

## GC/MS of Native Patulin in Apple Juice and Cider

**Instrument:** [LECO Pegasus III TOF MS with Agilent 6890 Plus GC](#)

As growing seasons for apple production and the ability to export apples and apple juice concentrates become more extensive, the potential to consume contaminated produce rises. Patulin, a mycotoxin produced as apples decay, is monitored using an Agilent Ultra Inert column without derivatization. The assay chromatographically resolves 5-hydroxymethylfurfural (HMF), which can be produced from sugars in apple products that have been excessively heat treated. Sample preparation involves solid phase extraction using a polystyrene-divinyl benzene SPE cartridge followed by liquid/liquid extraction in ethyl acetate prior to injection into the GC/MS system.



### GC

**Column:** Agilent J&W DB-35ms UI, 30 m × 0.25 mm, 0.25 µm (p/n 122-3832UI)  
**Sample prep:** Agilent Bond Elut LMS, 1 g, 6 mL, 30/pk (p/n 12255022)  
**Sample:** 10 g juice or cider  
**Carrier:** MSD helium, 1 mL/min constant flow  
**Oven:** 50 °C (hold 5 minutes), then to 300 °C at 40 °C/min (hold 8.75 minutes)  
**Injection:** Cold-splitless, 67 °C (hold 0.1 minutes), then to 160 °C at 720 °C/min, split vent on at 1 minute (30 mL/min), gas saver on at 3 minutes (20 mL/min)  
**MSD transfer aux temperature:** 300 °C  
**GC:** Agilent 7890A GC  
**Sampler:** Agilent 7693 Automatic Liquid Sampler, 1 µL volume injection

### MS

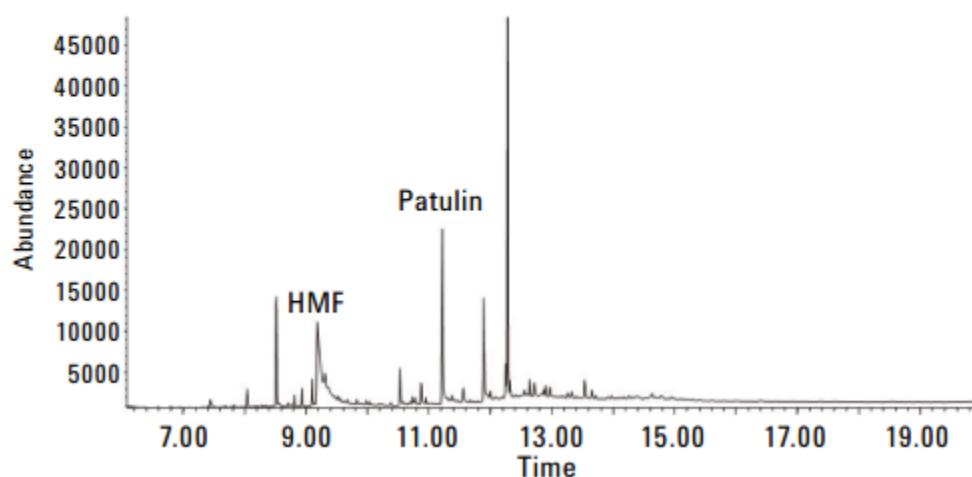
**MS:** Agilent 5975C Series MSD with inert EI 350 source, tandem axis detector  
**Solvent delay:** 6 minutes  
**MS temperature:** 300 °C (source), 150 °C (quad)  
**SIM mode:** Mass 55.00, 97.00\*, 110.00\*, 126.00 dwell 100 ms for each (\*quant ions)

### Sample preparation

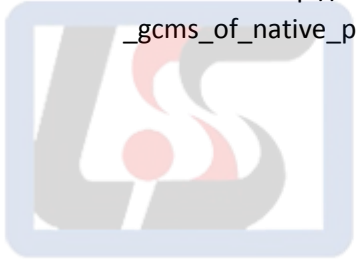
1. Weigh 10 g (10 mL) of juice or cider into a clean container.
2. Spike samples at 10 ng/g (10 ppb) to demonstrate adequate recovery from the juice.
3. Condition SPE tubes with 4 mL MeOH, followed by 4 mL deionized HPLC-grade water.
4. Load 10 mL sample to the preconditioned SPE cartridge under gravity (slight vacuum required for cider, depending on clarity).
5. Wash with 8 mL 1% aqueous sodium bicarbonate under gravity.
6. Wash with 8 mL 1% aqueous acetic acid under gravity.
7. Replace waste tubes with collection tube.
8. Elute with 8 mL HPLC-grade methanol under gravity.
9. Dry eluate to remove methanol in a warm water bath, approximately 4 mL aqueous should remain.
10. Liquid/liquid extract the eluate with 3 × 3 mL portions of ethyl acetate, combining them into a conical tube for drying.
11. Dry the ethyl acetate extract to 1 mL, transfer to autosampler vial for injection.



Figure 1 is a scan mode representation of a 10 ng/g mix of HMF and patulin. Peak shape and resolution from the matrix were satisfactory.



**Reference:** [http://hpst.cz/sites/default/files/uploaded\\_files/5991-2799en\\_-\\_gcms\\_of\\_native\\_patulin\\_in\\_apple\\_juice\\_and\\_cider.pdf](http://hpst.cz/sites/default/files/uploaded_files/5991-2799en_-_gcms_of_native_patulin_in_apple_juice_and_cider.pdf)



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