Semi-automated method for in-line removal of matrix components from food for the analysis of residual pesticides by LC-MS/MS

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Abstract & Introduction

In-line sample prep (ILSP) provides a semi-automated cleanup procedure for the analysis of pesticide residues in food by LC-MS/MS. ILSP selectively retains matrix components from the sample extract and can be utilized as a standalone workflow or integrated into an existing QuEChERS workflow. In these experiments, ILSP was applied to multiple challenging commodities representing a wide range of compositions including spinach, soybean meal, avocado, whole orange, black tea, and hibiscus tea for the analysis of 61 pesticides. This solution provides a novel, semi-automated approach to reduce the abundance of matrix components entering the analytical column and MS source resulting in a decrease in instrument contamination and an improvement in data quality.

What is In-Line Sample Prep (ILSP)?

- Semi-automated workflow for the extraction, clean-up & analysis of pesticide residues in food commodities by LC-MS/MS
- Matrix components are removed from the sample extract concomitant with analysis
- Elute target analytes while flushing matrix components to waste with the aid of a 6-port high pressure switching valve in a single injection
- Can be used as a standalone workflow or in conjunction with an existing QuEChERS extraction
- Automation introduces less human error and increases throughput over traditional extraction and clean-up techniques

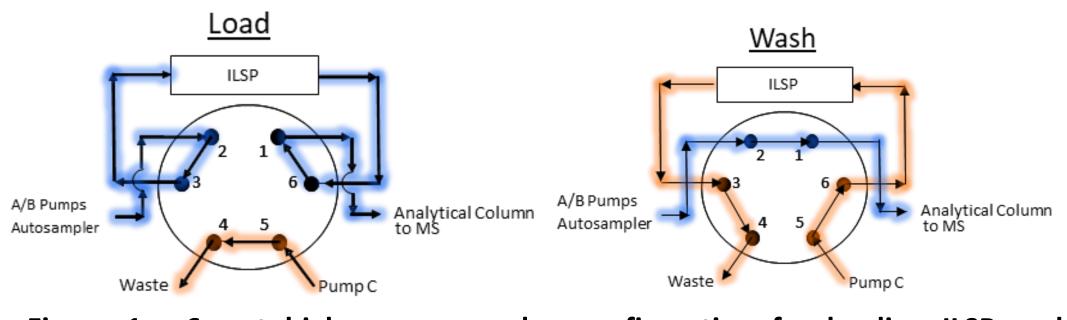


Figure 1: 6-port high pressure valve configuration for loading ILSP and washing ILSP.

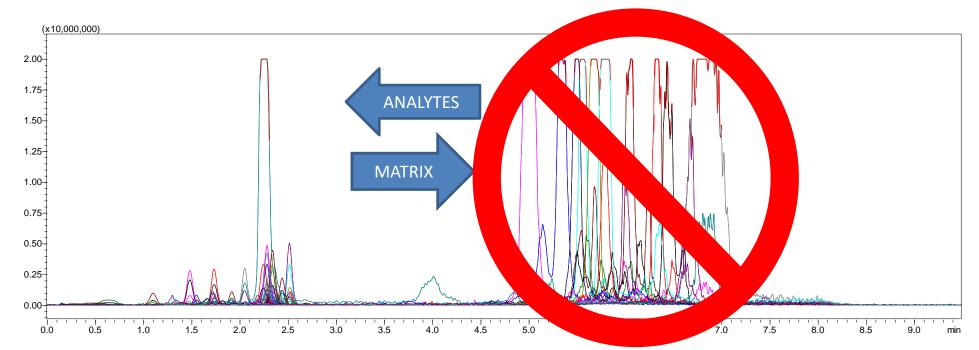


Figure 2: Visual representation of ILSP clean-up. Pesticides are minimally retained on the cartridge, while the matrix is strongly retained so that it may be flushed to waste.

System requirements:

- Binary HPLC system equipped with an auxiliary pump
- Column oven with 6 port high pressure switching valve
- Autosampler capable of internal needle rinsing
- Dual-directional ILSP cartridge (100% aqueous and high pressure stable to 12,000 psi)
- ILSP cartridge holder

Method Development

ILSP Method Setup – Step 1

Set up LC-MS/MS using previously optimized mobile phase and gradient from an existing pesticide residue instrument method

-For best results the mobile phase buffer should not exceed 5 mM

Configure 6-port switching valve

-Install the ILSP cartridge and holder as indicated below (load position)

-Remove the analytical column and replace with a union

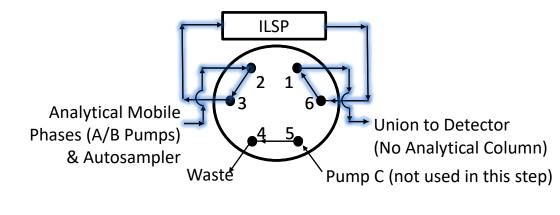
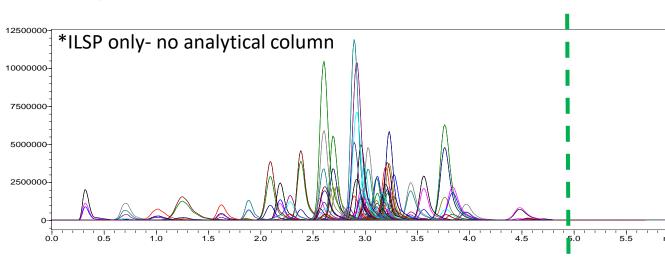


Figure 3 (left): 6-port valve configuration for step 1. In this step only mobile phases A & B are used with the ILSP cartridge (no analytical column).

Determine Valve Switch Time – Step 2

- Inject a solvent standard onto the ILSP cartridge using previously optimized conditions
- Locate the last eluting analyte in the resulting chromatogram
- This will be the time it takes all compounds to elute and the valve can be switched to wash pigments to waste after this time



MPA: 2 mM AF + 0.2% FA water
MPB: 2 mM AF + 0.2% FA
Methanol
Pesticide in solvent
Oven temp: 50 C
Flow: 0.4 mL/min

Time	%B	
0	5	
2	60	
4	75	
6	100	
7.5	100	
7.51	5	
9.5	STOP	

Figure 4: Chromatogram obtained for pesticide mixture using the outlined mobile phases and gradient on ILSP cartridge.

Determine ILSP Wash Time – Step 3

- Substitute a wash solvent for mobile phase B and program 100 %B for 1 mL/min
- With valve in the load position inject a matrix blank on the ILSP cartridge (no analytical column)
- Monitor the presence of matrix in SIM or SCAN modes and note the time it takes the TIC to return to baseline

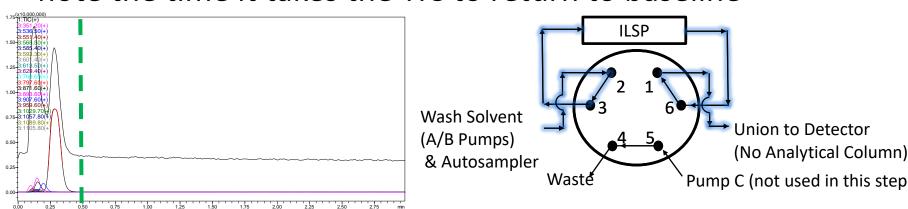


Figure 5: Chromatogram obtained from blank matrix sample injected onto ILSP cartridge with the valve in load position.

Application to Food Commodities

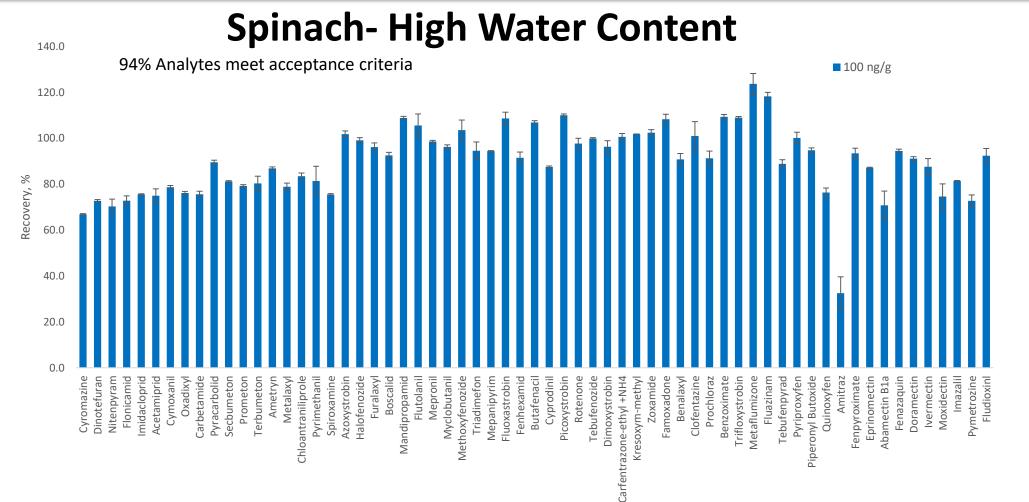


Figure 6: Spinach was homogenized and 15 g weighed into a 50 mL centrifuge tube. 15 mL of ACN + 0.1% AA added, vortexed, shaken for 5 min, and centrifuged 10 mins @ 4000 rpms. Sample was aliquoted to vial and 4 μ L injected. Graph represents recovery data at 100 ng/g.¹

Soybean Meal- High Oil & Low Water

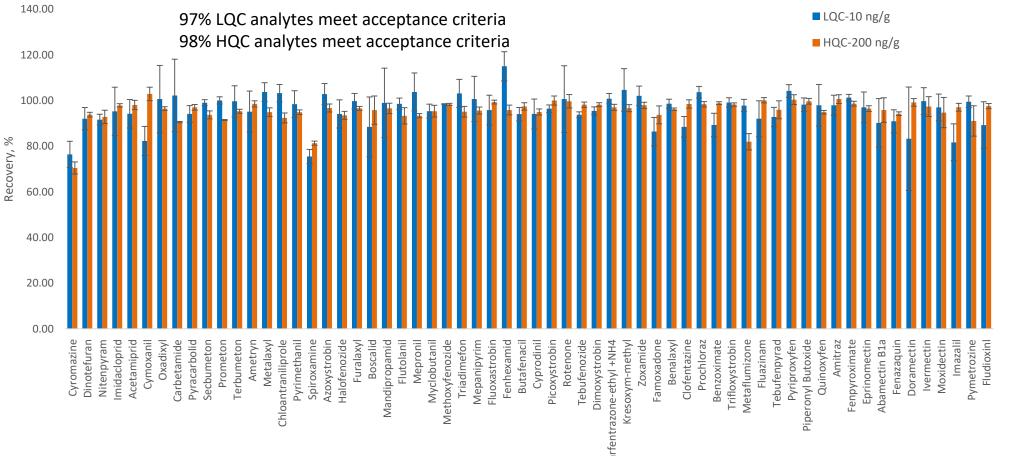


Figure 7: Soybean meal was ground and 5 g^5 weighed into a 50 mL centrifuge tube. 10 mL of ACN + 0.1% AA added, vortexed, shaken for 15 min, and centrifuged 10 mins @ 4000 rpms. Sample was aliquoted to vial and 4 μ L injected. Graph represents recovery data at 10 ng/g and 200 ng/g.

References

1. S.A. Lupo, R.L. Romesberg, X. Lu, Automated inline pigment removal for the analysis of pesticide residues in spinach by liquid chromatography tandem mass spectrometry, J. Chromatogr. A 1629 (2020) 461477.

Avocado- High Oil and Intermediate Water

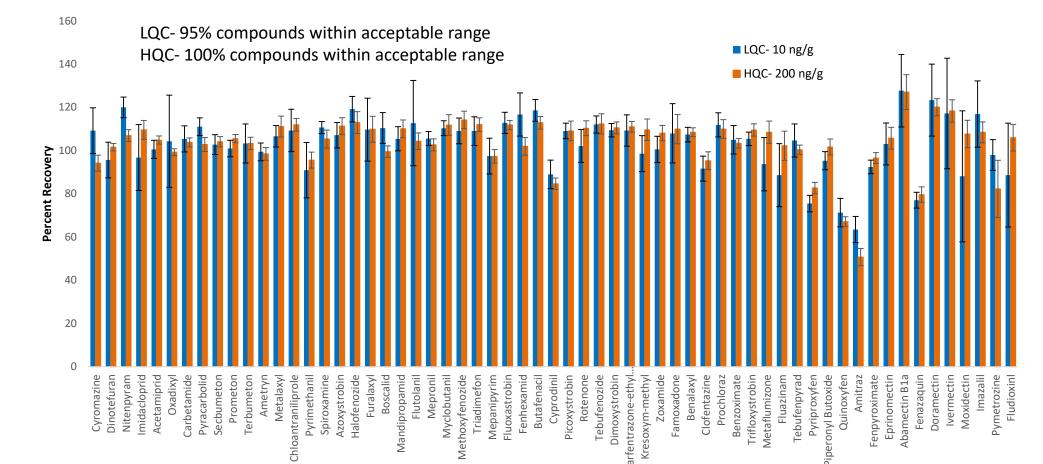


Figure 8: Avocado was peeled and homogenized and 5 g weighed into a 50 mL centrifuge tube. 10 mL of ACN + 0.1% AA added, vortexed, shaken for 10 min, and centrifuged 10 mins @ 4000 rpms. Sample was aliquoted to vial and 3 μL injected. Graph represents recovery data at 10 ng/g and 200 ng/g.

Whole Orange- High Acid and High Water

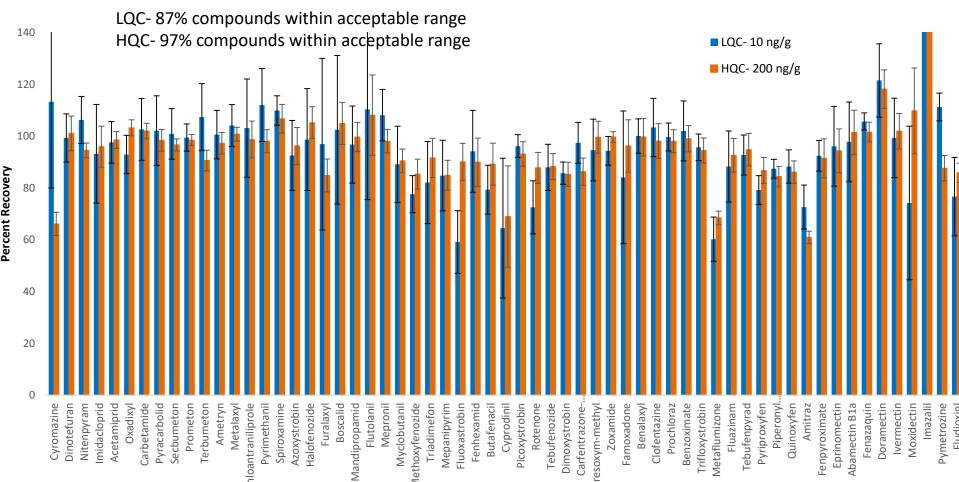


Figure 9: Whole orange was homogenized and 5 g weighed into a 50 mL centrifuge tube. 10 mL of ACN + 0.1% AA added, vortexed, shaken for 10 min, and centrifuged 10 mins @ 4000 rpms. Sample was aliquoted to vial and 4 μ L injected. Graph represents recovery data at 10 ng/g and 200 ng/g.

Black Tea- Difficult/Unique LQC- 98% compounds within acceptable range HQC- 100% compounds within acceptable range 80.0 40.0 DATE OF THE PROOF O

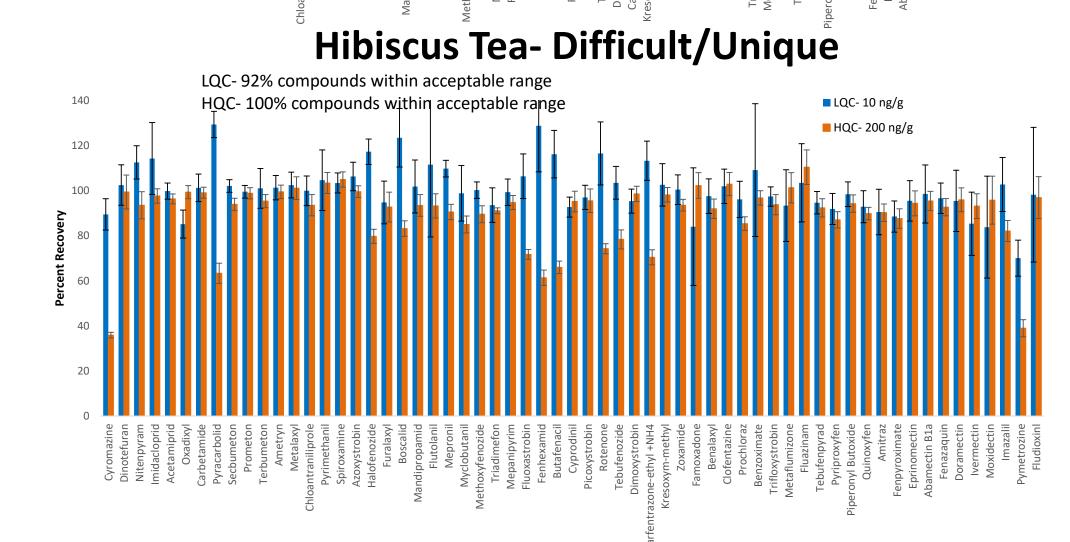


Figure 10 & 11: Black tea and hibiscus tea were weighed (1 g) into a 50 mL centrifuge tube. 5 mL of ACN + 0.1% AA added, vortexed, shaken for 10 min, and centrifuged 10 mins @ 4000 rpms. Sample was aliquoted to filter vial and 10 μ L injected. Graph represents recovery data at 10 ng/g and 200 ng/g.

Conclusions

The semi-automation of the ILSP methodology reduces error, simplifies sample preparation, and increases throughput compared to traditional extraction and cleanup techniques for a streamlined approach for the analysis of pesticide residues in food commodities.

