

## NOVEL COMPREHENSIVE CHROMATOGRAPHIC TECHNIQUES FOR DETAILED EDIBLE OIL AND FAT ANALYSIS MINOR AND MAJOR COMPOUNDS

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## Edible fats and oils (minor constituents)

#### **'Natural' ingredients**

Sterolesters Glycolipids Sterolglucosides Alcohols Natural antioxidants / vitamins Carotenoids Minerals / metals '<u>Contaminants'</u> Pesticides PAHs Dioxines

Solvents

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Stabilisers (BHT, EDTA..)

Steradienes Alkanes Oxidized lipids Polymerised TAGs

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Monochloropropanediol esters (MCPD-esters) Dialkylketones Glycidyl fatty acid esters



## **Oils and fats: Structures and reactions**







5. Column connection, 6. modulator



## **GC×GC** hardware

#### **Modulator**







## Advantages of GC×GC



Improved chromatographic resolution

Increased peak capacity

Enhanced signal-to-noise ratios

More effective automated qualitative and quantitative data processing

More information per sample

Minimizes dynamic range problems

















## LC×GC×GC -ToF MS set-up: Syringe interface











<u>Conditions</u>: AgLC: Ag loaded Silica, 4.6 mm, 10 cm, 3 μm, From Hx/Tol/EtAC (48.5/50.75/0.75) to Hx/Tol/EtAC (5/72.5/22.5) at 2 ml/min. GC: CP-Sil 5 CB, Ultimetal, 10 m, 530 μm, 0.1 μm, 12 ml/min (H<sub>2</sub>), 94°C (2 min), 20°C/min, 385°C.

## Silver phase AgLC×Carbon Number GC: Competitor product research (TAGs)





From Hx/Tol/EtAC (48.5/50.75/0.75) to Hx/Tol/EtAC (5/72.5/22.5) at 2 ml/min.

GC:(TMSH methylation), CP-wax, 10 m, 100 μm, 0.15 μm, Split, 1 μl, 75°C (2 min), 20°C/min, 265°







## **Detailed sterolester composition**

	Fatty acids :	C16:0	C18:0	C18:1	C18:2
		6.20%	3.80%	29.60%	60.30%
		CN 16	CN 18	CN 18	CN 18
Sterols		No of DB: 0	No of DB: 0	No of DB: 1	No of DB: 2
Campestanol	0.7%	0.04%	0.03%	0.21%	0.42%
	CN 28	44	46	46	46
	No of DB: 0	0	0	1	2
Stigmasterol	0.8%	0.05%	0.03%	0.24%	0.48%
	CN 29	45	47	47	47
	No of DB: 2	2	2	3	4
D5-avenasterol	1.1%	0.07%	0.04%	0.33%	0.66%
	CN 29	45	47	47	47
	No of DB: 2	2	2	3	4
Brassicasterol	2.8%	0.17%	0.11%	0.83%	1.69%
	CN 29	45	47	47	47
	No of DB: 2	2	2	3	4
Sitostanol	6.4%	0.40%	0.24%	1.89%	3.86%
	CN 29	45	47	47	47
	No of DB: 0	0	0	1	2
Campesterol	15.9%	0.99%	0.60%	4.71%	9.59%
	CN 28	44	46	46	46
	No of DB: 1	1	1	2	3
Sitosterol	72.2%	4.48%	2.74%	21.37%	43.54%
	CN 29	45	47	47	47
	No of DB: 1	1	1	2	3

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## LC×GC composition map of Olive oil





# NPLC as sample preparation for GC (off-line or on-line)





**Aim:** isolate specific compound classes for futher separation and quantification by GC-MS

#### Target compound groups:

- Sterol
- Sterolesters
- Waxesters
- Partial glycerides
- Glycidyl fatty acid esters



## **Experimental conditions: Glycidylesters by GC**

Standards
GE-C12:0, GE-C14:0, GE-C16:0-d31, GE-
C16:0, GE-C18:0, GE-C18:1, GE-C18:2,
GE-C18:3.

#### **Columns**

On-column: 15 m x 0.25 mm x 0.10  $\mu$ m DB-5ms (pre-column 1 m x 0.53 mm apolar deactivated). Splitless: 5 m x 0.10 mm x 0.2  $\mu$ m Carbowax or 15 meter x 0.25 mm x 0.50  $\mu$ m Carbowax.

#### **Equipment**

Agilent 7890A GC with cold-on-column and split/splitless injector. Agilent 5975C inert XL mass selective detector.

<u>Operating conditions</u> Helium at 150 kPa (splitless injection) or 2 ml/min (on-column) Injection volume 1 µL. Temperature from 60 °C (on-column) or 110 °C (splitless) to 260 °C at 10 °C/min.

MS SIM ions Target ion		Qualifier 1	Qualifier 2
GE-C16:0-d31	119.1	133.0	Х
GE-C12:0	116.0	129.0	183.1
GE-C14:0	116.0	129.0	185.1
GE-C16:0	116.0	129.0	Х
GE-C18:0	129.0	116.0	185.1
GE-C18:1	129.0	116.0	185.0
GE-C18:2	67.1	79.1	95.0
GE-C18:3	79.1	67.1	95.0

## Method development GC analysis II: GC-MS of intact glycidyl esters

Understanding the degradation behaviour of glycidyl esters. Deliberately select conditions where degradation occurs (i.e. on-column injection on a 1 m x 0.53 mm apolar retention gap, press-fit connector, 15 m x 0.25 mm x 0.10 µm DB-5ms analytical column).



Double peaks are seen. MS spectra show identical mass fragments, albeit at different relative abundances. Structures and degradation routes are yet unknown.

# Method development sample preparation II: NPLC method

Normal phase TLC, SPE and LC are widely used for isolating specific compound-classes from edible oils and fats.

Glycidyl ester are slightly less polar than triacylglycerides.



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The NPLC step provides efficient isolation of the glycidyl-esters, but unfortunately only at low injected amounts. Enrichment prior to NPLC isolation is needed.

## GC-MS analysis: the final method (submitted)

- 1. 100 mg of oil (containing GE-C16:0-d 31) is dispersed in 4 mL of acetonitrile
- 2. The oil is slightly warmed and vigorously mixed for 20 second.
- 3. The acetonitrile phase is washed with 2 mL of heptane.
- 4. Coextracted glycidyl-esters are recovered from the heptane by acetonitrile extraction.
- 5. The solvent is evaporated under nitrogen at 35 °C.
- 6. The residue is redissolved in 1 mL hexane/isopropanol (85/15 v/v).
- 7. 100 µl of the extract are separated by gradient HPLC.
- 8. The glycidyl ester fraction is collected and evaporated (under nitrogen, at 35 °C).
- 9. The residue is redissolved in 40 µl chloroform.
- 10.1 μL of the final sample is injected in GC-MS using splitless injection. MS detection is by SIM.



## LC-GC-MS method for glycidyl ester analysis Validation results – Detection limits



The LOD and LOQ were estimated from a concentration level that gives a peak with a signal-to-noise ratio of 4:

LOD  $\approx$  0.01 mg/kg per individual glycidyl ester. LOQ  $\approx$  0.05 mg/kg per individual glycidyl ester ( $\approx$  0.01 mg/kg as free glycidol).

Detection limits are highest (poorest) for GE-C18:3 as a result of the extensive MS fragmentation. The lower MW ions suffer more from interferences.



## **GC-MS** method: Validation results – Trueness

The trueness of the method was assessed by re-analyzing the samples from the collaborative AOCS ringtrial at different time points (Aug. 2012 - April 2013)



## **Conclusions Glycidyl esters by GC-MS**

• GC-MS can be reliably used to quantify intact glycidyl esters in edible oils.

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- NPLC isolation after ACN extraction gives very clean fractions.
- The final method is rather similar to other methods used in edible oil analysis (e.g. sterol analysis, waxesters, partial acylglycerides etc.)
- Detection limits are better than 0.05 mg/kg glycidol.
- Quantitative data from our new method agree very well with data from the AOCS ringtrial.
- The method proofed to be robust: so far over 450 samples were
- analysed

without problems.

## **Overall Conclusions**

Oils and fats are too complex for a one-dimensional separation !

Comprehensive GCxGC and LCxGC are powerful methods !

NPLC is the ideal sample prep method for GC–MS analysis of specific compound classes !