

LAAN-A-LM-E092

Liquid Chromatography Mass Spectrometry

## Application News

# No.**C121**

### Simultaneous Analysis of Nine Sweeteners Using Triple Quadrupole LC/MS/MS (LCMS-8040)

Artificial sweeteners such as saccharin sodium, aspartame, sucralose and acesulfame potassium fall under the category of specified additives in Japan's Food Sanitation Act, for which each specified criteria exist for their use in terms of eligible foods and amounts used.

Cyclamate, an artificial sweetener used in some regions of the world outside Japan, is an unspecified additive within Japan, for which inspection is required on specific imported foods.

In light of these situations, there is a demand for analyses of various different sweeteners, not only the quantitative testing of permitted sweeteners but also the testing of unspecified sweetener additives.

This article presents a simultaneous analysis of nine sweeteners including both specified additives and unspecified additives, using the LCMS-8040 highperformance liquid chromatograph-triple quadrupole mass spectrometer.

#### Analysis of a Standard Mixture

Fig. 1 shows chromatograms measured from a 5  $\mu$ L injected sample of a 10 ng/mL standard mixture of nine sweeteners, analyzed with the analytical conditions shown in Table 1. Chromatograms at around the lower limit of quantitation (LLOQ) are shown in Fig. 2. The retention time, calibration curve range, and correlation coefficient for each compound are shown in Table 2.

A calibration point accuracy of within  $100 \pm 20$  % and a percentage of area repeatability (%RSD) of within 20 % were employed. Good linearity was obtained for all compounds with a correlation coefficient of 0.997 or higher.





Table 1 Analytical Conditions

| Column<br>Mobile Phases  | : Unison UK-C18 (150 mm L. × 3.0 mm I.D., 3.0 μm)<br>: Α 5 mmol/L Ammonium Formate - Water                    |
|--------------------------|---|
| Gradient                 | : B Methanol<br>: B Conc. 0 % (0.0 - 2.0 min) → 70 % (4.5 min) → 90 % (8.0 - 12.0 min) → 0 % (12.01-15.0 min) |
| Flowrate                 | : 0.2 mL/min  |
| Column Temperature       | : 40 ℃  |
| Injection Volume         | : 5 μL  |
| Probe Voltage            | : + 4.5 kV (ESI-positive mode) / -3.5 kV (ESI-negative mode)  |
| DL Temperature           | : 300 °C  |
| Block Heater Temperature | : 500 °C  |
| Nebulizing Gas Flow      | : 3 L/min   |
| Drving Gas Flow          | · 15 L/min  |



Fig. 2 Chromatograms of Nine Sweeteners at Around LLOQ

| Table 2 Linearity of Nine Sweeteners |          |                 |                      |                                 |   |      |                            |  |  |  |  |
|--------------------------------------|----------|-----------------|----------------------|---------------------------------|---|------|----------------------------|--|--|--|--|
| Compound Name                        | Polarity | Transition      | Retention Time (min) | Calibration Curve Range (ng/mL) |   |      | Correlation<br>Coefficient |  |  |  |  |
| Acesulfame potassium                 | -        | 162.00 > 82.10  | 5.228                | 0.05                            | - | 100  | 0.997                      |  |  |  |  |
| Saccharin                            | -        | 182.00 > 42.00  | 5.561                | 1                               | - | 100  | 0.999                      |  |  |  |  |
| Cyclamate                            | -        | 178.00 > 80.00  | 6.057                | 1                               | - | 100  | 0.998                      |  |  |  |  |
| Sucralose                            | +        | 413.90 > 199.00 | 6.370                | 0.5                             | - | 500  | 0.999                      |  |  |  |  |
| Aspartame                            | -        | 293.10 > 261.10 | 6.543                | 0.5                             | - | 1000 | 0.999                      |  |  |  |  |
| Dulcin                               | +        | 181.20 > 108.10 | 6.712                | 0.05                            | - | 10   | 0.999                      |  |  |  |  |
| Neotame                              | +        | 379.10 > 172.20 | 7.898                | 0.05                            | - | 1000 | 0.999                      |  |  |  |  |
| Rebaudioside A                       | -        | 965.30 > 803.40 | 8.220                | 5                               | - | 1000 | 0.999                      |  |  |  |  |
| Stevioside                           | +        | 822.30 > 319.20 | 8.238                | 5                               | - | 1000 | 0.999                      |  |  |  |  |

#### Recovery from Actual Samples

Seven sweeteners were added to foods (curry paste, rice cake flavored with mugwort, and sponge cake) pretreated by dialysis (Fig. 3), and the matrix effect was evaluated. The recovery of each added sweetener is shown in Table 3. Dulcin was the only sweetener for

Table D. Deservous of Course Added Coursetons

which the recovery was calculated based on a 1000fold dilution of the solution after dialysis treatment, while the recovery of all other sweetener samples was calculated based on 100-fold dilution. The recovery was good with all samples, ranging from 85 to 125 %.

| lab                  | e 3 Recovery of :      |              |                                       |                          |                                       |
|----------------------|------------------------|--------------|---------------------------------------|--------------------------|---------------------------------------|
|                      | Added<br>Concentration | Recovery (%) |                                       |                          | 20 g sample                           |
| Compound Name        |                        | Curry Paste  | Rice Cake<br>Flavored with<br>Mugwort | Chocolate<br>Sponge Cake | Dialusis (24 hours)                   |
| Acesulfame potassium |                        | 100.8        | 94.2                                  | 93.7                     |                                       |
| Saccharin            |                        | 97.0         | 87.7                                  | 88.3                     | ↓                                     |
| Cyclamate            |                        | 99.6         | 89.3                                  | 92.0                     | Solution after dialysis               |
| Sucralose            | 5 µg/mL                | 96.2         | 89.6                                  | 82.6                     | ↓ 100-fold or 1000-fold dilution      |
| Aspartame            |                        | 94.0         | 89.4                                  | 87.2                     | LC/MS/MS analysis                     |
| Dulcin               |                        | 110.2        | 99.5                                  | 99.5                     | · · · · · · · · · · · · · · · · · · · |
| Neotame              |                        | 122.5        | 106.9                                 | 110.0                    | Fig. 3 Workflow of Pretreatment       |

w of Pretreatment

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