

FOOD ORIGINS, ADULTERATION, AUTHENTICITY

Technology for stable isotope ratio measurement.

PRESENTED BY

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- » Introduction of IRMS techniques
- » Tracking wine adulteration
- » Detecting organic grown vegetables
- » Tracing the geographical origin of coffee
- » Testing sugar package label claims
- » Tracing the origin of beef based on diet
- » Detection of honey adulteration





Isotope-ratio mass spectrometry (IRMS) is a **specialization** of mass spectrometry, in which mass spectrometric methods are used to **measure the relative abundance of isotopes** in each sample.^[1]

The isotope-ratio mass spectrometer (IRMS) allows the **precise measurement** of mixtures of stable isotopes.^[2] The analysis of '**stable isotopes**' is normally concerned with **measuring isotopic variations** arising from mass-dependent isotopic fractionation in natural systems.

| Element | Minor Isotope | Natural Abundance [%] |
|----------|--------------------|-----------------------|
| Hydrogen | ² H (D) | 0.01557 |
| Carbon | ¹³ C | 1.11140 |
| Nitrogen | ¹⁵ N | 0.36630 |
| Oxygen | ¹⁸ O | 0.20004 |
| Sulfur | ³⁴ S | 4.21500 |



That's where the information is.

Stable isotopes are chemical isotopes that may or may not be radioactive, but if radioactive, have half lives too long to be measured.

^[1] Paul D, Skrzypek G, Fórizs I (2007). "Normalization of measured stable isotopic compositions to isotope reference scales - a review". Rapid Commun. Mass Spectrom. 21 (18): 3006–14.

^[2] Townsend, A. (ed) (1995). Encyclopaedia of Analytical Science Encyclopaedia of Analytical Science. London: Academic Press Limited.

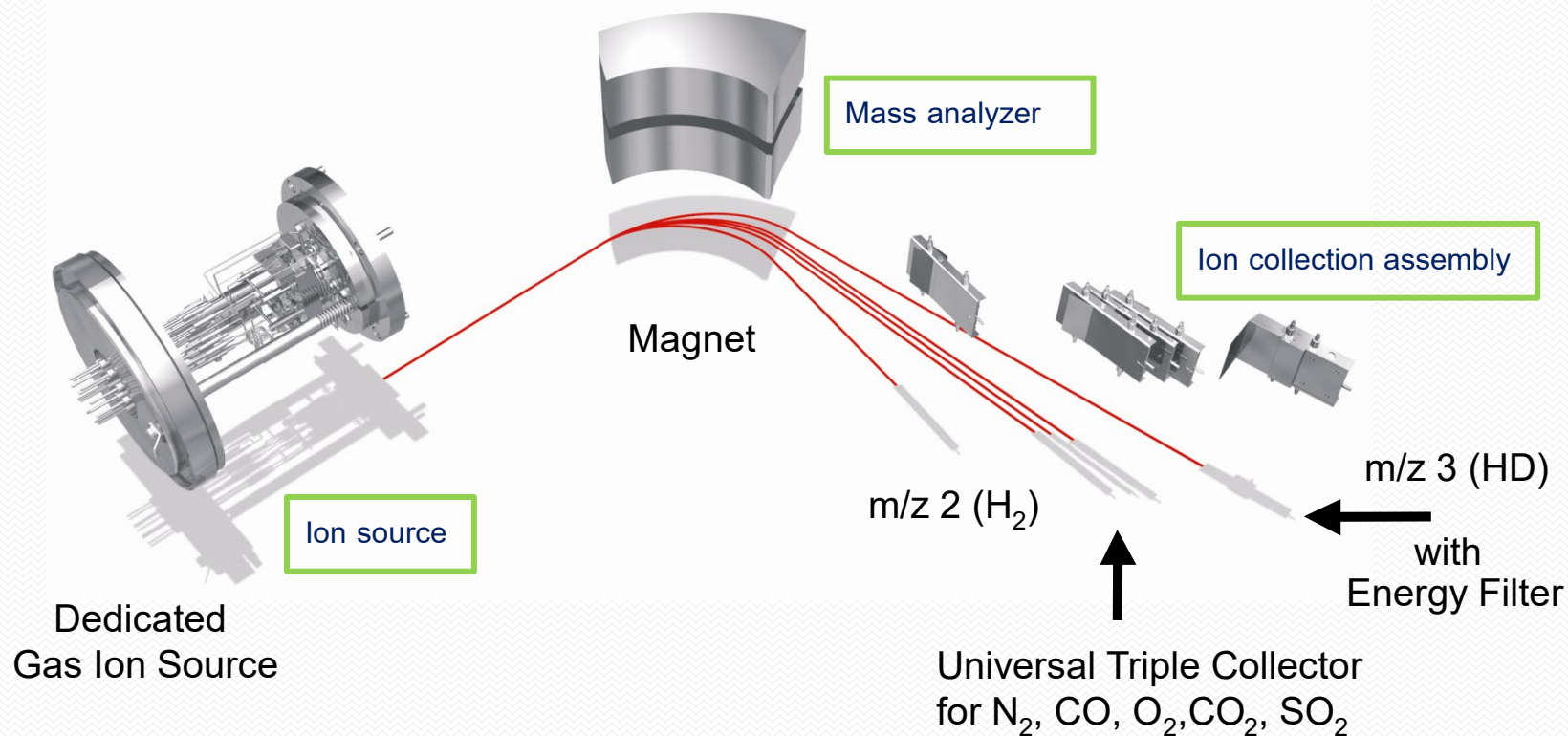
Isotope ratio mass spectrometer (IRMS)



The mass spectrometers used for isotopic analysis generally comprise three basic sections; an **ion source**, a **mass analyzer** and an **ion collection assembly**.



DELTA V Analyzer – ^{13}C , ^{15}N , ^{18}O , ^{34}S , ^2H



The Isotope Fingerprints and What They Tell Us for Food & Beverage

History can't hide from the Isotope Hunter. Geography, geology and growth conditions of foods, fibers, liquids or stone are embedded in their unique isotope fingerprints. Trace your sample history with the Thermo Scientific™ Isotope Ratio Mass Spectrometry portfolio.

¹³Carbon

Interprets: Botanical origin C3, C4 and CAM photosynthesis
Identifies: Adulteration (e.g. sweetening with cheap sugar)
Foods Affected: Honey, liquor, wine, olive oil, butter and flavors

¹⁸Oxygen

Interprets: Local-regional rainfall geographical area
Identifies: Dilution of beverages, and place of product origin
Foods Affected: Coffee, wine, liquor, water, sugar, animal meat and flavors

¹⁵Nitrogen

Interprets: Soil processes, plant fertilizer processes
Identifies: Mislabeling (organic vs. non-organic)
Foods Affected: Fruits, vegetables and animal meat

³⁴Sulfur

Interprets: Local soil conditions, proximity to shoreline
Identifies: Product origin
Foods Affected: Fruits, vegetables, animal meat and honey

²Hydrogen

Interprets: Local-regional rainfall geographical area
Identifies: Dilution of beverages, product origin
Foods Affected: Coffee, wine, liquor, water, sugar, animal meat and flavors



Official methods for food and beverage product origin, authenticity and label claims

Reporting Isotope Measurements

The isotopic composition **measured relative** to that of a **standard material** whose isotopic composition has been assigned

General element

$$R = \frac{\text{Heavier isotope}}{\text{Lighter isotope}}$$

$$\delta_{\text{Heavier}} = \frac{R_{\text{sample}} - R_{\text{standard}}}{R_{\text{standard}}} \times 1000$$

units are ‰ or per mil or parts per thousand

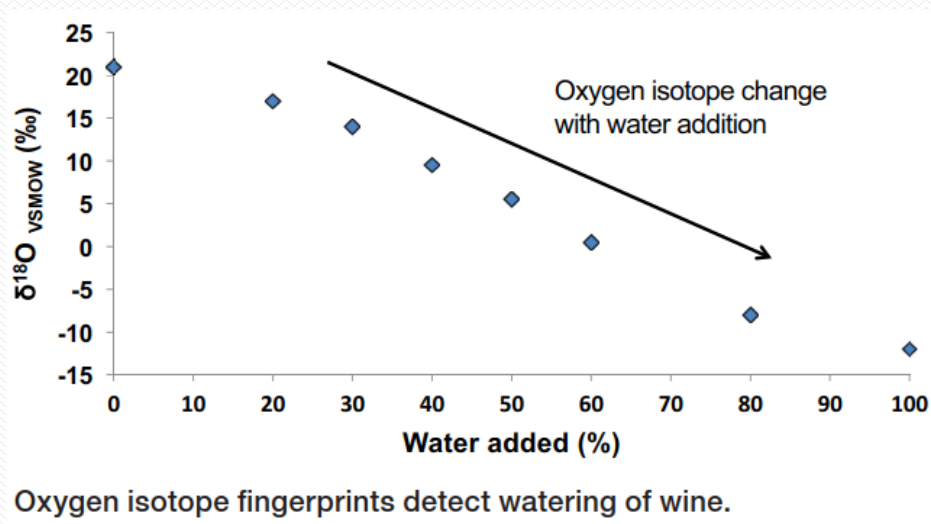
$$\delta^{13}\text{C} = \left(\frac{(^{13}\text{C}/^{12}\text{C})_{\text{sample}}}{(^{13}\text{C}/^{12}\text{C})_{\text{standard}}} - 1 \right) \times 1000$$

| Name | Material | $\delta^2\text{H}$ | Standard deviation | Reference |
|--------|------------------|--------------------|--------------------|-----------|
| VSMOW2 | H ₂ O | 0‰ | 0.3‰ | VSMOW |
| SLAP2 | H ₂ O | -427.5‰ | 0.3‰ | VSMOW |
| GISP | H ₂ O | -189.5‰ | 1.2‰ | VSMOW |
| NBS 22 | Oil | -120‰ | 1‰ | VSMOW |

| Name | Material | $\delta^{13}\text{C}$ | Standard deviation | Reference |
|-----------|---------------------------------|-----------------------|--------------------|-----------|
| IAEA-603 | CaCO ₃ | 2.46‰ | 0.01‰ | VPDB |
| NBS-18 | CaCO ₃ | -5.014‰ | 0.035‰ | VPDB |
| NBS-19 | CaCO ₃ | 1.95‰ | - | VPDB |
| LSVEC | Li ₂ CO ₃ | -46.6‰ | 0.2‰ | VPDB |
| IAEA-CO-1 | Carrara marble | +2.492‰ | 0.030‰ | VPDB |
| IAEA-CO-8 | CaCO ₃ | -5.764‰ | 0.032‰ | VPDB |
| IAEA-CO-9 | BaCO ₃ | -47.321‰ | 0.057‰ | VPDB |
| NBS 22 | Oil | -30.031‰ | 0.043‰ | VPDB |

Tracking wine adulteration using isotope fingerprints

The most common type of wine adulteration is the addition of cheaper products to the original wine, such as **fruit juices**, **water** and **sweeteners**, which are not related to the grapes or fermentation process that the wine was originally produced from.

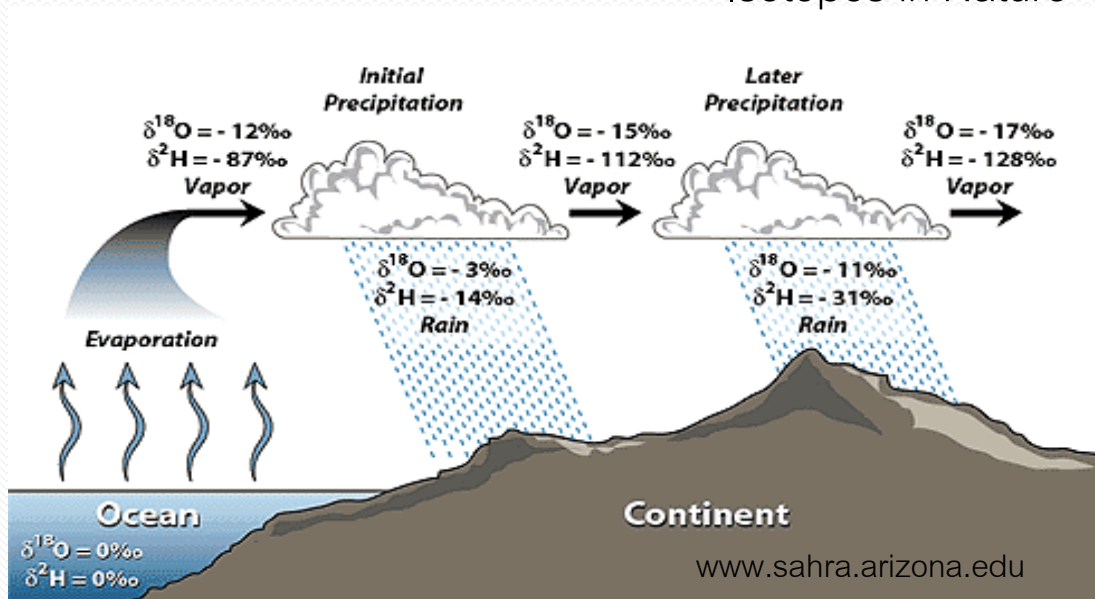


Oxygen and hydrogen isotope fingerprints can be used to identify the **geographical origin** of wine. The grapes, from which wine is produced, carry a fingerprint derived from local-regional rainfall.



Tracking wine adulteration using isotope fingerprints

Isotopes in Nature – ^{18}O and ^2H in the Water Cycle



The isotopic composition of water samples can be affected by several environmental parameters :

- Seasonality
- Amount of precipitation
- Altitude
- Continentally
- Temperature

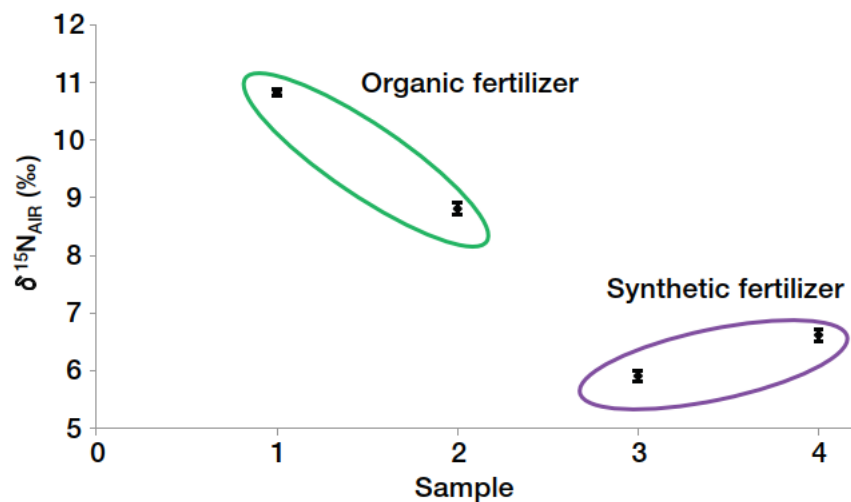
All these parameters can be characterizing the **source region** of a water sample.

| IAEA water standard | $\delta^{18}\text{O}$ | $\delta^2\text{H}$ |
|--|-----------------------|--------------------|
| SLAP2 (Standard Light Antarctic Precipitation 2) | -55.50 ‰ | -427.5 ‰ |
| GISP (Greenland Ice Sheet Precipitation) | -24.76 ‰ | -189.5 ‰ |
| VSMOW2 (Vienna Standard Mean Ocean Water 2) | 0 ‰ | 0 ‰ |

https://nucleus.iaea.org/rpst/ReferenceProducts/ReferenceMaterials/Stable_Isotopes/2H18O-water-samples/index.htm

Detecting organic grown vegetables

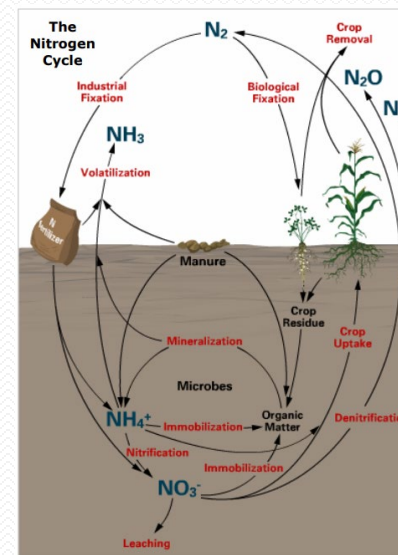
As organic fruit and vegetables attract a higher price on the market, this can lead to economically motivated fraud through mislabeling produce as “organic” when they have been grown using synthetic fertilizer.



Nitrogen isotope fingerprints detect organic grown tomatoes.



The nitrogen isotope fingerprints of vegetables are used to differentiate whether the fertilizer used for plant growth was organic or synthetic. Vegetables grown using **organic fertilizers**, such as peat, sewage sludge and animal manure, tend to have nitrogen isotope values between +8‰ to +20‰. Vegetables grown using **synthetic fertilizers**, such as potash and ammonia, tend to have nitrogen isotope values of +3‰ to +6‰.



Tracing the geographical origin of coffee using isotope fingerprints

Green coffee beans have a fingerprint, a unique chemical signature that allows them to be identified: isotope fingerprints have been reliably used for origin, authenticity and product label claim verification.

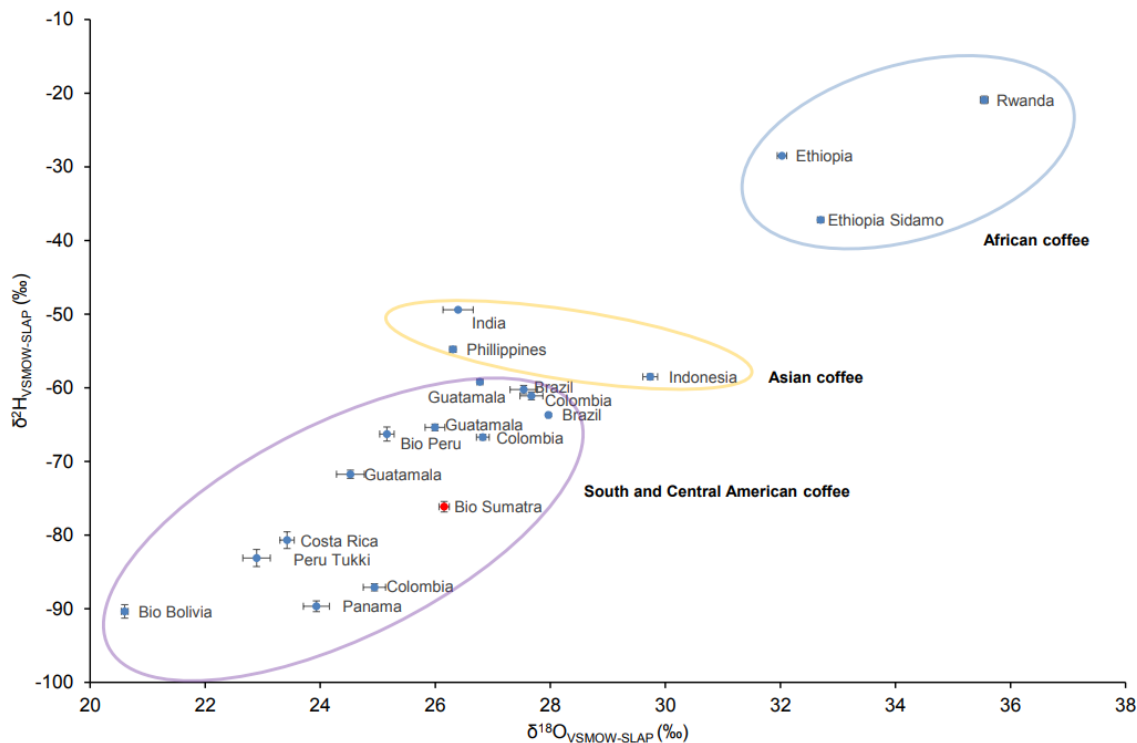


Figure 1. Hydrogen and oxygen isotope fingerprints of roasted coffee beans from Africa (blue), Asia (brown) and central and South America (purple).

The graph shows hydrogen and oxygen isotope fingerprints of coffee beans indicating they can be clearly differentiated at the continent scale.

Additionally, the Bio Sumatra coffee measured is grouped with coffee from South and Central America rather than from Asia (red marker), illustrating that **mislabelling** can be identified.

Testing sugar package label claims using carbon isotope fingerprints



The refining process for beet is simpler and faster than for cane. Furthermore, beet can grow in a variety of climates beyond tropical.

Consequently, beet sugar is cheaper to manufacture and source.

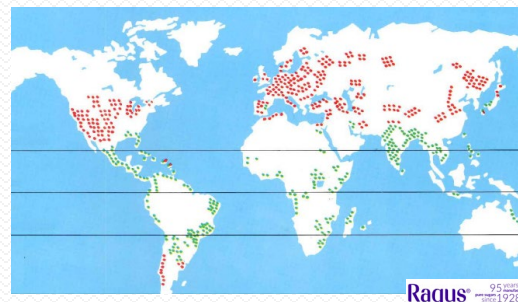


Sugar has a fingerprint, a unique chemical signature that allows it to be identified. The carbon isotope fingerprint ($\delta^{13}\text{C}$) of plants are different because of photosynthetic processes and broadly grouped as C3 and C4 plant types.

C3 plants like *Beta vulgaris*, cultivated as the source of **beet sugar**, utilize the Calvin photosynthetic pathway to fix CO_2 and incorporate less ^{13}C than other plants.

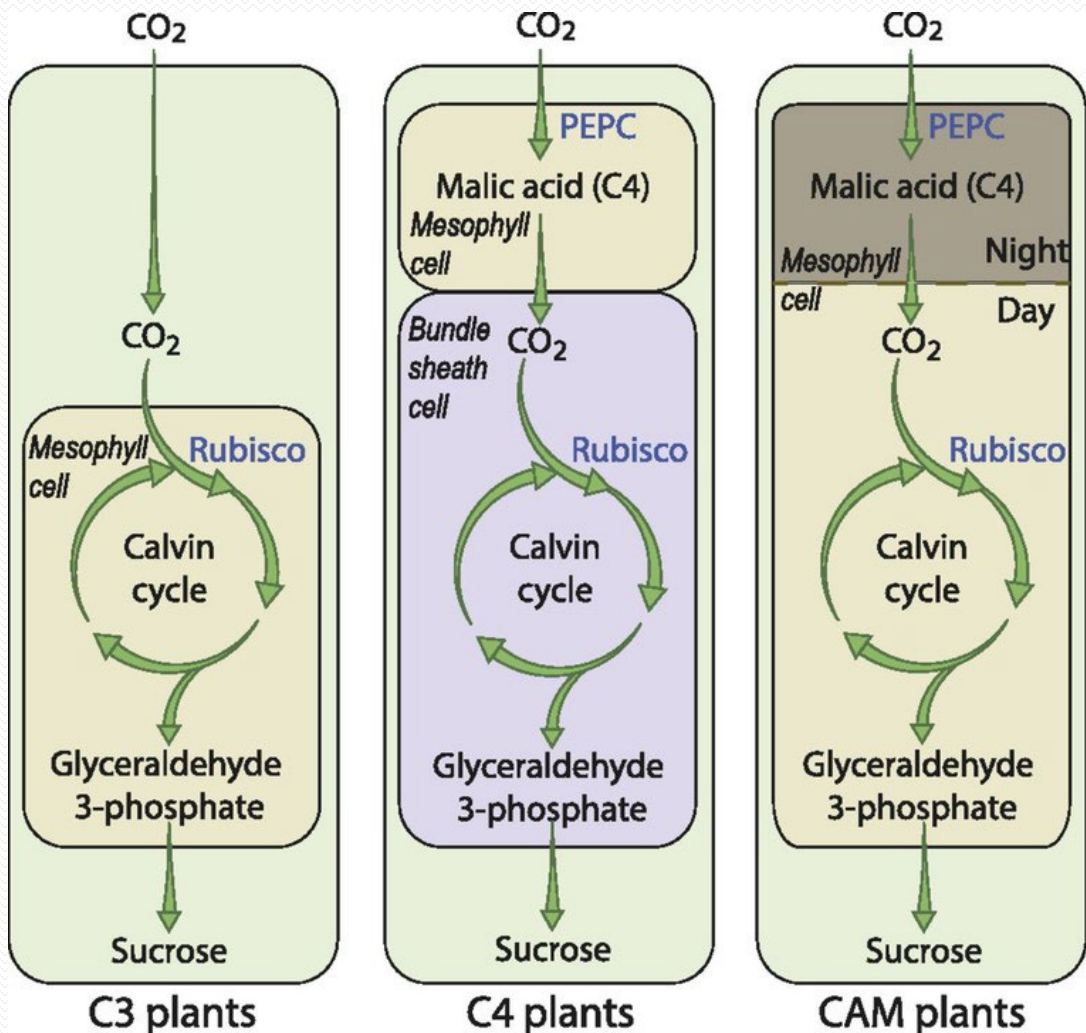
C4 plants, like *Saccharum* spp., cultivated as the source of **cane sugar**, utilize the Hatch-Slack photosynthetic pathway which does not fractionate atmospheric carbon dioxide to the same extent as the Calvin pathway.

Therefore, C3 plants have a carbon isotope fingerprint between **-33‰ to -22‰** and C4 plants have a carbon isotope fingerprint between **-16‰ to -8‰**.



Carbon isotope fingerprint of sugar.

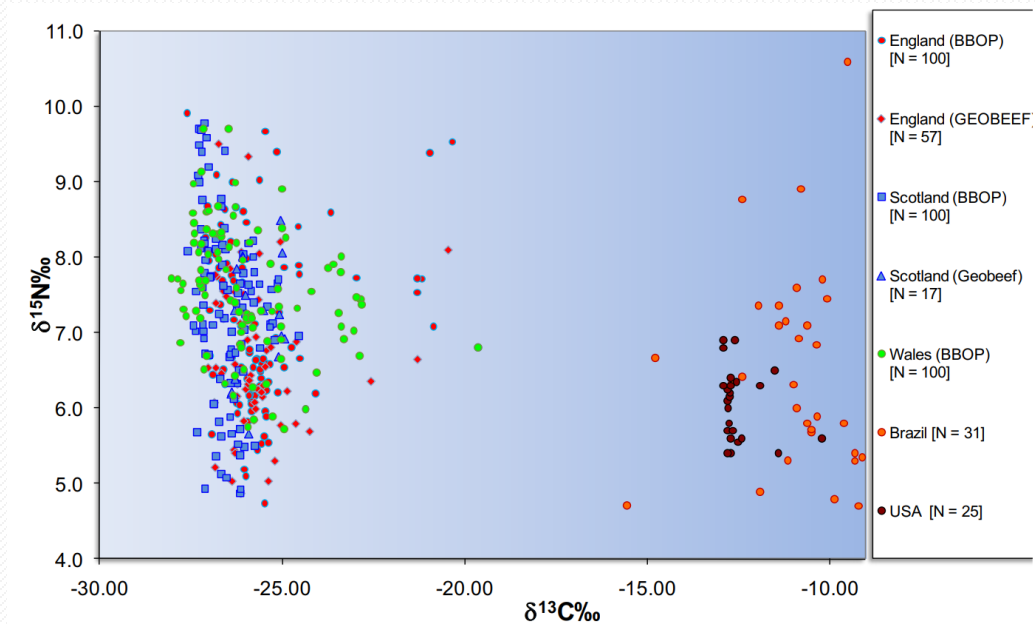
| Sample name | $\delta^{13}\text{C}_{\text{VPDB}} \pm 1\text{SD}$ [‰, n=3] | Label claim | Identified by $\delta^{13}\text{C}$ as |
|---------------------|--|-------------------|---|
| Australia | -12.59±0.15 | Not Stated | Cane sugar |
| Brazil | -12.21±0.17 | Not Stated | Cane sugar |
| China (Shanghai) | -12.49±0.17 | Not Stated | Cane sugar |
| China (Nan Jing) | -12.63±0.11 | Not Stated | Cane sugar |
| Cuba | -12.46±0.06 | Not Stated | Cane sugar |
| Denmark | -26.69±0.05 | Beet sugar | Beet sugar |
| Egypt | -13.11±0.02 | Not Stated | Cane sugar |
| Estonia | -13.19±0.08 | Not Stated | Cane sugar |
| France | -12.14±0.12 | Cane sugar | Cane sugar |
| France | -12.02±0.35 | Cane sugar | Cane sugar |
| Germany | -26.69±0.08 | Beet sugar | Beet sugar |
| Italy | -12.22±0.05 | Cane sugar | Cane sugar |
| Ivory Coast | -12.24±0.19 | Cane sugar | Cane sugar |
| Lebanon | -27.08±0.02 | Not Stated | Beet sugar |
| Malaysia | -12.21±0.12 | Not Stated | Cane sugar |
| Morocco | -12.58±0.03 | Not Stated | Cane sugar |
| New Zealand | -12.33±0.10 | Cane sugar | Cane sugar |
| Philippines | -12.95±0.09 | Cane sugar | Cane sugar |
| Portugal | -12.51±0.04 | Not Stated | Cane sugar |
| Romania | -12.47±0.04 | Not Stated | Cane sugar |
| Senegal | -12.42±0.25 | Cane sugar | Cane sugar |
| Taiwan | -13.08±0.01 | Not Stated | Cane sugar |
| Thailand | -12.24±0.02 | Not Stated | Cane sugar |
| Turkey | -13.29±0.12 | Not Stated | Cane sugar |
| UAE | -25.02±0.02 | Not Stated | Beet sugar |
| United Kingdom | -12.75±0.04 | Cane sugar | Cane sugar |
| USA (Hawaii) | -12.41±0.13 | Cane sugar | Cane sugar |
| USA (San Francisco) | -12.89±0.04 | Cane sugar | Cane sugar |



| ลักษณะ | พืช C ₃ | พืช C ₄ | พืช CAM |
|---|-----------------------|-----------------------|-----------------------|
| ช่วงเวลาที่เกิดกระบวนการสังเคราะห์ด้วยแสง | กลางวัน | กลางวัน | กลางวัน |
| จำนวนครั้งในการตรึง CO ₂ | 1 ครั้ง | 2 ครั้ง | 2 ครั้ง |
| การตรึง CO ₂ จากอากาศ | Rubisco | PEP carboxylase | PEP carboxylase |
| - เอนไซม์ที่ใช้ | RuBP | PEP | PEP |
| - สารตั้งต้นที่เกิด | PGA (C ₃) | OAA (C ₄) | OAA (C ₄) |
| - ช่วงเวลาที่เกิด | กลางวัน | กลางวัน | กลางคืน |
| เซลล์ที่เกิด Calvin cycle | Mesophyll | Bundle sheath | Mesophyll |
| อัตราการเกิด Photorespiration | สูง | ต่ำ | ต่ำ |

[กระบวนการตรึงคาร์บอนไดออกไซด์ของพืช c3 c4 cam | PPT \(slideshare.net\)](https://www.slideshare.net/)

Tracing the origin of beef based on diet using carbon isotope fingerprints



Carbon and nitrogen isotope fingerprints of beef muscle.

The origin of beef can be tracked using the carbon isotope fingerprint which is related to the photosynthetic signature of the plants consumed by the animals during their grazing. To identify beef of UK origin relative to beef of Brazilian origin, this can be readily differentiated using carbon isotope fingerprints.

Table 1: Features of C3 and C4 grasses

| | C3 | C4 |
|---|-------------------------------------|--|
| Initial molecule formed during photosynthesis | 3 carbon | 4 carbon |
| Growth period | Cool season or yearlong | Warm season |
| Light requirements | Lower | Higher |
| Temperature requirements | Lower | Higher |
| Moisture requirements | Higher | Lower |
| Frost tolerance | Higher | Lower |
| Feed quality | Higher | Lower |
| Production | Lower | Higher |
| Examples | weeping grass and common wheatgrass | kangaroo grass, red grass and wire grass |



Detection of honey adulteration



AOAC Official Method 998.12 C-4 Plant Sugars in Honey Internal Standard Stable Carbon Isotope Ratio

Honey is subject to fraud by adulteration with low price sugar syrups. Saccharides in syrups derived from cane, corn or beet sugar are difficult to distinguish from those in pure honeys. Sugar cane and corn syrups, the most widely used adulterants, have distinctive ¹³C isotope fingerprints because both sugar cane and corn plants use the C4 photosynthetic pathway in contrast to most honey which is derived from plants that use the C3 photosynthetic pathway. These differences in ¹³C isotopic composition allow detection of > 7% addition of such sugars.

LC-IRMS and EA_IRMS analysis of eight honey samples.

| Honey | Sucrose ‰ | Glucose ‰ | Fructose ‰ | Fru/Glu ratio of areas | EA Honey (4) ‰ | EA Prot. (4) ‰ | Adult. (4) ‰ |
|-------|-----------|--------------|--------------|------------------------|----------------|----------------|--------------|
| 1 | -23.3 | -23.2 | -22.9 | 1.07 | -21.8 | -24.2 | 16.7 |
| 2 | -11.3 | -11.2 | -13.9 | 0.65 | -11.9 | n.a. | n.a. |
| 3 | -25.3 | -24.9 | -24.9 | 1.42 | -24.8 | -24.8 | 0.0 |
| 4 | -26.4 | -26.5 | -26.4 | 0.97 | -25.4 | -21.6 | 0.0 |
| 5 | n.d. | -26.1 | -26.0 | 4.53 | -25.8 | -26.1 | 1.9 |
| 6 | -26.1 | -25.0 | -25.3 | 1.62 | -24.3 | -24.3 | 0.0 |
| 7 | -25.0 | -25.2 | -25.1 | 1.16 | -24.2 | -24.7 | 3.4 |
| 8 | n.d. | -25.1 | -26.4 | 2.17 | -24.8 | -25.1 | 1.5 |

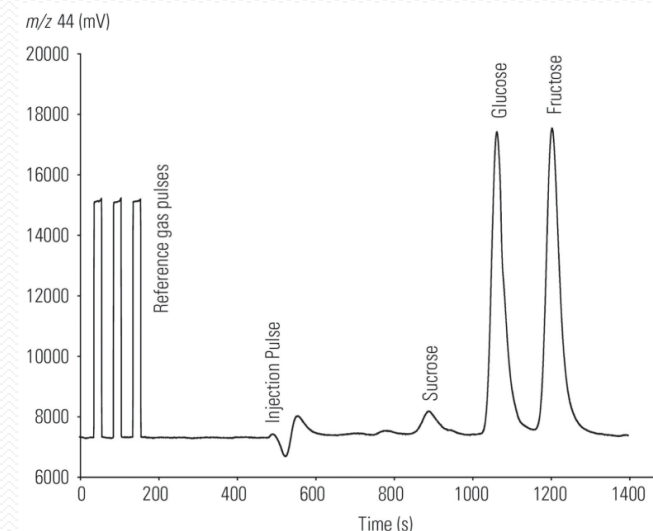
Carbon isotope fingerprints of three honeys and their extracted proteins.

| | Honey-1 | Protein-1 | Honey-2 | Protein-2 | Honey-3 | Protein-3 |
|-------------|---------|-----------|---------|-----------|---------|-----------|
| | -23.60 | -24.08 | -23.83 | -24.01 | -24.17 | -24.49 |
| | -23.68 | -24.09 | -23.81 | -23.95 | -24.06 | -24.44 |
| | -23.57 | -24.09 | | -23.91 | -24.07 | -24.17 |
| | -23.48 | -24.09 | | -23.87 | -24.11 | -24.00 |
| | -23.53 | -24.01 | | -23.84 | | -24.29 |
| | -23.60 | -24.01 | | | | |
| | -23.61 | -23.98 | | | | |
| | -23.60 | | | | | |
| Average (‰) | -23.58 | -24.05 | -23.82 | -23.91 | -24.10 | -24.28 |
| 1 sd (‰) | 0.06 | 0.05 | 0.05 | 0.07 | 0.05 | 0.20 |

Calculate apparent C-4 sugar content as follows:

$$\text{C-4 sugars, \%} = \frac{\delta^{13}\text{C}_P - \delta^{13}\text{C}_H}{\delta^{13}\text{C}_P - (-9.7)} \times 100$$

where $\delta^{13}\text{C}_P$ and $\delta^{13}\text{C}_H$ are $\delta^{13}\text{C}$ values, ‰, for protein and honey, respectively, and -9.7 is the average $\delta^{13}\text{C}$ value for corn syrup, ‰. Report negative values from this calculation as 0%. Product is considered to contain significant C-4 sugars (primarily corn or cane) only at or above a value of 7%.



Chromatographic separation of honey carbohydrates by LC-IRMS.



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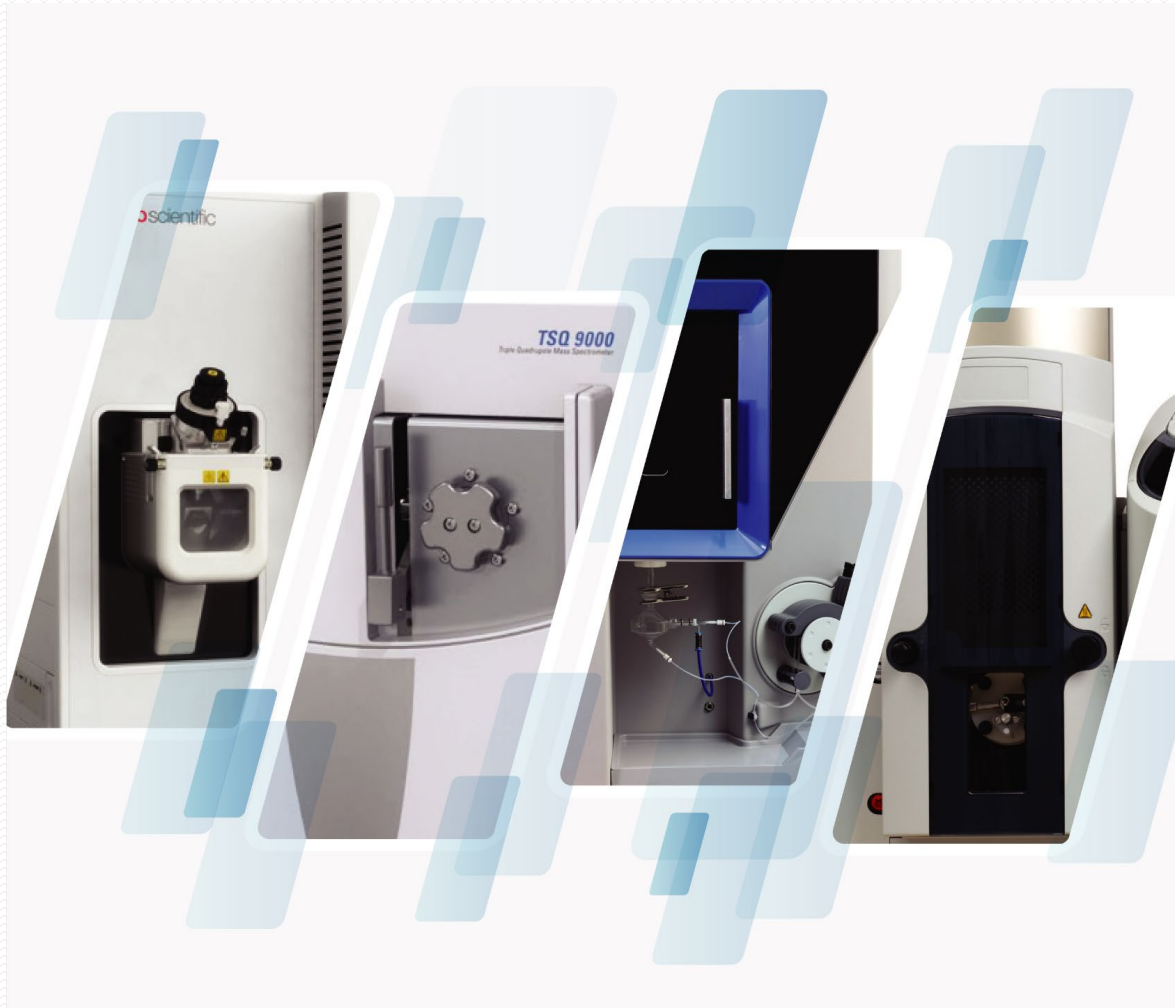
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