

Analytical Study on certain food tainting compounds

Thesis

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(Analytical Chemistry)

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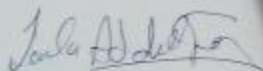
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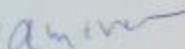
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Table of Contents

Part I : Introduction	1
I.Introduction.....	2
I.1. Definitions	2
I.2. The origin of food taints.....	2
I.2.1. Internal deterioration of food components	3
I.2.1.1. Microbial sources.....	3
I.2.1.2. Taints due to chemical changes in the food	4
I.2.1.2.1. Enzymatic flavor changes.....	4
I.2.1.2.2. Non enzymatic browning.....	5
I.2.1.2.3. Photo-induced taints	5
I.2.1.2.4. Lipid oxidation	6
I.2.2. Direct external contamination.....	6
I.2.2.1. Airborne sources	6
I.2.2.2. Waterborne sources	7
I.2.2.3. Disinfectants, pesticides, and detergents	8
I.2.2.4. Packaging sources.....	8
I.3. Chemicals causing taints in food	9
 Part II: Litterature Review	 13
II.1.Indole	14
II.1.1. Structure	14
II.1.2.Properties.....	14
II.1.3.Methods of analysis of indole as food taint in food samples.....	14
II.1.3.1.Titrimetric methods.....	14
II.1.3.2. Spectroscopic methods.....	14
II.1.3.2.1.Colorimetric methods.....	14
II.1.3.2.2. U.V.Spectrophotometric methods	15
II.1.3.2.3. Infra Red spectroscopic methods	15
II.1.3.2.4.Spectrofluorimetric methods	15
II. 1.3.2.5. Flow injection analysis	15
II.1.3.3.Electrochemical methods.....	15
II.1.3.4.Chromatographic methods.....	15
II. 1.3.4.1. Thin Layer Chromatography	15
II. 1.3.4.2. Gas Chromatography	16
II. 1.3.4.3. High Performance Liquid Chromatography	19

Table of Contents

II.2. 2,4-Dichlorophenol	24
II.2.1. Structure	24
II.2.2.Properties.....	24
II.2.3.Methods of analysis of DCP as food taint in food matrices	24
II.2.3.1. Spectroscopic methods.....	24
II.2.3.1.1.Colorimetric methods.....	24
II.2.3.1.2. U.V.Spectrophotometric methods	25
II. 2.3.1.3.Spectrofluorimetric methods	25
II.2.3.1.4. Nuclear magnetic resonance spectrometry	25
II. 2.3.1.5. Flow injection analysis.....	25
II.2.3.2. Electrochemical methods.....	26
II.2.3.3.Capillary electrophoretic methods	26
II.2.3.4. Chromatographic methods.....	26
II.2.3.4.1. Thin Layer Chromatography	26
II. 2.3.4.2. Gas Chromatography	26
II. 2.3.4.3. High Performance Liquid Chromatography.....	36

PART (III):Extraction and HPLC determination of food tainting compounds in different food matrices and kinetic study of formation / uptake of these compounds	43
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Section (A): HPLC method for determination of Indole and 2,4 Dichlorophenol as food tainting compounds	44
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III.A.1. Introduction	45
III.A.2. Experimental	46
III.A.2.1. Apparatus	46
III.A.2.2. Materials.....	46
III.A.2.2.1. Pure samples.....	46
III.A.2.2.2. Reagents.....	46
III.A.2.2.3. Standard preparations	46
III.A.2.2.3.1. Stock standard solutions	46
III.A.2.2.3.2. Working standard solutions	47
III.A.2.3. Procedures.....	47
III.A.2.3.1. Chromatographic conditions.....	47
III.A.2.3.2. Method validation	47
III.A.2.3.2.1.Linearity.....	48
III.A.2.3.2.2. Accuracy.....	48
III.A.2.3.2.3. Precision	48

Table of Contents

III.A.2.3.2.3.1. Repeatability.....	48
III.A.2.3.2.3.2. Intermediate precision	48
III.A.2.3.2.4. Specificity.....	49
III.A.2.3.2.5. Robustness.....	49
III.A.3.Results and discussion.....	49
III.A.3.1. Optimization of chromatographic conditions	49
III.A.3.2. Method validation.....	50
III.A.3.2.1. Linearity	50
III.A.3.2.2. Accuracy	50
III.A.3.2.3. Precision.....	50
III.A.3.2.4. Specificity.....	51
III.A.3.2.5. System suitability testing.....	51
III.A.3.2.6. Robustness.....	51
III.A.3.2.7. LOD and LOQ	51
III.A.3.3. Statistical analysis of the results	51

Section (B): Optimization and comparison of sample preparation methods for analysis of Indole and 2,4- Dichlorophenol as food tainting compounds..... 62

III.B.1. Overview on sample preparation.....	63
III.B.1.1. Introduction	63
III.B.1.2. Extraction techniques to be studied	65
III.B.1.2.1.Solid-liquid (maceration) extraction	65
III.B.1.2.2. Ultrasound-assisted extraction	66
III.B.1.2.3.Solid phase extraction	67
III.B.1.2.4. Matrix solid phase dispersion	68
III.B.2. Experimental	70
III.B.2.1. Apparatus.....	70
III.B.2.2. Materials	70
III.B.2.2.1. Pure samples.....	70
III.B.2.2.2. Reagents	70
III.B.2.2.3. Standard preparations	70
III.B.2.2.3.1. Stock standard solutions	70
III.B.2.2.3.2. working standard solutions.....	71
III.B.2.2.4. Food and fish farms water samples	71
III.B.2.3. Procedures	71
III.B.2.3.1.Sample handling.....	71

Table of Contents

III.B.2.3.2. Sample extraction methods	71
III.B.2.3.2.1. Solid– liquid extraction	72
III.B.2.3.2.2. Ultrasonic-assisted extraction	72
III.B.2.3.2.3. Matrix solid phase dispersion	73
III.B.2.3.2.4. Solid phase extraction	73
III.B.2.3.3. HPLC analysis.....	74
III.B.3. Results and discussion.....	74
III.B.3.1. Optimization of extraction procedures of different matrices	74
III.B.3.1.1. SLE.....	74
III.B.3.1.2. UAE	76
III.B.3.1.3. MSPD	77
III.B.3.1.4. SPE.....	78
III.B.3.2. Comparison of sample preparation methods.....	79
III.B.3.2.1. Comparison of SLE , UAE and MSPD for catfish and potato samples.....	79
III.B.3.2.2. Comparison of SPE and DI for fish farms water samples	80
III.B.4. Conclusion	81

**Section (C): Application of MSPD and SPE extraction methods for
the HPLC determination of Indole , 2,4 Dichlorophenol and for the
Kinetic study of formation / uptake of these compounds in different
matrices**

III.C.1. Experimental	92
III.C.1.1. Apparatus.....	92
III.C.1.2. Materials	92
III.C.1.2.1. Pure samples.....	92
III.C.1.2.2. Reagents	92
III.C.1.2.3. Standard preparations	92
III.C.1.2.3.1. Stock standard solutions	92
III.C.1.2.3.2. working standard solutions.....	92
III.C.1.2.4. Food and fish farms water samples	93
III.C.1.3. Procedures	93
III.C.1.3.1. Sample handling.....	93
III.C.1.3.2. Sample preparation methods	93
III.C.1.3.2.1. MSPD	93
III.C.1.3.2.2. SPE	94
III.C.1.3.3. HPLC analysis.....	94

Table of Contents

III.C.1.3.4. Application and validation of the MSPD-HPLC method in catfish and potato samples	94
III.C.1.3.4.1. Linearity	94
III.C.1.3.4.2. Accuracy	95
III.C.1.3.4.3. Precision.....	95
III.C.1.3.4.3.1. Repeatability	95
III.C.1.3.4.3.2. Intermediate precision.....	95
III.C.1.3.5. Application of the SPE-HPLC method in fish farms water samples	96
III.C.1.3.6. Kinetic studies	96
III.C.1.3.6.1. Kinetics of IND production in catfish samples	96
III.C.1.3.6.2. Kinetics of DCP uptake by tilapia fish exposed to contaminated fish farms water samples.....	96
III.C.2. Results and discussion.....	96
III.C.2.1 Application and validation of the MSPD-HPLC method for determination of IND and DCP in catfish and IND in potato samples ..	97
III.C.2.1.1. Linearity	97
III.C.2.1.2. Accuracy	97
III.C.2.1.3. Precision.....	98
III.C.2.1.4. LOD and LOQ	98
III.C.2.2. Statistical comparison of the proposed MSPD-HPLC with the published methods.....	98
III.C.2.3. Application of the SPE-HPLC method for determination of DCP in fish farms water samples	99
III.C.2.4. Statistical comparison of the proposed SPE-HPLC with the published methods.....	99
III.C.2.5. Kinetic studies	99
III.C.2.5.1. Assessment of decomposition kinetics in catfish and IND production	99
III.C.2.5.2. Kinetic study of DCP uptake by tilapia fish exposed to contaminated fish farms water samples.....	101
III.C.3. Conclusion	102

PART (IV): Application of validated GC-MS methods for the simultaneous determination of Indole and 2,4- Dichlorophenol in bulk powder , in catfish and potato samples112

IV.1. Introduction	113
IV.2. Experimental	114
IV.2.1. Apparatus.....	114

Table of Contents

IV.2.2. Materials	114
IV.2.2.1. Pure sample.....	114
IV.2.2.2. Reagents	114
IV.2.2.3. Standard preparations	115
IV.2.2.4. Catfish and potato samples	115
IV.2.3.Procedures	115
IV.2.3.1. Chromatographic conditions	115
IV.2.3.2. Method validation.....	116
IV.2.3.2.1.Linearity	116
IV.2.3.2.2. Accuracy	117
IV.2.3.2.3. Precision	117
IV.2.3.2.3.1. Repeatability.....	117
IV.2.3.2.3.2. Intermediate precision	118
IV.2.3.2.4. Specificity.....	118
IV.2.3.3. Sample handling and preparation Methods	118
IV.2.3.4. Application and validation of the chromatographic method in catfish and potato samples.....	118
IV.2.3.4.1. Linearity.....	119
IV.2.3.4.2. Accuracy.....	119
IV.2.3.4.3. Precision	120
IV.2.3.4.3.1. Repeatability.....	120
IV.2.3.4.3.2. Intermediate precision	120
IV.3.Results and discussion.....	120
IV.3.1. Methods validation of DCP and IND in their bulk powder	121
IV.3.1.1. Linearity	121
IV.3.1.2. Accuracy	122
IV.3.1.3. Precision.....	122
IV.3.1.4. LOD and LOQ	122
IV.3.1.5. Specificity	123
IV.3.1.6. System suitability testing	123
IV.3.2. Validation of the GC-MS Methods in catfish and potato samples	125
IV.3.2.1. Linearity	125
IV.3.2.2. Accuracy	126
IV.3.2.3. Precision.....	126
IV.3.2.4. LOD and LOQ	126
IV.3.3.Statistical comparison	127
IV.4.Conclusion.....	127

Table of Contents

Part V: Host- tailored biomimetic potentiometric sensors for selective assessment of 2,4-Dichlorophenol as a food taint.....	154
V.1.Introduction: molecular imprinted polymers as synthetic receptors	155
V.2. Experimental.....	157
V.2.1.Apparatus	157
V.2.2. Materials.....	157
V.2.2.1. Pure sample	157
V.2.2.2. Reagents	158
V.2.2.3. Standard solutions.....	158
V.2.2.4. Catfish and fish farms water samples	159
V.2.3. Procedures.....	159
V.2.3.1. Preparation of molecularly imprinted polymers.....	159
V.2.3.2. Sensors construction and EMF measurements	159
V.2.3.3.Fourier-transform infra-red spectroscopy	160
V.2.3.4. Scanning electron microscope	160
V.2.3.5. Binding experiments.....	160
V.2.3.6. Analytical applications.....	161
V.2.3.6.1. Determination of DCP in fish	161
V.2.3.6.2. Determination of DCP in fish farms water samples.....	161
V.2.3.7. Study of experimental conditions	161
V.2.3.7.1. Identification of slope, response time and operative life of the studied sensors.....	161
V.2.3.7.2.Effect of pH	162
V.2.3.7.3.Effect of foreign compounds.....	162
V.3. Results and discussion	162
V.3.1.Characterization of MIPs	163
V.3.1.1. Fourier-transform infra-red analysis	163
V.3.1.2.SEM analysis	164
V.3.1.3.Binding isotherms and scatchard analyses	164
V.3.2.Sensor performance characteristics.....	166
V.3.3.Response time and lifetime.....	167
V.3.4.Effect of pH	168
V.3.5. Selectivity studies.....	168
V.3.6. Figures of merits and analytical applications.....	170
V.4.Conclusion.....	171
General discussion.....	186
References.....	196

List of Figures

Figure 1. HPLC chromatogram of mixture solution containing pure IND and DCP	53
Figure 2. Calibration curve correlating the peak area to the corresponding concentration of pure IND at 280 nm using the proposed HPLC method.	54
Figure 3. Calibration curve correlating the peak area to the corresponding concentration of pure DCP at 280 nm using the proposed HPLC method.	54
Figure 4. Simplified diagram of a chromatographic method of analysis including sample preparation step .	82
Figure 5. Stages of operation of solid phase extraction.	82
Figure 6. Matrix solid-phase dispersion procedure	83
Figure 7. % Recovery of IND and DCP from catfish and potato samples using SLE.	84
Figure 8. % Recovery of IND and DCP from catfish and potato samples using UAE .	85
Figure 9. % Recovery of IND and DCP from catfish and potato samples using MSPD .	86
Figure 10 . % Recovery of DCP from water using SPE.	87
Figure 11. Comparison of recoveries and standard deviations of IND in catfish samples obtained from optimized SLE , UAE and MSPD techniques.	88
Figure 12. Comparison of recoveries and standard deviations of DCP in catfish samples obtained from optimized SLE , UAE and MSPD techniques.	88
Figure 13 . Comparison of recoveries and standard deviations of IND in potato samples obtained from optimized SLE , UAE and MSPD techniques.	89
Figure 14. Comparison of recoveries and standard deviations of DCP in fish farms water samples obtained from DI and optimized SPE techniques.	89
Figure 15. HPLC Chromatograms of the extracts of the spiked samples.	103

List of Figures

Figure 16. Calibration curve correlating the peak area to the corresponding spiked concentration of IND in catfish samples using the proposed MSPD-HPLC method .	104
Figure 17. Calibration curve correlating the peak area to the corresponding spiked concentration of DCP in catfish samples using the proposed MSPD-HPLC method .	104
Figure 18. Calibration curve correlating the peak area to the corresponding spiked concentration of IND in potato samples using the proposed MSPD-HPLC method .	104
Figure 19. Curves representing the development of IND in spoiled catfish samples.	105
Figure 20. Decline of DCP water concentration after tilapia uptake over time using the proposed HPLC method .	105
Figure 21. Linear plot of logarithm of DCP water concentration with time using the proposed HPLC method .	106
Figure 22. GC chromatogram of mixture solution containing pure DCP and IND using GC-MS method 1	128
Figure 23. GC chromatogram of mixture solution containing pure DCP and IND using GC-MS method 2	128
Figure 24. Mass spectrum of DCP	129
Figure 25. Mass spectrum of IND	129
Figure 26. Calibration curve correlating the peak area to the corresponding concentration of pure DCP using the proposed GC-MS method 1 .	130
Figure 27. Calibration curve correlating the peak area to the corresponding concentration of pure IND using the proposed GC-MS method 1 .	130
Figure 28. Calibration curve correlating the peak area to the corresponding concentration of pure DCP using the proposed GC-MS method 2 .	131
Figure 29. Calibration curve correlating the peak area to the corresponding concentration of pure IND using the proposed GC-MS method 2 .	131

List of Figures

Figure 30. GC chromatogram of catfish sample spiked with DCP and IND using GC-MS method 1	132
Figure 31. GC chromatogram of potato sample spiked with IND using GC-MS method 1	132
Figure 32. GC chromatogram of catfish sample spiked with DCP and IND using GC-MS method 2	133
Figure 33. GC chromatogram of potato sample spiked with IND using GC-MS method 2	133
Figure 34. Calibration curve correlating the peak area to the corresponding spiked concentration of DCP in catfish samples using the proposed GC-MS method 1 .	134
Figure 35. Calibration curve correlating the peak area to the corresponding spiked concentration of IND in catfish samples using the proposed GC-MS method 1 .	134
Figure 36. Calibration curve correlating the peak area to the corresponding spiked concentration of IND in potato samples using the proposed GC-MS method 1 .	135
Figure 37. Calibration curve correlating the peak area to the corresponding spiked concentration of DCP in catfish samples using the proposed GC-MS method 2 .	135
Figure 38. Calibration curve correlating the peak area to the corresponding spiked concentration of IND in catfish samples using the proposed GC-MS method 2 .	136
Figure 39. Calibration curve correlating the peak area to the corresponding spiked concentration of IND in potato samples using the proposed GC-MS method 2 .	136
Figure 40. Schematic representation of the molecular imprinting process.	172
Figure 41. FTIR spectra of DCP (a), MIP/AM/DVB before template removal (b) and after template removal (c) , NIP/ AM/DVB(d)	173
Figure 42. FTIR spectra of MIP/MAA/DVB before template removal (a) and after template removal (b) , NIP/MAA/DVB(c).	174

List of Figures

Figure 43. FTIR spectra of MIP/EMA/EGDMA before template removal (a) and after template removal (b) and NIP/EMA/EGDMA (c).	175
Figure 44. Scanning electron micrographs of the polymers	176
Figure 45. Binding isotherm (a) and scatchard plot (b) for MIPs and NIPs(inset) .	177
Figure 46. Potentiometric response (EMF) of DCP membrane sensors based on MIP/ AM/DVB(a) , MIP/MAA/DVB(b) , MIP/EMA/EGDMA(c) and aliquat (d) vs. log [DCP]	178
Figure 47. Response time of DCP sensors based on MIP/AM/DVB (a) , MIP/MAA/DVB(b) , MIP/EMA/EGDMA(c) and aliquat (d)	179
Figure 48. Effect of pH on the analytical signal of DCP sensors based on MIP/AM/DVB , MIP/MAA/DVB , MIP/EMA/EGDMA with and without aliquat and aliquat .	180
Figure 49. Potentiometric selectivity coefficients $\log K^{\text{POT}}$ of DCP membrane based sensors	181

List of Tables

Table 1 : Examples of taints and their possible origins	10
Table 2 : GC analysis of IND	16
Table 3 : HPLC analysis of IND	19
Table 4: GC analysis of DCP	27
Table 5: HPLC analysis of DCP	37
Table 6: Accuracy results upon determination of pure IND using the proposed HPLC method	55
Table 7: Accuracy results upon determination of pure DCP using the proposed HPLC method	56
Table 8 : Determination of laboratory prepared mixtures of IND and DCP by the proposed HPLC method	57
Table 9: System suitability parameters of the proposed HPLC method for the determination of pure IND and DCP .	58
Table 10: Results of testing of the robustness of the proposed HPLC method.	59
Table 11: Results of assay validation of the proposed HPLC method for the determination of pure IND and DCP .	60
Table 12 : Statistical comparison between the proposed HPLC method and the published HPLC methods for the determination of pure IND and DCP .	61
Table 13: Additional factors consideration for the extraction of catfish and potato samples by optimized SLE , UAE and MSPD methods	90
Table 14: Results of assay validation of the HPLC method for the determination of DCP and IND in fish samples and IND in potato samples .	107
Table 15 : Accuracy results for IND in fish using the HPLC method	108
Table 16 : Accuracy results for DCP in fish using the HPLC method	108