



# Molecular components map of representative matrices of commodity groups in Document SANTE/11813/2017

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## 1. Aim and scope

This report updates the "component map" for typical representative commodities of each commodity group in Document SANTE/11945/2015.

## 2. Short description

"Molecular component map" was developed for new 42 commodities belonging from seven commodity groups. Egg and liver were extracted at the EURL-AO laboratory. Fish feed, oat and hay were extracted at the EURL-CF laboratory. Artichoke, Brussel sprout, white cabbage, cucumber, grapefruit, green bean, lime, mandarin, mushroom, nectarine, okra, papaya, paraguayan, peach, pear, pineapple, plum, pomegranate, pumpkin, radish, raisin, raspberry, red cabbage, Romanesco broccoli, spring onion, watermelon, zucchini, cayenne, black pepper, curcuma, olive oil, sunflower oil, soya oil, hazelnuts and chia seeds were extracted at the EURL-FV laboratory; all were analysed by LC-TOF-MS at the EURL-FV laboratory. Matrix samples were injected by triplicate. Final matrix concentration was 0.2 g sample/ml for all matrices, except for chia seeds and species (0.04 g sample/ml), liver, egg an oat (0.5 g sample/ml), hay and fish feed (0.1 g sample/ml). Matrix compounds were retrieved and counted using the Molecular Feature Extractor (MFE) algorithm in the MassHunter Workstation Software. The MFE creates a compound list of all the peaks in the data file that represent real molecules. At the end of the data process, a list with the mass, retention time, and intensity of all matrix components was obtained. The resulting data was evaluated to get information on the complexity of the matrices through the number and distribution of the matrix components.

## 3. Procedure

### 3.1. Sample extraction

The buffer citrate QuEChERS method was applied to the selected matrices. The buffer citrate QuEChERS method including a sorbent for fatty matrices was applied to egg, liver, hazelnuts, chia seeds, oils and fish feed. For oat and hay, four clean-ups procedures were evaluated:

- Oat matrix (1 ml of extract)

| Procedure 1                                  | Procedure 2             | Procedure 3                                   | Procedure 4                  |
|--|-------------------------|---|------------------------------|
| PSA according to EN 15662<br>25mg/ml extract | PSA<br>150mg/ml extract | PSA 150 mg/ml<br>Z-sep 150 mg/ml<br>EMR-lipid | Z-sep 150 mg/ml<br>EMR-lipid |

- Hay matrix (6 ml extract)

| Procedure 1                            | Procedure 2   | Procedure 3   | Procedure 4   |
|--|---|---|---|
| 150 mg Supelclean PSA,<br>900 mg MgSO4 | 150 mg Supelclean PSA,<br>15 mg Supelclean ENVI-Carb,<br>900 mg MgSO4 | 150 mg Supelclean PSA,<br>45 mg Supelclean ENVI-Carb,<br>900 mg MgSO4 | 480 mg Z-sep+<br>400 mg Supelclean PSA<br>80 mg Supelclean ENVI-Carb,<br>900 mg MgSO4 |

### 3.2. Instrumentation and analytical conditions for the LC-TOF-MS

#### 3.2.1. Agilent 1290 HPLC

- Column: Agilent Eclipse Plus Rapid Resolution HD C18, 2.1 mm x 50 mm x1.8 µm
- Mobile phase A: Methanol 0.1% Formic Acid, 2% ultrapure water, 5mM ammonium formate
- Mobile phase B: 0.1% Formic acid in ultrapure water, 2% methanol, 5mM ammonium formate
- Flow rate: 0.3 mL/min
- Injection volume: 4 µL

##### Mobile phase gradient

| Time [min] | Mobile phase A | Mobile phase B |
|------------|----------------|----------------|
| 0          | 20%            | 80%            |
| 2          | 20%            | 80%            |
| 15         | 100%           | 0%             |
| 17         | 100%           | 0%             |

Re-equilibration with initial mobile phase: 2.5 minutes.

### 3.2.2. Agilent 6550 LC-QTOF-MS

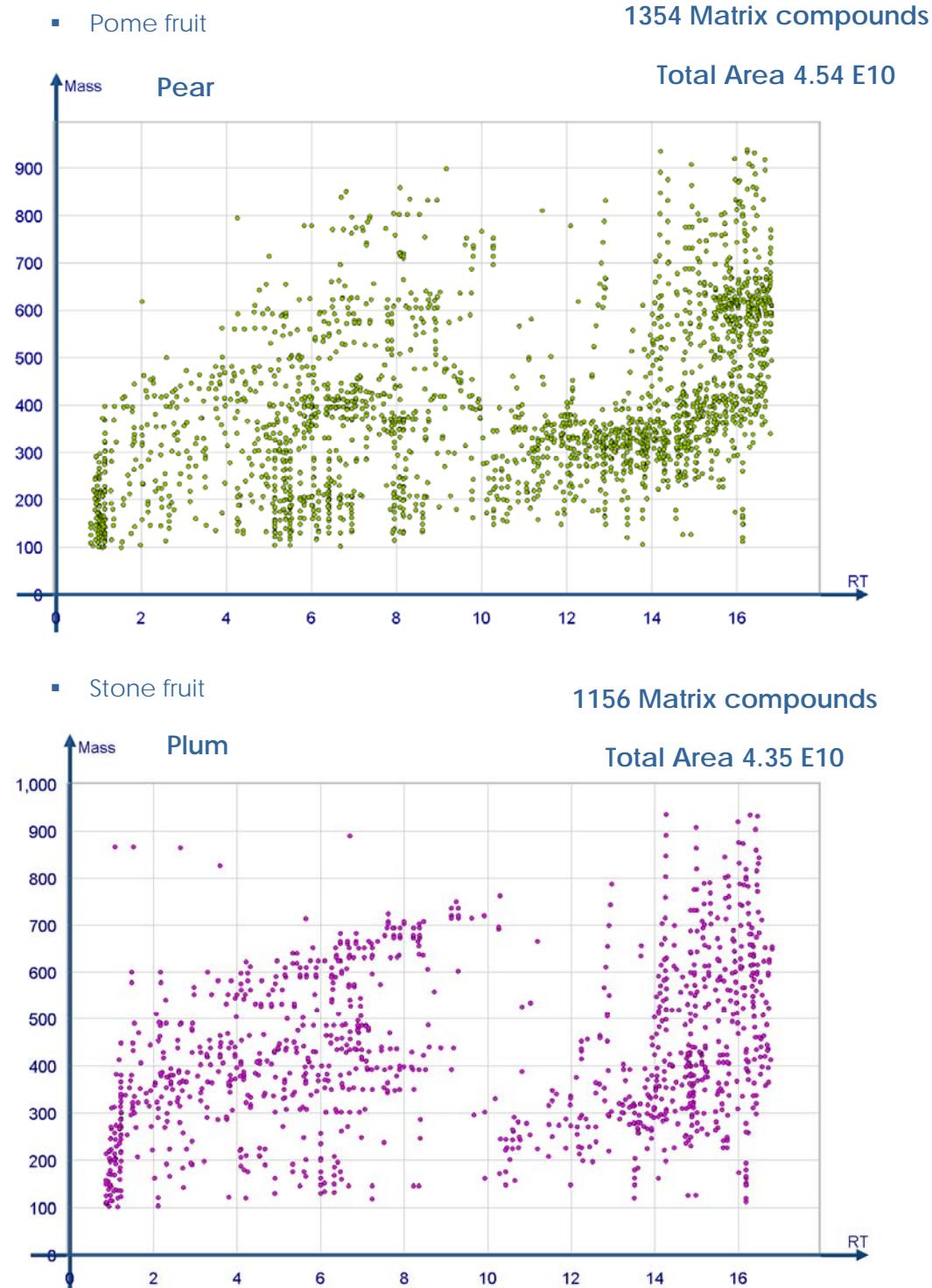
- 4GHz High Resolution Mode
- ESI source gas temperature: 160°C
- Gas flow: 14 L/min
- Nebuliser gas and collision gas: nitrogen
- Nebuliser gas pressure: 30 psi
- Sheath gas flow: 12 L/min
- Sheath gas temperature: 350 °C
- Ionisation mode: positive
- Capillary voltage: 4000 V
- OctapoleRFPeak 750V
- Fragmentor 360 V

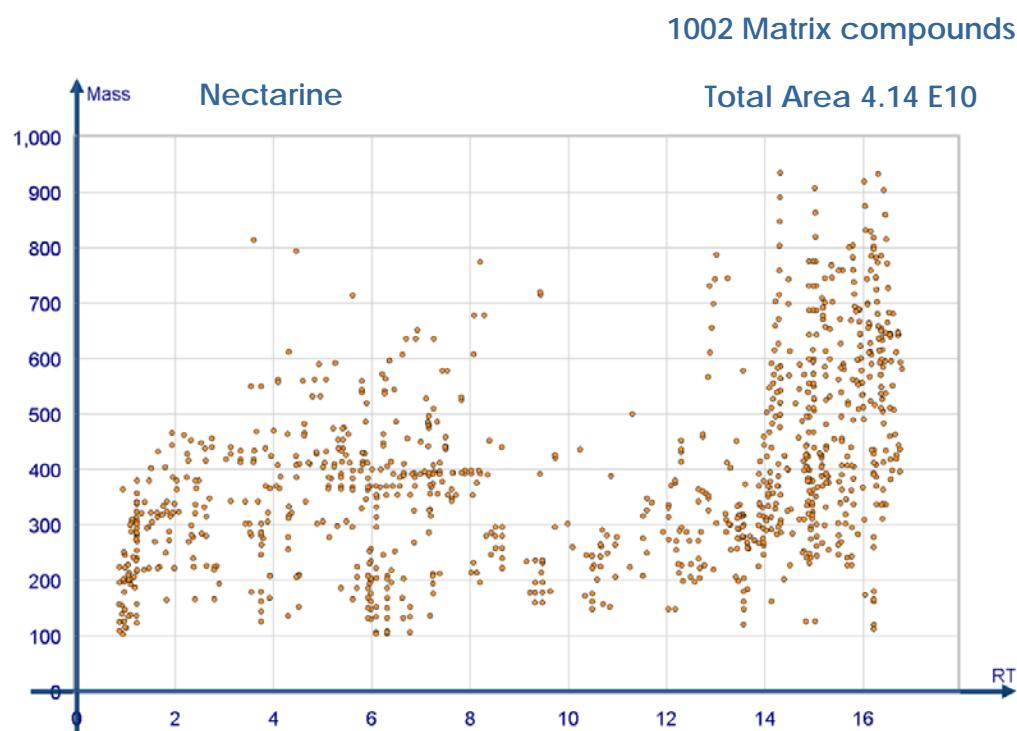
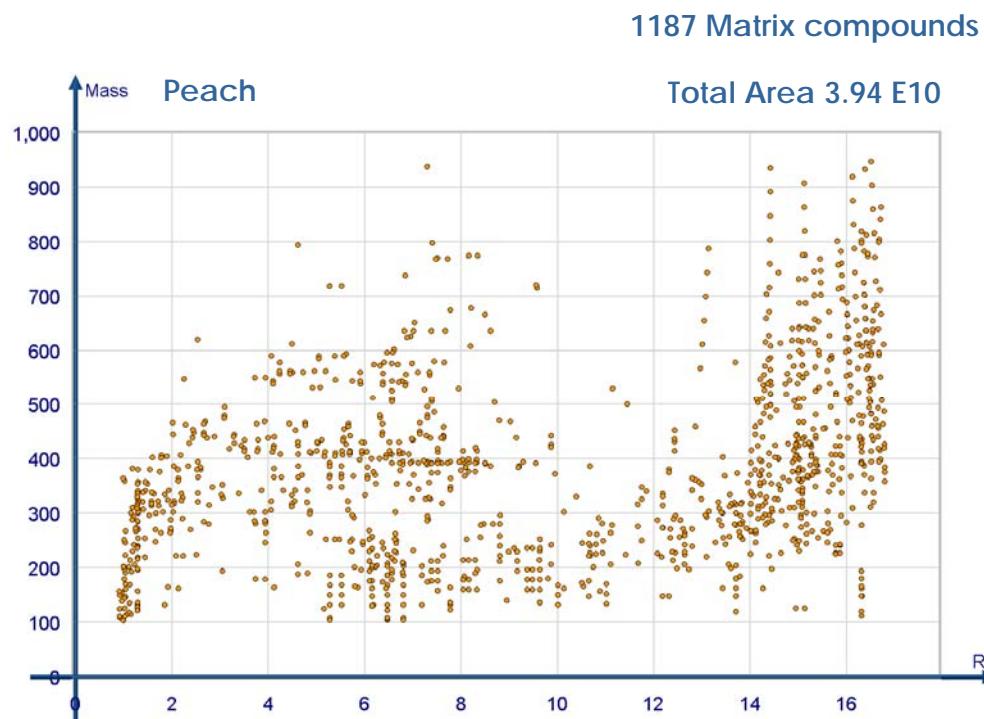
### 3.3 Data processing

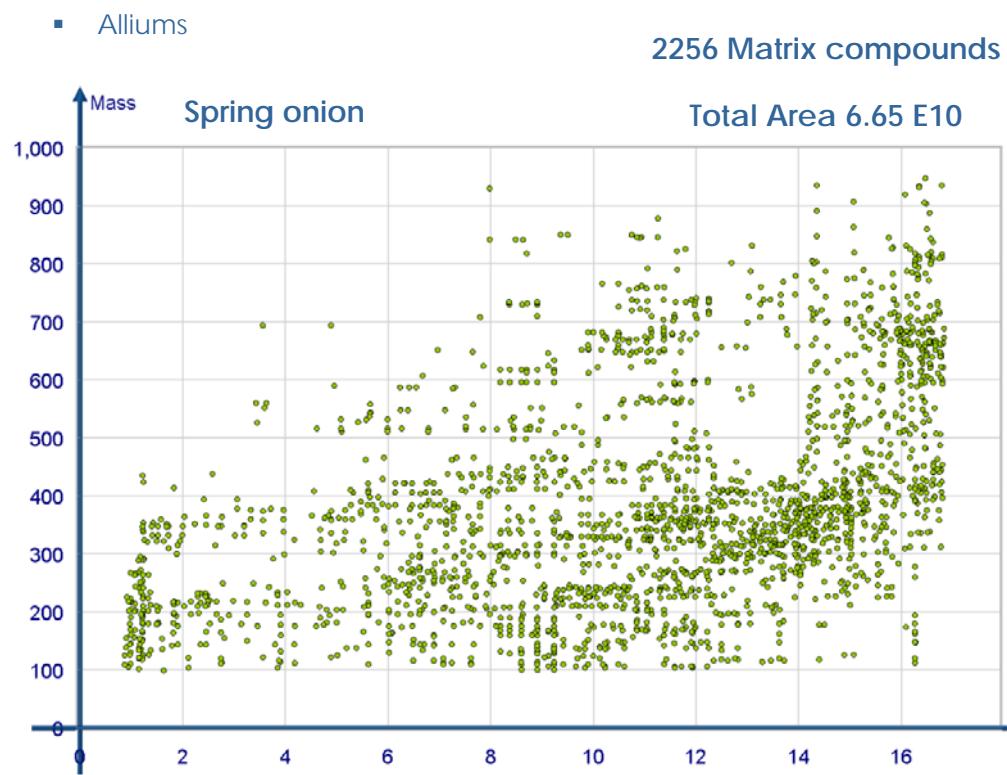
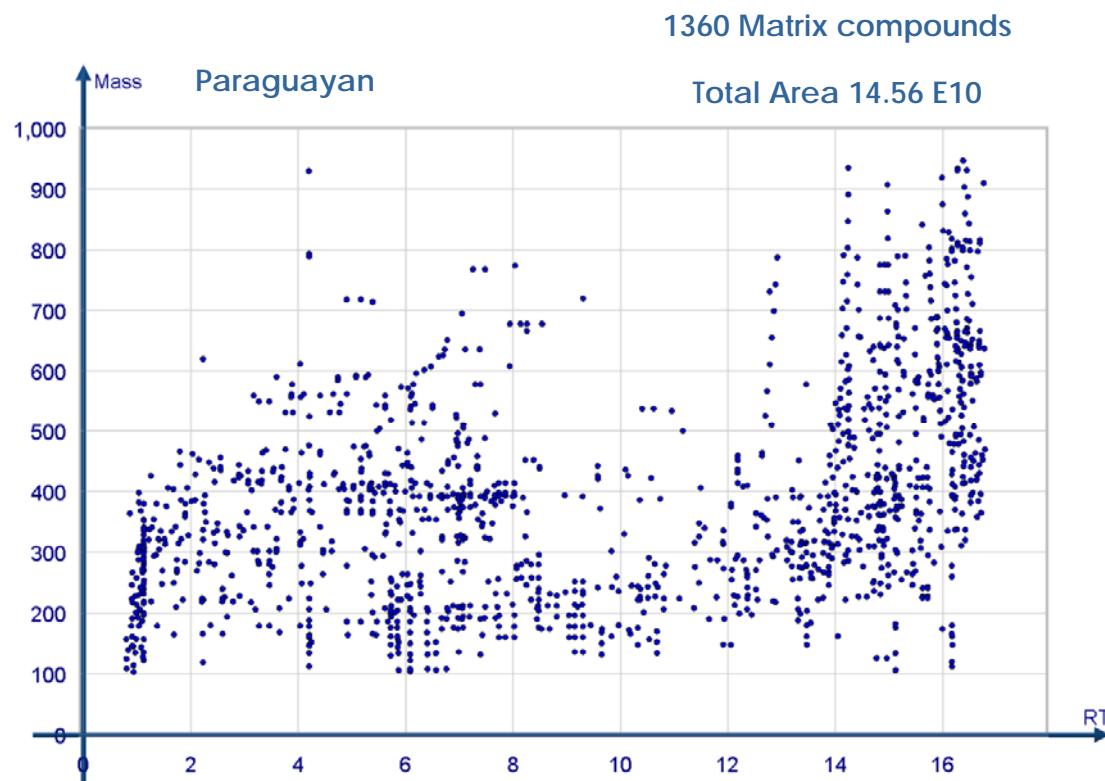
MS data were processed and evaluated using the statistical software Agilent Mass Profiler Professional (MPP)13.0. The graphical representation of the molecular component map was carried out using the visual data mining software Miner 3D Enterprise 7

#### 4. Number and distribution of co-extracted matrix components

##### 4.1 High water content

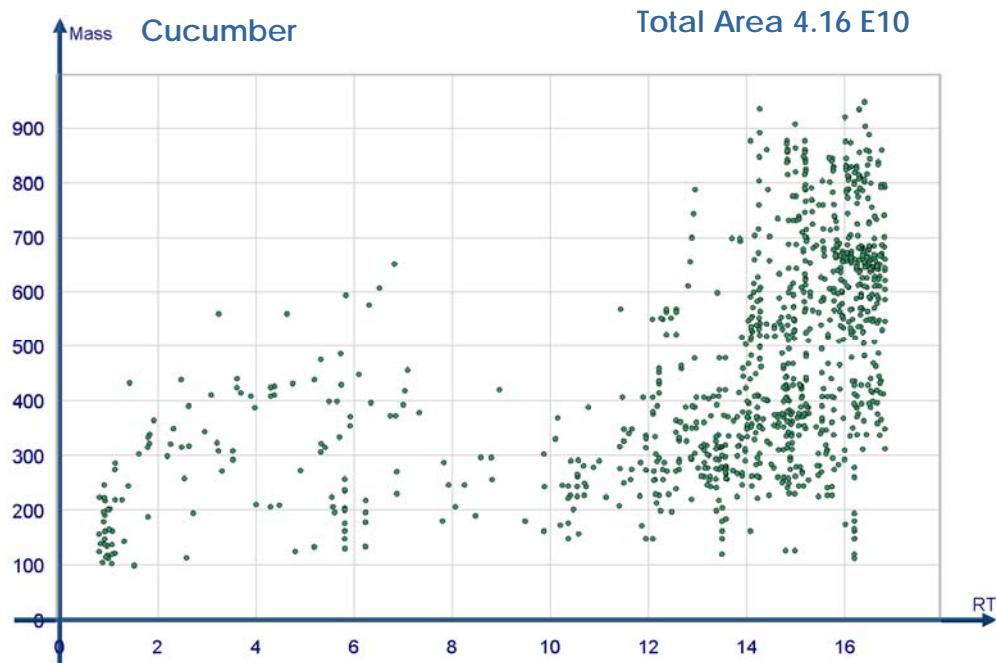




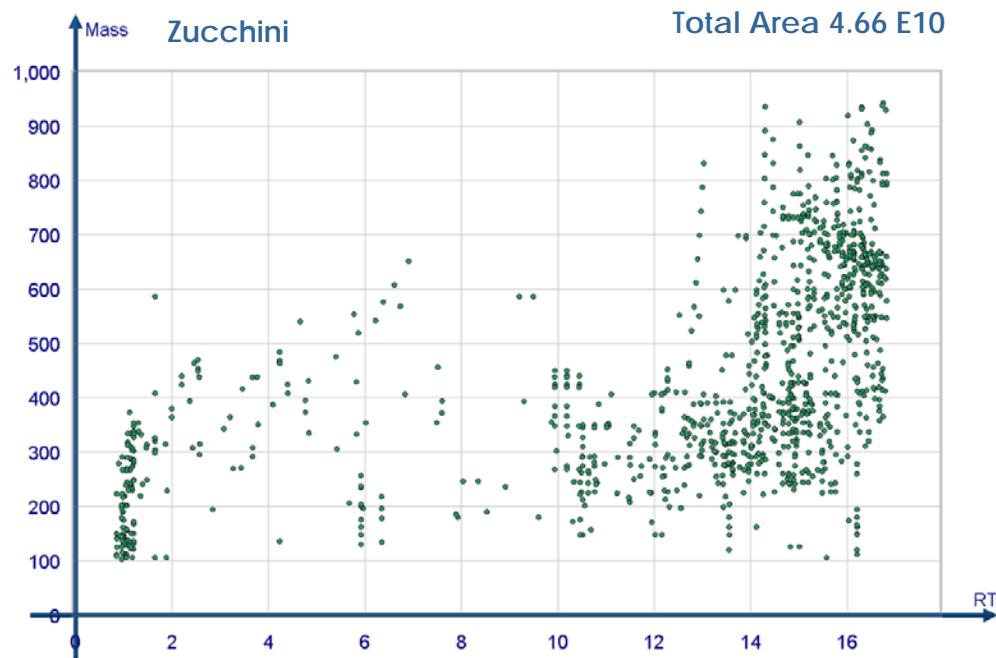


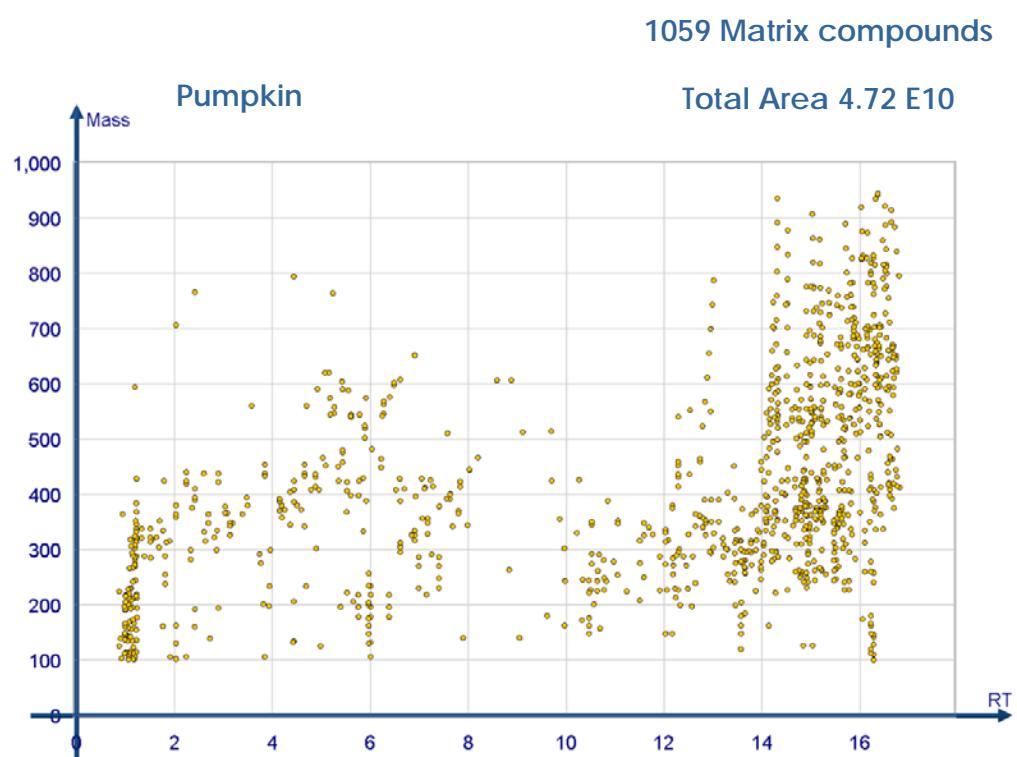
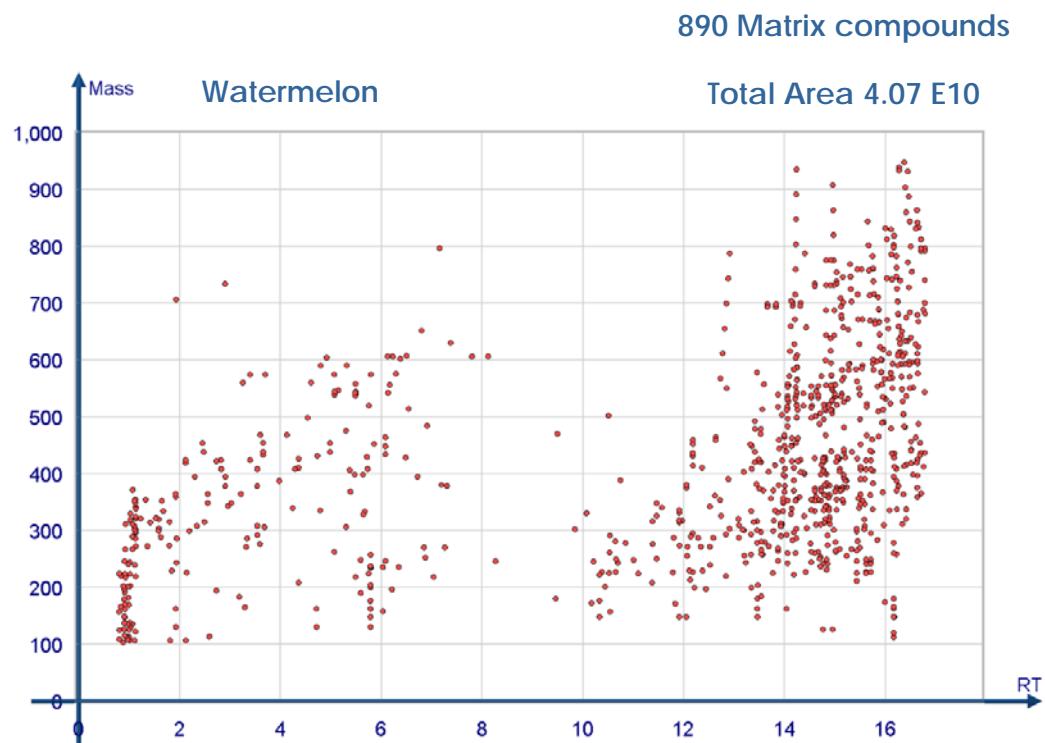
- Fruiting vegetables/cucurbits

993 Matrix compounds



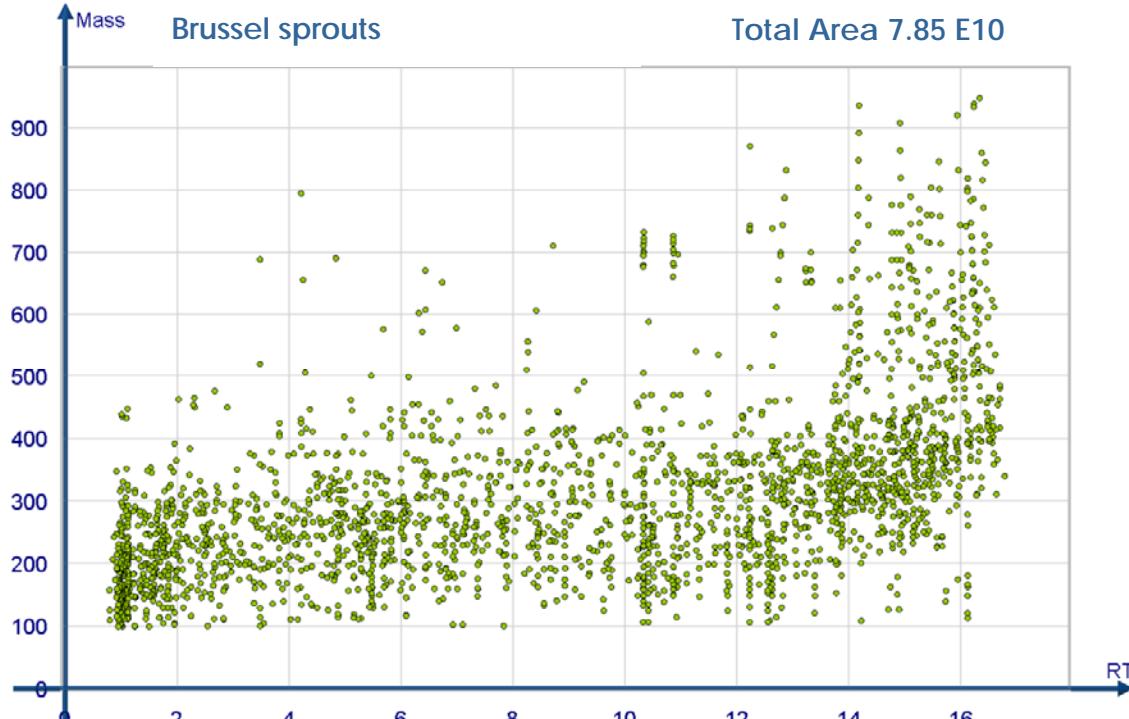
1083 Matrix compounds



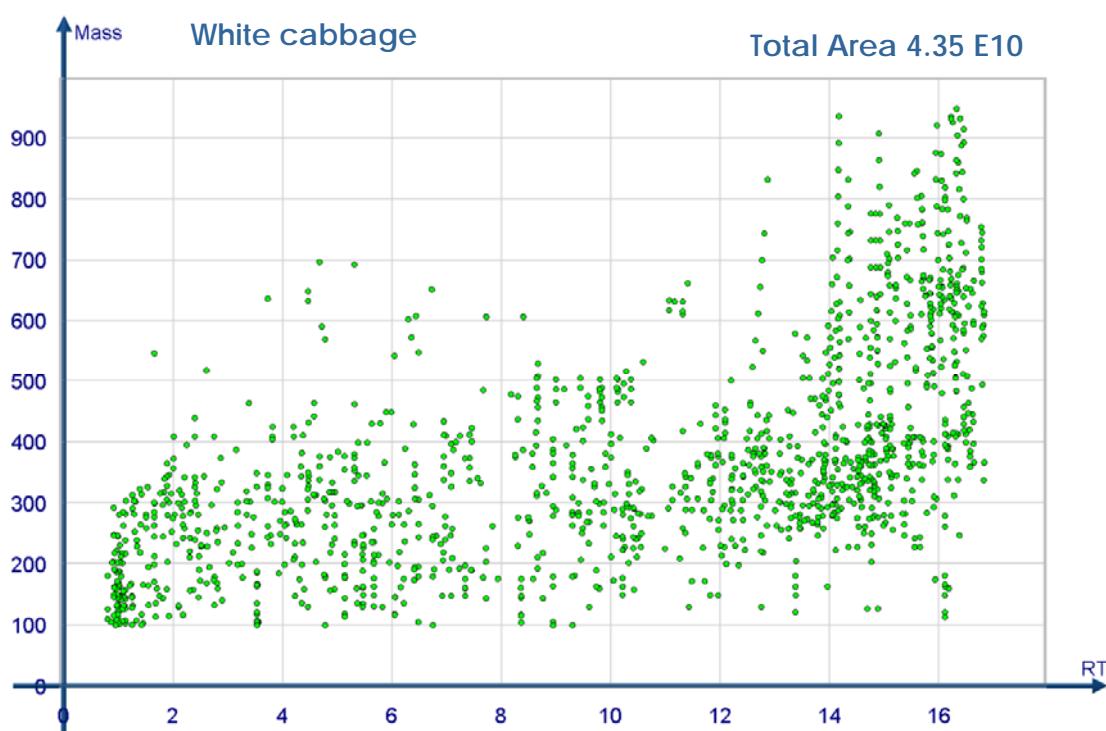


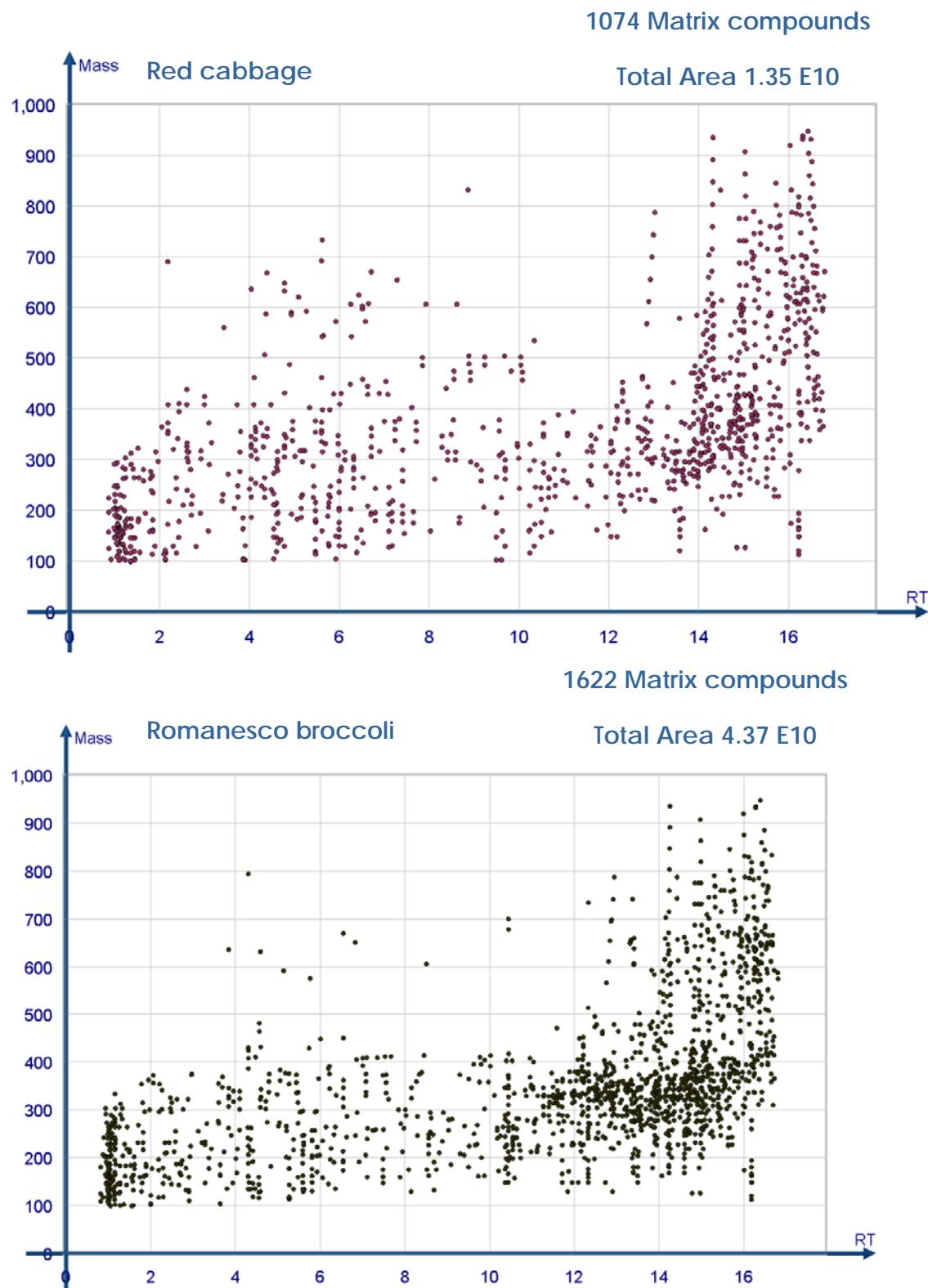
Brassica vegetables

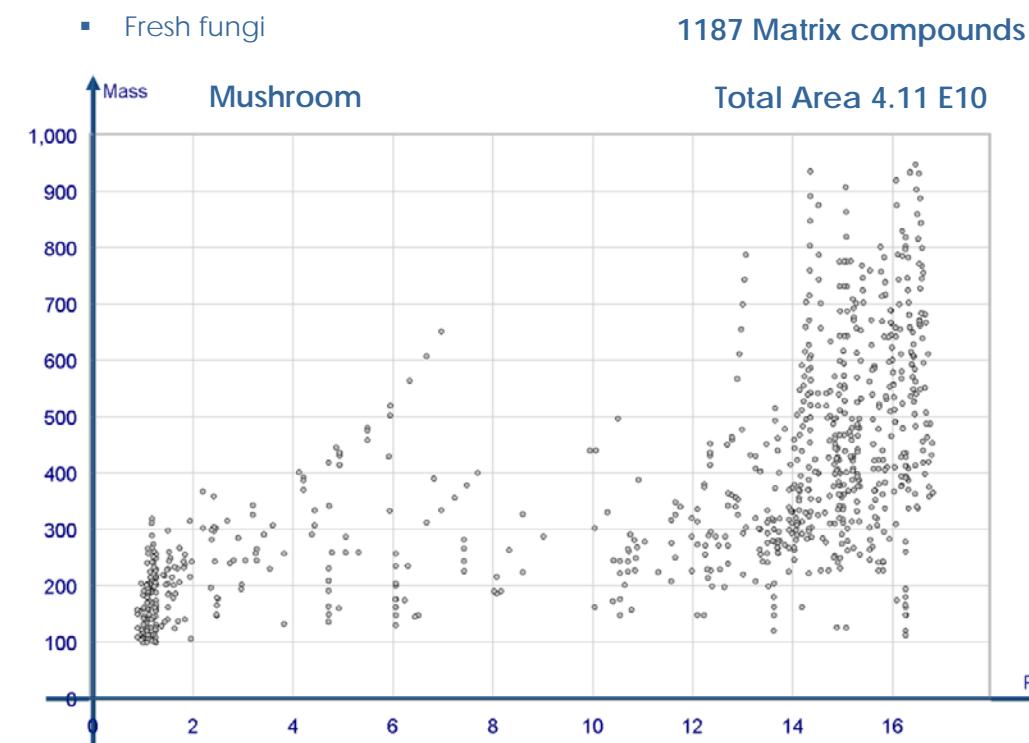
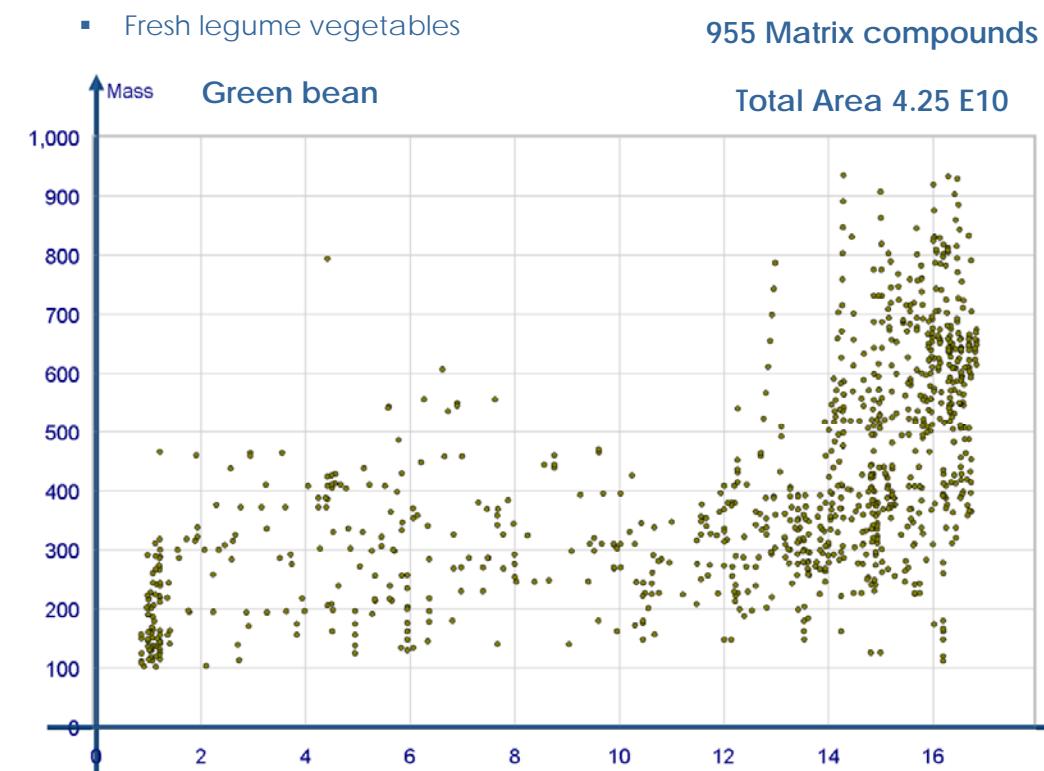
2470 Matrix compounds



1429 Matrix compounds

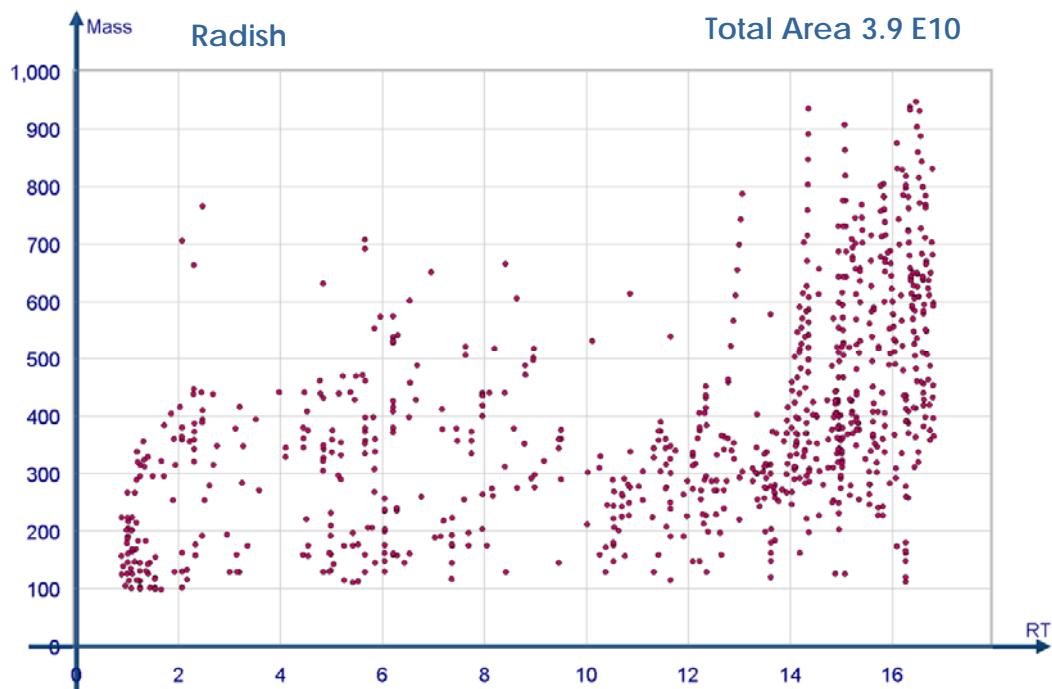




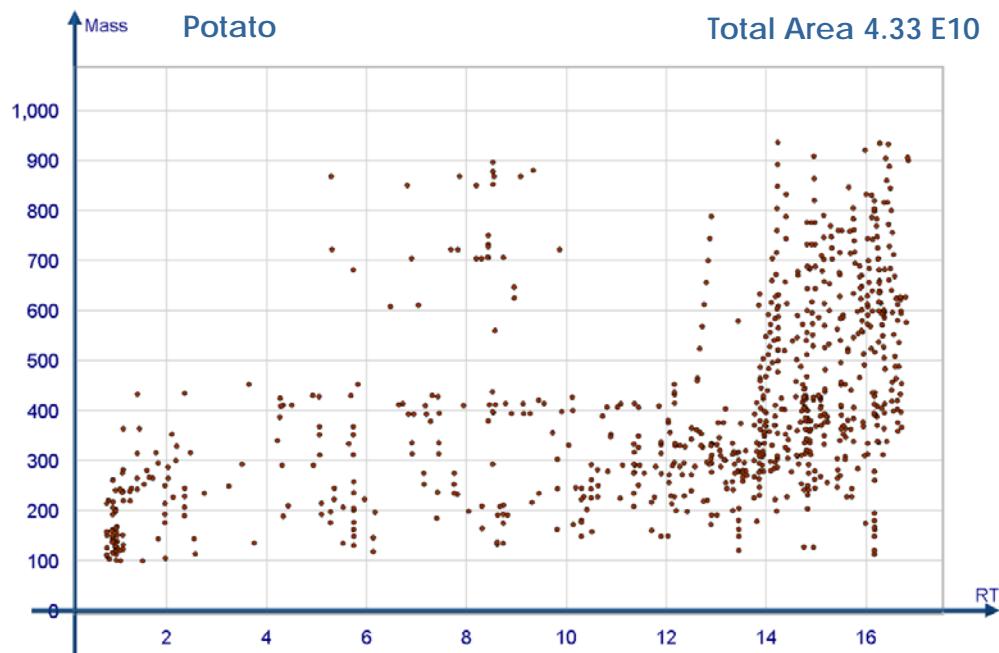


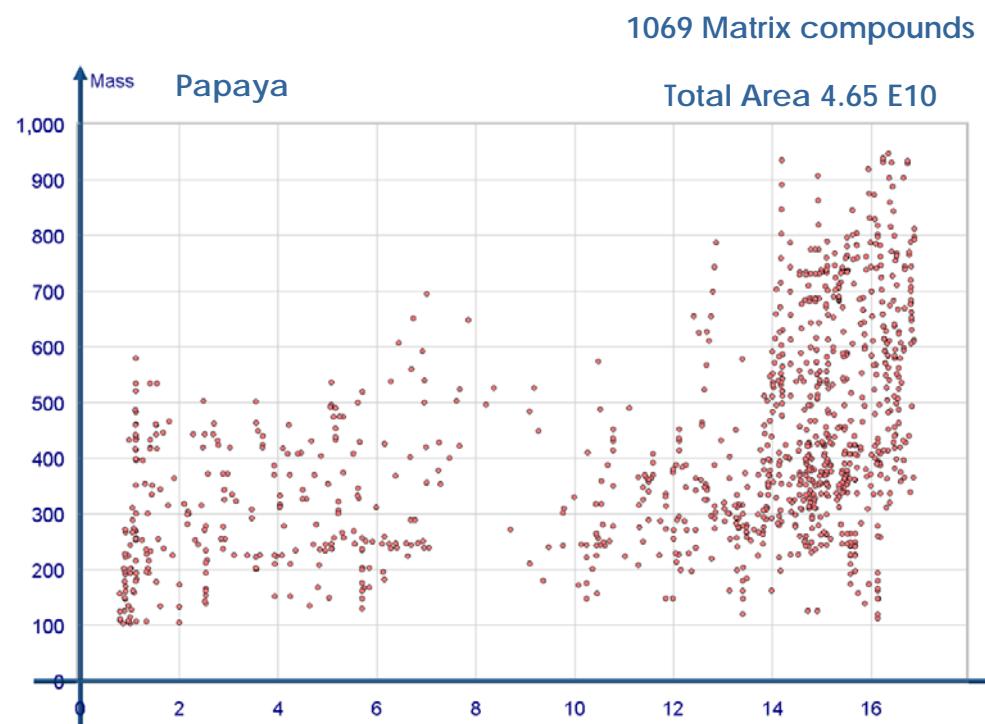
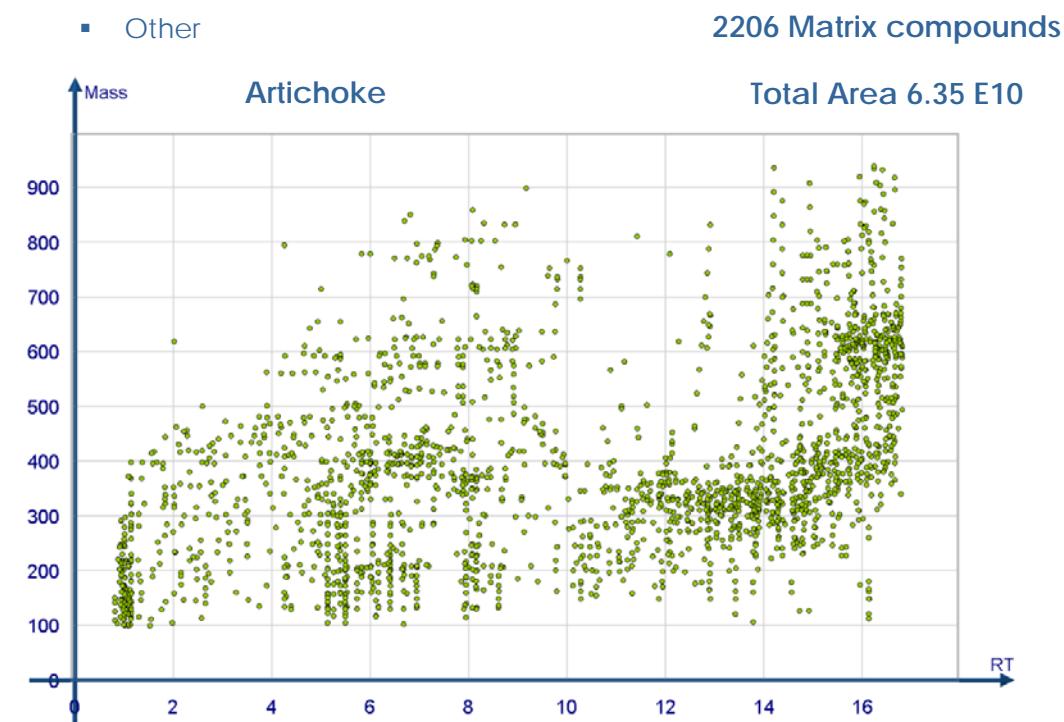
- Root and tuber vegetables or feed

860 Matrix compounds

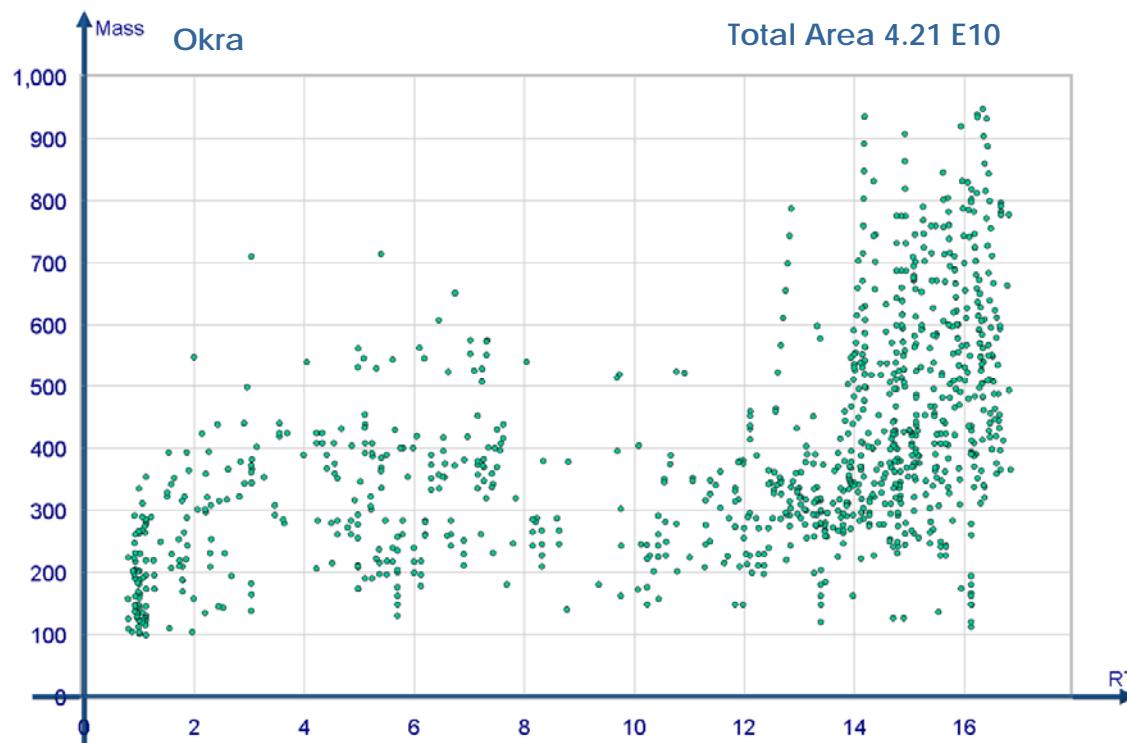


837 Matrix compounds





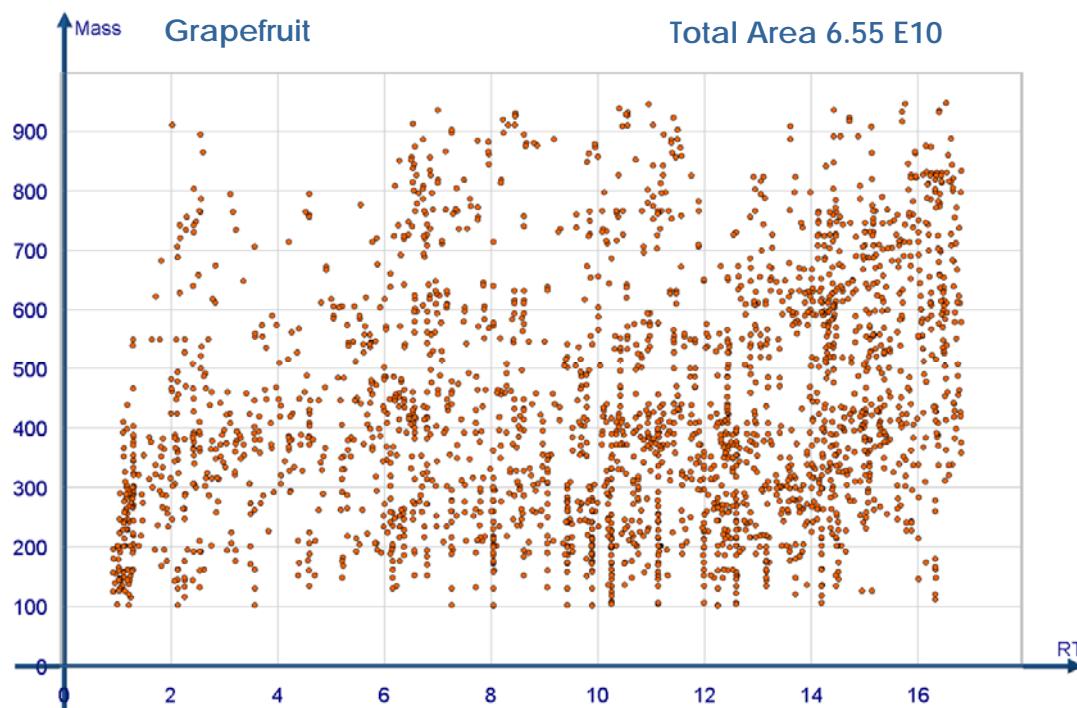
1028 Matrix compounds

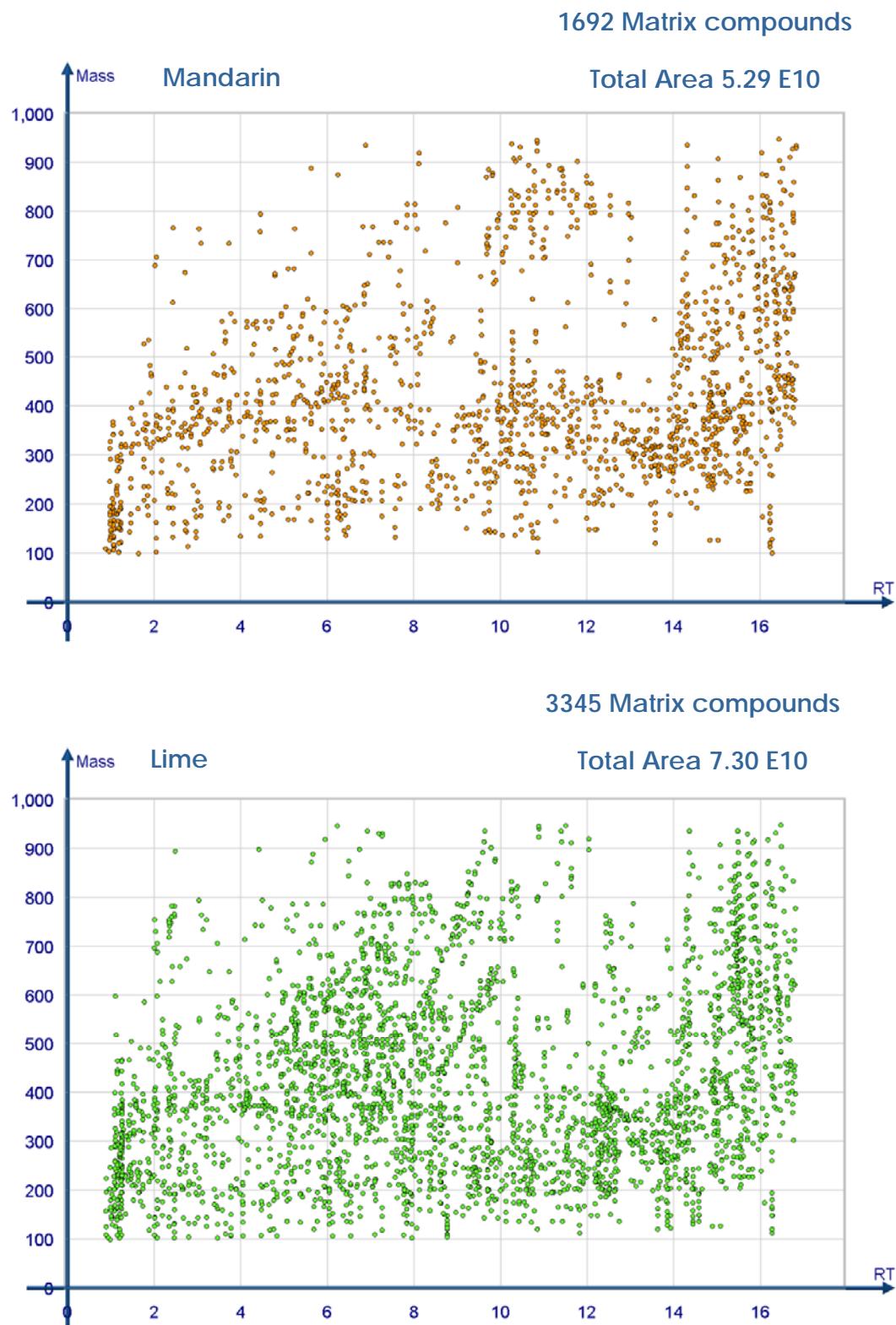


4.2 High acid content and high water content

■ Citrus fruit

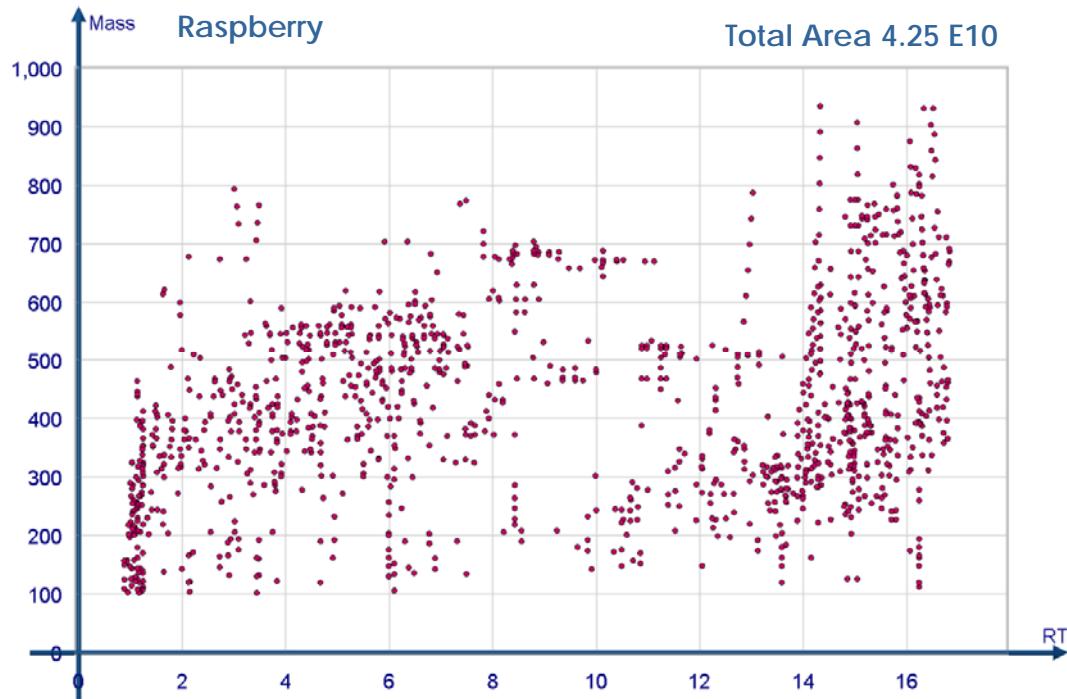
2565 Matrix compounds





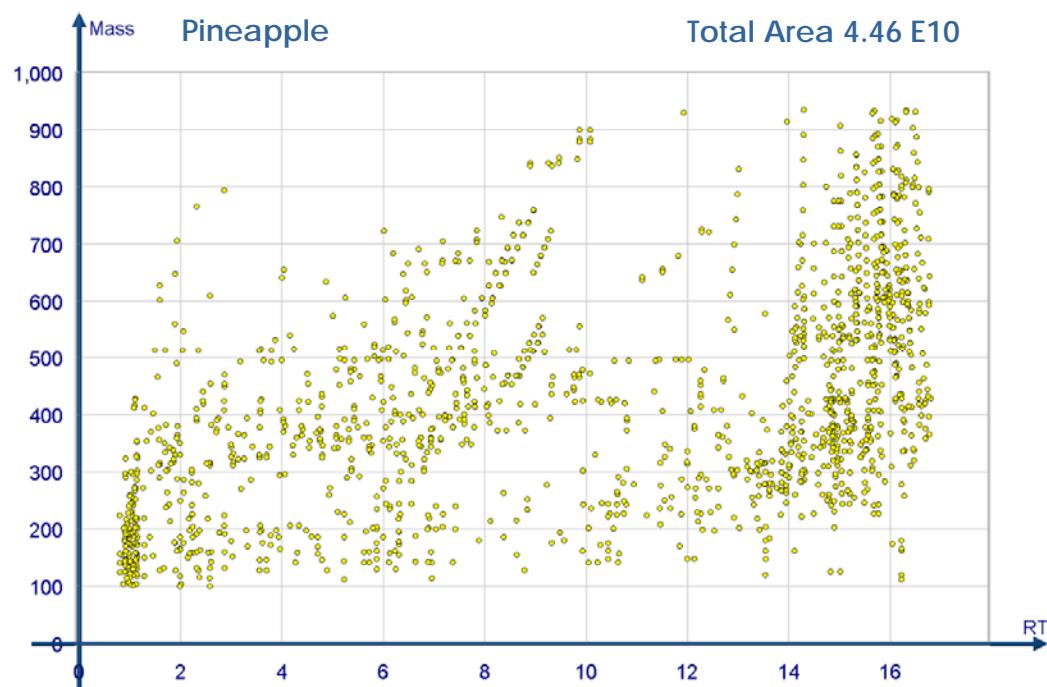
- Small fruit and berries

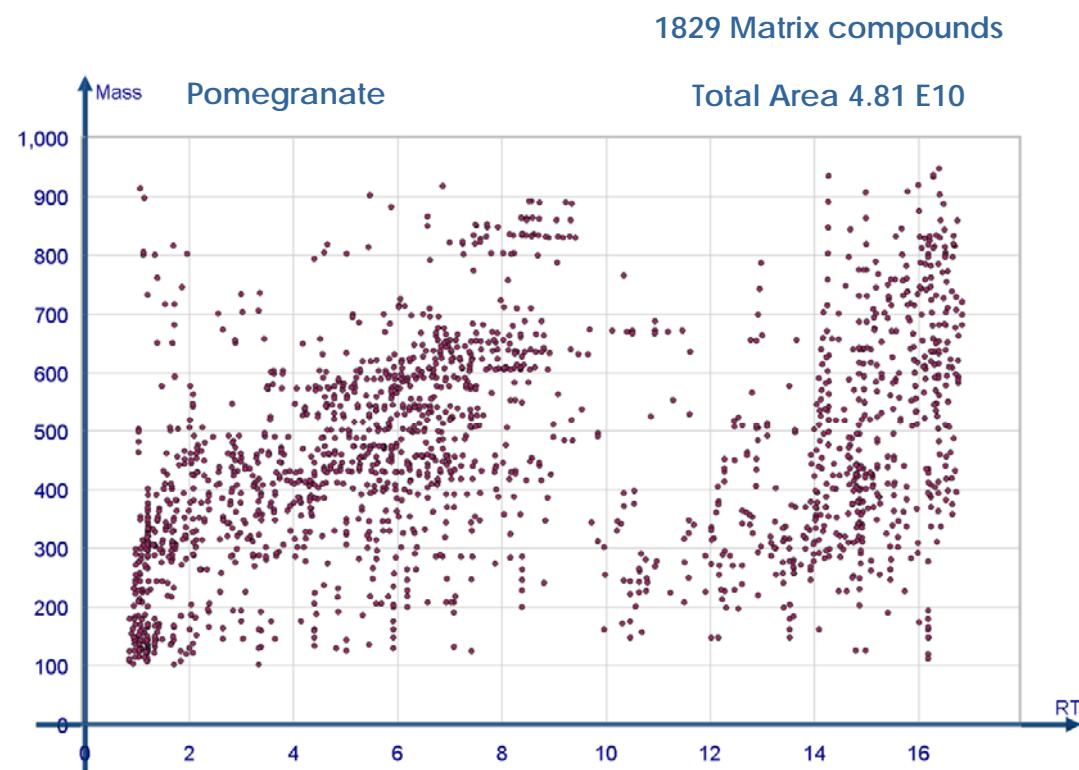
1247 Matrix compounds



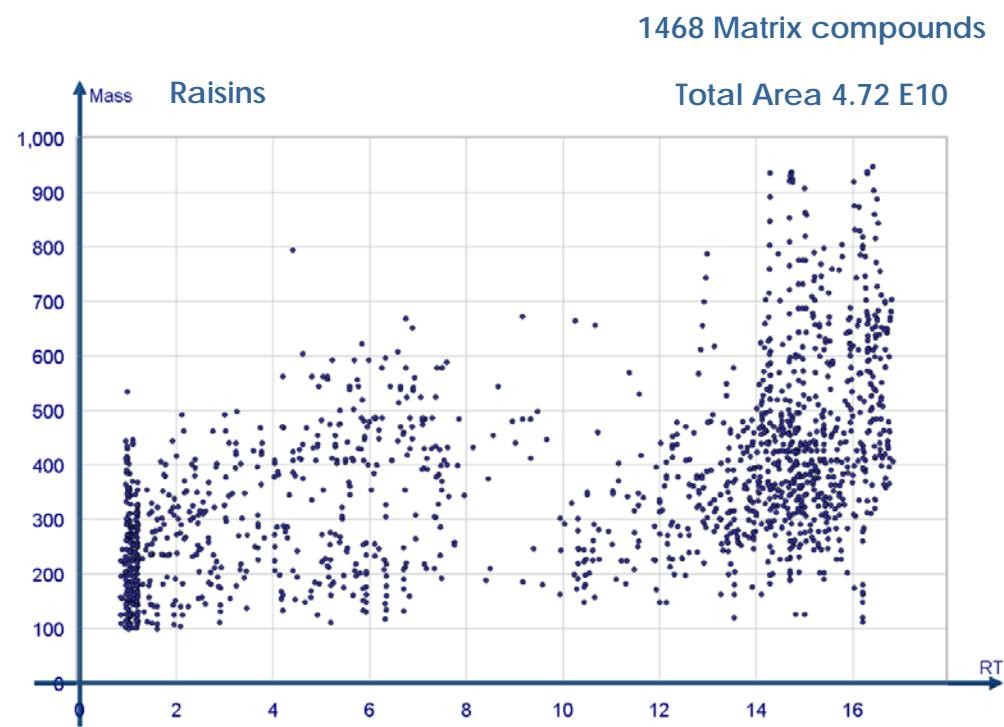
- Other

837 Matrix compounds

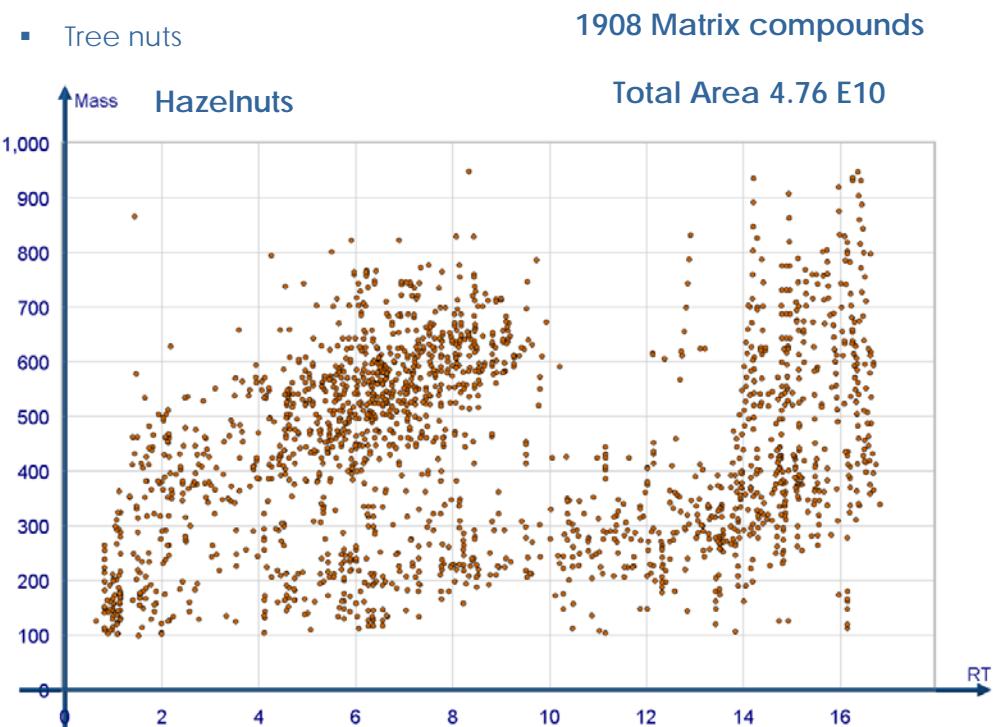




4.3 High sugar and low water content

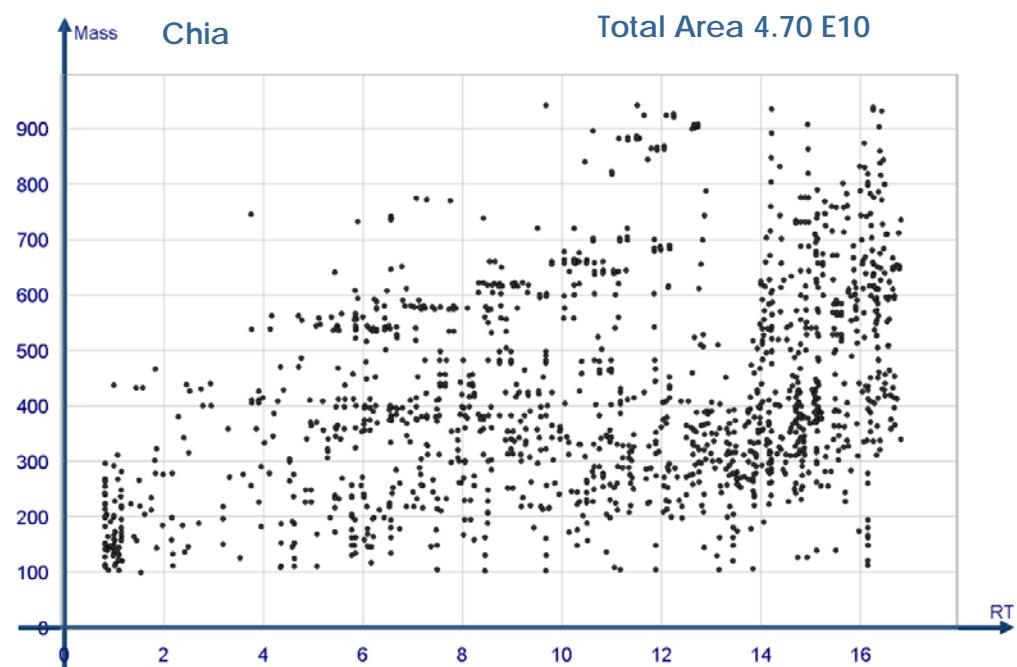


## 4.4 High oil content and very low water content



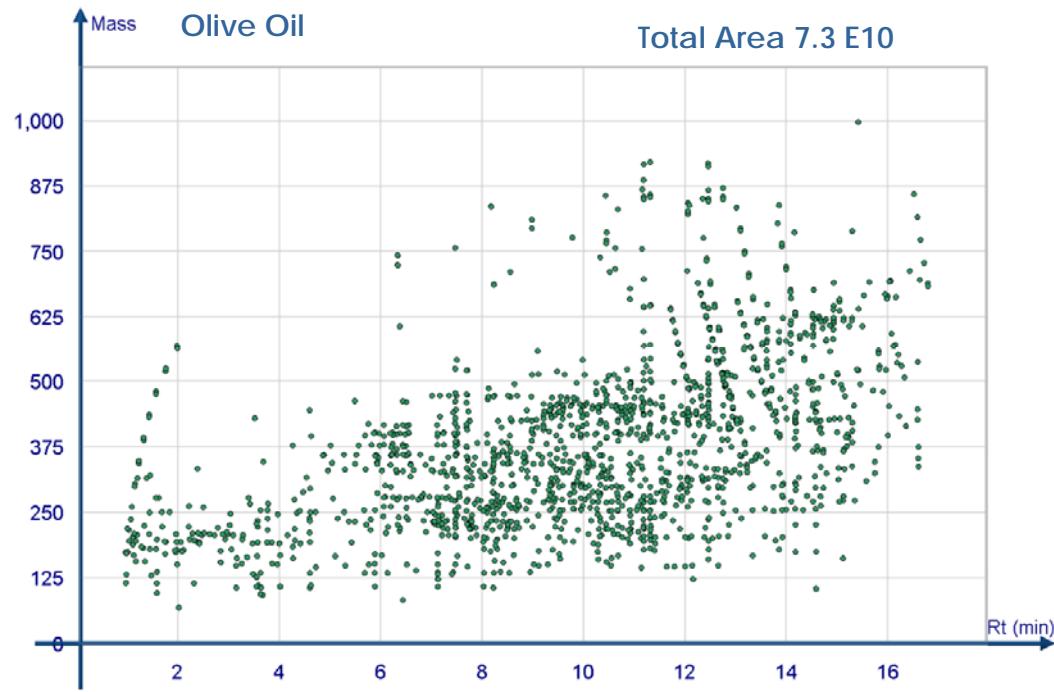
■ Oil seeds

1443 Matrix compounds

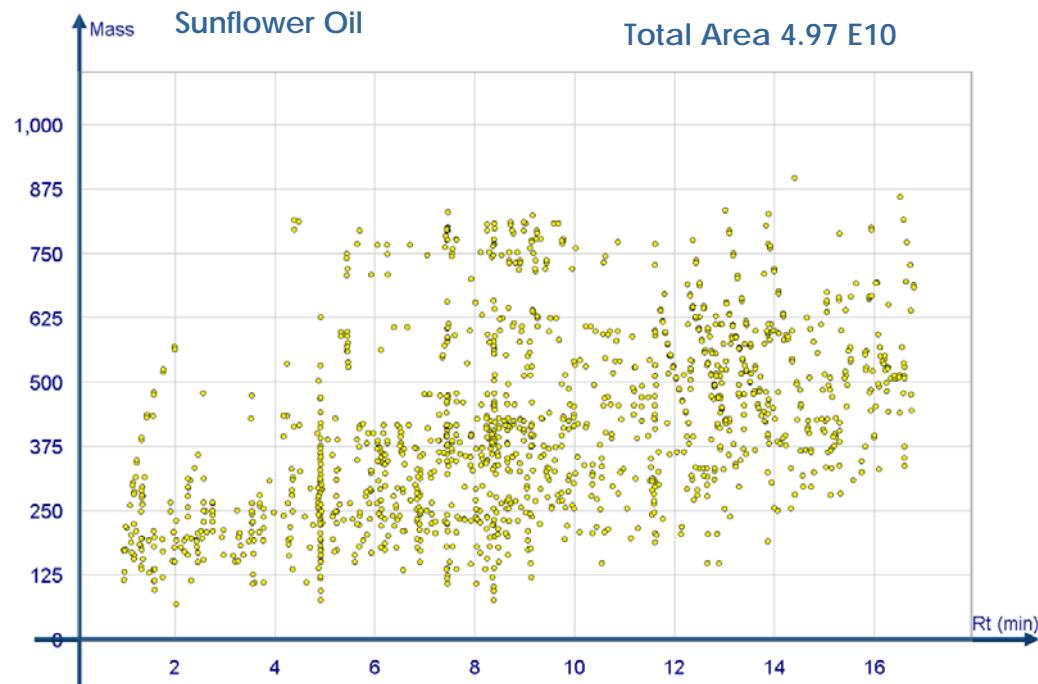


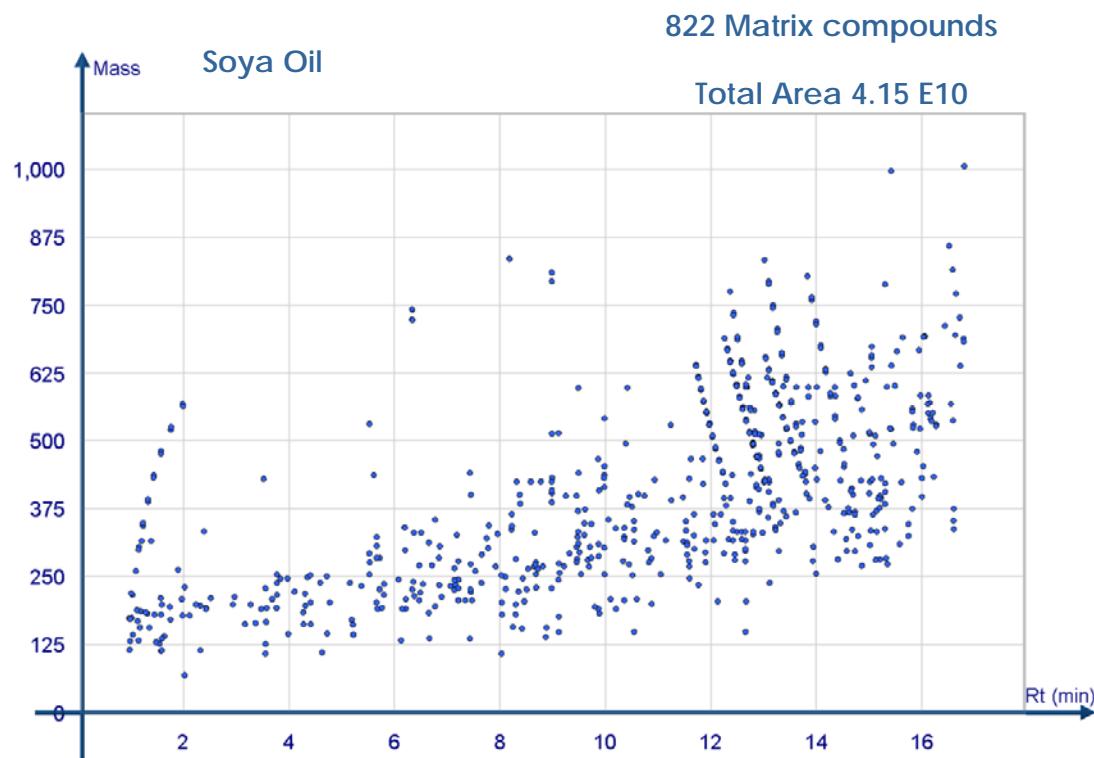
- Oils from tree nuts, oil seeds and oily fruits

1530 Matrix compounds

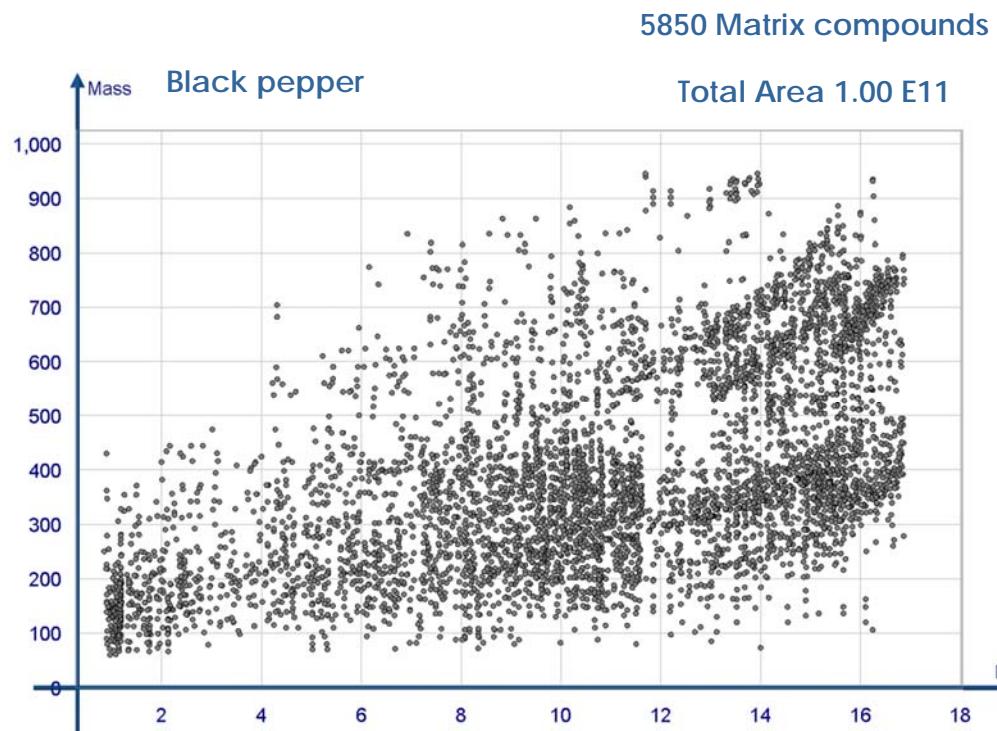


1770 Matrix compounds

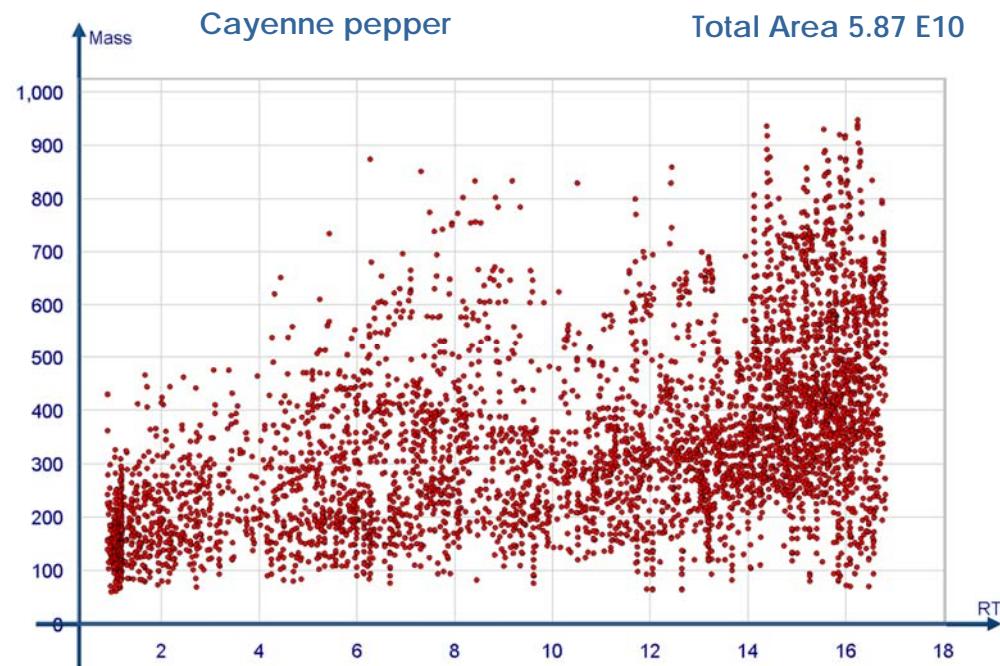




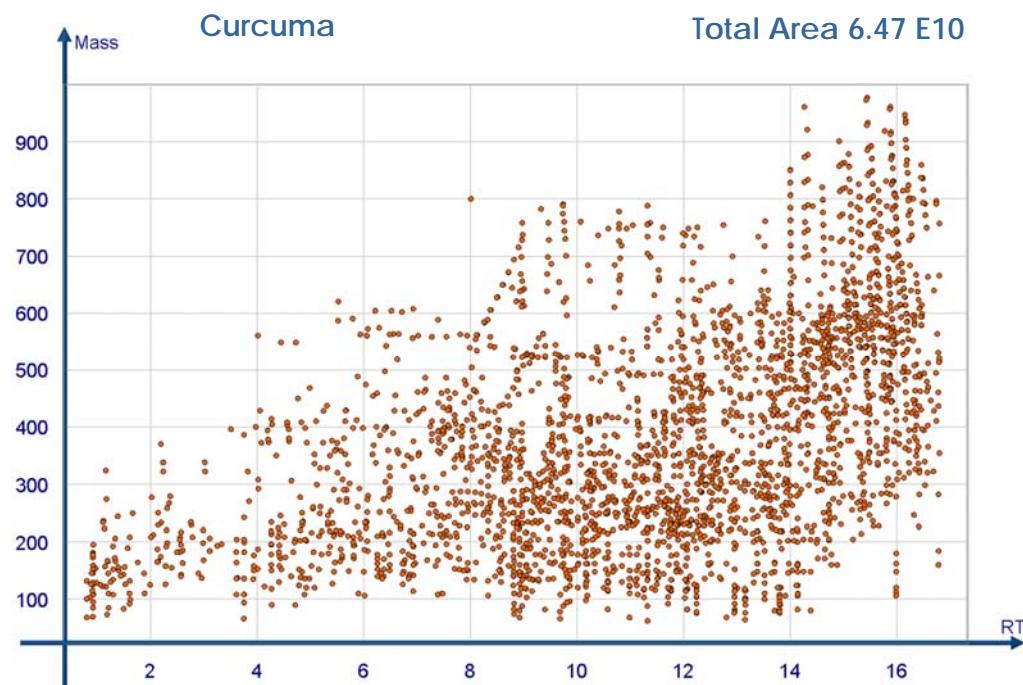
#### 4.5 "Difficult or unique commodities"



4829 Matrix compounds

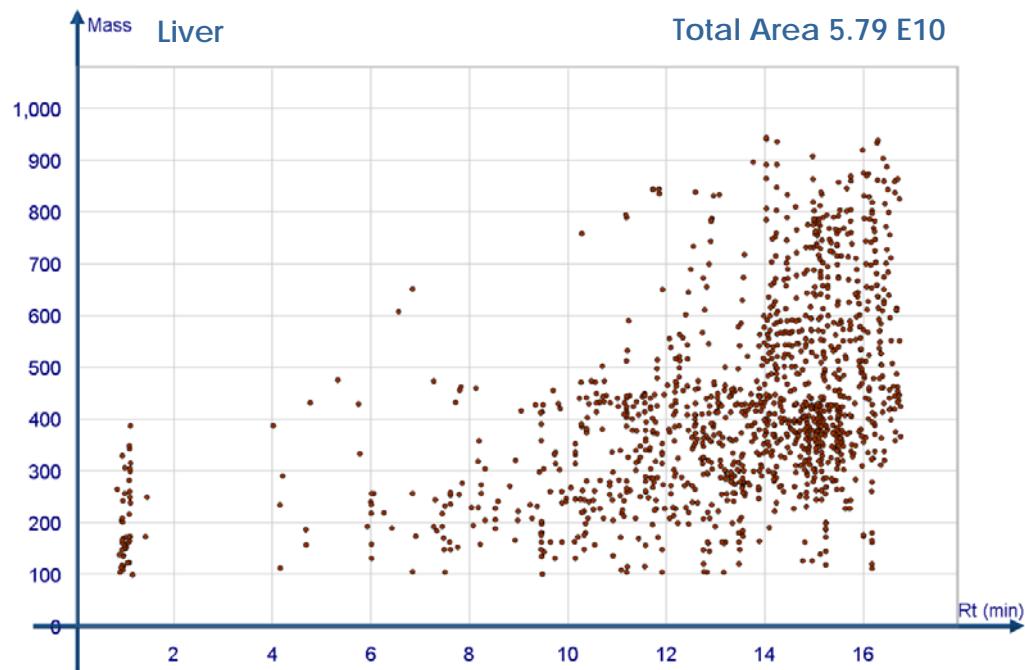


3972 Matrix compounds



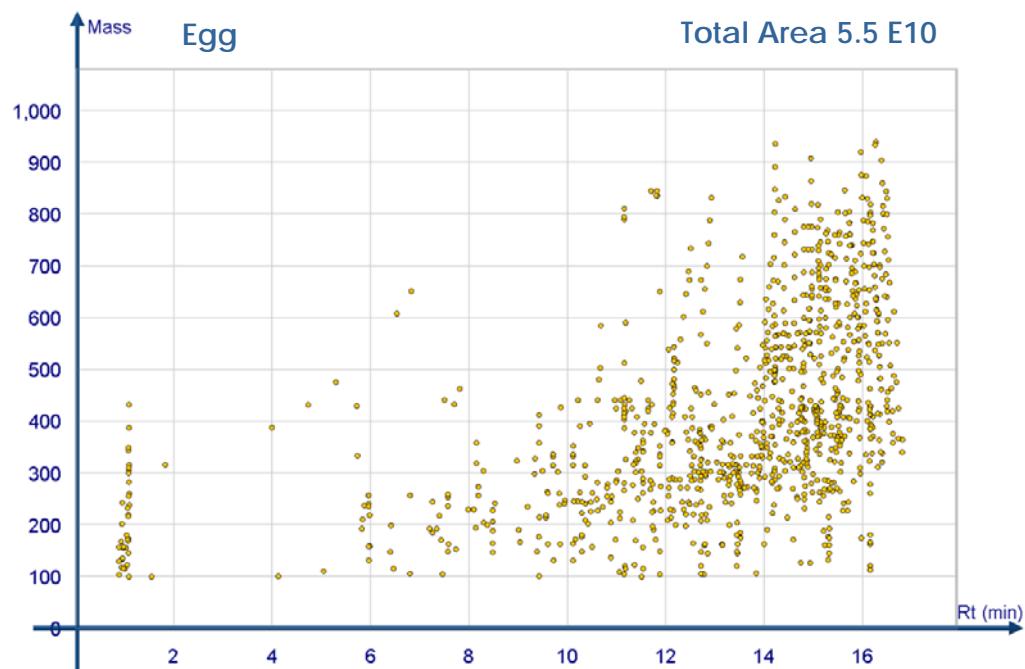
## 4.6 Meat and seafood

1302 Matrix compounds



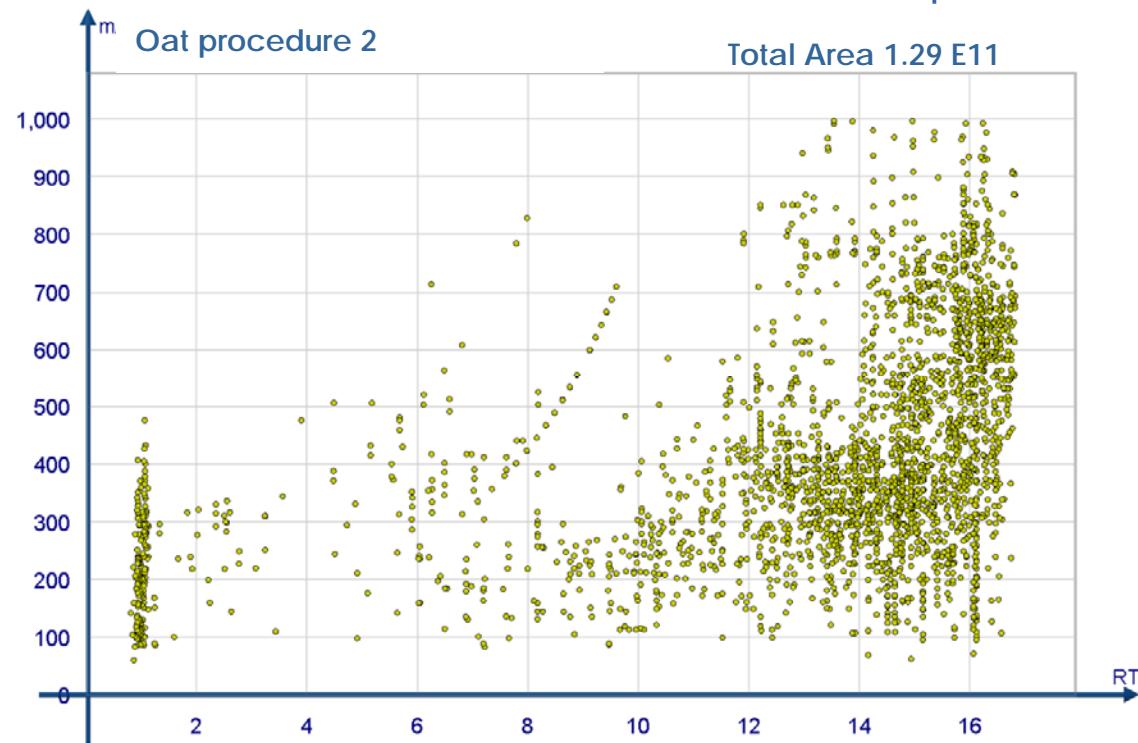
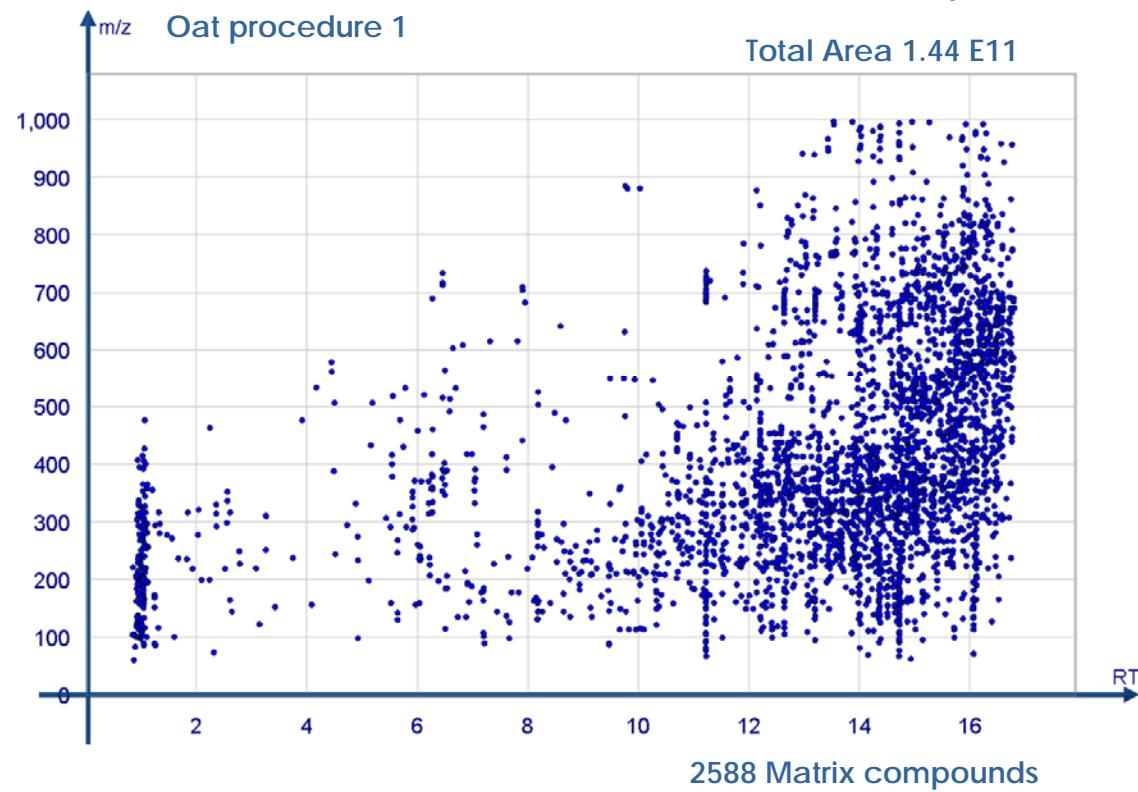
## 4.7 Eggs

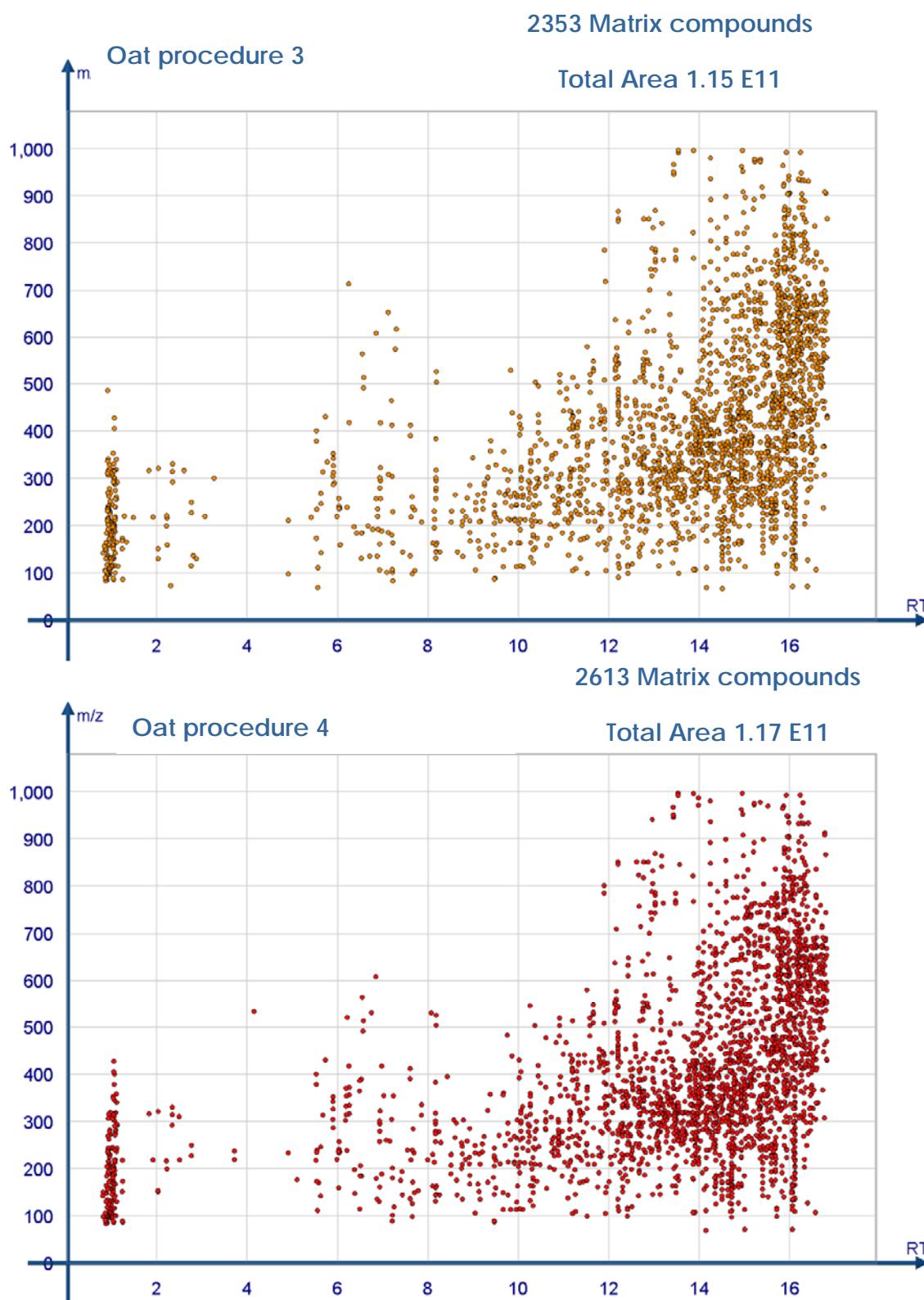
1031 Matrix compounds

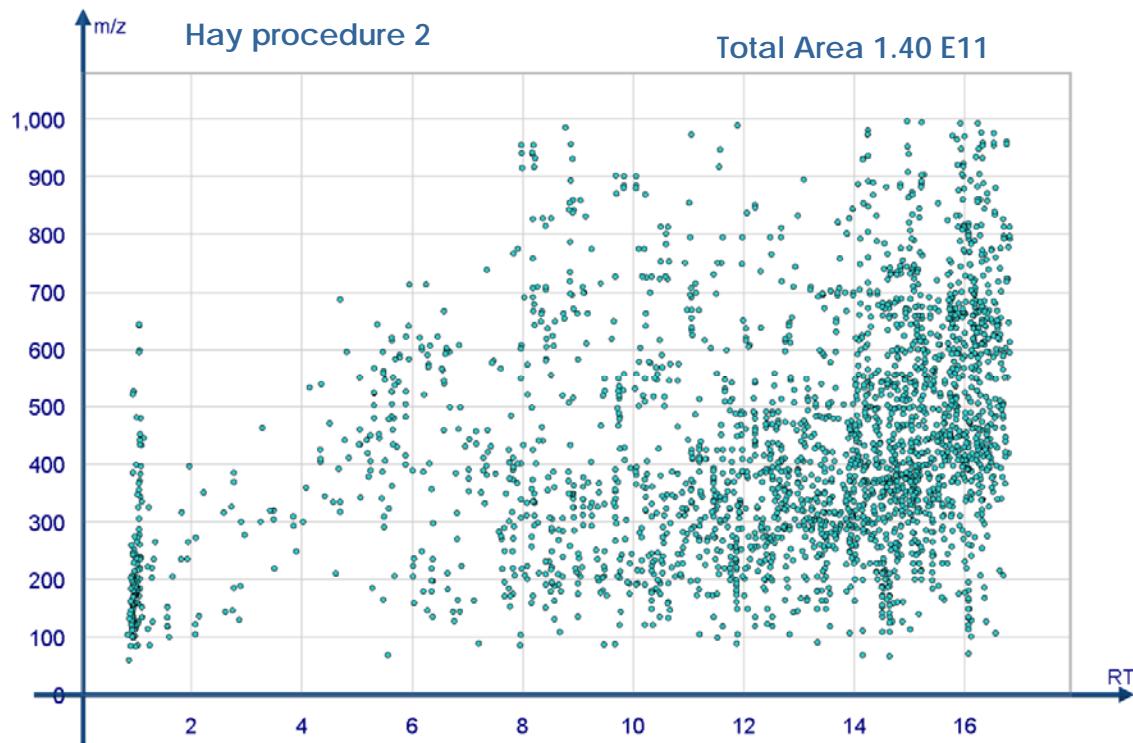
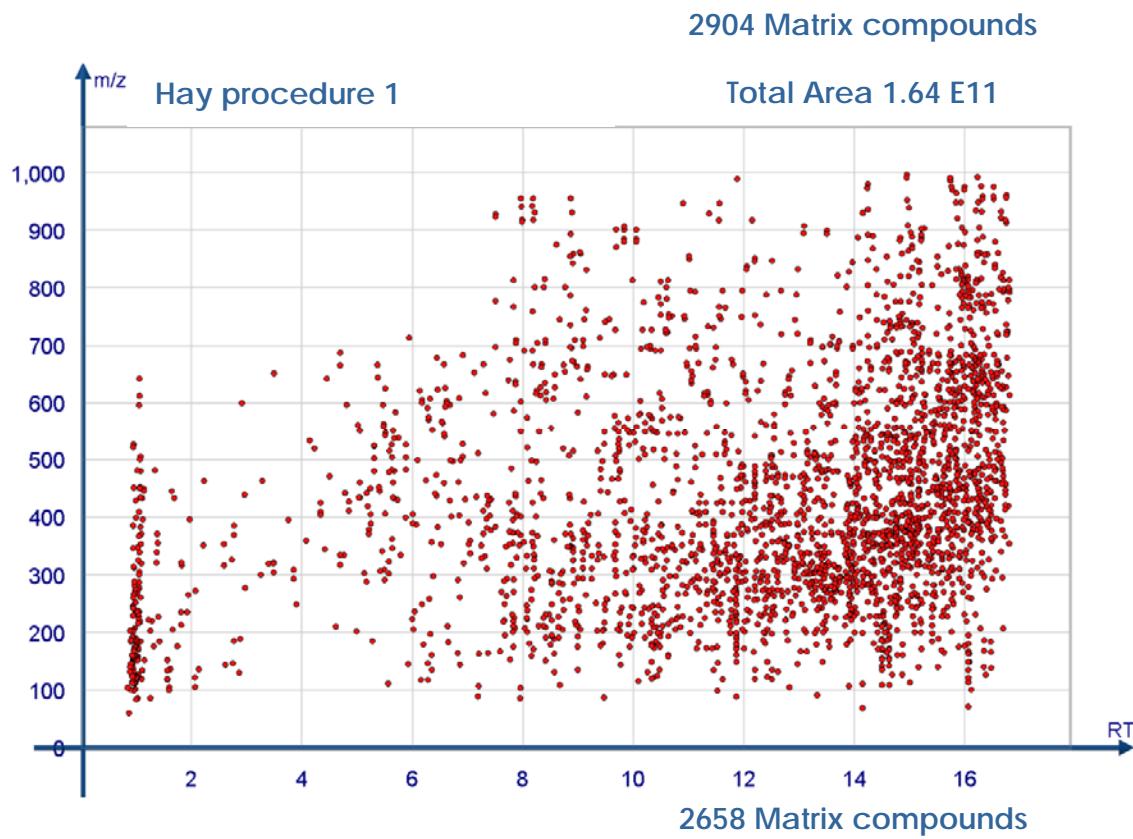


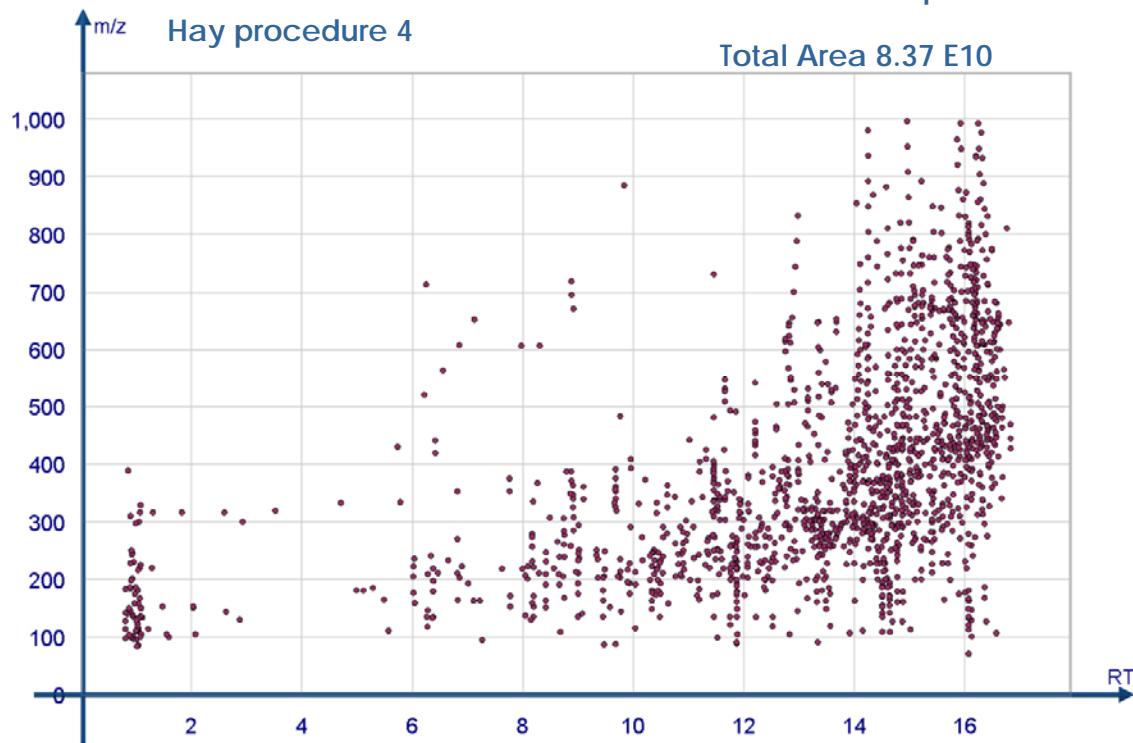
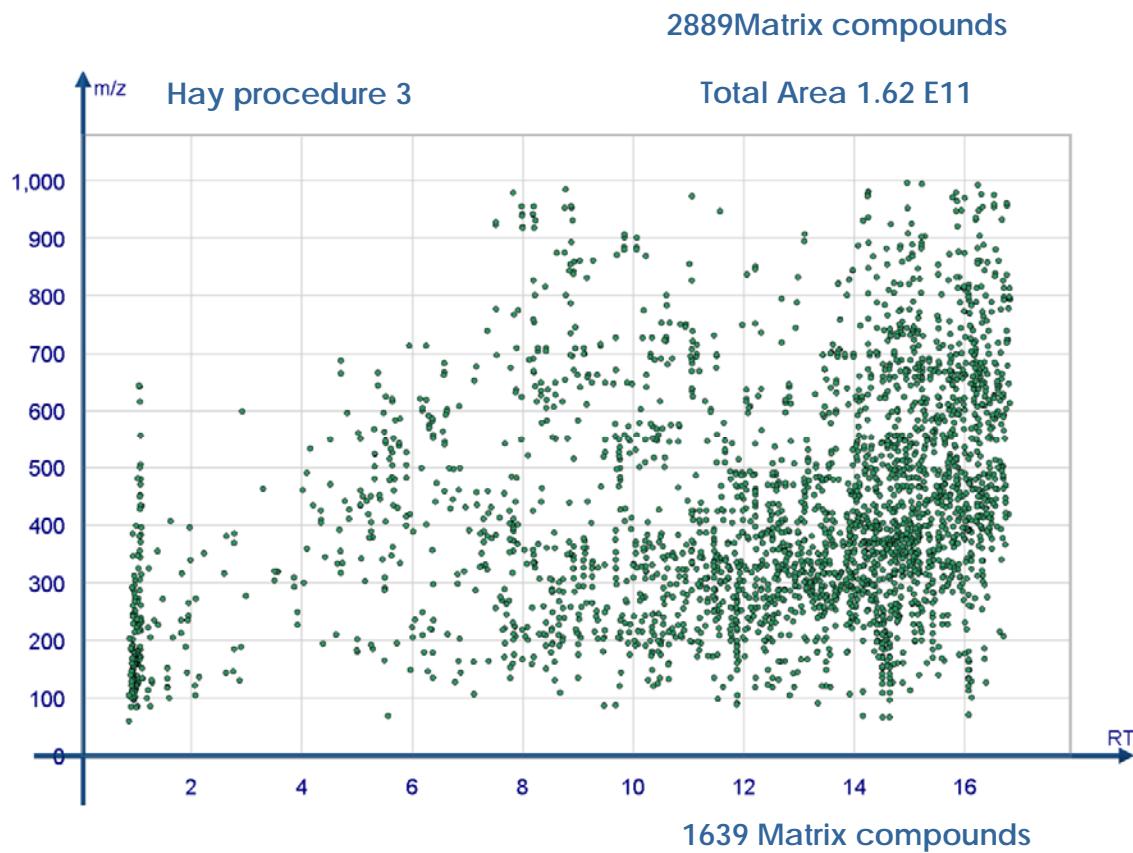
4.8 High starch and/or protein content and low water and fat content  
1g sample/ml

3286 Matrix compounds

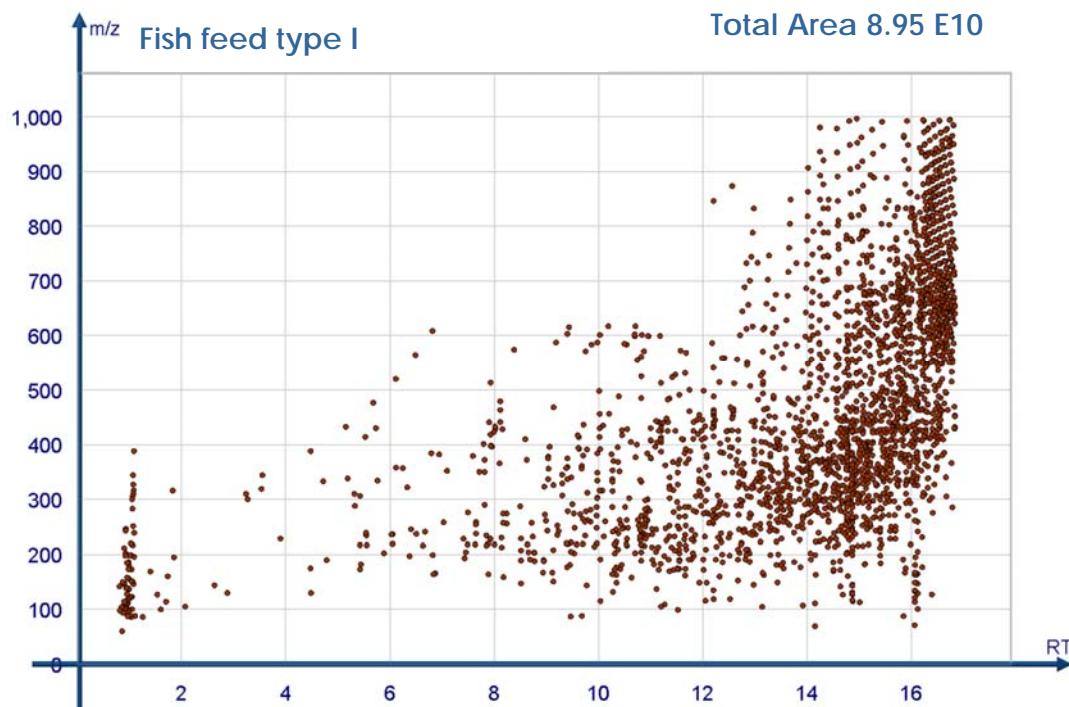








2805 Matrix compounds



2284 Matrix compounds

