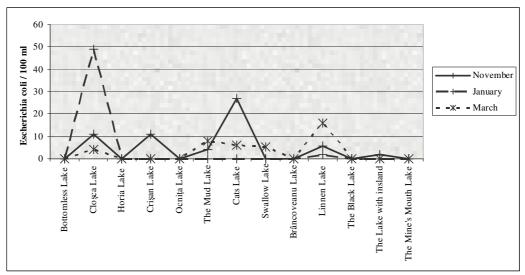


Figure 10 Variation diagram for water's Escherichia coli in Ocna Sibiului lakes

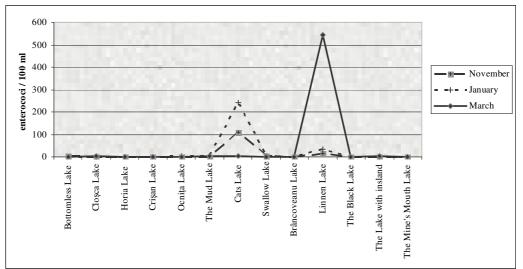


Figure 11 Variation diagram for water's enterococi in Ocna Sibiului lakes

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#### CONCLUSIONS

Cloşca Lake, Crişan Lake and Horia Lakes are characterized by low mineralization degree, low concentration of chlorides and calcium, reduced amount of organic matter. The Black Lake is characterized by high mineralization degree, maximum amount of chlorides and organic matter, a reduced concentration of dissolved oxygen, minimum pH.

Brâncoveanu Lake is characterized by hight mineralization of water, high concentration of chlorides and calcium, high hardness and dissolved oxygen.

Ocnița Lake, Bottomless Lake, The Mine's Mouth Lake, Swallow Lake, The Lake with insland, The Mud Lake present moderate degree of mineralisation, moderate concentration of chlorides and calcium

Cloşca Lake, Linnen Lake and Cats Lake present maximum values of faecal indicators. Most of the other lakes show a low number of colonies and faecal coliform organisms. The low value of bacteriological parameters reflects that the faecal contamination was reduced in those periods when the bathing season was closed. However the results suggest that the bathing conditions in some lakes may be unsatisfactory and investigations and possible remediation of water's quality are required (\*, 2005) (\*\*, 2000).

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