



Potential of Trapped Ion Mobility combined with LC-HRMS in Food Authenticity Studies: Identification and Characterization of Secoiridoids Isomers found in Greek Extra Virgin Olive Oil

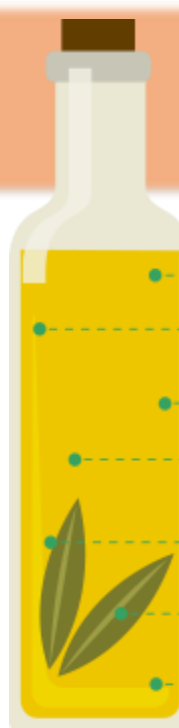
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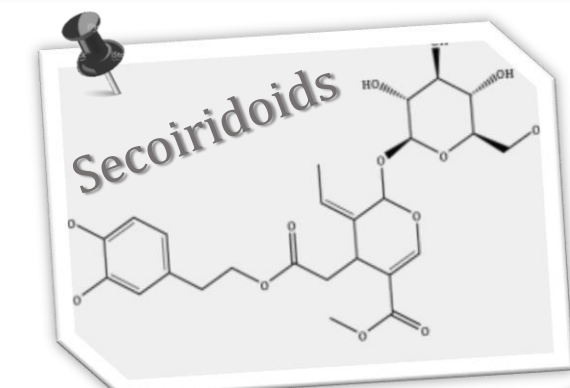
² Bruker Daltonics GmbH, Fahrenheitstr. 4, 28359 Bremen, Germany

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Introduction

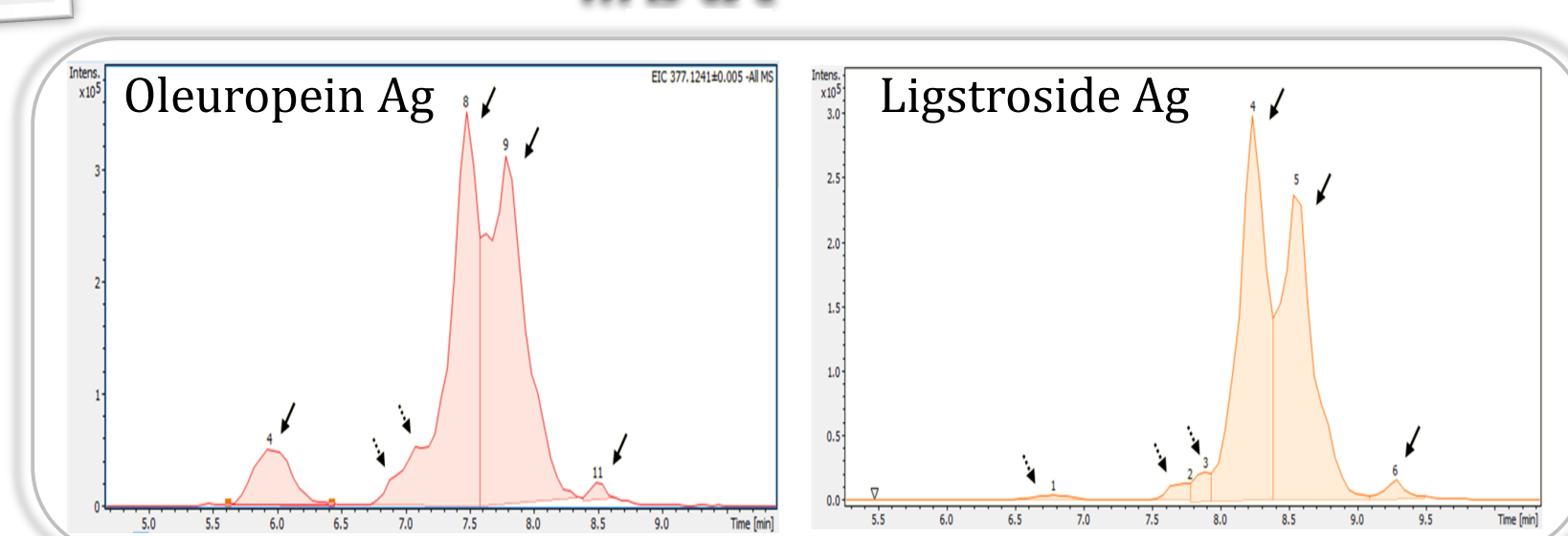


Squalene
Phytosterols
Aliphatic fatty alcohols
Triterpene alcohols
Tocopherols
Triterpene acids
Phenolic Compounds (PCs)

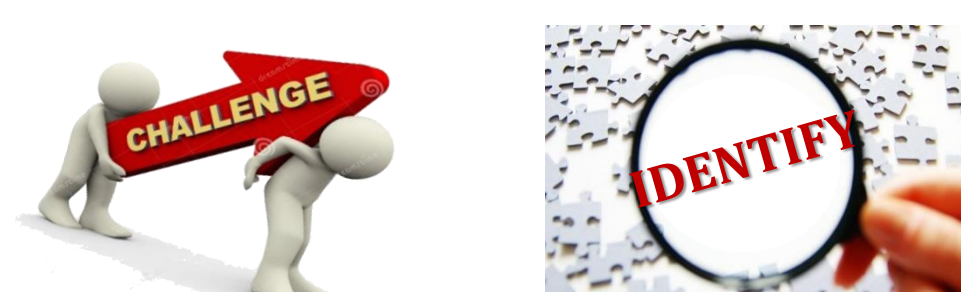


• Secoiridoids highly contribute to health claim enhancement

...but



Different isomeric peaks are detected



Scope

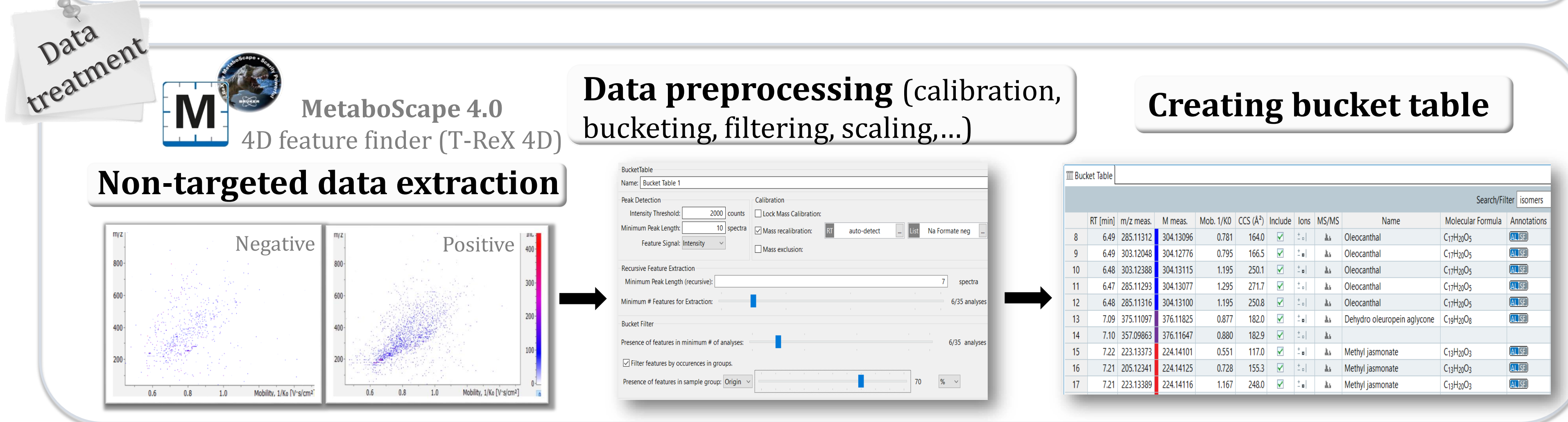
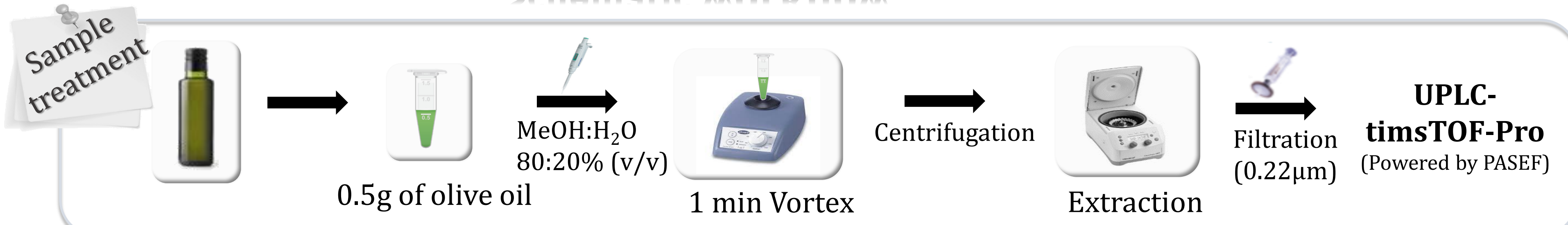
- **Separation** of isomeric compounds, crucial in olive oil health claim
- **Isomers identification**
- **Discrimination** of olive oil samples from different agricultural backgrounds (variety, geographical origin)

Samples

- 48 samples of Koroneiki variety from 3 different **geographical origins** in Greece (Peloponnese, Lesvos, Crete)
- 33 samples of 5 different **Greek varieties**: Koroneiki, Kolovi, Adramytiani (Lesvos), Chiotiki (Chios), Thrumba (Samos)

Materials & Methods

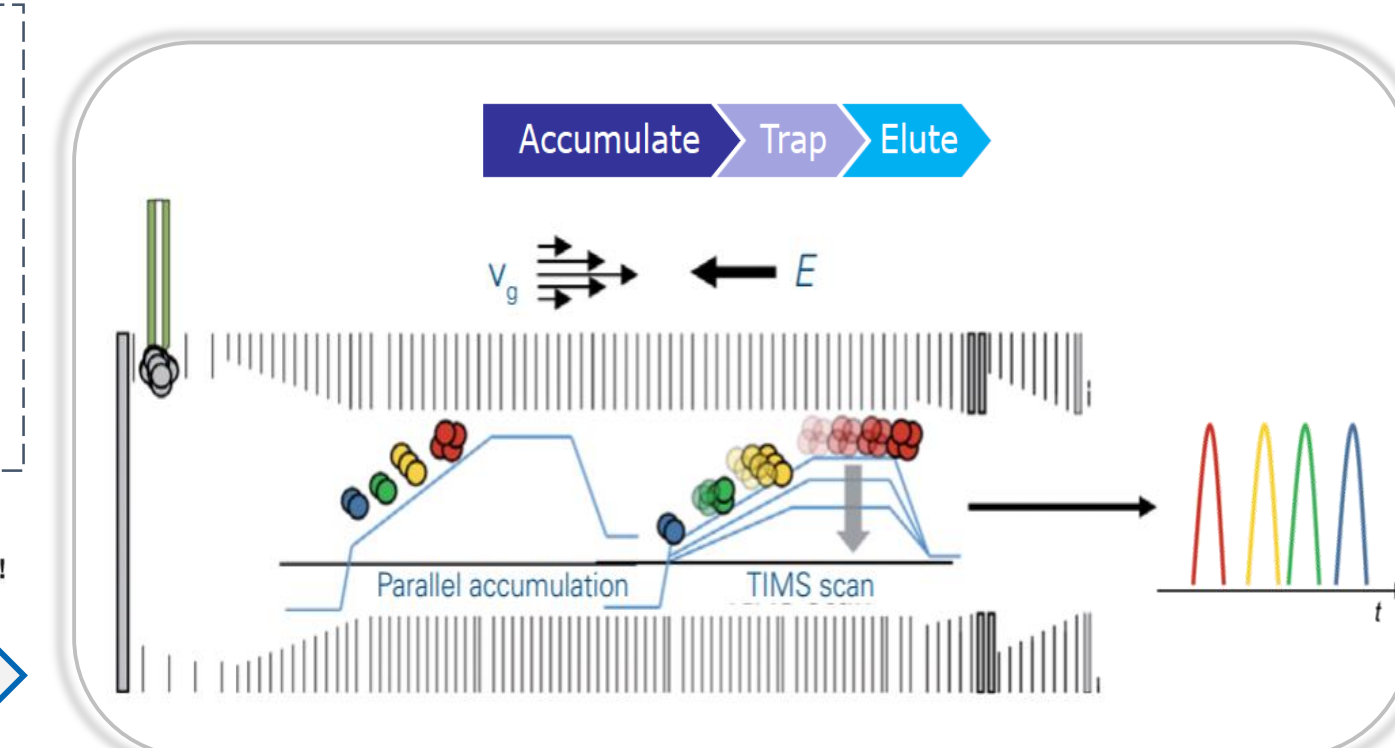
Schematic workflow



UHPLC-timsTOF-MS Analysis

LC method
Bruker C18 column (2.1 × 100 mm, 1.8µm)
Mobile Phase and Flow Gradient
Temperature: 40°C

timsTOF method
Ionization mode: Negative & Positive
Scan Range of Mass: 50-1000 m/z
1/k₀: 0.45-1.80 V×s/cm⁻²
ICC: 5M
Ramp time: 100 ms
TIMS Spectra rate: 9.26 Hz

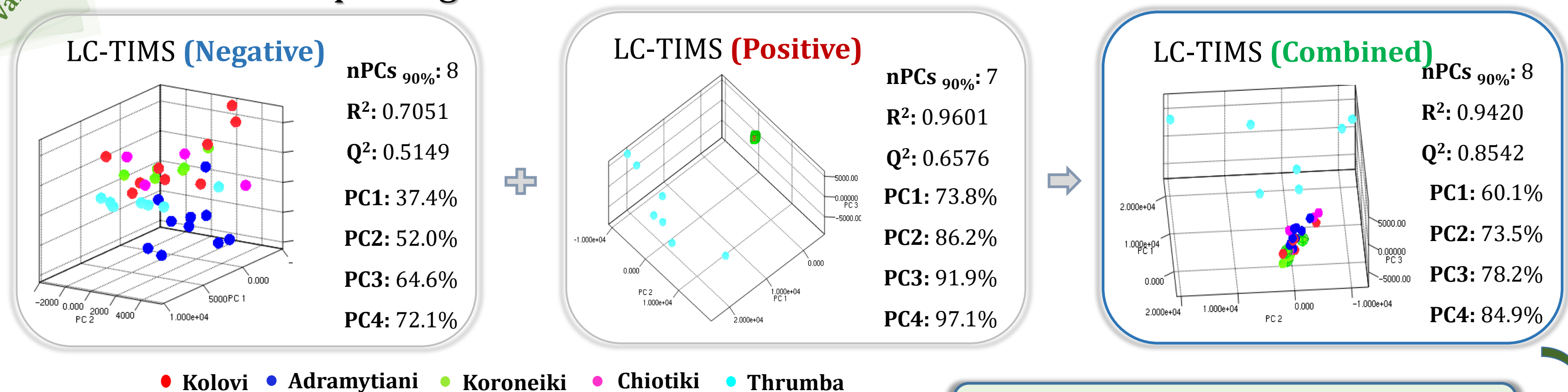


- ✓ Separation, based on the **3D size and charge** of the compound
- ✓ Increased peak capacity by **integrated separation dimension**

Results & Discussion

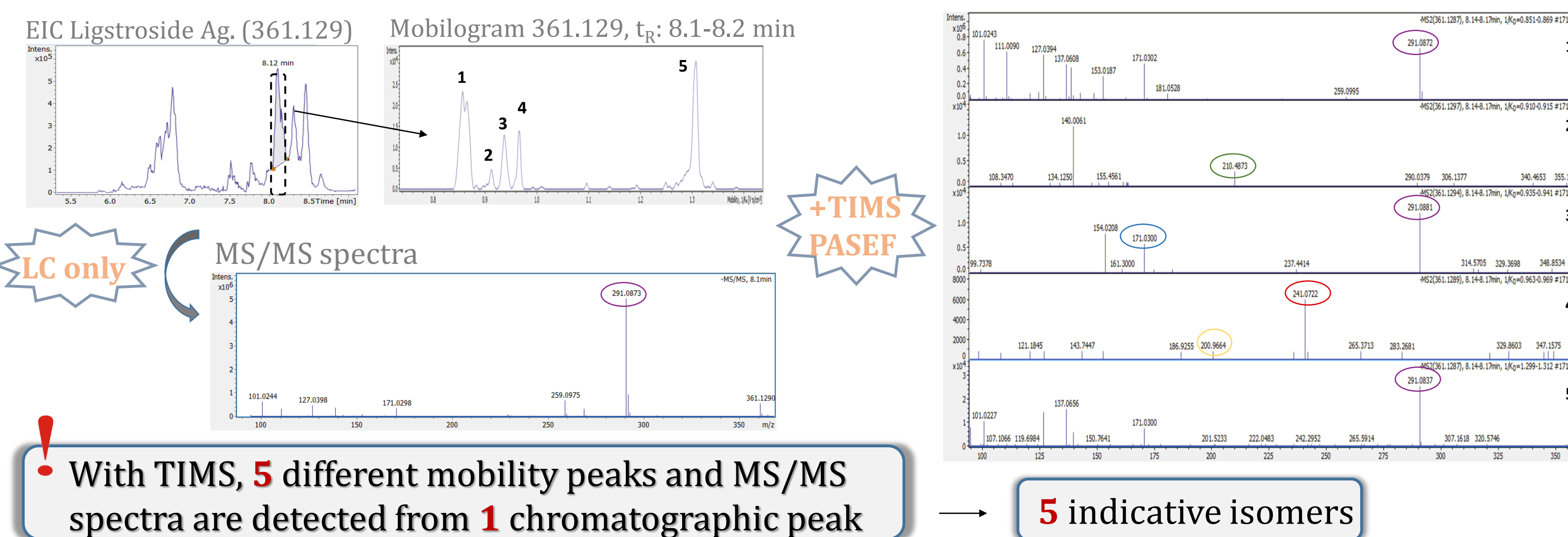
Discrimination - Untargeted Approach

➤ PCA: Exploring Data Structure



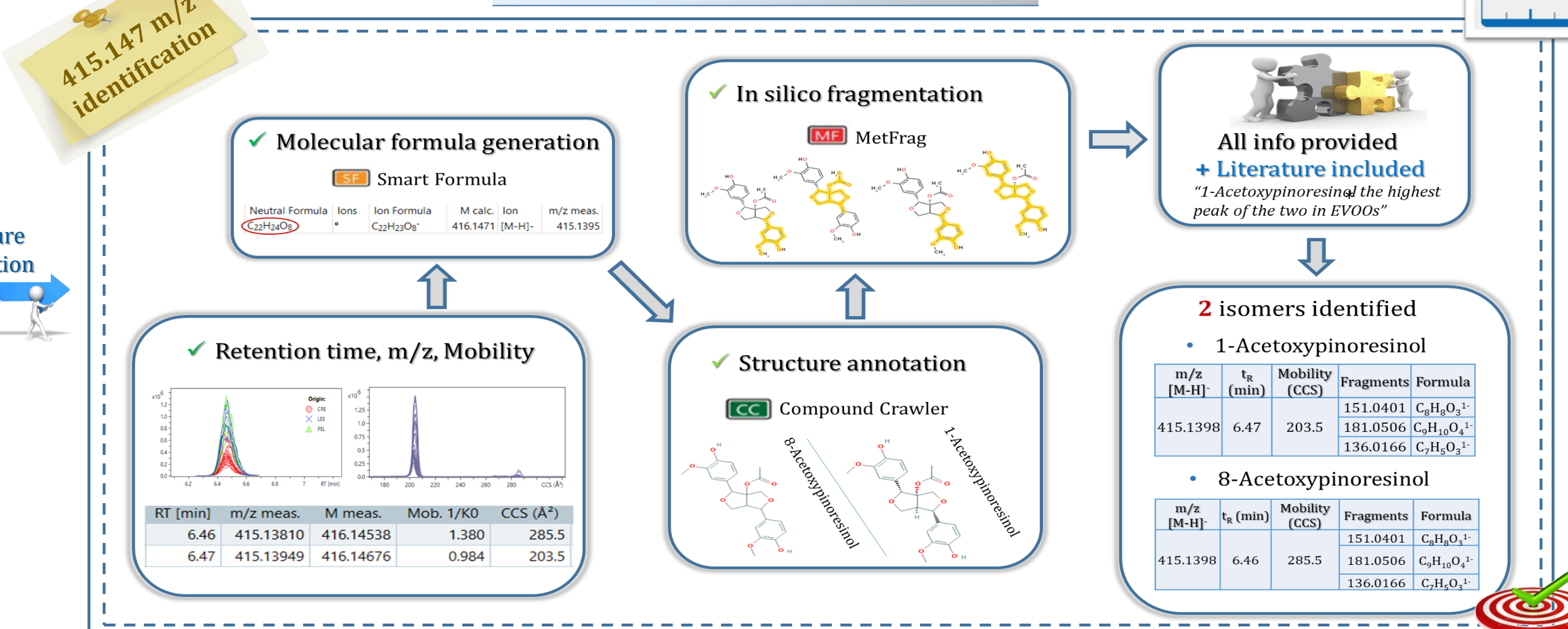
Variety discrimination combining both polarities acquisition data

Separation of isomeric compounds



5 indicative isomers

Isomers Identification



* Brenes et al., Pinoresinol and 1-Acetoxyinosinol, two new phenolic compounds identified in olive oil, JAOCS, 2000 Vol. 77, no. 7

Conclusions

- ✓ The extra dimension of ion mobility enabled the separation of isomeric compounds
- ✓ Large amount of chemical information retrieved (t_R, m/z, CCS) using non-targeted data extraction
- ✓ Identification of unknown compounds was achieved, applying a structure elucidation-aimed workflow
- ✓ Application of chemometric tools (PCA, PLS-DA) for EVOOs variety and geographical origin discrimination

We acknowledge support for the olive oil sampling by the projects: "Emblematic Action, The Olive Road" and "Novel wide-scope research for the promotion of N. Aegean olive oil and olive products through the designation of their unique characteristics and bioactive content"

