HIGH-THROUGHPUT CHROMATOGRAPHIC FINGERPRINTING OF EXTRA VIRGIN OLIVE OIL VOLATILES BY GC×GC-MS/FID AND **DIFFERENTIAL FLOW MODULATION**

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Aim and scope

Comprehensive two-dimensional gas chromatography combines the information power of detailed profiling and effective fingerprinting by producing samples unique 2D patterns helpful for discrimination and classification purposes. The possibility to routinely perform highly informative fingerprinting/profiling on large sample set is attractive, but requires analytical platforms with low operational costs, simpler laboratory management and robust and repeatable performances over time. This study explores the feasibility of transferring a fingerprinting method for Extra Virgin Olive oils (EVOOs) volatiles from a loop-type thermal modulated (TM) GC×GC-MS to a reverse-inject differential flow modulated (FM) platform. The principles of method translation are adopted to effectively transfer the application from TM to FM by preserving analytes elution order, ¹D resolution and 2D pattern coherence.

GCxGC principles and modulators

GC×GC separation multiplies the separation power of two chromatographic dimensions. The resulting 2D separation is a pattern of 2D peaks spread over a bidimensional space where the relative position is a function of the differential **retention** by each dimension.



ingle jet – two stage s rolled up in





EXPERIMENTAL – GCxGC-MS/FID platform





by GC Image[®] GC×G Edition Software Release 2.6 (GC Ima

Lincoln NE, USA)

Capillary columns

purged tees were

unions and non-

2D data were processed GC IMAGE



HS-SPME sampling conditions • Sampling: 100 mg of EVOO • Temperature: 40°C

> • Time: 60 min with the pre-loading of the internal standards (α/β -thujone and methyl-2-octynoate) • Vial volume: 20 mL • Fiber: DVB/CAR/PDMS; 50/30 μm; 1 cm Supelco

effects.

Bellefonte.

metallic glide.

Coex KT 2004 loop-type thermal modulator Optimode v2.0 - Cryogenic liquid nitrogen. www.zoex.com.

The "loop-type" thermal modulator operates by focusing sample components in a two-stage dynamics. A continuous stream of refrigerated nitrogen (cold jet) traps analytes eluting from the ¹D dimension column. Every few seconds (modulation period - typically 2-6s) an hot jet fires for a fixed time interval (typically 200-400 ms) diverting the cold stream and enabling the re-volatilization (release) of condensed analytes towards the ²D column. These operations are periodically repeated across all the chromatographic run. The modulator geometry and the capillary loop dimensions enable a very effective process by trapping and releasing analyte at least two-times before enter into the 2D.

Schematic representation of the differential flow modulation with "reverse fill/flush" dynamic in the loading and injection state. www.agilent.com

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A differential-flow modulator exploits the principles of valve-based multidimensional systems. The modulator plate, made by the Capillary Microfluidics Technology[™], hosts a collection channel (loop) connected, on one side of the plate, to the ¹D column and, on the other side, to a bleeding capillary. During the modulation, the effluent coming from the ¹D is collected (loading stage) into the loop while an auxiliary carrier is diverted by a solenoid valve toward the ²D column. This loading stage typically lasts for few seconds (2-6 s). During the injection stage, the auxiliary gas is diverted towards the Tee connection on the bottom of the plate flushing the loop and transferring analytes toward the ²D.



•Limited operational and hardware costs •Relative ease of use and simple maintenance

Additional costs for cryogenics

Result and discussion

Headspace linearity

The adoption of HS Solid Phase Microextraction with

multi-component fiber was optimized for time and

ditions and increase fingerprinting sensitivity.

Sample amounts below 100 mg avoided saturation

nperature to match for **headspace linearity**

Translation of chromatographic parameters





...by translating

Preserve the elution order Keep coherent elution pattern Keep original method **Resolution*** Exploit all **information dimensions** Compensate for reduced loading capacity **Speed-up** the analysis. (*If number of theoretical plates is preserved)



Chemical class distribution for the 135 known analytes detected by



sh operative flows (2D)

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			315,27 kPa 🔫	ສິ	258,02 kPa	•	11111111		
			3,375 min	യി	2,7264 min		6 - 6 - 7 - 7 		
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			141101			101011101110100			

✓ Analysis time reduced

the original method based on GC×GC-TOF MS and thermal modulation

Potent o Key aroma		
Compounds	Descriptor	
(E)-2-Hexenal	Green, fresh	
(Z)-2-Hexen-1-ol	Green, fresh	
Hexanal	Green, fatty	
(Z)-3-Hexenal	Green, fatty	
(E)-2-Heptenal	Green, fatty	
(E)-2-pentenal	Green, pungent	
(E)-3-Hexen-1-ol	Green, floral	
1-Penten-3-ol	Green, pungent	
(E,E)-2,4-Hexadienal	Green, sweet	
Pentanal	Fermented, fruity	
1-Pentanol	Fermented, pungent	
Hexyl acetate	Fruity, green	
3-Penten-2-one	Fruity, acetone	
1-Octen-3-ol	Earty, green	
(E,E)-2,4-Heptadienal	Fatty, green	
(E)-2-Nonenal	Fatty, green	
(E)-2-Octenal	Fatty, fresh	
Nonanal	Aldehydic, waxy	
Octanal	Aldehydic, waxy	

Distribution of some potent odorants ^[3] in Extra Virgin Olive Oils (EVOOs) as they are captured by with thermal and flow modulations (data are reported in in logarithmic scale).

The most abundant compounds contributing favourably to the aroma of EVOOs are the C5 and C6 aldehydes and alcohols, which relate to sweetness.

On the other hand the main factors that characterize offflavors are the C7-C12 aldehydes, alcohols and other volatile compounds with low odour thresholds, with the simultaneous low abundance of the C6 aldehydes, C6 alcohols and esters.



60 targeted compounds



Translation effectiveness

The effective translation of the fingerprinting method from Thermal (TM) to Differential Flow modulation (FM) does not impact on fingerprinting information potential

Original TM templates of reliable peaks (257 peaks) from EVOOs volatiles, when applied to 2D pattern obtained in translated conditions, achieve a 43% of positive matches. However, when targeted analytes are considered (i.e. known markers of EVOOs quality) the positive matches are higher (46%), while for potent odorant, both C5 and C6 aldehydes/alcohols and the off-flavor characteristics compounds the coverage is of about 80%.





Hydrocarbons nformative about the ripening stage of the olives





•	Reliable peaks (untargeted)	257	VS.	110		43 %
	Reliably identified targets	135	VS.	60		46 %
•	Key-aroma compounds	20	VS.	16		80 %

Conclusions

Experimental results on guided method translation, confirm that EVOOs volatiles fingerprinting is feasible by FM GC×GC by preserving 2D patterns information potential and providing mutually coherent sample clustering. The information potential of samples' fingerprints based on known markers is also partially preserved, despite the loss of sensitivity, and 16 over 20 key-aroma compounds are successfully detected.

References

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Acknowledgments





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