

Development of High Throughput
Approaches to Optimise the Nutritional
Value of Crops and Crop-Based Foods
(FP6 – 036296)
DEVELONUTRI



Develonutri
CROP-BASED NUTRITION



Project Aims

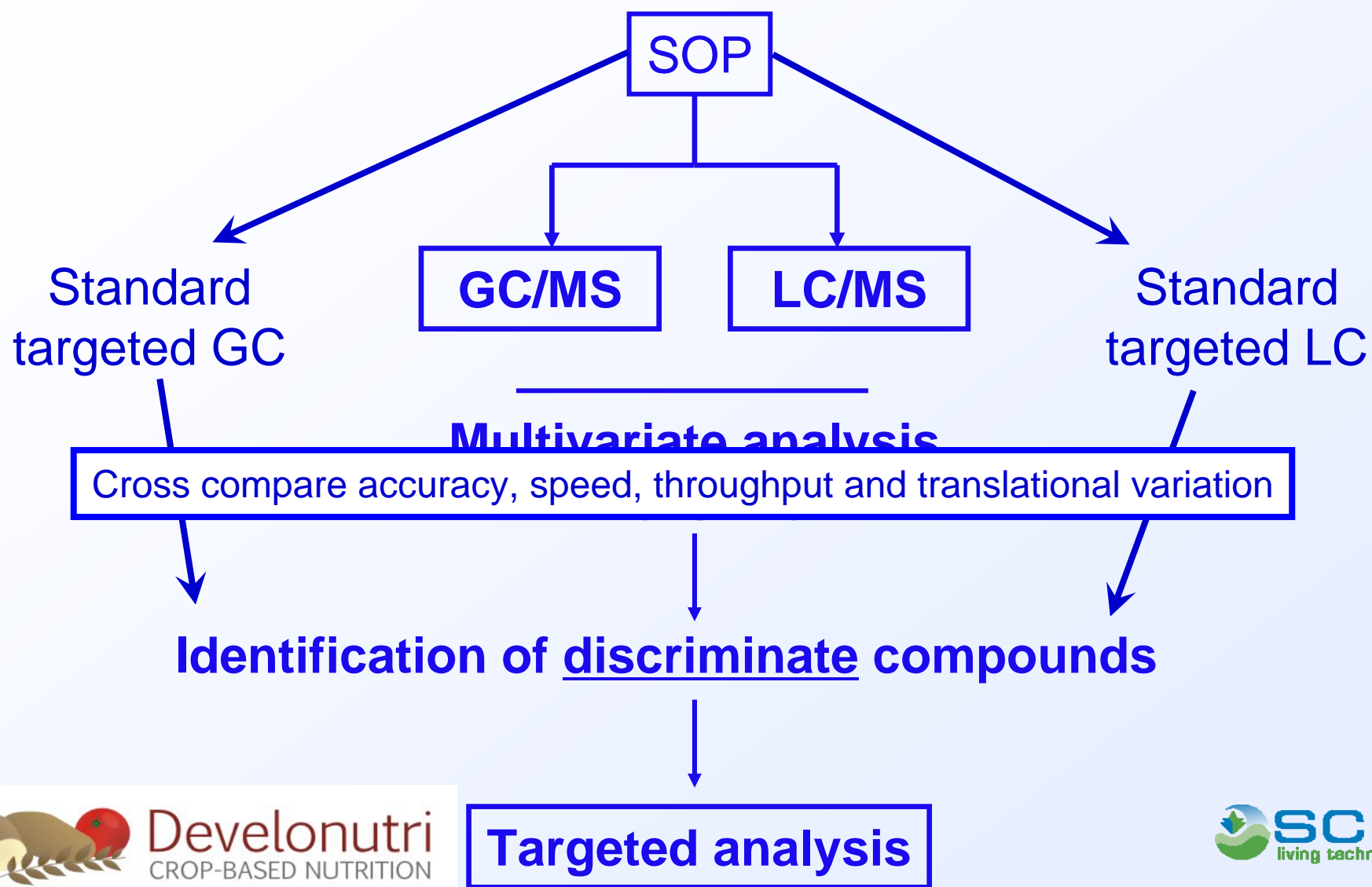
1. Develop and validate state-of-the-art metabolite profiling and analysis platforms (set of technologies, tools and methodologies) that can be deployed at all stages in the crop improvement, production and processing platforms to ensure optimised nutritional value and safety throughout the food chain.
2. Deploy the validated approaches to fully assess the added value of these technologies in crop and crop-based food analysis using model species which are economically and socially important in Europe. Focus will be on Solanaceous species (tomato, potato) and cereals (wheat).
3. Engage and collaborate with SMEs in the practical assessment of raw and processed materials quality using the validated approaches and to ensure knowledge transfer to policy makers, the commercial sector and the consumer with regard to the value of the research outcomes in the evolution of food quality standards.



Preliminary experimental approach

- Method development & validation (SOPs)
- Inter-laboratory ring testing
- Database construction to facilitate analytical approach cross comparison
- Demonstration of the approaches
- Potato processing : pasta & bread production:
tomato processing & canning

Approach for standard and metabolomic analysis of ring tests and crop samples



Setting up analytical methods

LC-DAD/MS: Internal and external calibration

Polyphenols:

Chlorogenic acid
Sinapic acid
Ferulic acid
Gallic acid
Caffeic acid
Vanillic acid
p-Coumaric acid
o-Coumaric acid
Myricitrin
Isoferulic acid
Isorhoifolin
Kaempferol-3-O-glucoside
Naringenin-7-O-glucoside
Quercetin
Rutin
Naringenin
Kaempferol
Kaempferol-3-O-rutinoside
Naringenin chalcone
Protocatechuic acid
m-Coumaric acid
Myricetin

Delphinidin-3-O-glucoside
Petunidin-3-O-glucoside
Malvidin-3-O-glucoside

Glycoalkaloids:

Tomatine
Dehydrotomatine

Water-soluble vits:

Thiamine
Pyridoxine
Ascorbic acid
Nicotinic acid
Pantotenic acid
Folic acid
Cyanocobalamine
Riboflavin
Biotin

Carotenoids and tocols:

α -Tocopherol
 δ -Tocopherol
 γ -Tocopherol
Lutein
Zeaxanthin
 β -Carotene
 Δ -Carotene
Lycopene
Phytofluene
9-cis-Neoxanthin

Setting up analytical methods

GC-MS: Internal and external calibration

Phytosterols:

β -Sitosterol
Stigmasterol

Organic acids:

Citric
Succinic
2-Pyrrolidone-5-carboxylic
Malic
Galacturonic
 α -Ketoglutaric
Tartaric
Fumaric
Oxalic
Quinnic

Sugars:

Glucose
Fructose
Ribose
 β -Gentiobioside
Arabinose
Melezitose
Raffinose
Xylose
Mannitol
Maltose
Rhamnose
Sucrose
Sorbitol

Aminoacids:

Glutamic acid
Leucine
 β -Alanine
Asparagine
Cysteine
Glutamine
Glycine
Histidine
Methionine
Aspartic acid
Arginine
Lysine
Proline
Tyrosine
Alanine
Phenylalanine
Isoleucine
Threonine
Serine
Tryptophan
Valine



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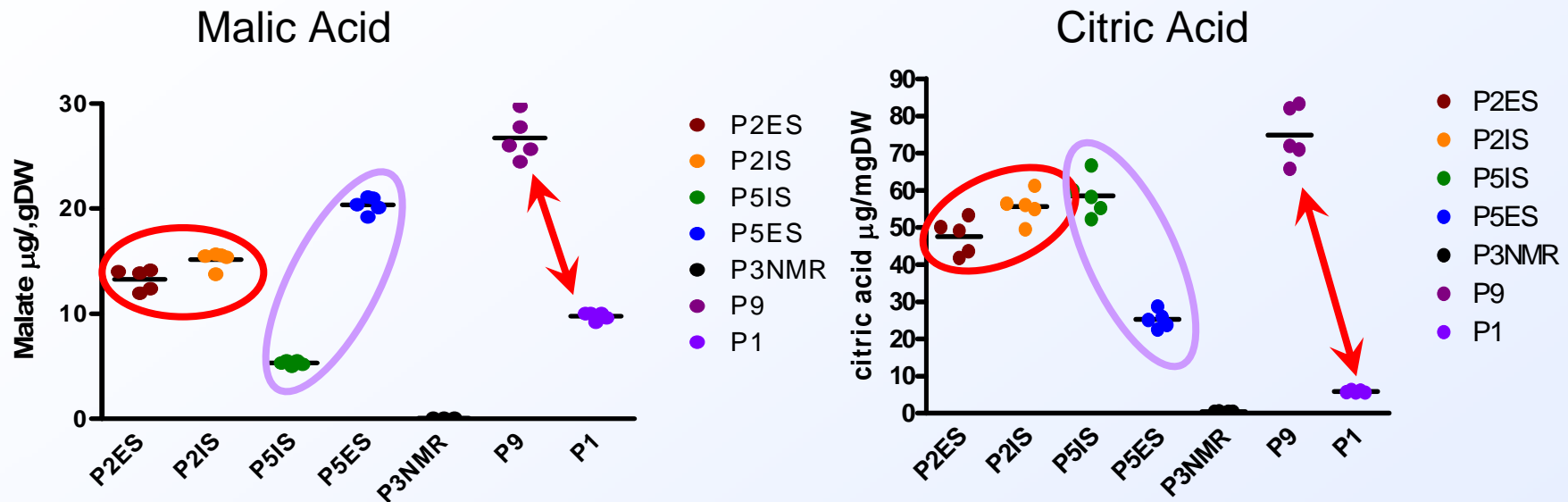


Ribitol used as an I.S. in all cases

Validation

- Response linearity vs concentration for standards.
- Response linearity vs amount of plant material extracted for both aqueous and non-polar fractions.
- vs volume of aqueous extract derivatised.
- Injection volume.
- Extraction and analysis reproducibility.
- Extraction and analysis reproducibility (multiple injection and/or sample).
- Validation of extract stability whilst on the autosampler tray
- Estimation of sampling errors, via repeat injection of samples or repeat analyses.

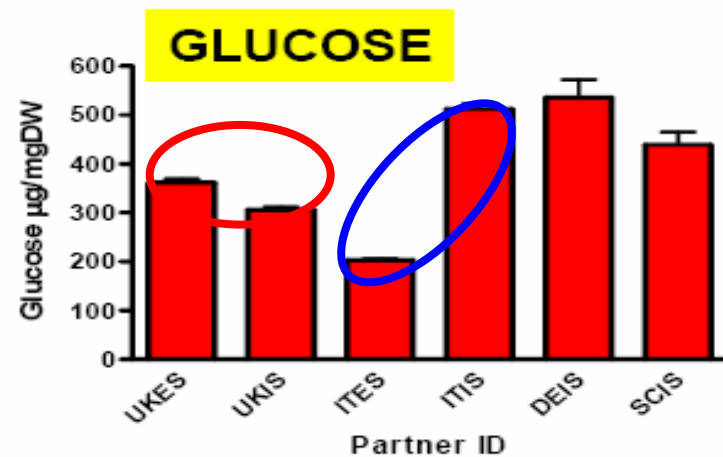
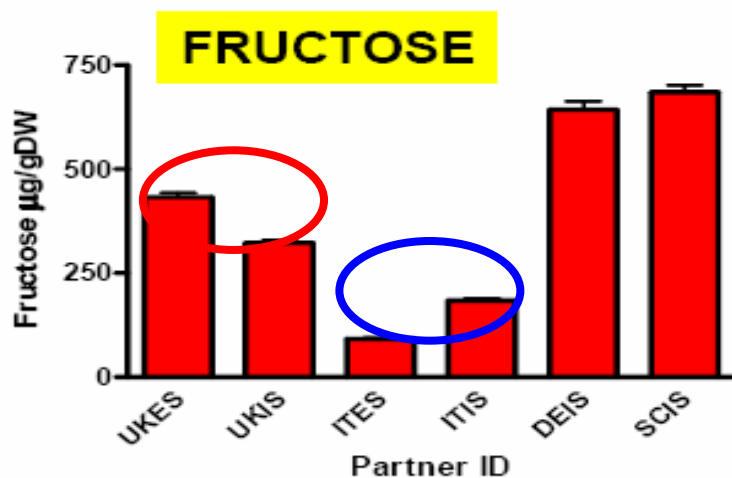
Levels of malic and citric acid determined from select partner GC-MS profiles



Variable factors

- Run conditions
- GC-MS manufacturer
- Standard – internal/external
- Comparison with other technologies, e.g. NMR

Levels of fructose and glucose determined from select partner GC-MS profiles



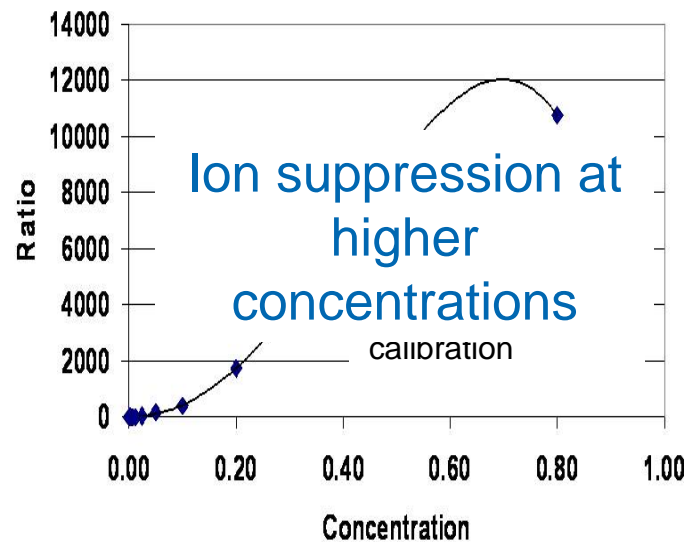
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GC-MS calibration curves for pyroxidine (Vit B6) derived from different MS data post acquisition strategies

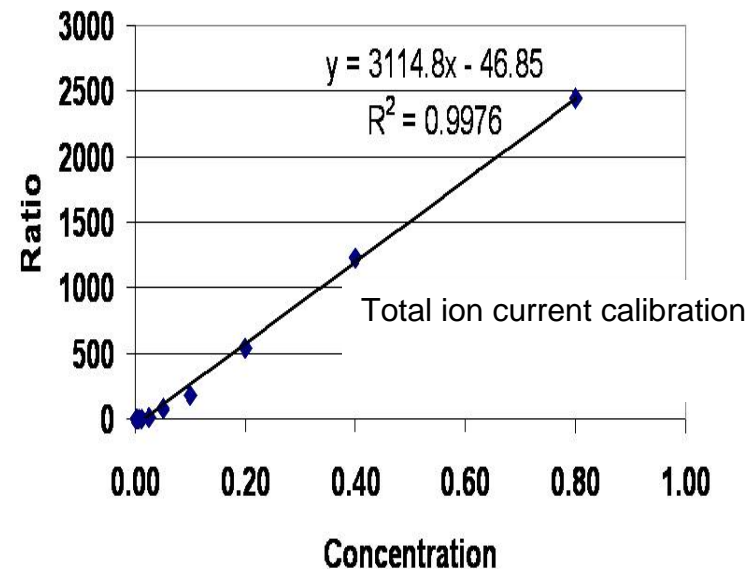
Pyroxidine –
selected ion

Pyroxidine GC DSQ

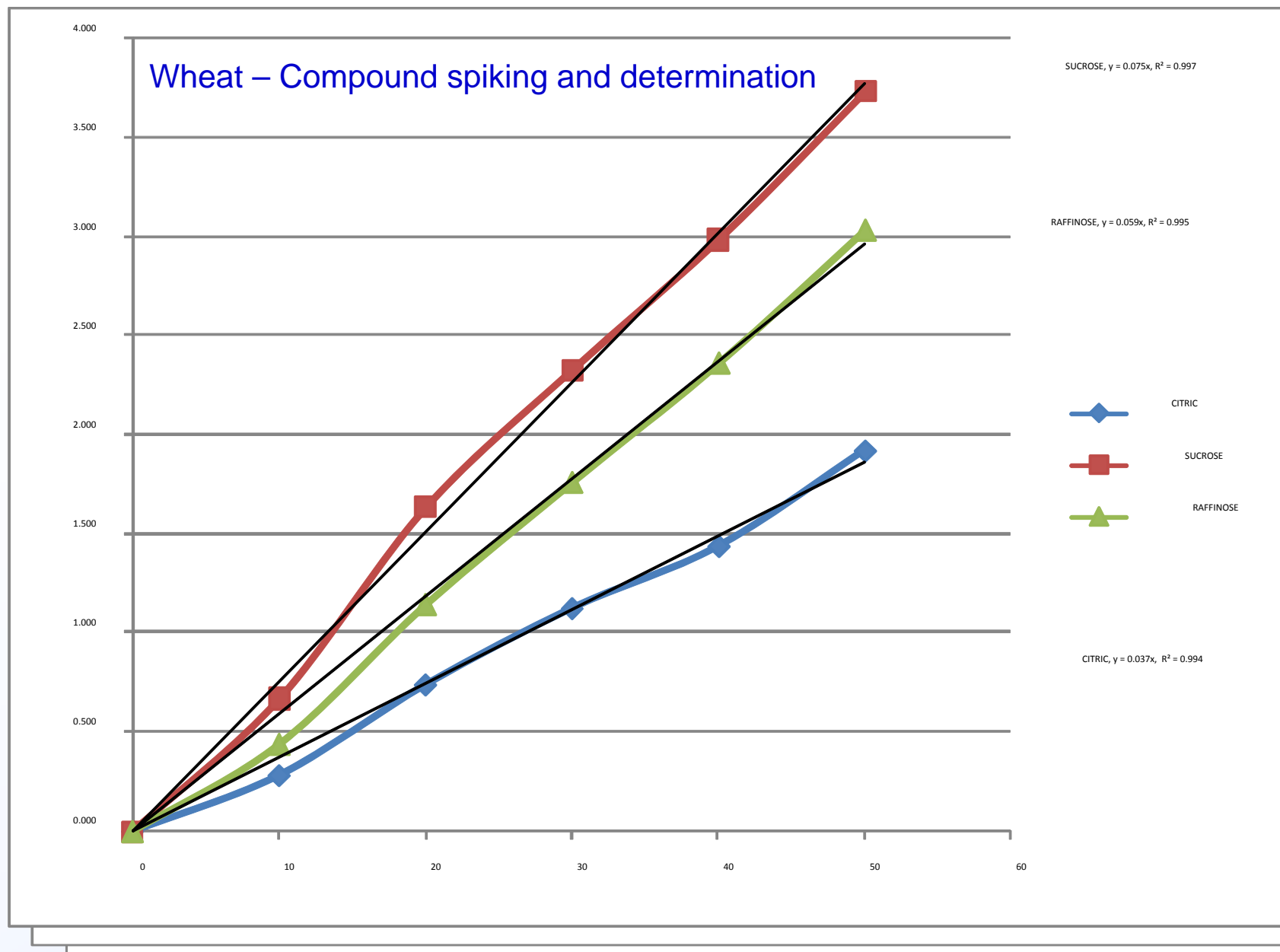


Pyroxidine –
selected TIC

Pyroxidine GC DSQ TIC



A clear example of selectivity (selected ion) versus utility (TIC)



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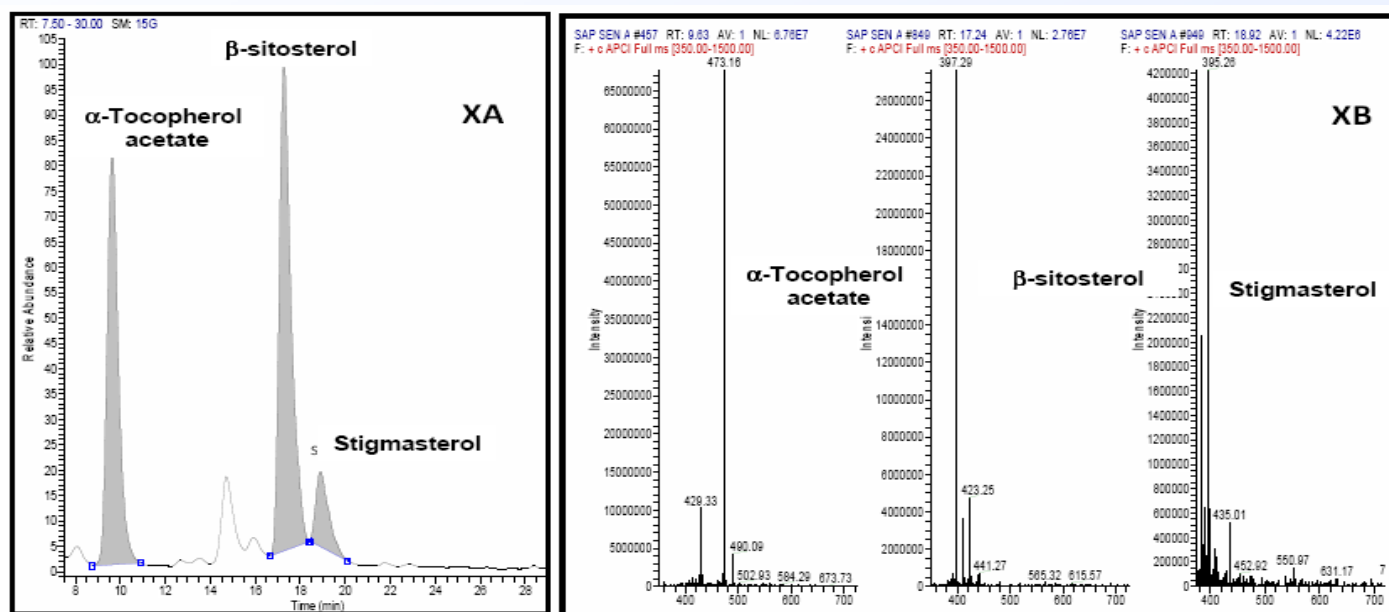


Sterol analysis

P10 - GC-MS: High accuracy but limited chemical diversity apparent

Sitosterol	Potato	Tomato	Range	Linearity (R ²)	LOD	LOQ
Expt 1	16.9 ± 1.3	219.7 ± 3.5	0.8 µg/ml – 0.8 mg/ml	0.999	0.2 µg/ sample	0.4 µg/ sample
Expt 2 (50%)	9.1 ± 0.8	115.3 ± 0.4				

P2 - LC-MS: Acceptable accuracy but excellent chemical diversity apparent



Inter-laboratory Ring Testing

- Formation of a unified standard extraction protocol
- Material
- Potato: Tuber material freeze-dried and milled
- Wheat (bread): Grain freeze-dried and milled
- Tomato: ripe fruit freeze-dried and milled

Inter-laboratory Ring Testing

- LC and GC-MS (metabolomics) approaches that, where all other things are equal, the differences that do occur are mainly associated with the type of hardware used. In the case of the GC-MS profiling the composition over 60 metabolites was similar, however quantitative variation was found between partners: same trend different levels
- Exactly the same result was found using the traditional (non-metabolomics based) approaches.
- This was not confined to organics as the nutrient analysis experienced the same problems

Micronutrient analysis
More problematic than organics?

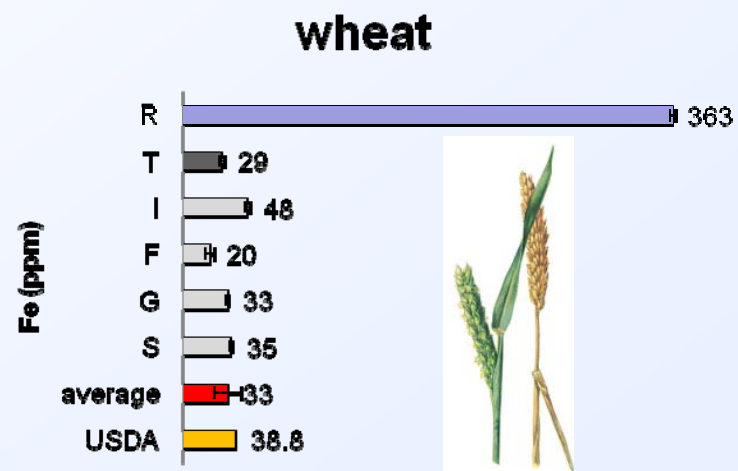
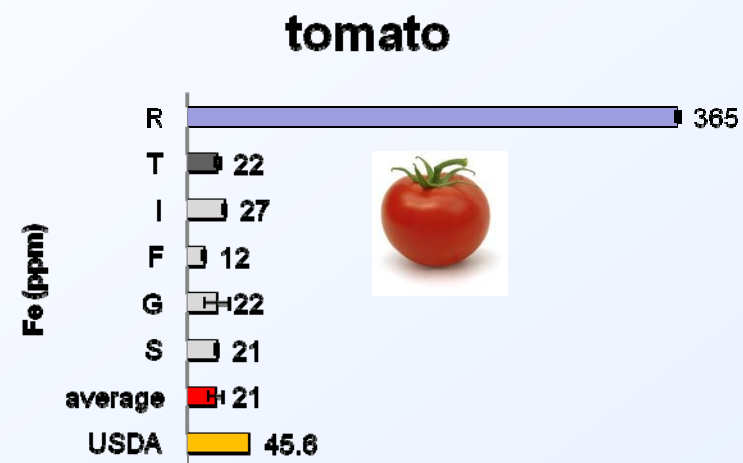
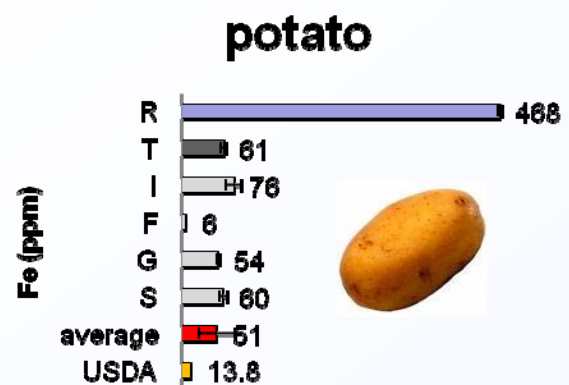
Standardization of method

From different methods across different labs (Ist ring test)



Defined and unique protocol (IInd ring test)

Fe measurements

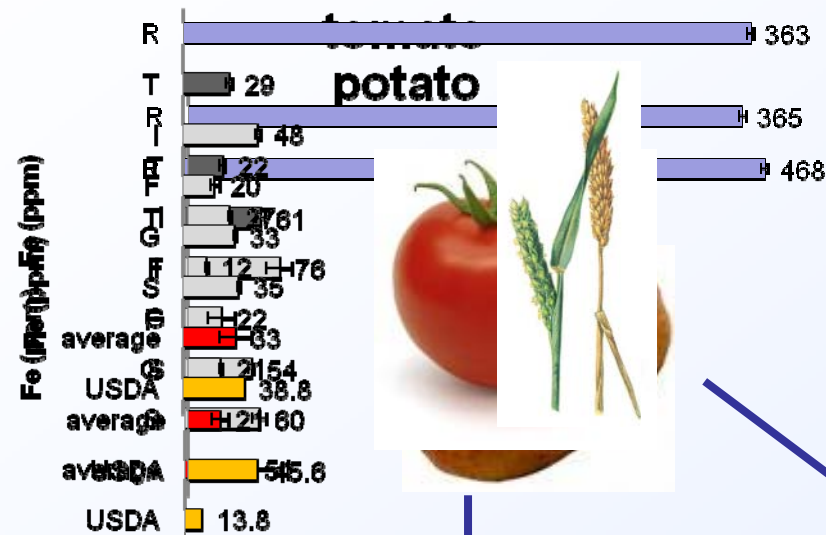


R = Romania
T = Turkey
I = Italy
F = Finland
G = Greece
S = Switzerland

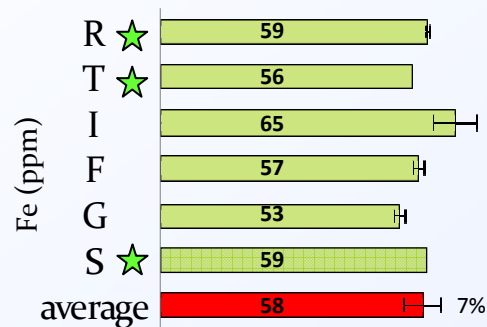
■ = ICP-AES
■ = ICP-MS
■ = ICP-OES

Fe measurements

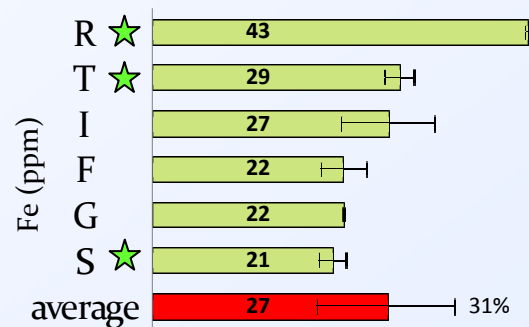
wheat



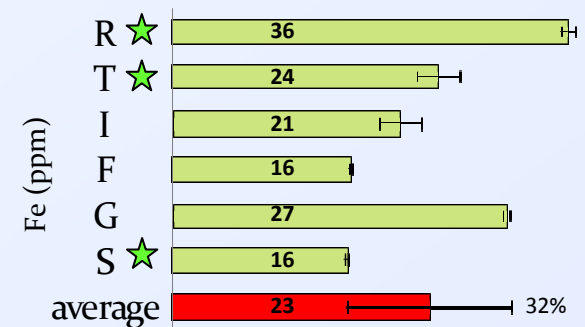
Potato



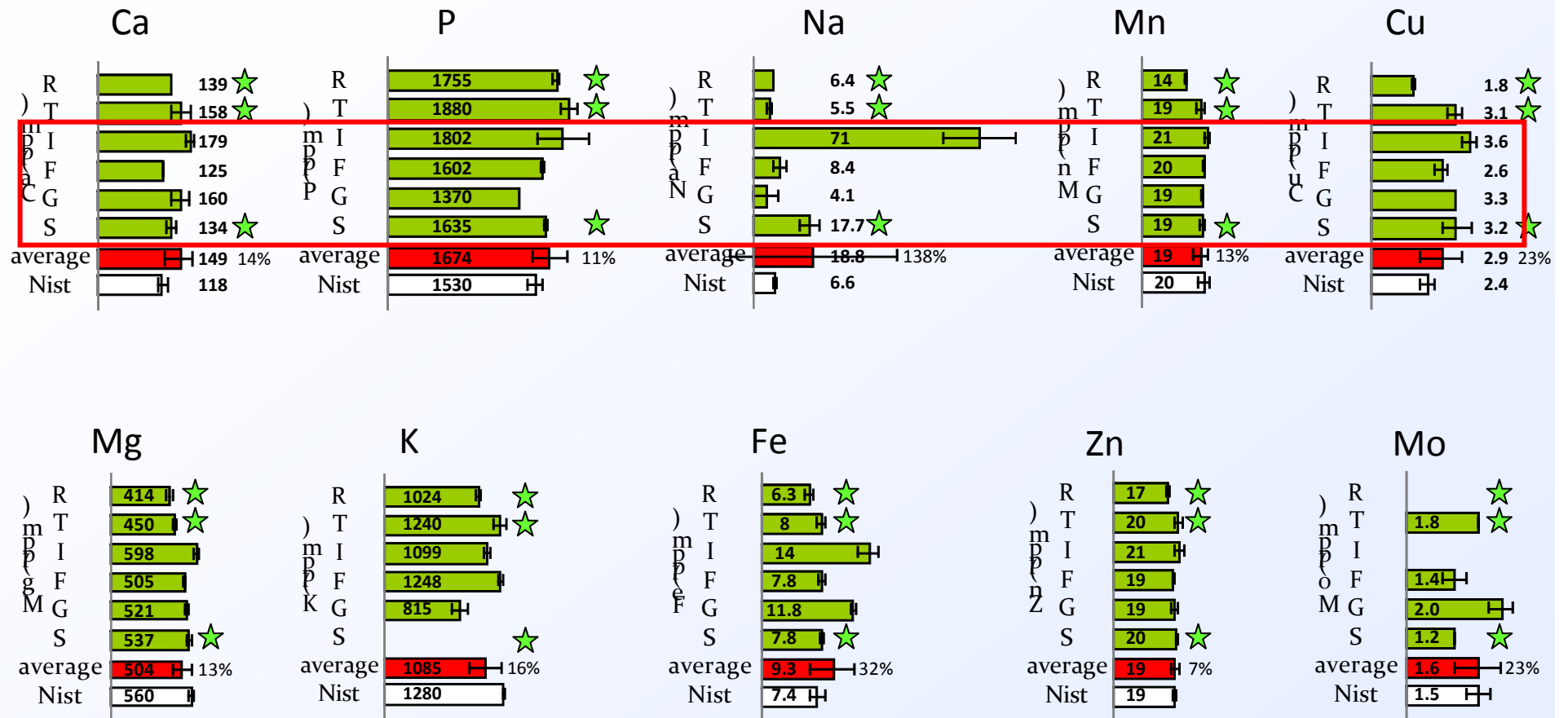
Tomato



Wheat



NIST 2nd Ring test



R = Romania: ICP-AES
 T = Turkey: OCP-MS
 I = Italy: ICP-OES
 F = Finland: ICP-OES
 G = Greece: ICP-OES
 S = Switzerland: ICP-OES



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Parripak Gretna (SME) Potato Processing



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Hopper



Box Tipper

Storage

Amb Feb-March (can be heated if temp falls below 10°C)

Cold storage



Dip Tank



Light spray

Water
Tank



Peeler

Whole/ quartered
Water / Sodium
Metabisulphate
Tank

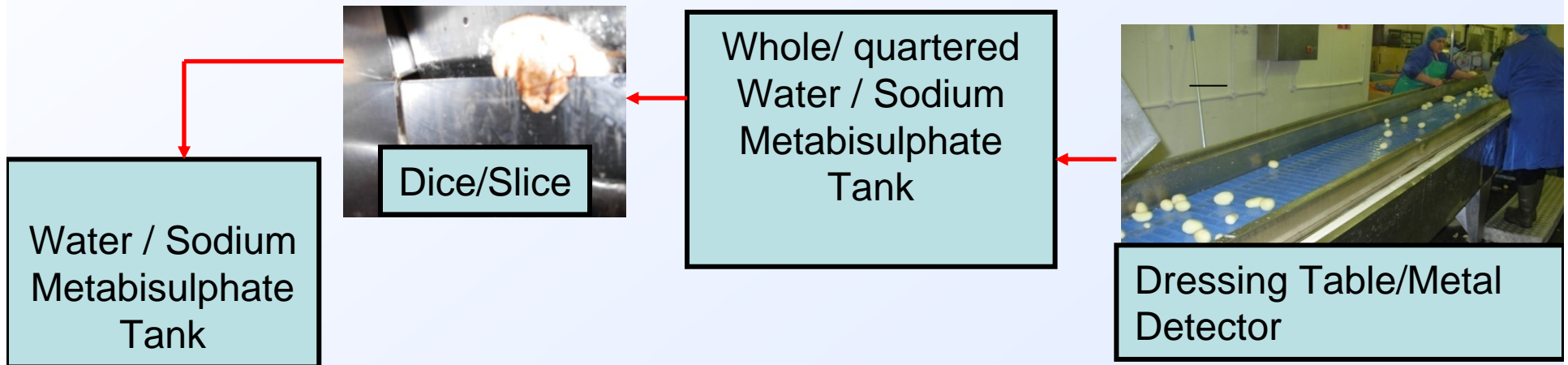


Dressing Table/Metal
Detector

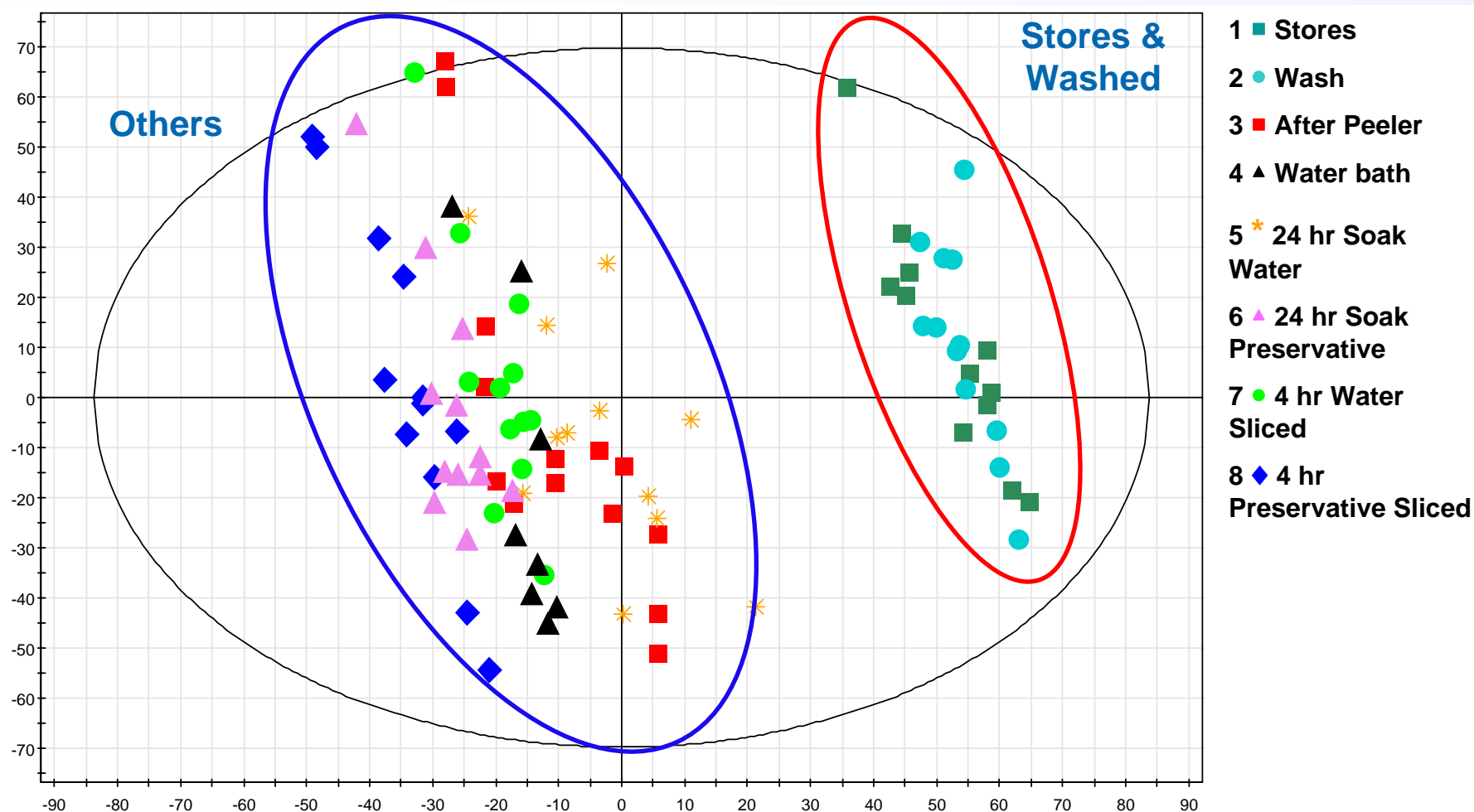


Dice/Slice

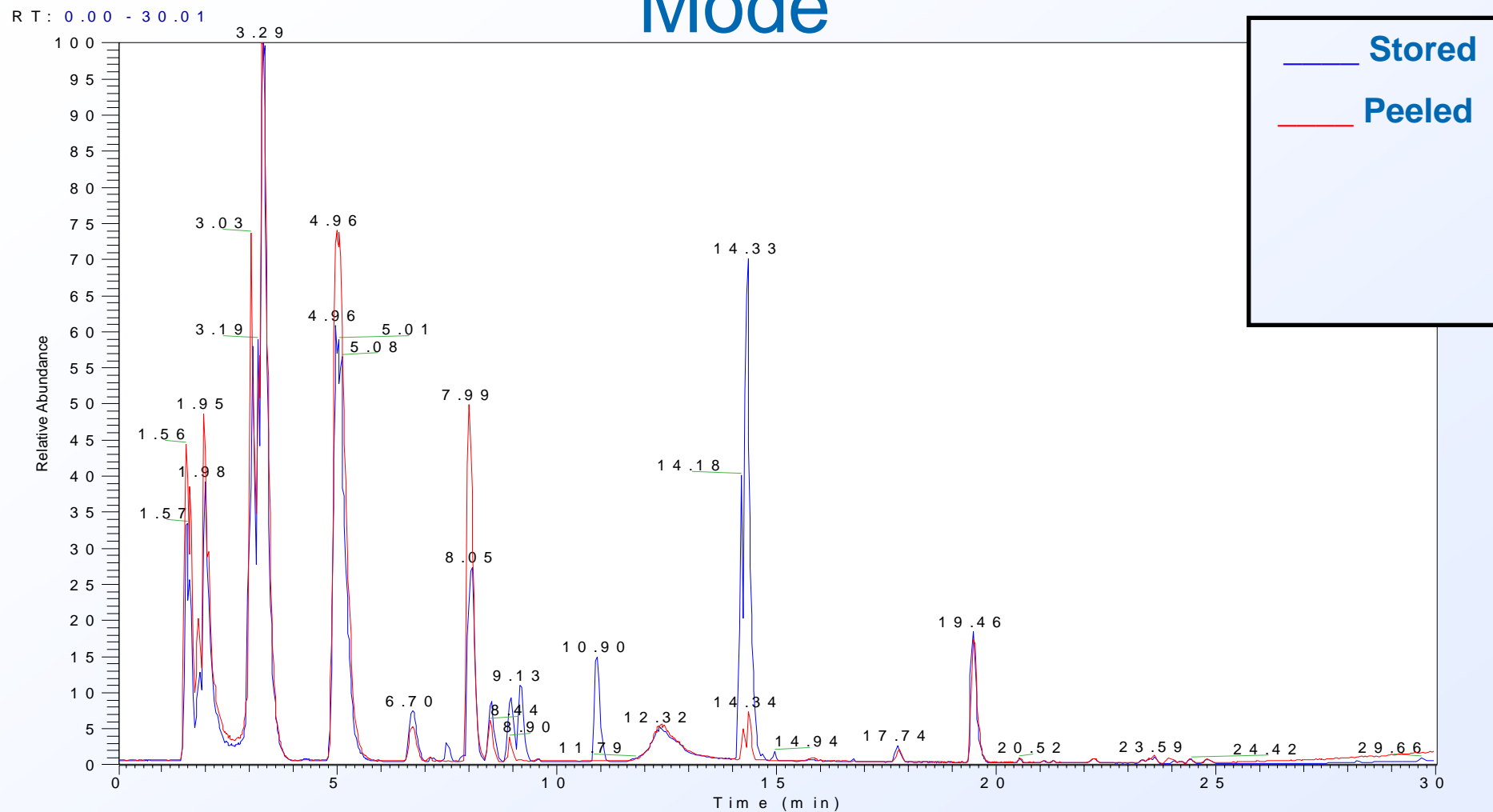
Water / Sodium
Metabisulphate
Tank



LC-MS Potato Processing - Positive Mode



LC-MS Potato Processing - Positive Mode

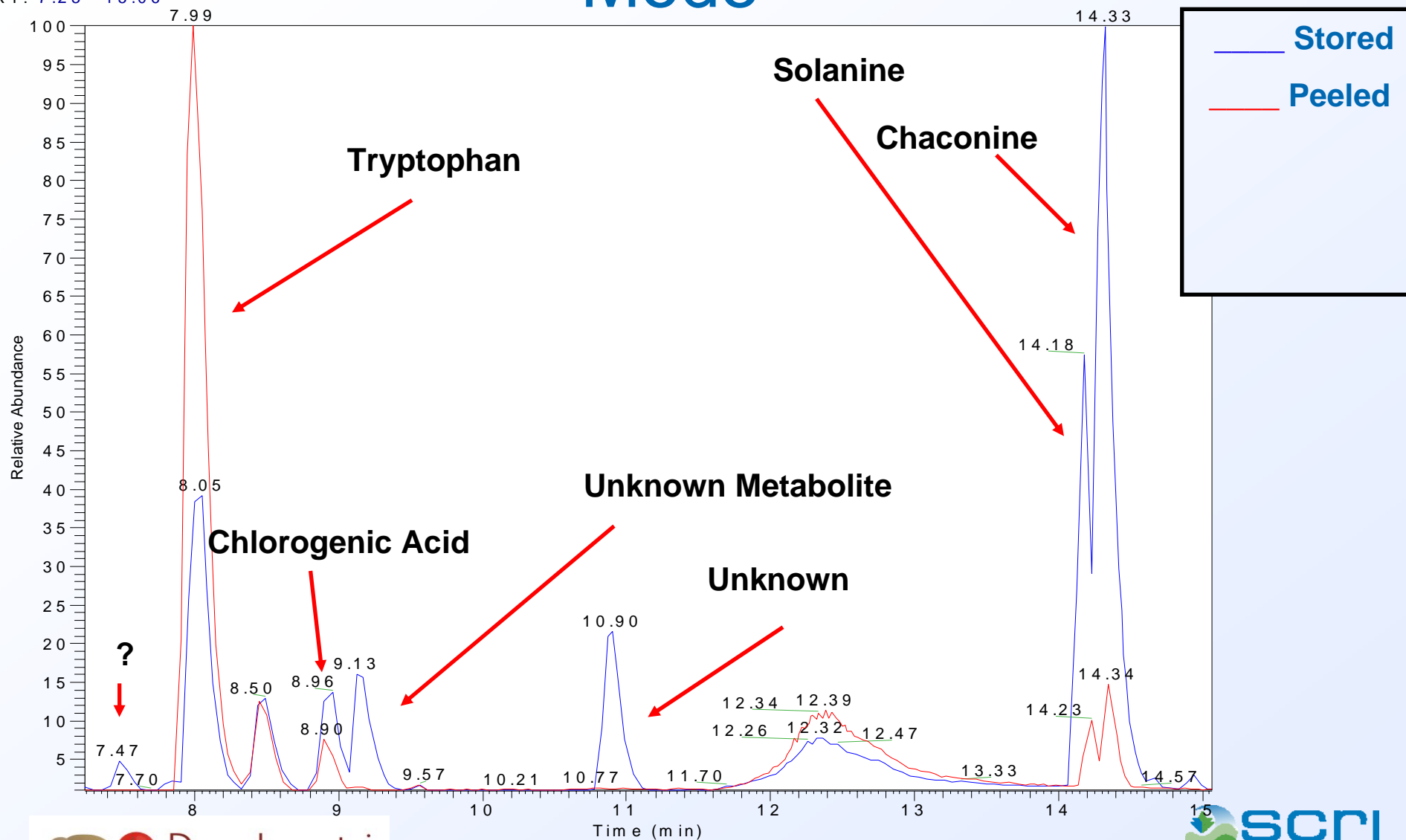


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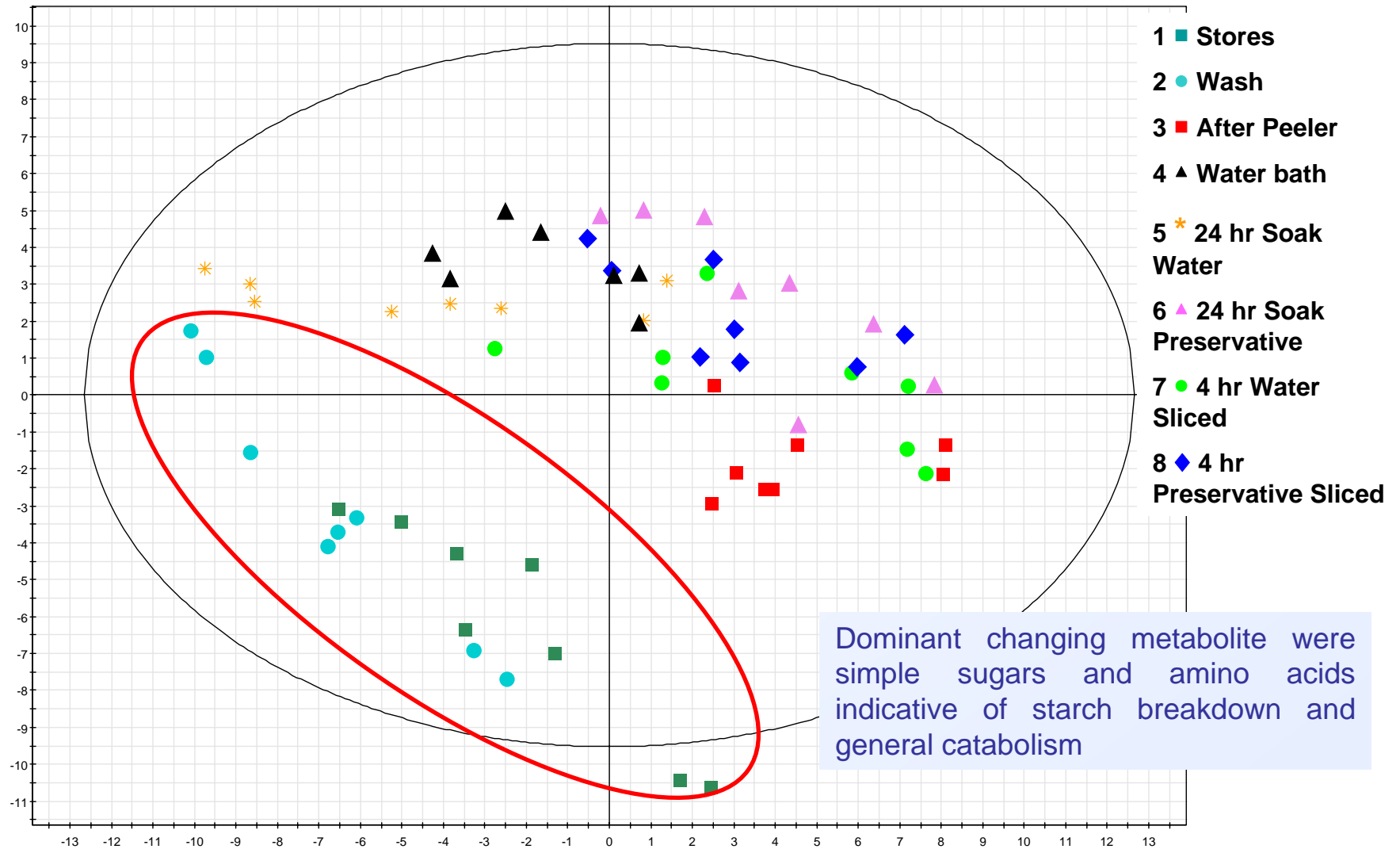


LC-MS Potato Processing - Positive Mode

RT: 7.23 - 15.06



GC-MS Polar Score 1 vs 3



Conclusions

- The metabolomics approaches show promise as selective and quantitative means to report of food composition and safety.
- They offered phenomenal advantages with respect to simultaneous compound coverage and speed (multiple simultaneous reporting).
- Source of variation amongst both new and traditional approaches were numerous: machine operator, preparatory method, rigour of good laboratory practice.
- In “real” scenarios the metabolomic approach can generate quantitative data at a massive level reporting on 10^2 compounds allowing a detailed description of the dynamic processes ongoing in a raw-through-to-processed foodstuff.

Thanks to the DEVELONUTRI Team

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