

How Advanced Targeted and Non-Targeted Testing Can Help You Detect Food Contaminants, Residues and Adulterants

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Public



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Outline

- ▶ About Covance Food Solutions
- ▶ Overview of capabilities and challenges in chemical food safety testing
- ▶ Selected targeted state-of-the-art methods
- ▶ Non-targeted analysis testing



About Us

COVANCE

CRO with >12,500 employees
in over 60 countries
Division of LabCorp®
(>48,000 employees)



FOOD SOLUTIONS

Delivering solutions
for the life cycle of
product

Food industry
Dietary supplement industry
Infant formula industry

CONCEPT → DEVELOPMENT → LAUNCH → QUALITY PROGRAMS → BRAND PROTECTION

Design and Integrity



Product Design

- Idea Generation
- Culinary Services
- Product and Process Development
- Consumer Research
- Sensory Evaluation
- Regulatory Considerations
- Commercialization and Scale-Up



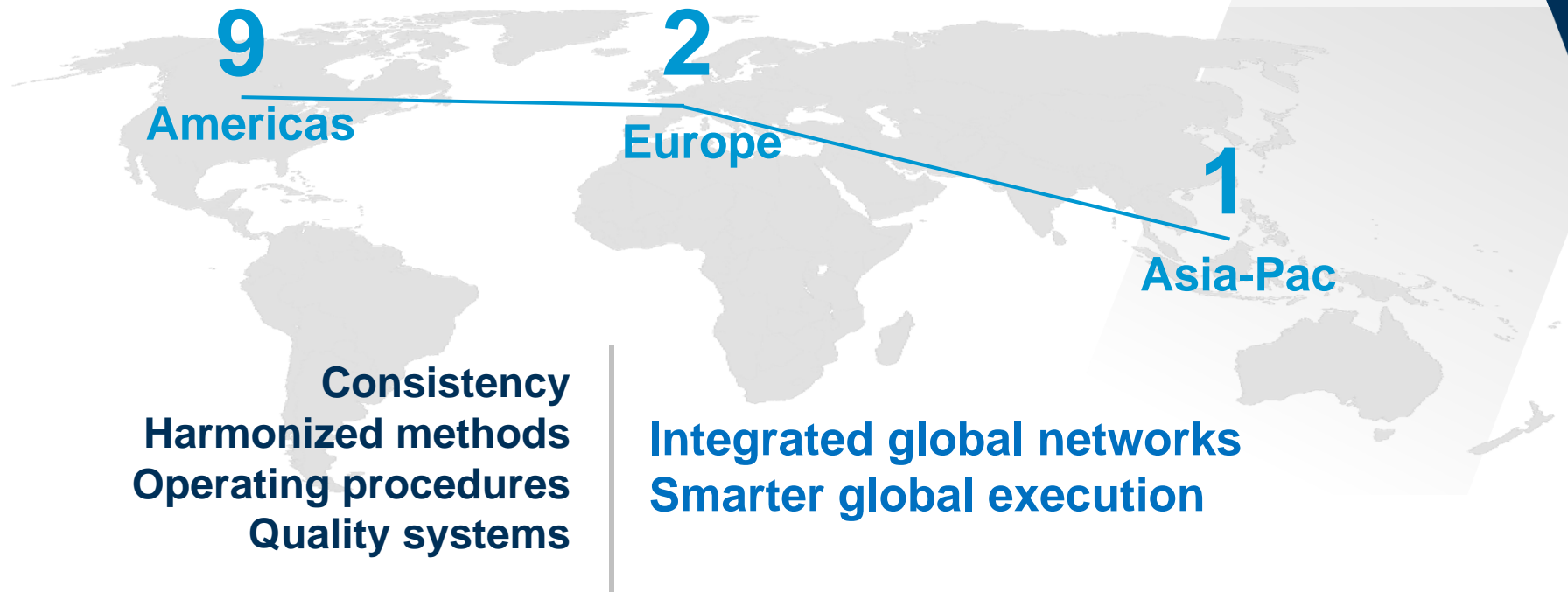
Product Integrity

- Nutritional Chemistry Solutions
- Microbiological Safety
- Contaminants/Residues
- Allergens
- Adulterants
- Risk Assessments
- Challenge Studies and Process Validations
- Shelf-Life and Stability Testing

Integrated Global Network

GLOBAL CONSISTENCY: LABORATORY TO LABORATORY

Providing insights regarding local and regional regulations



Ensuring Product Chemical Safety

Pesticide residues
Veterinary drugs
Mycotoxins
Processing contaminants
Allergens
Polycyclic aromatic hydrocarbons
Polychlorinated biphenyls / dioxins
Heavy metals
Adulterants



Challenges in Routine Food Safety Testing

DRIVEN BY CLIENT EXPECTATIONS

All relevant matrices

Ingredients

Finished products

Competitive price

Acceptable cost

Results on time

Fast turn-around times

Correct results

Accurate quantification and
identification

Compliance with regulation
and industry standards



Pesticide Residue Analysis

> 1600 parent compounds
(and metabolites, degradation
products and impurities)

Method performance
requirements
(trueness, precision,
identification)

Regulation
(MRLs, tolerances)



Single residue
methods

SANTE/11945/2015

REGULATION (EC) NO 396/2005 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL

on maximum residue levels of pesticides in or on food and feed of plant and animal origin and

Multi-residue
methods

COMMISSION DIRECTIVE 2006/141/EC

of 22 December 2006

on infant formulae and follow-on formulae and amending Directive 1999/21/EC

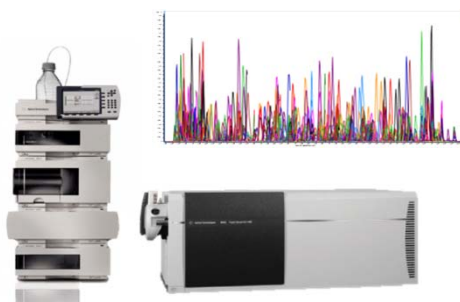
Multi-analyte methods with
simultaneous quantification
identification using GC-MS
and LC-MS

COMMISSION DIRECTIVE 2006/125/EC
of 5 December 2006
on processed cereal-based foods and baby foods for infants and young children

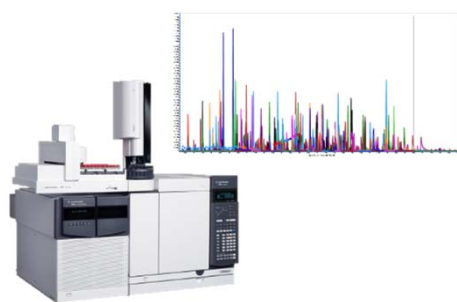
Pesticide Residue Analysis

CFS METHOD

- ▶ 500+ pesticides, metabolites & degradation products
- ▶ Reporting limit of 0.01 mg/kg for most analytes/matrices
- ▶ Compliant with SANTE document requirements
- ▶ Covers SANTE commodity groups including difficult samples
- ▶ Unbiased quantification and extensive QC measures



LC QQQ



GC QQQ

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Pesticide Residue Analysis

CFS METHOD

Streamlined sample preparation

High confidence identification

High-throughput

QuEChERS

(Q)uick

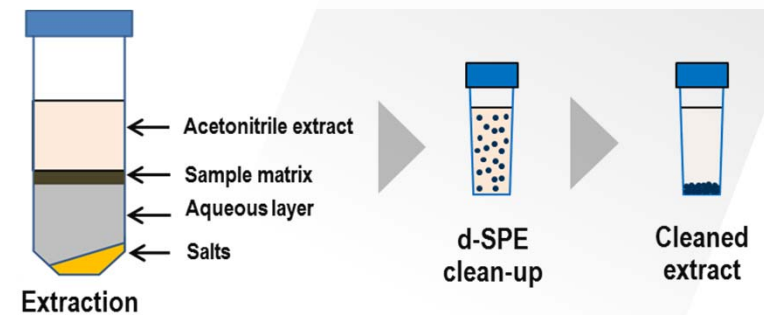
(E)asy

(C)heap

(E)ffective

(R)ugged

(S)afe



Official Methods of Analysis, AOAC Official Method 2007.01, Pesticide Residues in Foods by Acetonitrile Extraction and Partitioning with Magnesium Sulfate, AOAC INTERNATIONAL

CEN Standard Method EN 15662: Food of plant origin - Determination of pesticide residues using GC-MS and/or LC-MS/MS following acetonitrile extraction/partitioning and clean-up by dispersive SPE - QuEChERS method.

Pesticide Residue Analysis

CFS METHOD

Streamlined sample preparation

High confidence identification

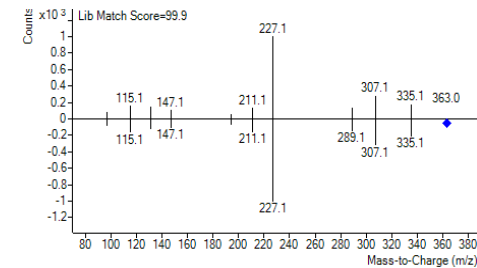
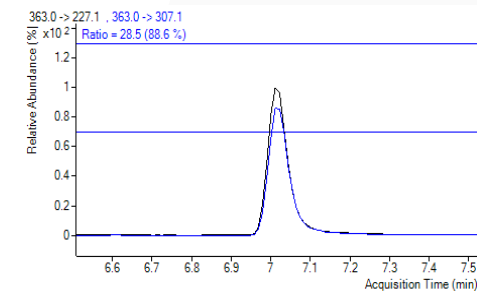
High-throughput



Analyte overlap across platforms

Triggered-MRM algorithm

Elimination of false positive/negative results



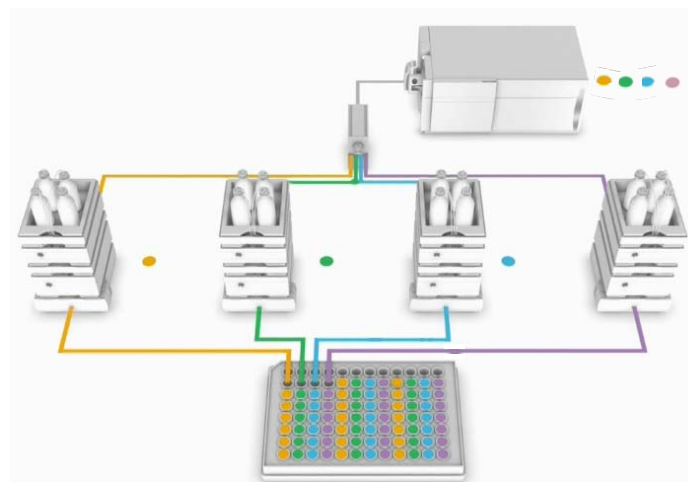
Pesticide Residue Analysis

CFS METHOD

Streamlined sample preparation

High confidence identification

High-throughput



LC-MS system with 4 LCs and single MS

Up to four times higher throughput
(elimination of MS instrument downtime)

Intelligent LC error handling
(elimination of re-work)

Automated software tools (coordination,
batch submission)

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Allergens

- ▶ Over 150 million people suffer from allergies worldwide
- ▶ EU regulation requires to provide allergy information on food

Ingredients: Granola (whole grain rolled oats, brown sugar, crisp grain rolled wheat, soybean oil, whole wheat flour, sodium bicarbonate), rice crisp (whole grain brown rice, sugar, malted barley flour, salt), syrup, semisweet chocolate chips (sugar, chocolate liquor, cocoa butter), (sugar, palm kernel and palm oil, partially defatted peanut flour, salt, vanillin [artificial flavor]), oligofructose, polydextrose, glycerol, sugar, calcium carbonate, salt, soybean oil, natural and artificial flavors.

CONTAINS WHEAT, PEANUT, SOY AND MILK INGREDIENTS.
MAY CONTAIN TRACES OF TREE NUTS.

*Sugar Content (on 40 gram basis): Regular Peanut Butter Chocolate Chip Quaker

Allergens

Enzyme-linked immunosorbent assay (ELISA)

Polymerase chain reaction (PCR)

LC-MS/MS

ELISA

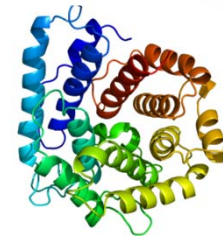
Quick & Simple
One allergen at a time
False positive/negative results

PCR

Sensitive
Can be multiplexed
Food matrix interferences
False negative results
(processed foods)

LC-MS/MS

Specific & sensitive
Can be multiplexed
Less susceptible to problems
relating to food processing
Accurate quantitation

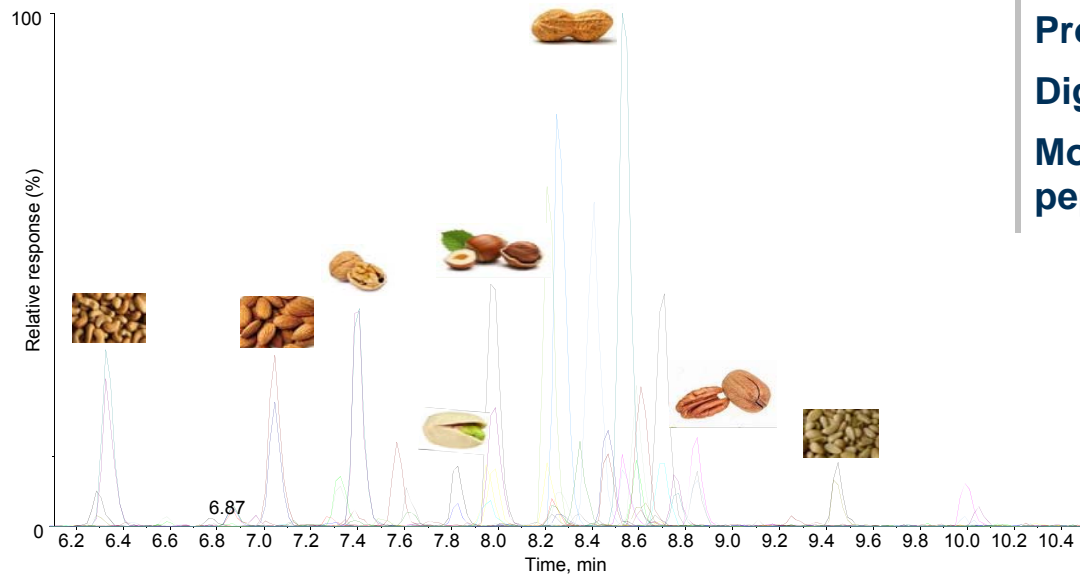


Allergens

- Enzyme-linked immunosorbent assay (ELISA)
- Polymerase chain reaction (PCR)
- LC-MS/MS**



Agilent 1290 LC and 6495 QQQ



- Protein extraction**
- Digestion**
- Monitoring of characteristic peptides**

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Targeted and Non-Targeted Testing

PROVIDE ANSWER TO DIFFERENT QUESTIONS

Targeted analysis

Is it in the sample?



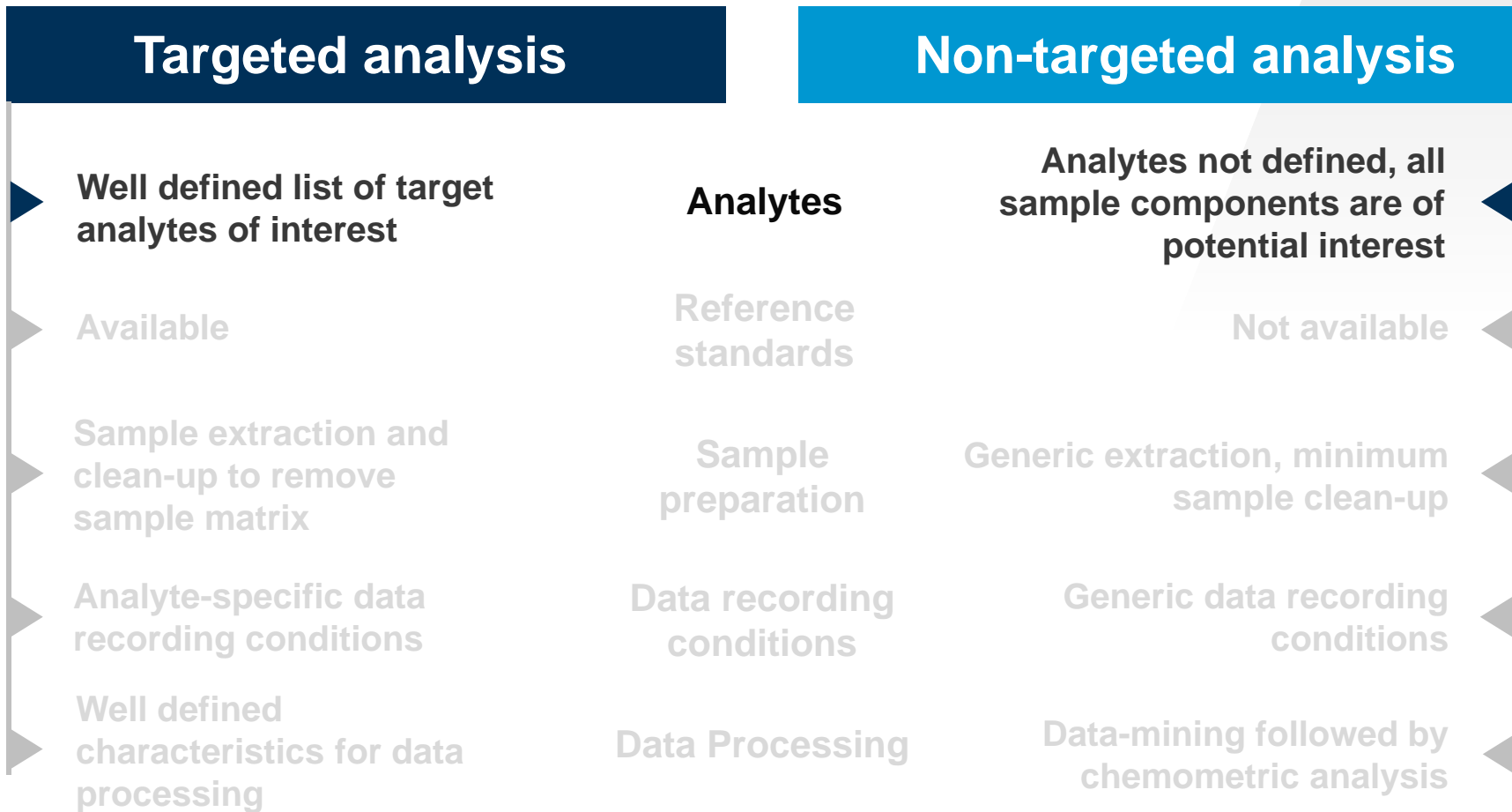
Non-targeted analysis

What is in the sample?



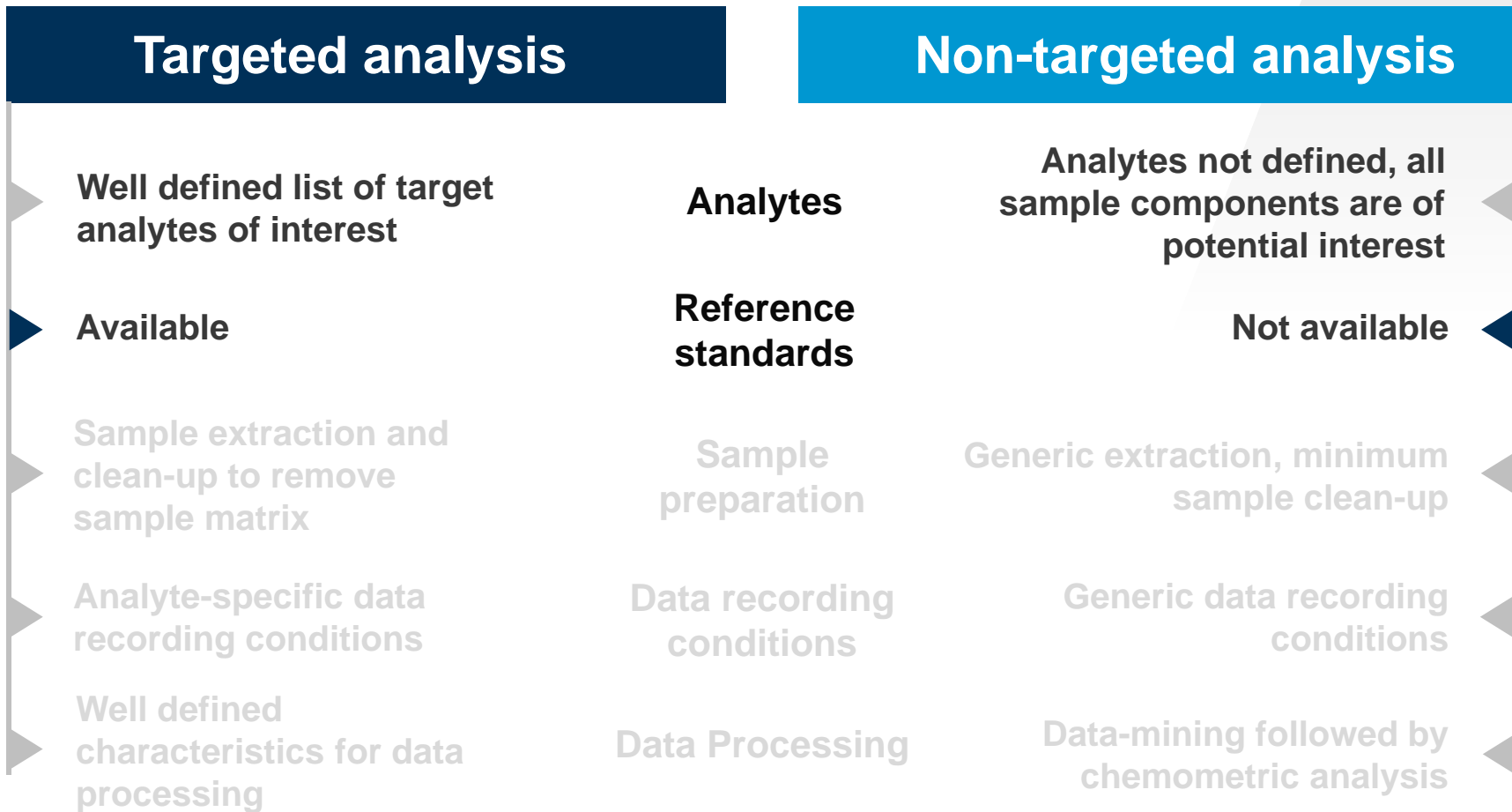
Targeted and Non-Targeted Testing

TARGETED VS. NON-TARGETED



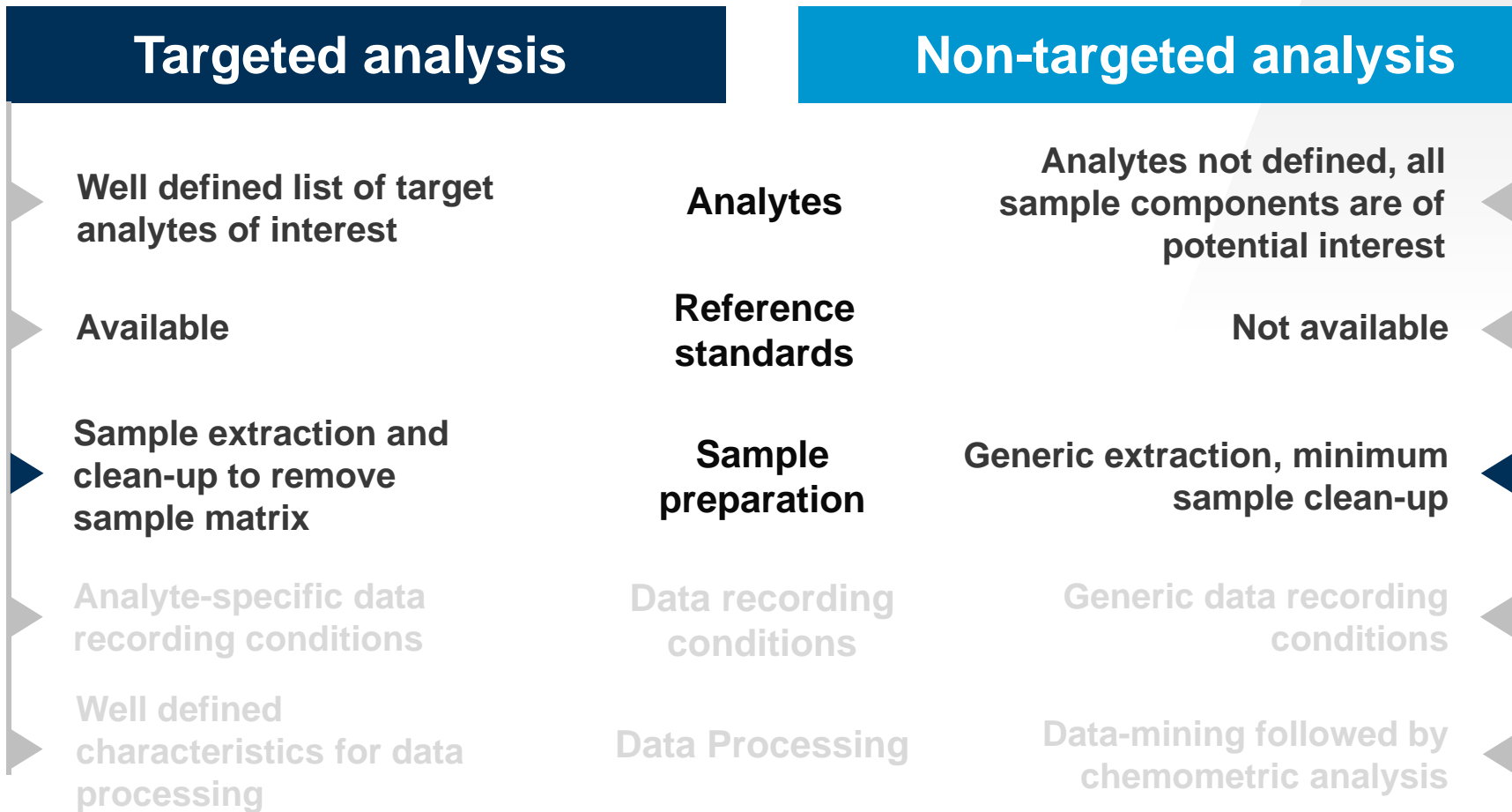
Targeted and Non-Targeted Testing

TARGETED VS. NON-TARGETED



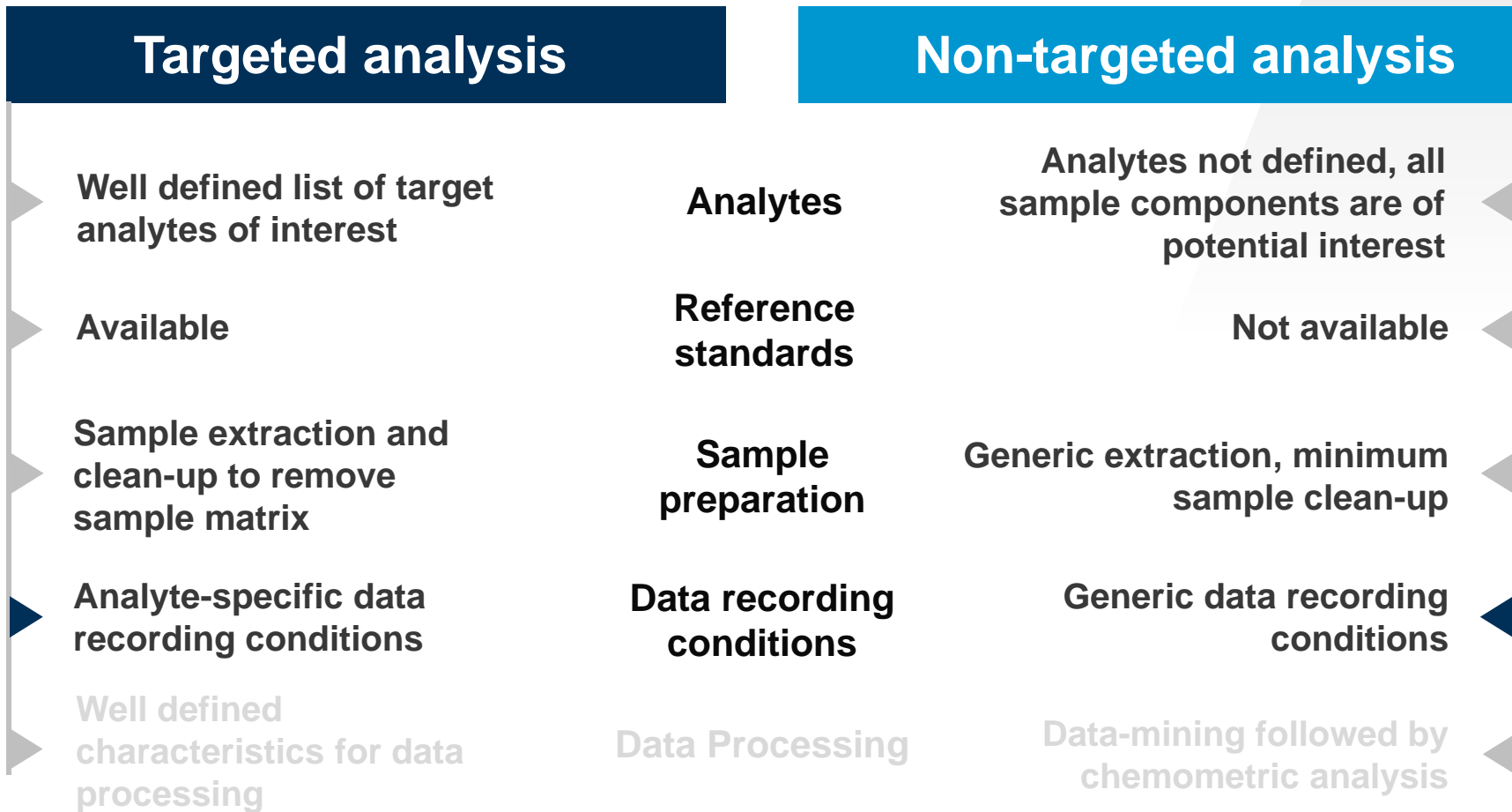
Targeted and Non-Targeted Testing

TARGETED VS. NON-TARGETED



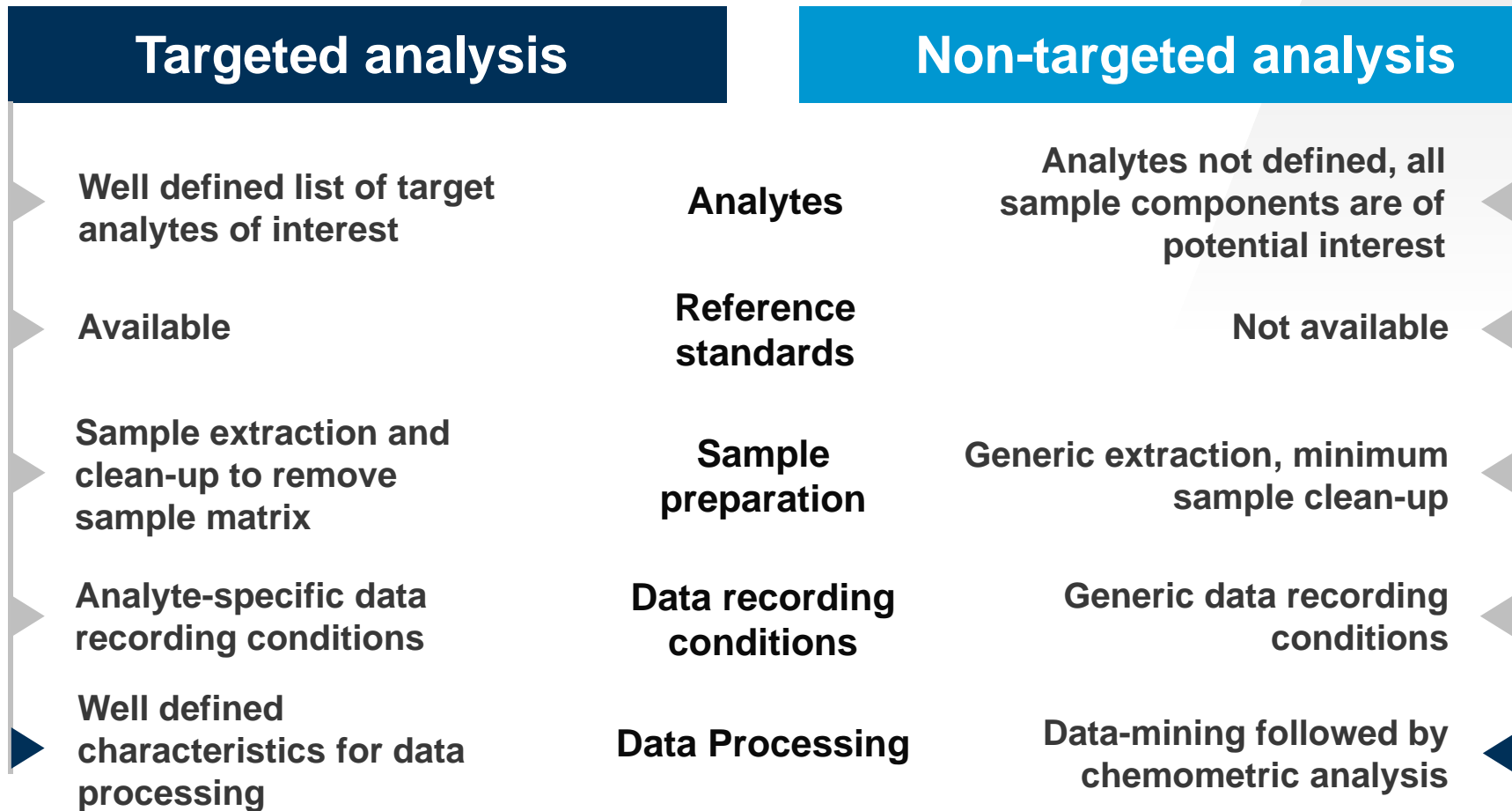
Targeted and Non-Targeted Testing

TARGETED VS. NON-TARGETED



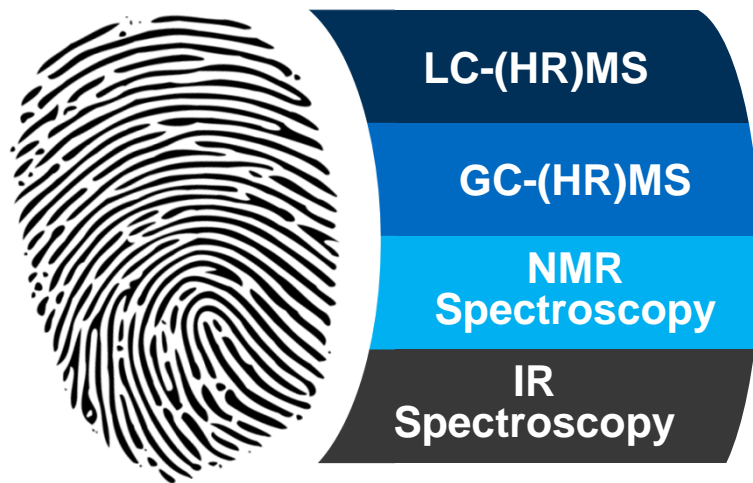
Targeted and Non-Targeted Testing

TARGETED VS. NON-TARGETED



Non-Targeted Testing

ANALYTICAL PLATFORMS



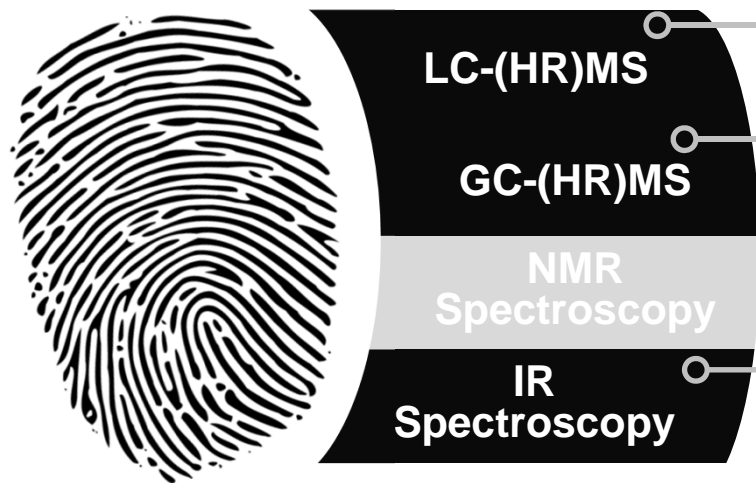
Chemical 'fingerprint'
of the sample

Gaining comprehensive insight into the composition of the sample is a challenging task

Multiple techniques are usually required to capture (food) sample fingerprint

Non-Targeted Testing

ANALYTICAL PLATFORMS CFS CAPABILITIES



Chemical 'fingerprint'
of the sample



Ultimate 3000



Q Exactive Plus



Agilent 7980 GC
7000C QQQ



PerkinElmer Frontier IR

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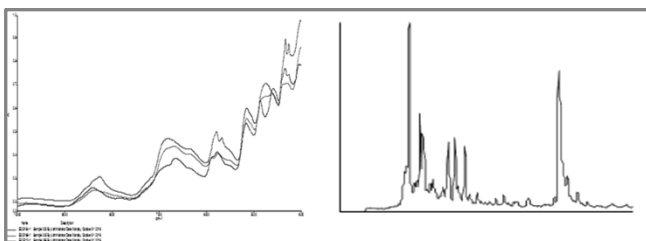
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Non-Targeted Testing

WORKFLOW

I. RECORDING OF SAMPLE FINGERPRINTS

- ▶ Relevant sample set
- ▶ Sample preparation
- ▶ Quality of the data
- ▶ Reproducible measurements



IV. IDENTIFICATION OF FEATURES OF INTEREST

- ▶ HR MS/MS and NMR data
- ▶ Spectral databases & interpretation software
- ▶ Unequivocal identification based on analysis of reference standard



Non-Targeted Testing

APPLICATIONS

- ▶ Screening for emerging contaminants, residues and packaging migrants
- ▶ Detection of unexpected adulterants and classification model-based authenticity assessment
- ▶ Discovery of quality markers and active compounds
- ▶ Monitoring of chemical changes associated with food processing
- ▶ And other...

Non-Targeted Testing

EXAMPLE APPLICATION

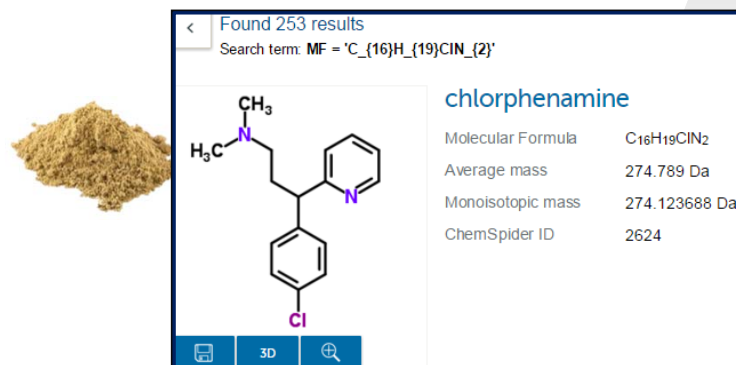
Quality control of batches of botanical ingredient using LC-HRMS fingerprinting

Recording of LC-HRMS fingerprints

Data-mining and chemometric analysis to highlight differences between past and new batches

Identification of unknown component based on chromatographic and spectral characteristics

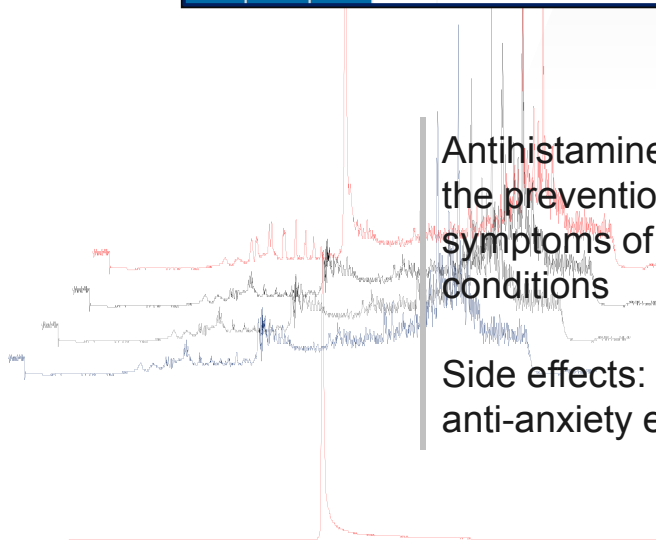
Identity confirmation based on analysis of reference standard



Found 253 results
Search term: MF = 'C₁₆H₁₉ClN₂'

chlorphenamine

Molecular Formula	C ₁₆ H ₁₉ ClN ₂
Average mass	274.789 Da
Monoisotopic mass	274.123688 Da
ChemSpider ID	2624



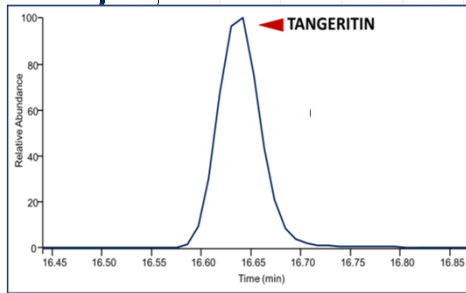
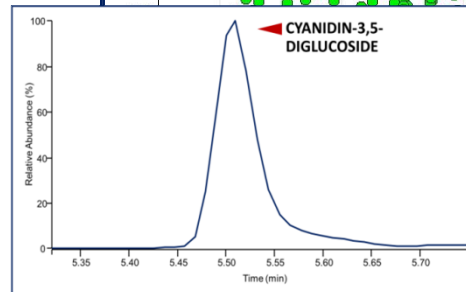
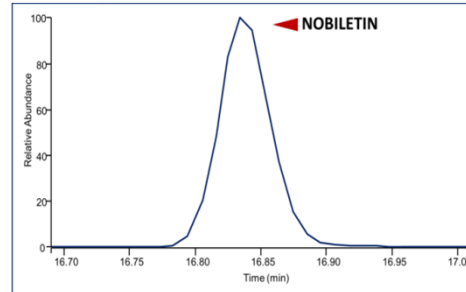
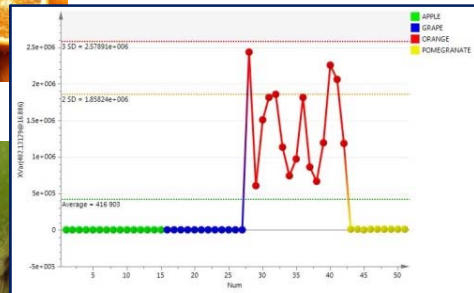
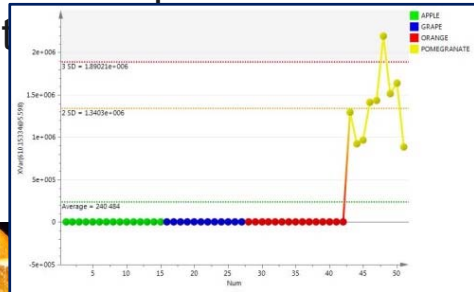
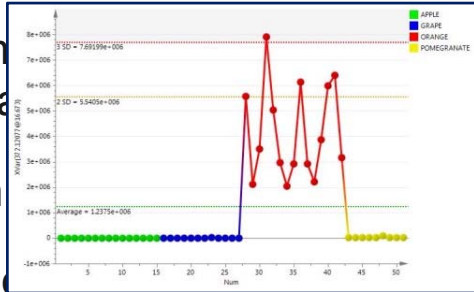
Antihistamine drug used in the prevention of the symptoms of allergic conditions

Side effects: drowsiness and anti-anxiety effect

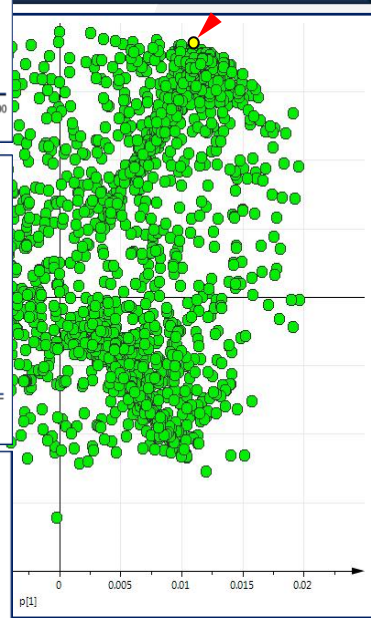
Non-Targeted Testing

EXAMPLE APPLICATION

Economical
 adulteration
 Dilution
 Extensive
 juice with



Analysis based on LC-HRMS
 of fruit juice samples
 (mass plot)



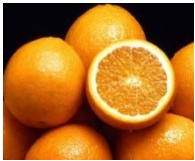
Non-Targeted Testing

EXAMPLE APPLICATION

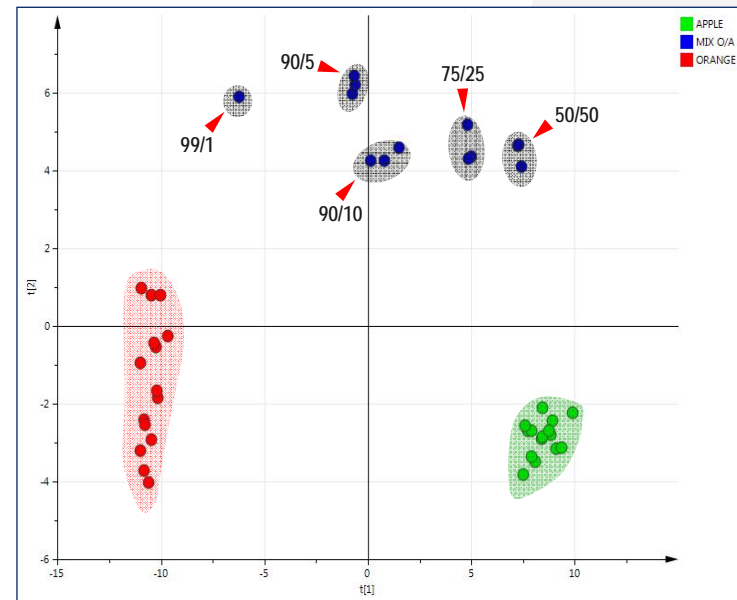
Economically motivated adulteration of fruit juices

Dilution with water

Extension of expensive juice with cheaper juice



Partial least square – discriminant analysis model for orange juice extension with apple juice (scores plot)



Summary

- ▶ Covance Food Solutions offer a wide range of chemical testing that helps to ensure your product is safe and regulation compliant
- ▶ Streamlined (multi-analyte) methods using mass spectrometry and hyphenated techniques are required
- ▶ Continuous innovation and search for new ways to improve quality of results, reduce turn-around times and minimize costs
- ▶ Non-targeted analysis opens door to new applications that can find unexpected contaminants and adulterants



Thank You for Your Attention !

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www.covance.com/foodsolutions