

Polycyclic Aromatic Hydrocarbon (PAH) evaluation in complex food matrix using Triple Quadrupole Gas Chromatography Mass Spectrometry (GC EI-MS/MS)

Diana Wong, Joan Stevens, Bruce Quimby, and Mike Szelewski
Agilent Technologies, Inc.
2850 Centerville Road, Wilmington Delaware
19808 USA

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Introduction

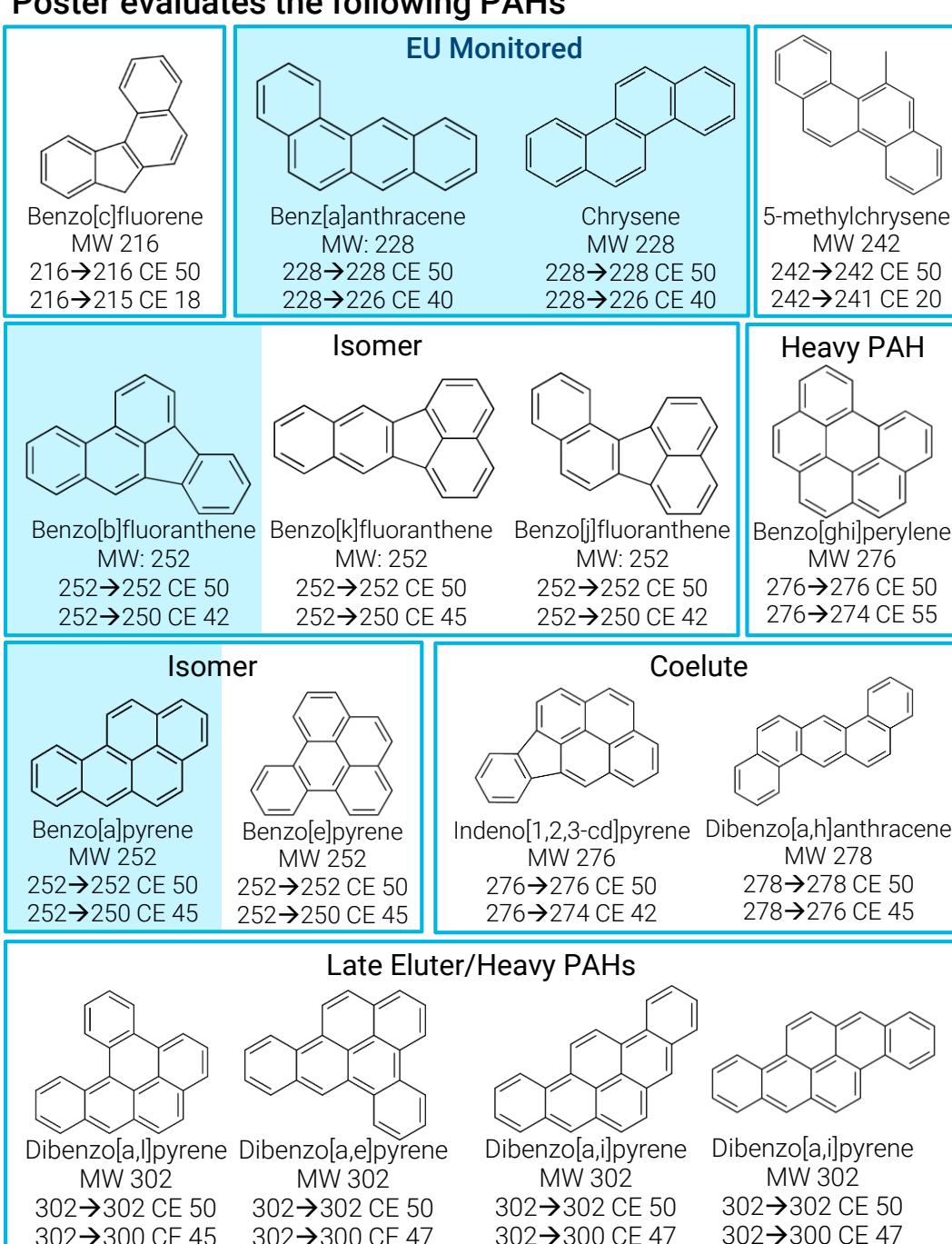
Polycyclic Aromatic Hydrocarbons (PAHs)

- Food contaminants consisting of fused aromatic rings with shared carbons that originate from preparation processes such as high temperature grilling of fatty matrix
- Persistent and bioaccumulate in the environment
- Highly monitored by the EU and US regulatory agencies as exposure is associated with health concerns

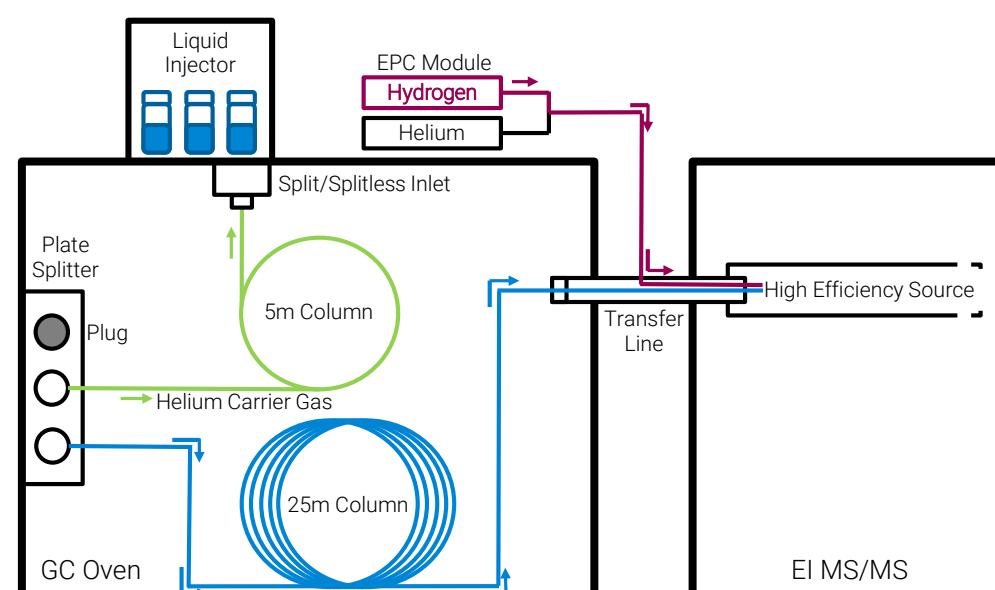
Sample Preparation for PAH Analysis in Fatty Foods

- Enhanced Matrix Removal-Lipid (EMR-Lipid) is a sorbent material that selectively removes major lipid classes from sample extract without removing the analyte of interest
- High lipid in food causes interference, matrix effects, and accumulate in the analytical flow path
- GC EI-MS/MS Analysis of PAHs**
- DB-EUPAH column separates isomeric and coeluting PAHs
- Self-Cleaning Ion Source (SCIS) prevents PAH deposition
- Backflush (BF) maintains column lifetime by removing heavy matrix interference between sample injections

Poster evaluates the following PAHs



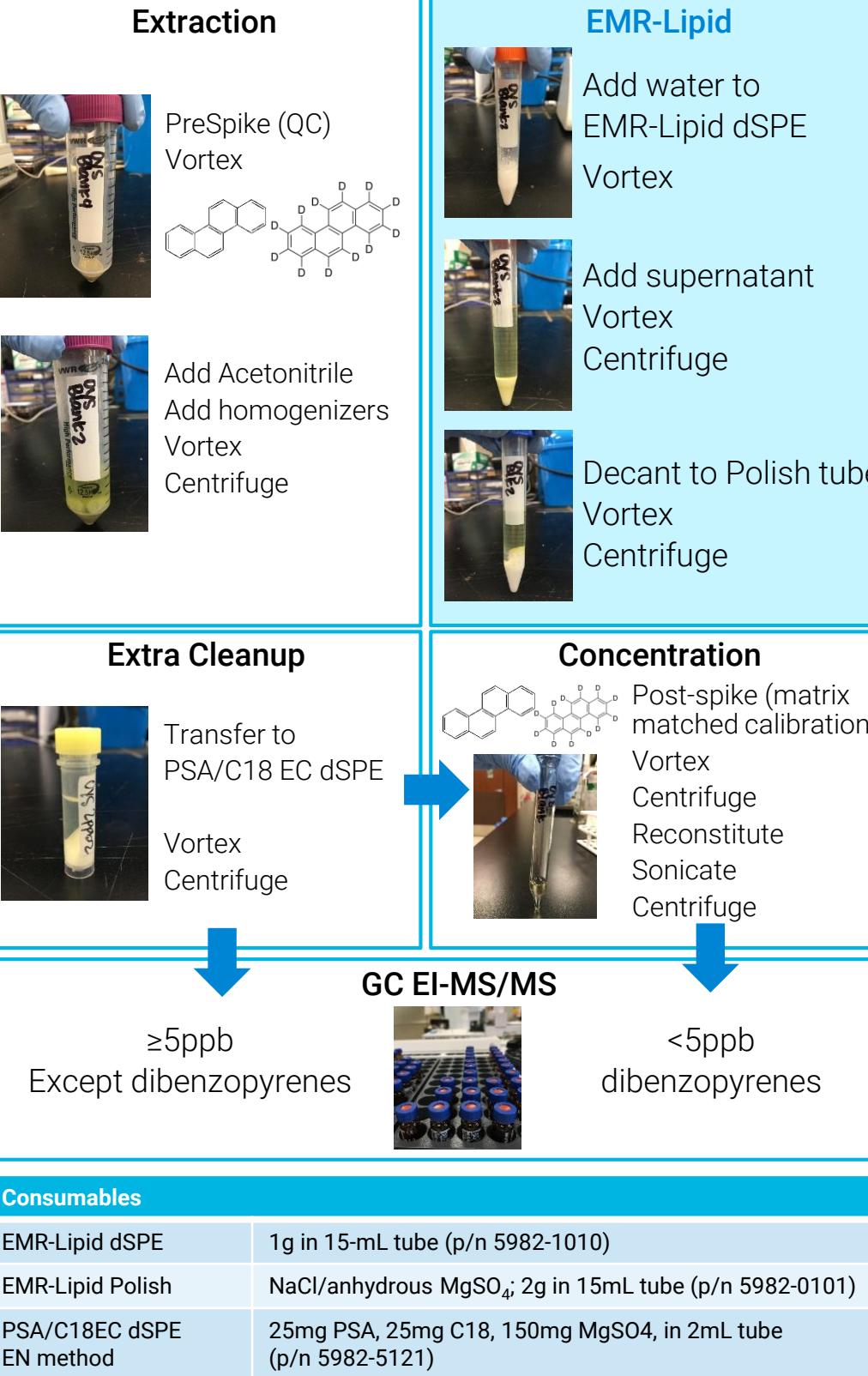
GC-EI-MS/MS Configuration



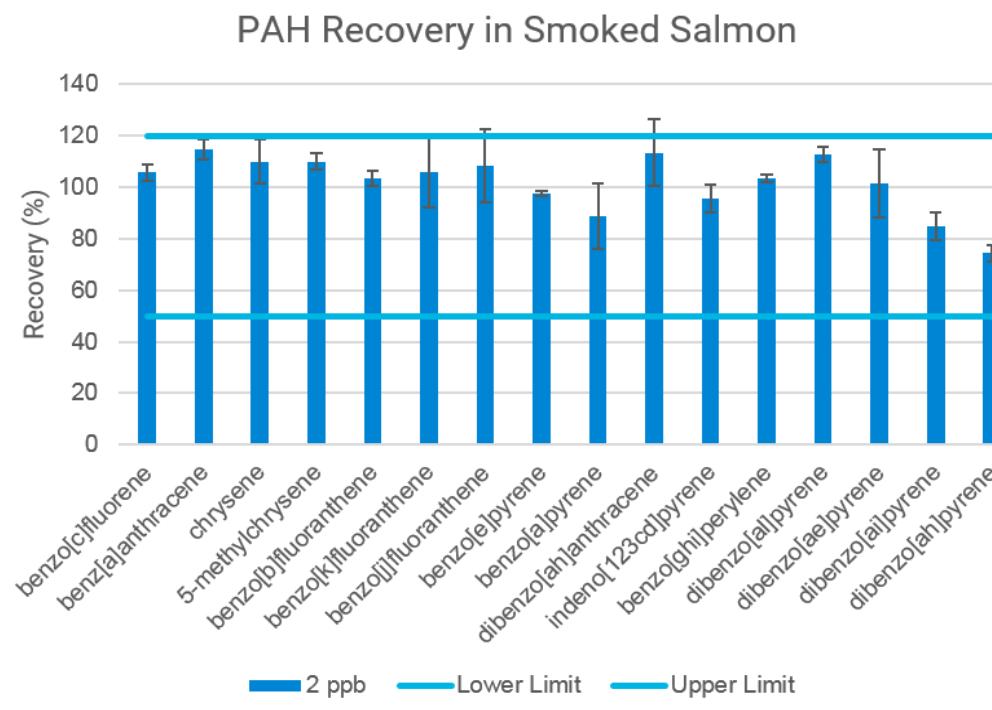
GC and MSD Parameters

GC EI-MS/MS	7890B GC Coupled with 7010 Triple Quad MSD
Inlet Mode	Pulsed Splitless at 20 psi for 0.9min at 320 °C
Injection Volume	0.5 to 2 μ L
Injection Liner	4-mm single tapered with glass wool, ultra inert (p/n 5190-2293)
Oven	60 °C (1 min), 25 °C/min to 200 °C, 8 °C/min to 335 °C (11 min)
Column	DB-EUPAH UI (p/n 122-9632), 30m x 250 μ m, 0.25 μ m
Column Setup	Inlet to Backflush EPC: 5m x 250 μ m, 0.25 μ m at 1.2 mL/min Backflush EPC to MSD: 25m x 250 μ m, 0.25 μ m at 1.5mL/min
BF (post-run)	Oven: 340 °C for 0.9min (10 void volumes) Inlet: 2 psi, Backflush EPC: 60 psi
SCIS	70 psi hydrogen (293 μ L/min) to MSD, Helium off 3 psi Helium to Purge vent
RTL	System retention time locked to chrysene at 17.16 min
MSD	Transfer line 320 °C, Source 320-350 °C, Quads 150-180°C

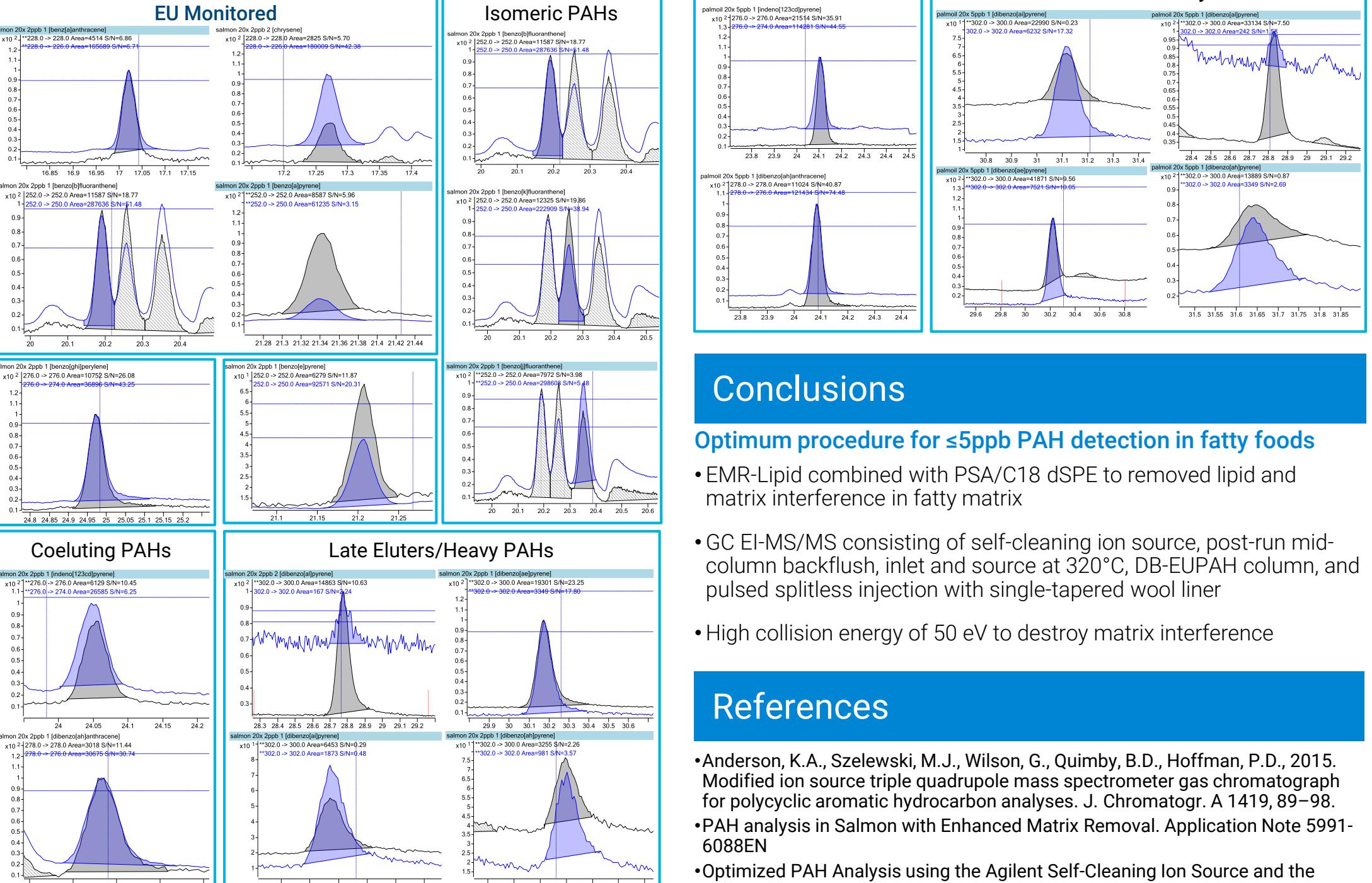
Enhanced Matrix Removal – Lipid



Smoked Salmon



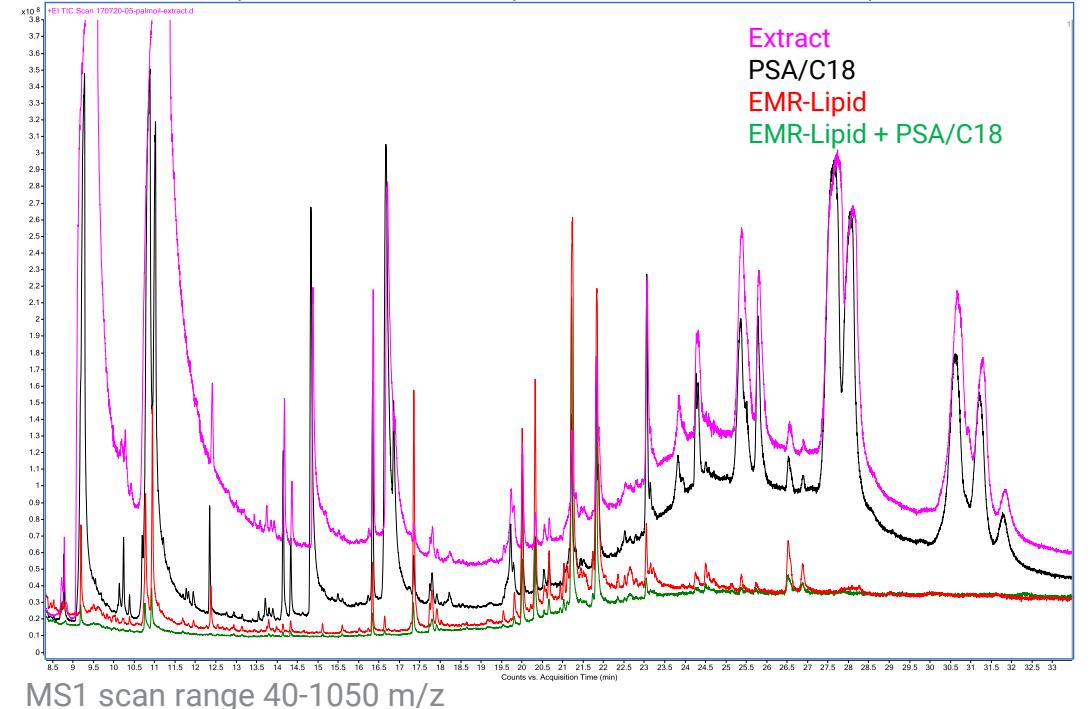
Multiple Reaction Monitoring (Quantifier and Qualifier Ion)



Matrix Cleanup

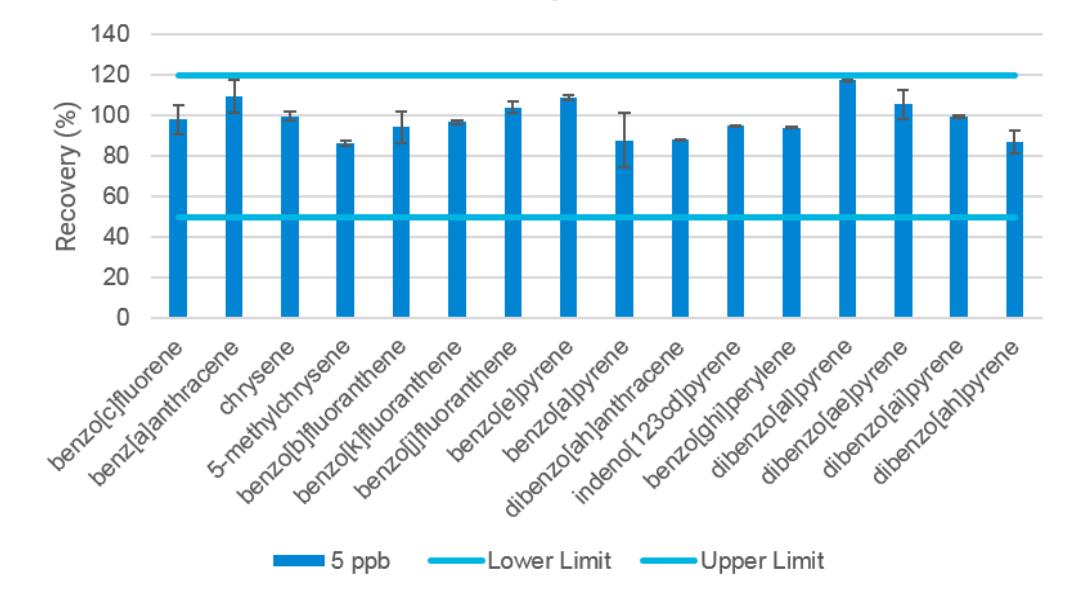
EMR-Lipid combined with PSA/C18 dSPE removes lipid and matrix interferences

MS1 Scan compares matrix cleanup with and without EMR-lipid

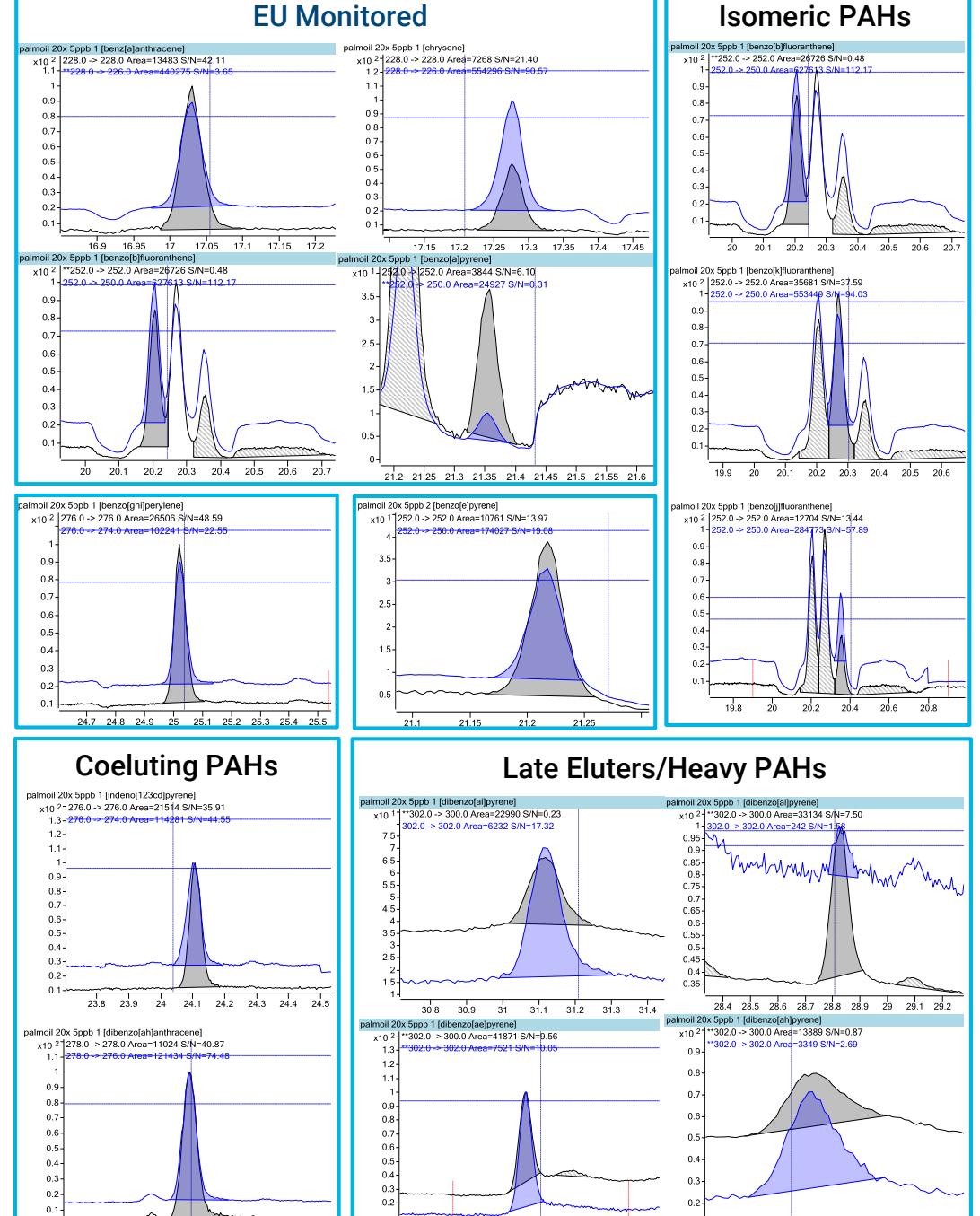


Palm Oil

PAH Recovery in Palm Oil



Multiple Reaction Monitoring (Quantifier and Qualifier Ion)



Conclusions

Optimum procedure for <5ppb PAH detection in fatty foods

- EMR-Lipid combined with PSA/C18 dSPE to removed lipid and matrix interference in fatty matrix
- GC EI-MS/MS consisting of self-cleaning ion source, post-run mid-column backflush, inlet and source at 320°C, DB-EUPAH column, and pulsed splitless injection with single-tapered wool liner
- High collision energy of 50 eV to destroy matrix interference

References

- Anderson, K.A., Szelewski, M.J., Wilson, G., Quimby, B.D., Hoffman, P.D., 2015. Modified ion source triple quadrupole mass spectrometer gas chromatograph for polycyclic aromatic hydrocarbon analyses. *J. Chromatogr. A* 1419, 89–98.
- PAH analysis in Salmon with Enhanced Matrix Removal. Application Note 5991-6088EN
- Optimized PAH Analysis using the Agilent Self-Cleaning Ion Source and the Enhanced PAH Analyzer. Application Note 5991-3003EN