Accepted Manuscript

Analytical Methods

Determination of artificial sweeteners in beverages with green mobile phases and high temperature liquid chromatography-tandem mass spectrometry

Edgar Y. Ordoñez, Rosario Rodil, José Benito Quintana, Rafael Cela

PII:	S0308-8146(14)01180-7
DOI:	http://dx.doi.org/10.1016/j.foodchem.2014.07.132
Reference:	FOCH 16198
To appear in:	Food Chemistry
Received Date:	11 November 2013
Revised Date:	22 April 2014
Accepted Date:	29 July 2014

EXERCISE FOOD CHEMISTRY
Autoria orient areas consolinations SciVerse ScienceDirect

Please cite this article as: Ordoñez, E.Y., Rodil, R., Quintana, J.B., Cela, R., Determination of artificial sweeteners in beverages with green mobile phases and high temperature liquid chromatography-tandem mass spectrometry, *Food Chemistry* (2014), doi: http://dx.doi.org/10.1016/j.foodchem.2014.07.132

This is a PDF file of an unedited manuscript that has been accepted for publication. As a service to our customers we are providing this early version of the manuscript. The manuscript will undergo copyediting, typesetting, and review of the resulting proof before it is published in its final form. Please note that during the production process errors may be discovered which could affect the content, and all legal disclaimers that apply to the journal pertain.

ACCEPTED MANUSCRIPT

1	Determination of artificial sweeteners in beverages with green mobile
2	phases and high temperature liquid chromatography-tandem mass
3	spectrometry
4	
5	<u>Running title</u> : Green high temperature LC-MS/MS determination of sweeteners in drinks
6	
7	Edgar Y. Ordoñez, Rosario Rodil, José Benito Quintana*, Rafael Cela
8	
9	Department of Analytical Chemistry, Nutrition and Food Sciences, IIAA - Institute for Food
10	Analysis and Research, University of Santiago de Compostela, 15782 Santiago de Compostela, Spain
11	* Corresponding author: Phone: +34881816035 and +34881814263; Fax: +34881816027; e-mail:
12	jb.quintana@usc.es
13	
14	Abstract
15	A new analytical procedure involving the use of water and a low percentage of ethanol combined to
16	high temperature liquid chromatography-tandem mass spectrometry has been developed for the
17	determination of nine high-intensity sweeteners in a variety of drink samples. The method permitted
18	the analysis in 23 min (including column reequilibration) and consuming only 0.85 mL of a green
19	organic solvent (ethanol). This methodology provided limits of detection (after 50-fold dilution) in
20	the 0.05-10 mg/L range, with recoveries (obtained from five different types of beverages) being in
21	the 86-110% range and relative standard deviation values lower than 12%. Finally, the method was
22	applied to 25 different samples purchased Spain, where acesulfame and sucralose were the most
23	frequently detected analytes (>50% of the samples) and cyclamate was found over the legislation
24	limit set by the European Union in a sample and at the regulation boundary in three others.

Download English Version:

https://daneshyari.com/en/article/7595198

Download Persian Version:

https://daneshyari.com/article/7595198

Daneshyari.com