

Rec. Agric. Food. Chem. 4:SI (2024) OP:31-31

records of agricultural and food chemistry

Isotope Ratio Mass Spectrometry for Geographical Origin Authentication and Adulteration Determination in Food Products

Authors: <u>Uğur Fidansoy</u> Affiliation: *Terralab A.Ş. Ümit Mahallesi 2544. Sokak No:9 Ümitköy 06810 Çankaya, Ankara, Türkiye.* <u>ugur.fidansoy@terralab.com.tr</u>

The determination of food adulteration is of primary importance in protecting consumers against fraud and to reveal fraudulent use of deceptive additives in the food industry. Another important factor affecting the behaviors of consumers of agricultural products that has also attracted considerable attention from an analytical determination standpoint is that of geographical origin as consumers are increasingly viewing quality being linked to it. This study comprises a review of selected recent peer-reviewed publications on the topic of isotope ratio mass spectrometry (IRMS) in food analysis. The technique is already verified by plenty of studies in determination of food adulteration. Geographical origin authentication and adulteration determination are two practical implementations of the technique towards the assessment of food product quality. Geographical origin authentication studies combine various additional analytical techniques with IRMS in many cases (ICP-MS, NMR, etc.). The publications covered establish the suitability of multi-elemental, bulk, and compound specific stable isotope analysis for geographical origin authentication. Herein we report here EA/LC-IRMS method development and evaluation of data are presented.

Keywords: EA/LC-IRMS; food adulteration; food analysis; adulteration detection; geographical origin authentication.

References

- [1] A. Cuchet, A. Anchisi, P. Telouk, Y. Yao, F. Schiets, F. Fourel, Y. Clément, P. Lantéri, E. Carénini, P. Jame and H. Casabianca (2021). Multi-element (13C, 2H and 34S) bulk and compound-specific stable isotope analysis for authentication of *Allium* species essential oils, *Food Control*, **126**, doi: 10.1016/j.foodcont.2021.108086.
- [2] A. Simsek, M. Bilsel and A.C. Goren (2012). ¹³C/¹²C pattern of honey from Turkey and determination of adulteration in commercially available honey samples using EA-IRMS, *Food Chem.* **130**, 1115–1121.
- [3] F. Thomas, E. Jamin, K. Wietzerbin, R. Guerin, M. Lees, E. Morvan, I. Billault, S. Derrien, J.M.M. Rojas, F. Serra, C. Guillou, M. Aursand, L. McEvoy, A. Prael and R.J. Robins (2008). Determination of origin of Atlantic Salmon (*Salmo salar*): The use of multiprobe and multielement isotopic analyses in combination with fatty acid composition to assess wild or farmed origin, *J. Agric. Food Chem.* 56 (3), 989-997.
- [4] H. M. Salo, N. Nguyen, E. Alakärppä, L. Klavins, A. L. Hykkerud, K. Karppinen, L. Jaakola, M. Klavins and H. Häggman (2021). Authentication of berries and berry-based food products, *Comp. Rev. Food Sci. Food Safe*. 20 (5), 5197-5225.
- [5] K. Kempe and M. Kohnen (1994). δ¹³C-Values of monoterpenes in essential oils as a mirror of their biosynthesis, *Isotopenpraxis Iso.Environ. Health S.* **30** (2-3), 205-211.
- [6] R. Braunsdorf, U. Hener, S. Stein and A. Mosandl (1993). Comprehensive cGC-IRMS analysis in the authenticity control of flavours and essential oils, *Zeitschrift für Lebensmittel-Untersuchung und -Forschung* **197** (2), 137-141.
- [7] S. Faulhaber, U. Hener and A. Mosandl (1997). GC/IRMS Analysis of mandarin essential oils. 1. $\delta 1^{3}C_{PDB}$ and $\delta^{15}N_{AIR}$ values of methyl N-Methylanthranilate, *J. Agric. Food Chem.* **45**, 2579-2583.
- [8] M. Paolini, L. Bontempo and F. Camin (2017). Compound-specific δ^{13} C and δ^{2} H analysis of olive oil fatty acids, *Talanta* **174**, 38–43.

The meeting abstract was published by ACG Publications https://www.acgpubs.org/journal/records-of-agricultural-and-food-chemistry EISSN:2792-0763 DOI: http://doi.org/10.25135/rfac.2024.3rd.3091

