

METHODS

Study	Quality Control Application	Long-term Reproducibility
Samples	Standard phosphatidylglyerols (DPPG, POPG, DOPG, DSPG)	Bovine liver and muscle Certified meat homogenate Chocolates (75% & 90% cocoa)

- the aerosol generated by an ablation source (OPO laser, CO2 laser, reduce user introduced variability robotic handling systems were used.
- **Detection:** The generated aerosol was introduced into the REIMS Lockmassed to leucine enkephalin.(554.2615 m/z)
- **Data evaluation:** The data was processed using multivariate statistical algorithms including **Principal Component Analysis (PCA)** characteristics and to build a sample classifier.



Figure 1: REIMS inlet Setups. a)Traditional Venturi b) Direct -T (use when the smoke generation is less than 40ug/sec)





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Quality checking software and material.

It was proved that our quality control test and PG based standard is capable of making certain the **REIMS** system suitability.

Total	Classification rate		75% cocoa Chocoyoco	90% cocoa Lindt	Outlier	Total	Classification rate	Table 2:
1080 1028	99.4% 95.6%	75% cocoa Chocovoco	284	0	1	285	99.6%	matrix of the
364	99.2%	90% cocoa Lindt	0	278	6	284	97.7%	long-term reproducibility
2472	97.8%	Total	284	278	7	569	98.8%	Sludy

 The pre-build database with REIMS system can be used over a long time period for characterization of liquid and solid samples