

1 **Raman spectroscopy for quantification of residual calcium and total ash in**
2 **mechanically deboned chicken meat**

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17 ash, calcium

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27 **Abstract**

28 According to European food safety authorities, one of the major control parameters for
29 mechanically separated meat is calcium content, which is an indicator of residual bone.
30 Residual bone in mechanically separated meat can also be measured as a total ash content.
31 Despite the need to measure both ash and/or calcium content of mechanically separated meat,
32 there is no rapid analytical technique that can be used in an industrial environment. In the
33 current study, we are presenting the first application of Raman spectroscopy as a rapid tool for
34 estimating calcium and ash contents in bone and meat mixtures from mechanical deboning of
35 chicken meat. Raman-based partial least squares regression models were developed for
36 prediction of both ash and calcium content in 79 samples gathered from four different
37 production days. Two different data pre-processing methods, i.e., polynomial background
38 fitting and extended multiplicative scattering correction with polynomial extension, were
39 applied to the raw Raman data and the prediction models were compared. The prediction model
40 based on EMSC treated data afforded the lowest root mean square error of cross-validation
41 ($RMSECV = 0.333$ g/100 g for calcium and $RMSECV = 0.634$ g/100 g for ash) and the highest
42 coefficient of determination ($R^2 = 0.775$ for calcium and $R^2 = 0.894$ for ash).

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50 **1. Introduction**

51 Mechanical deboning is an industrial processing technology used for optimal recovery of
52 protein rich meat mince from animal carcasses (Field, 1981; Froning, 1981). This process
53 involves mechanical grinding of the carcasses to form a meat and bone slurry, followed by
54 passing the mixture through a fine screen or slotted surface to separate the meat from the bone-
55 rich residue (Froning, 1981). Mechanical deboning is vastly practiced in the poultry processing
56 industry for separating edible mince from carcasses that have already been through a standard
57 filleting process. Mechanically deboned chicken meat (MDCM) is being used in several food
58 products, e. g., sausages, to increase nutritional and sensory attributes (Mielnik, Aaby, Rolfsen,
59 Ellekjær, & Nilsson, 2002; Song et al., 2014). In addition, both MDCM and the bone rich
60 residual of the separation process, i.e., mechanical deboning residue (MDR), have been used as
61 raw materials for enzymatic protein hydrolysis (Fonkwe & Singh, 1996; Sun, Zhao, Cui, Zhao,
62 & Yang, 2010). Enzymatic hydrolysis of MDCM and MDR have been shown to provide high
63 quality protein hydrolysates that can be used in food and feed formulation (Rossi, Flôres, Heck,
64 & Ayub, 2009). Residual bone content, typically measured as percentage ash or percentage
65 calcium, is a regulated parameter related to quality of mechanically separated meat (EFSA,
66 2013). Ash content of MDR and MDCM has also been shown to be a crucial factor for the
67 protein yield of an enzymatic hydrolysis process based on these raw materials (Wubshet et al.,
68 2018).

69 Depending on the process settings and carcass composition, fine granules of bone could be
70 introduced to mechanically separated meat (MSM). Therefore, bone content of MSM is usually
71 controlled by setting calcium or ash limits (Field, 2000). According to the European food safety
72 authority (EFSA), determination of bone (or calcium) content in MSM can also be used to
73 control the yield of the mechanical separation process (EFSA, 2013). Moreover, EFSA

74 identified calcium content as the only appropriate chemical parameter which can be used to
75 distinguish MSM from non-MSM products (EFSA, 2013).

76 The currently practiced analytical procedures for determination of calcium in mechanically
77 separated meat are based on atomic absorption spectrophotometry, inductively coupled plasma-
78 optic emission spectrometry and standard titration (Germes & Steunenbergh, 1978; Grunden &
79 Macneil, 1973; Tasić et al., 2017). Determination of ash content in such matrices is performed
80 based on a gravimetric measurement after complete ignition of the organic matters. All of the
81 above methods are time consuming and are typically performed offline on analytical scale
82 samples (in the order of few grams). Therefore, the existing methods cannot be directly used
83 to control calcium and ash content in a large scale industrial production. Industrial deboning
84 processes in EU member states are typically performed by setting the separation pressures
85 below 100 bar for the production of low pressure MSM and up to 400 bar for production of
86 high pressure MSM (EFSA, 2013). However, without a process control tool, such arbitrary
87 settings of the separation force cannot always guarantee neither a permissible level of calcium
88 nor an optimal yield. Therefore, an analytical tool that allows the rapid measurement of calcium
89 or ash levels in meat and bone mixtures is vital for quality control and yield optimization.

90 One of the advanced and attractive technologies for detection and characterization of bone in
91 complex mixtures is Raman spectroscopy. Raman spectroscopy has been extensively used in
92 medical research as a diagnostic tool for qualitative characterization of bone (Mandair &
93 Morris, 2015; Morris & Mandair, 2011). This technique has been shown to provide an excellent
94 insight into both the bone minerals as well as the bone matrix. The sensitivity of Raman
95 spectroscopy for bone minerals, containing carbonated hydroxyapatite as a primary constituent,
96 is due to the vibrational shifts of the phosphate and carbonate groups. The intensity of these two
97 bands is correlated to calcium, a metal that constitutes 60% of total minerals in bone and mainly
98 exists as $\text{Ca}_5(\text{PO}_4)_3(\text{OH})$. Despite this apparent sensitivity, Raman spectroscopy, has not been

99 used to quantitatively predict parameters related to bone content, i.e., ash and calcium. In the
100 current study we have developed a partial least squares regression (PLSR) model for prediction
101 of both calcium and ash in bone and meat mixtures from mechanical deboning of chicken meat.

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118 2. Materials and Methods

119 2.1. Sample materials

120 All sample materials used in the current study were collected from a Norwegian poultry
121 processing plant (Nortura, Hærland, Norway). MDCM and MDR of freshly slaughtered fowls
122 were collected on four different days. The force of mechanical separation on all the four days
123 was set to yield 50 % (v/v) meat fraction from a given raw material. In order to obtain relevant
124 variation of bone content, a series of MDCM and MDR mixtures were prepared by varying the
125 ratios of the two. A total of 79 samples were prepared from the four different production dates.

126 2.2. Reference measurements (percentage calcium, ash and bone)

127 All sample materials were homogenized using a food processor prior to reference measurement.
128 Calcium measurements were performed according to NS-EN ISO 17294-2 (ISO, 2016). In
129 short, approximately 1 g of sample was weighed and incinerated in a muffle furnace at 550°C.
130 The ash was then mixed with HCl and boiled. The mixture was filtered and diluted prior to
131 analysis by inductively coupled plasma mass spectrometry (ICP-MS). The ash measurements
132 were performed according to the NMKL 173 2nd edition (2005) with slight modification
133 (NMKL, 2005). Approximately 5 g of sample was weighed in a porcelain dish and placed in a
134 muffle furnace at room temperature. The furnace was turned on and the samples were
135 incinerated for 16-18 hours at $550^{\circ}\text{C} \pm 25^{\circ}\text{C}$ and then cooled in a desiccator before they were
136 weighed.

137 2.3. Raman spectroscopy

138 For the Raman measurements, approximately 500 g of each sample were arranged in aluminum
139 box with dimensions 3 cm × 16 cm × 20 cm (height × length × width). The measurements were
140 carried out using a RamanRXN2™ Hybrid system equipped with a non-contact PhAT-probe
141 (Kaiser Optical Systems, Inc., Ann Arbor, MI). The excitation wavelength was 785 nm with a
142 spot size of 6 mm at 25 cm working distance. Raman spectra were collected in a range from

175 to 1875 cm^{-1} with an accumulation time of 15 sec \times 4. The samples were moved manually in a zigzag pattern under the laser beam to secure representative sampling (Wubshet et al., 2018). Samples from production day 1 and day 2 were measured on the same day, whereas samples from production day 3 and 4 were measured a week later.

2.4.Pre-processing

Two different preprocessing methods, i.e., polynomial background correction and extended multiplicative signal correction (EMSC) with polynomial extension (Afseth & Kohler, 2012; Liland, Kohler, & Afseth, 2016) , were used. The EMSC model used in this study was based on the methodology described in the tutorial by Afseth and Kohler (Afseth & Kohler, 2012). In short, the spectra were trimmed into a range 650 cm^{-1} to 1775 cm^{-1} and the EMSC corrected spectra were calculated using the following formula:

$$A_{corr}(\tilde{\nu}) = \frac{A(\tilde{\nu}) - a - d_1\tilde{\nu} - d_2\tilde{\nu}^2 - \dots - d_n\tilde{\nu}^n}{b}$$

where $A_{corr}(\tilde{\nu})$ is the EMSC corrected version of the Raman scattering intensity at wavenumber ν and $A(\tilde{\nu})$ is the Raman scattering intensity at wavenumber ν . $\tilde{\nu}^j$ are polynomials of wavenumbers ν with the corresponding constants d_j . a and b are, respectively, the offset and a multiplicative constant. The mean spectrum of all the 79 spectra was subjected to polynomial baseline correction (forth order) and used as a reference in the EMSC correction.

For the polynomial background correction, an automated method originally developed by Lieber & Mahadevan-Jansen was used (Lieber & Mahadevan-Jansen, 2003). Similar to the EMSC procedure the spectra were trimmed into a range from 650 cm^{-1} to 1775 cm^{-1} . The trimmed spectra were then subjected to an iterative procedure where the baseline of each spectrum was estimated through successive polynomial fittings. The maximum number of iteration was set to 1000 and the repetition was stopped when the difference between the baseline and the fitted polynomial is sufficiently small (as decided by a convergence criterion).

167 For this procedure a polynomial degree of 4 was used. Finally, the fitted baseline was subtracted
168 from the raw spectrum to afford the baseline corrected spectrum. In addition, to the corrected
169 spectra the fitted polynomial baseline was also extracted from every spectrum and used in the
170 statistical analysis. Both the EMSC correction the polynomial background correction were
171 performed using in-house scripts automated from MATLAB software (R2013b, The
172 MathWorks, Inc., Natick, MA, USA).

173 *2.5. Statistical analysis*

174 In order to study the overall variation in the dataset, principal component analysis (PCA) was
175 performed on the EMSC corrected Raman spectra. The spectral range used for the PCA was
176 from 650 cm^{-1} to 1775 cm^{-1} . A full cross-validation of the PCA was performed by leaving one
177 of the spectra out at a time. A multivariate regression model, using PLSR, was developed to
178 predict the content of calcium and ash using Raman spectra of 79 samples from a mechanical
179 chicken deboning process. The optimal number of PLSR factors was determined by the
180 contiguous-block-out cross-validation method, where a block samples from one of the four
181 sampling days were held out at a time. The developed prediction models were evaluated using
182 root mean square error of cross-validation (RMSECV) and the coefficient of determination (R^2)
183 between the reference and predicted values. Four regression models were developed using the
184 raw spectra, the EMSC-corrected spectra, the spectra after polynomial background correction
185 and the fluorescence background extracted using the polynomial background correction
186 algorithm, respectively. Both PCA and PLSR were performed using The Unscrambler® X
187 v10.3 (CAMO Software AS, Oslo, Norway).

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191 3. Results and Discussion

192 3.1. Ash and calcium content

193 Ash and calcium content of a total of 79 samples, obtained from mechanical separation of
194 chicken meat, were studied using Raman spectroscopy and multivariate statistics. By evaluating
195 the reference measurements, a positive correlation ($R^2 = 0.757$) was observed between calcium
196 and ash content of the samples (Figure 1). This was expected as the calcium to ash ratio in
197 broilers is constant at approximately 37% (Norris, Kratzer, Lin, Hellewell, & Beljan, 1972).
198 However, a small variation may occur due to anatomical structure of different breeds and
199 feeding regimens (Field, 2000). For broilers the amount of fresh bone can be calculated from
200 percentage calcium using a conversion factor of 5 (Field, 2000). Hence, both ash and calcium
201 content have been used as a measure of bone content in matrices such as mechanically deboned
202 meat (Field, 2000).

203 3.2. Raman spectral profiling

204 Raw, polynomial baseline corrected and EMSC corrected spectra and the extracted polynomial
205 baseline of all the 79 samples are presented in Figure 2. The spectra, colored according to the
206 % calcium levels of each sample, showed two important trends. The first one was an increase
207 in fluorescence background for each sample with an increase in % calcium level (Figure 2A,
208 2C). This was apparent from the fluorescent bone matrices as well as the connective tissues
209 associated with residuals of the mechanical deboning. Fluorescence background is a well-
210 known challenge in Raman studies of bone tissue and, in some cases, requires special
211 acquisition procedures such as photo-bleaching to avoid this competing phenomenon (Golcuk
212 et al., 2006). In the present study, in order to subtract the background associated with
213 fluorescence, two different pre-processing methods (i. e., a standard polynomial fit and EMSC
214 with polynomial extension) were used. In addition to the fluorescence-associated baseline

215 correction the EMSC approach also involves a normalization step to remove multiplicative
216 effects due to, for example, difference in laser focusing.

217 The second important systematic trend correlating with the % calcium level was the intensity
218 of the phosphate band ($\nu_1\text{PO}_4^{3-}$) at 960 cm^{-1} . This correlation was apparent, since calcium is a
219 major bone mineral and exists mainly as a phosphate salt (i.e., hydroxyapatite, $\text{Ca}_5(\text{PO}_4)_3(\text{OH})$).
220 While $\nu_1\text{PO}_4^{3-}$ is the widely used mineral band, the carbonate band at 1070 cm^{-1} ($\nu_1\text{CO}_3^{2-}$) and
221 a component of a phosphate band at 1076 cm^{-1} ($\nu_3\text{PO}_4^{3-}$) are also characteristic fingerprints of
222 bone mineral (Mandair & Morris, 2015). In this study, these bands were observed highly
223 overlapping with the $\nu(\text{C-O})$ and $\nu(\text{C-C})$. In addition to the mineral bands, EMSC corrected
224 Raman spectra of all samples showed predominant bands origination mainly from the fat
225 component of the raw materials. Previous studies have shown that fat content of MDM and
226 MDR can be as high as 27.3 and 16.9 percent, respectively (Wubshet et al., 2018). The less
227 pronounced bands from the protein, such as amide I and III, are overlapping with the vibrational
228 shifts of the fatty acids. Tentative assignments of the major bands presented in Figure 2D was
229 based on previous Raman studies on chicken meat and bone minerals (Mo, Zheng, & Huang,
230 2010).

231 *3.3. Principal component analysis*

232 In order to study the most important spectral variations, potential outliers and systematic
233 artifacts in the sample set, PCA was performed on the EMSC corrected Raman spectra. The
234 first three principal components (PCs) explained 89% of the total variation in the data set. The
235 first principal component (PC-1), explaining 72% of the variation, is related to the bone content
236 of the sample. This was deduced from the strong correlation of the score values in PC-1 against
237 percentage ash and calcium values of individual samples (Figure 3C and 3D). The loading plot
238 of PC-1 revealed that the phosphate band ($\nu_1\text{PO}_4^{3-}$) at approximately 960 cm^{-1} was the most
239 important variable for the observed variation in this PC (Figure 4A).

240 The second and third principal component (PC-2 and PC-3), collectively explaining 17% of the
241 total variation, highlights differences between the samples collected on the four different
242 production days. The major bands observed in loading plot for PC-2 were C-C stretching (1062
243 cm^{-1} and 1129 cm^{-1}), C-C bending and twisting (1296 cm^{-1}) and C=C stretching (1659 cm^{-1}).
244 These bands have previously been associated with fat content and degree of unsaturation of
245 fatty acids (Lee et al., 2018). Hence, the observed classification along PC-2 could be due to
246 variations in fat composition of the different broiler flocks processed on the different sampling
247 days. Factors such as different feeding regimens have previously been reported to result in
248 differences in fatty acid composition of different flocks of fowls (Khaled, John, Robert,
249 Beverly, & Robert, 2018). The classification observed in PC-3 was consistent with the two
250 different measurement days. Raman measurements of samples from day 1 and 2 were
251 performed on a different day than samples from day 3 and 4. The observed clear distinction
252 between the two measurement days is most likely due to different experimental conditions, e.g.,
253 the atmospheric and optical variation, as proven by the sharp peaks in the loading plot (Figure
254 4C).

255 *3.4. Partial least square regression*

256 PLSR models were developed for prediction of ash and calcium content of the samples using
257 the raw spectra, the polynomial baseline corrected spectra, the EMSC corrected spectra, and the
258 extracted polynomial baseline. The number of latent components, coefficients of determination
259 (R^2) and root mean square error of predictions (RMSECV) are given in Table 1. Of the four
260 data sets, the EMSC corrected set afforded a prediction model with a higher correlation
261 coefficient ($R^2 = 0.894$ for calcium and $R^2 = 0.775$ for ash) and lower prediction error
262 (RMSECV = 0.634 for calcium and RMSECV = 0.333 for ash). This is consistent with previous
263 studies, which have shown improved prediction models with EMSC corrected Raman spectra
264 compared to other conventional pre-processing methods (Liland et al., 2016). The polynomial

265 baseline corrected spectra also gave an improved model compared to the raw Raman spectra
266 for prediction of both % ash ($R^2 = 0.863$; RMSECV = 0.779) and % calcium ($R^2 = 0.759$;
267 RMSECV = 0.348). The similarity between prediction models obtained from EMSC-corrected
268 and baseline-corrected spectra, respectively, indicate that the normalization procedure included
269 in the former preprocessing step is not crucial for the model. This is most likely related to the
270 fact that the Raman probe used in the study, i.e. the non-contact PhAT-probe, provides a large
271 laser spot-size and high focal volume. This means that there are less spectrum-to-spectrum
272 intensity variations related to focusing differences, and thus less need for a standard
273 normalization approach.

274 One of the interesting observations was the performance of the model based on the extracted
275 polynomial baselines. Despite appearing as a general baseline offset, the extracted fluorescence
276 baseline showed a reasonable correlation with both % ash ($R^2 = 0.851$) and % calcium ($R^2 =$
277 0.732). The PLSR model based on this data set was also comparable with the one obtained from
278 the raw Raman data. This was interpreted to be a result of the correlation between fluorescent
279 fresh bone matrices and the bone minerals (i.e., measured as ash and calcium in this study).
280 Therefore, the observed prediction performance for bone minerals are based on this indirect
281 correlation with the fluorescent bone matrices. However, since other components, such as
282 connective tissues can contribute to variation in the fluorescence background, the application
283 of such model based approach on an indirect correlation can be highly uncertain. The regression
284 coefficients of all the models based on EMSC and polynomial baseline corrected Raman spectra
285 are presented in Figure 5. As expected, the phosphate band at 960 cm^{-1} was observed as the
286 major variable for the models based on the polynomial baseline corrected and EMSC corrected
287 datasets.

288 Overall, we have demonstrated the potential of Raman spectroscopy as a rapid tool for
289 estimation of ash and calcium in meat and bone mixtures from mechanical deboning of chicken

290 meat. In contrast to the existing methods for measuring calcium content, e.g. titration, the
291 present strategy is rapid and requires minimal or no sample pre-treatments. The titration based
292 method presented by Tasić *et al.* (2017) for determination of calcium content in mechanically
293 separated meat requires digestion of sample materials in a solution of hydrochloric acid prior
294 to the titrimetric determinations (Tasić *et al.*, 2017). Another significant advantage of the
295 presented method is the ability to obtain representative sampling. The amount of sample used
296 for analysis of calcium based on methods such as, atomic absorption spectrometry, is typically
297 10 mg or less (Grunden & Macneil, 1973). This poses a significant challenge as measurements
298 on such a small amount of sample from inhomogeneous mixtures of bone and mince can be
299 uncertain due to lack of representative sampling. In contrast to this, the Raman setup presented
300 here can probe a larger volume of a sample by contentiously illuminating and acquiring data
301 while moving the sample under a fixed probe. This is a very important advantage, especially,
302 when considering the volume of production from an industrial mechanical deboning process.

303 **4. Conclusions**

304 The present work reports application of Raman spectroscopy for estimation of calcium and ash
305 content in bone and meat mixtures from mechanical deboning of chicken. Multivariate
306 calibration models were developed for prediction of ash and calcium contents in samples
307 gathered from a Norwegian poultry processing plant. Two preprocessing strategies, i.e.
308 polynomial background correction and EMSC with polynomial extension, were evaluated
309 before developing Raman-based PLSR models for prediction of % ash and % calcium. EMSC
310 correction was shown to yield a model with highest R^2 and lowest prediction error. To the
311 authors' knowledge, the presented work is the first application of Raman spectroscopy for
312 quantitative estimation of bone minerals in complex mixtures from mechanical deboning of
313 meat. Therefore, this technique holds a promising potential as industrially feasible on- or at-
314 line tool for controlling quality of mechanically deboned chicken meat or similar food matrices.

315 Further work in expanding the calibration data set as well as optimizing the data acquisition
316 setup are required in order to develop a robust prediction models that can be used in an industrial
317 process control.

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425 **Table captions**

426 Table 1. PLR results for prediction of % ash and % calcium from Raman spectra. The presented
427 four different models were developed based on the raw spectra, polynomial baseline corrected
428 spectra, EMSC corrected spectra and the extracted polynomial baseline.

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445 **Figure captions**

446 Figure 1. Correlation of % ash and % calcium values for 79 samples from mechanical deboning
447 of chicken.

448 Figure 2. Raw (A), polynomial baseline corrected (B) and EMSC-corrected (D) Raman spectra
449 of the 79 samples from mechanical deboning of chicken. The baseline extracted during the
450 polynomial baseline correction are presented in sub-figure C. All spectra are color-weighted
451 according the % calcium. Assignment of the major bands are shown in sub-figure D.

452 Figure 3. Score plots (PC-1 vs PC-2 (A) and PC-2 vs PC-3 (B)) from principal component
453 analysis of the EMSC-corrected Raman data obtained for the 79 samples from mechanical
454 deboning of chicken. Correlation of score values in PC-1 with % calcium and % ash values is
455 presented in sub-plot C and D, respectively.

456 Figure 4. Loading plots (PC-1 (A), PC-2 (B) and PC-3 (C)) from principal component analysis
457 of the EMSC corrected Raman data obtained for the 79 samples from mechanical deboning of
458 chicken.

459 Figure 5. Regression coefficient plots of the PLSR models based on EMSC corrected (A) and
460 polynomial base line corrected (B) Raman data of 79 samples from mechanical deboning of
461 chicken.

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467 **Tables**

468 Table 1.

Data set	PLSR model for % ash			PLSR model for % calcium		
	No. of components	Coefficient of determination (R^2)	RMSECV in g/100 g	No. of components	Coefficient of determination (R^2)	RMSECV in g/100 g
Raw data	3	0.872	0.806	3	0.734	0.459
Polynomial baseline corrected data	2	0.863	0.779	3	0.759	0.348
EMSC corrected data	2	0.894	0.634	3	0.775	0.333
Extracted polynomial baseline	4	0.851	1.065	4	0.732	0.577

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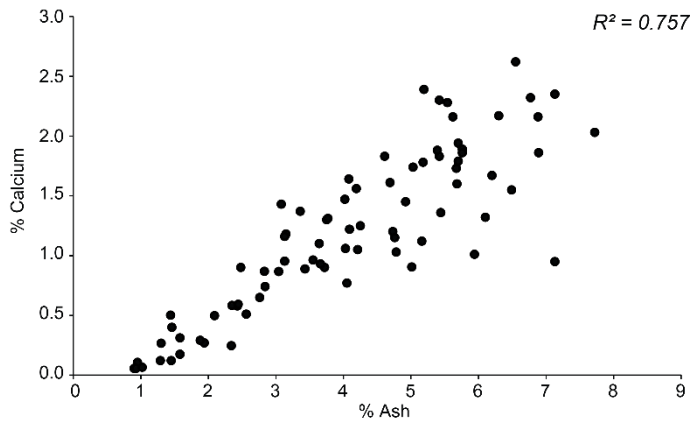
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484 **Figures**

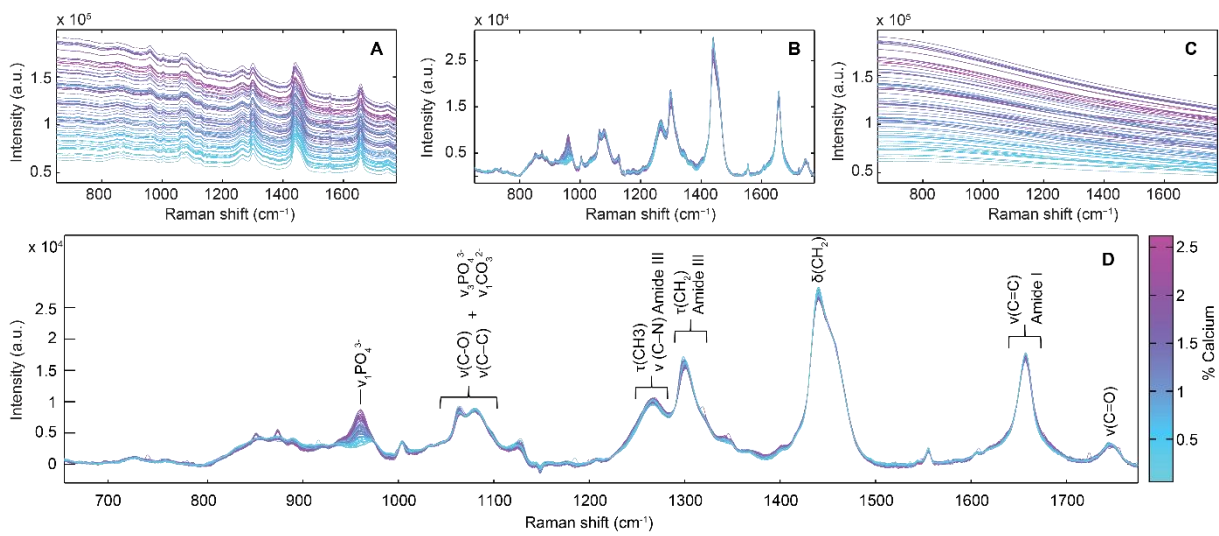


486 **Figure 1**

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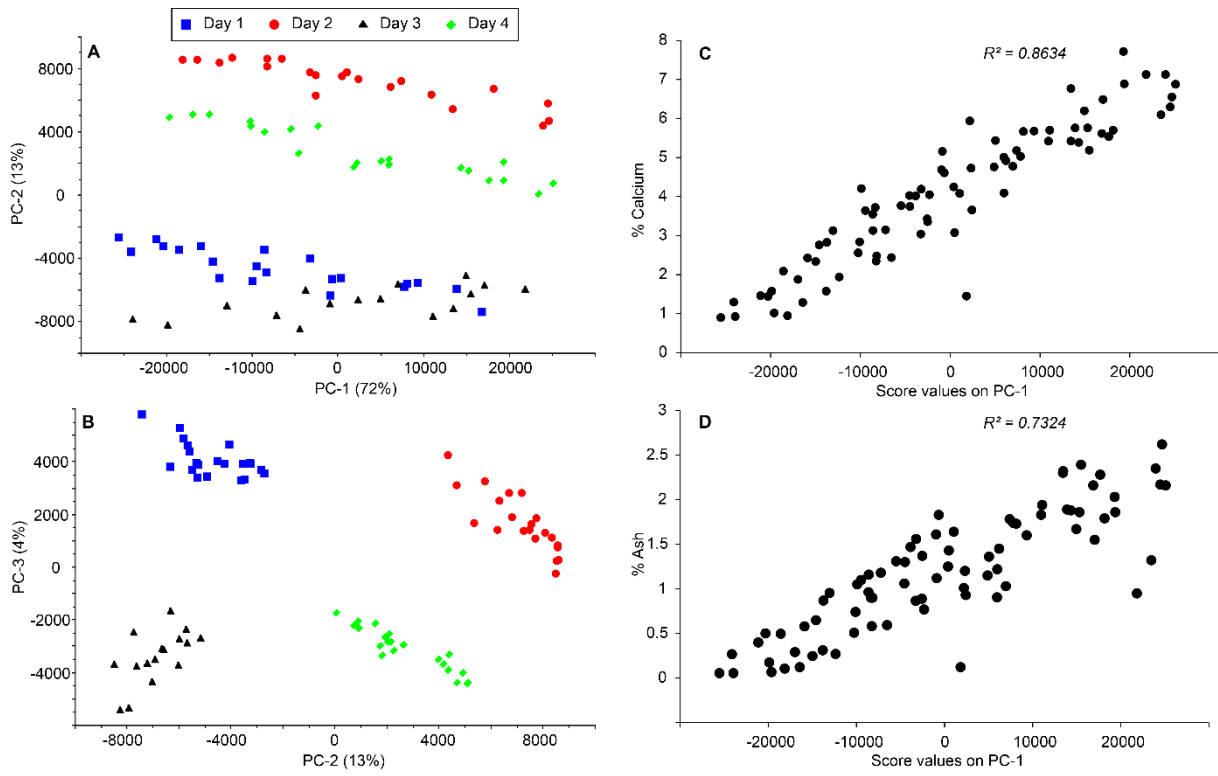
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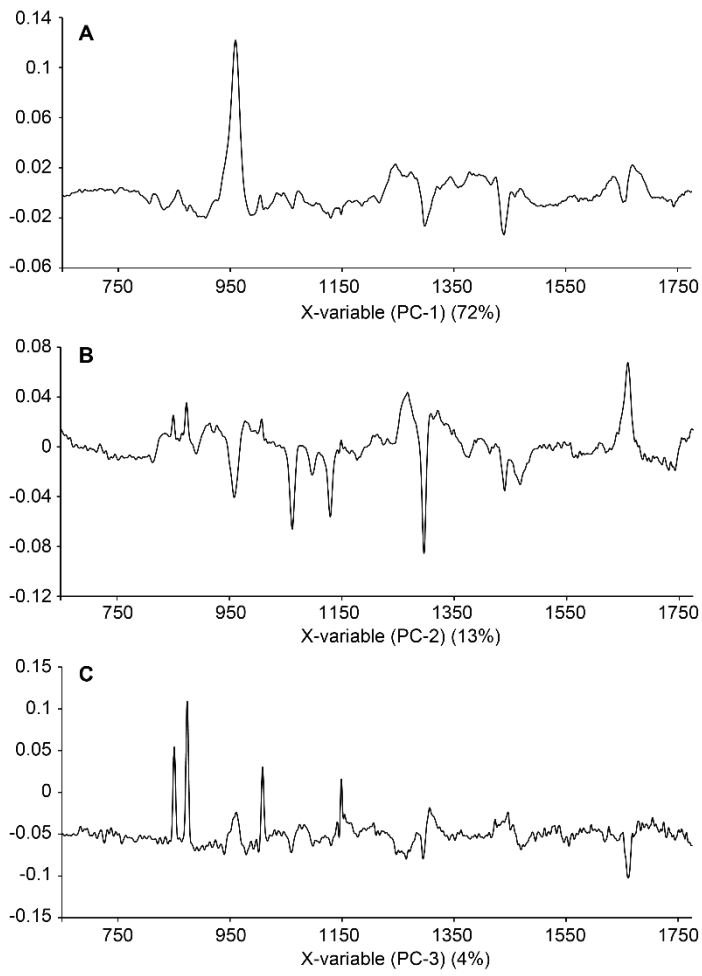
491 **Figure 2.**

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494 Figure 3.



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496 Figure 4.

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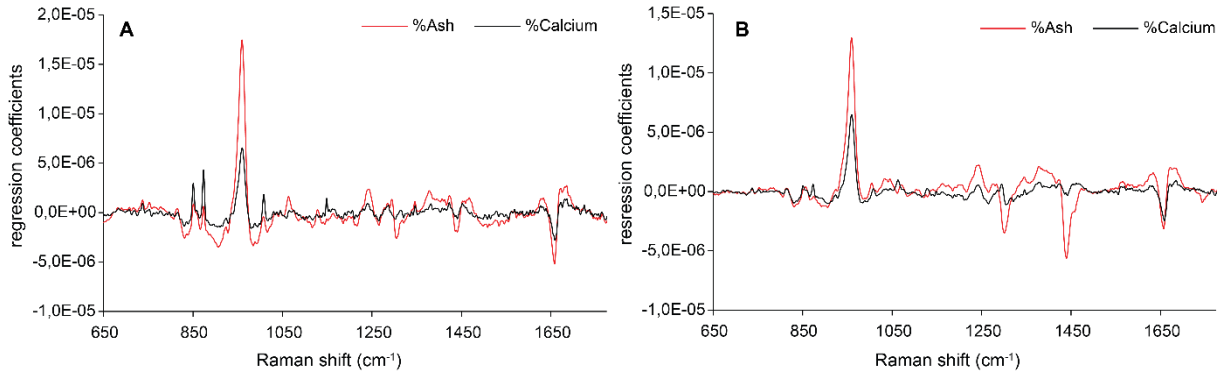
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509 Figure 5.

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