

Analysis of vitamin K in food using LC-MS

Conventionally, HPLC has been used to analyze vitamin K in foods. HPLC achieves highly sensitive detection and quantification, but complex pretreatment is required to eliminate interfering components from the sample. This data sheet reports on using LC-MS for detection and quantification of vitamin K in foods, which allows simpler pretreatment than the typical pretreatment methods for HPLC and is unaffected by interfering components.

Fig.1 shows the structures of phyloquinone (vitamin K₁) and menaquinone-4 (vitamin K₂) and their mass spectra obtained using atmospheric pressure chemical ionization (APCI). Fig. 2 shows a mass chromatogram of phyloquinone and menaquinone-4 standards. Fig. 3 shows the calibration curves for phyloquinone and menaquinone-4, created in the range 1 to 100 ppb. These exhibit excellent linearity with r^2 values of 0.99969 and 0.99947, respectively.

8mL hexane and 1mL water were added to 0.1g of the homogenized food sample. This was then shaken and

centrifuged. The residue recovered from the hexane layer under reduced pressure was dissolved in 200 μ L ethanol, centrifuged again, and the supernatant taken as the analysis sample. Fig.4 shows the HPLC chromatograms and SIM chromatograms of samples of margarine and Japanese natto (fermented soya beans).

The results indicate a phyloquinone concentration of 9.06ppb and menaquinone-4 concentration of 9.38ppb in natto and a phyloquinone concentration of 58.03ppb in margarine. No menaquinone-4 was detected in the margarine.

The pretreatment method used for this analysis resulted in almost 100% recovery. Calculations indicate that 0.1g natto contains 2.90ng phyloquinone and 3.00ng menaquinone-4 and 0.1g margarine contains 18.56ng phyloquinone.

These results indicate that LC-MS permits the detection and quantification of vitamin K in food samples with simple pretreatment and shorter work times.

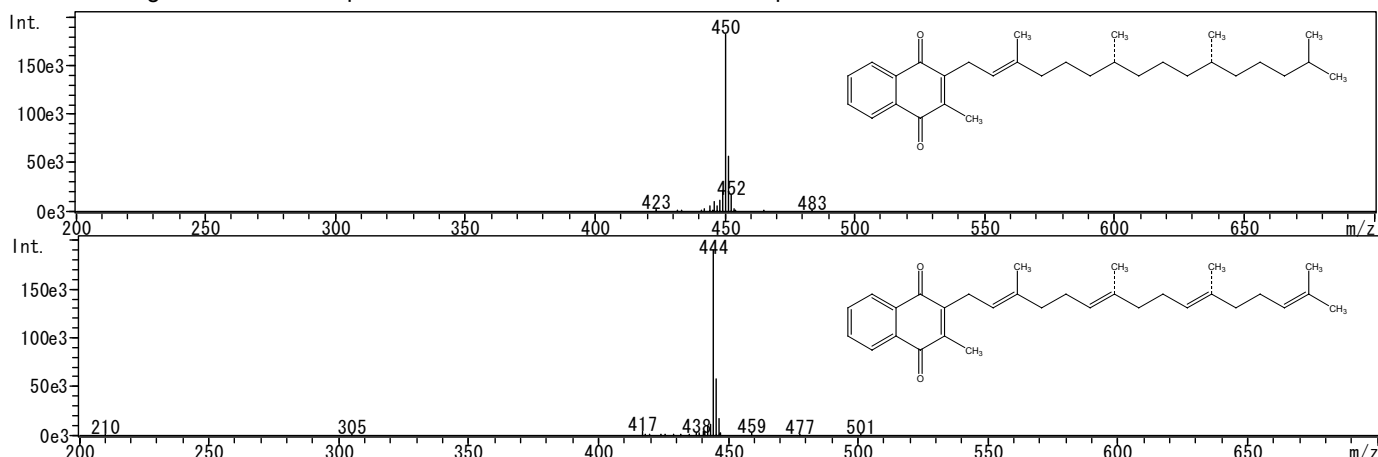


Fig. 1 Structures and mass spectra of Phyloquinone(upper) and Menaquinone-4(lower)

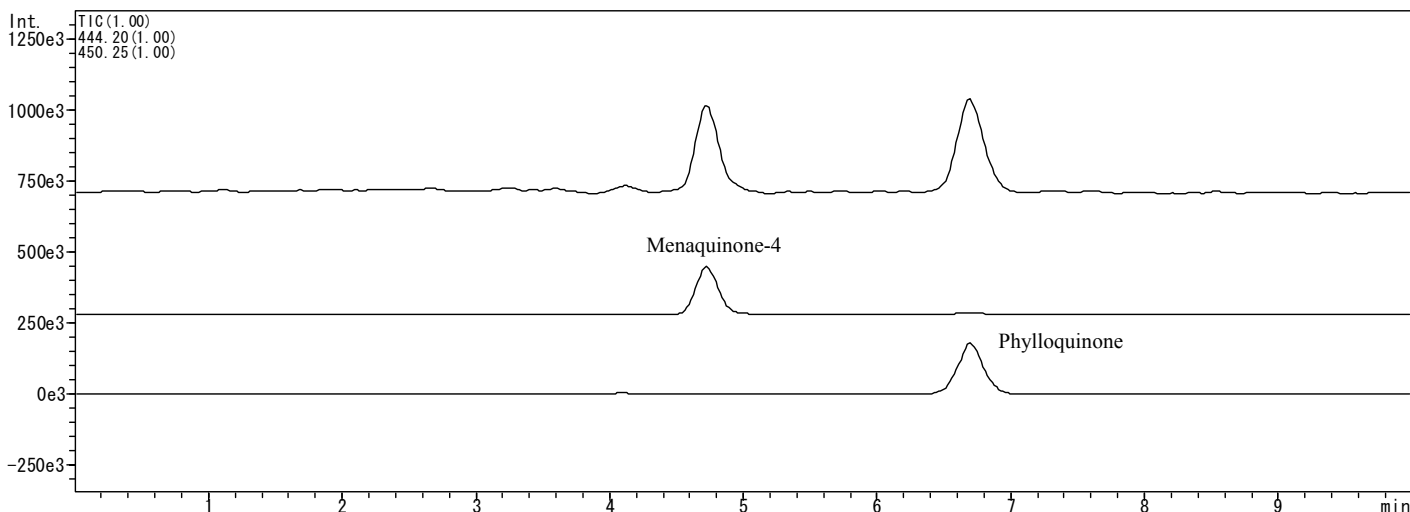


Fig. 2 Mass chromatograms of Phyloquinone and Menaquinone-4

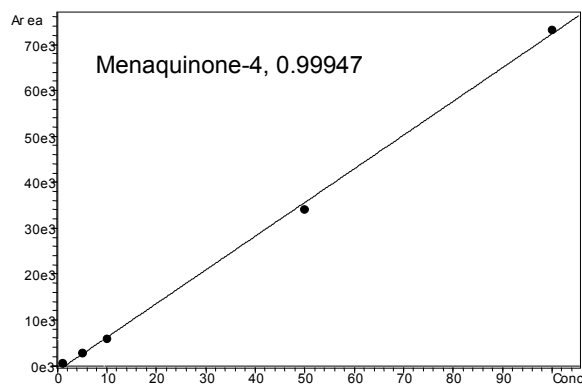
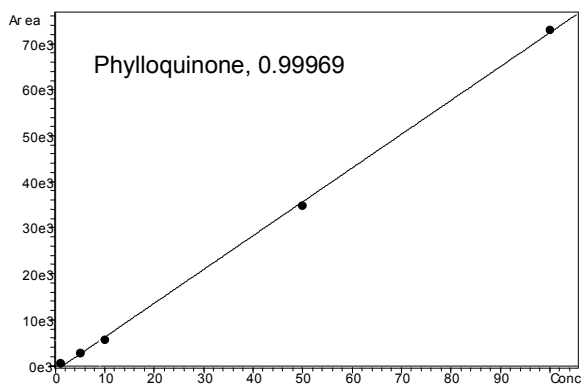


Fig. 3 Calibration curves of Phylloquinone and Menaquinone-4 (Range: 1 to 100 ppb)

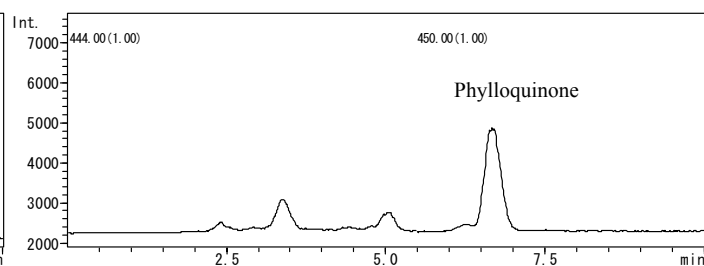
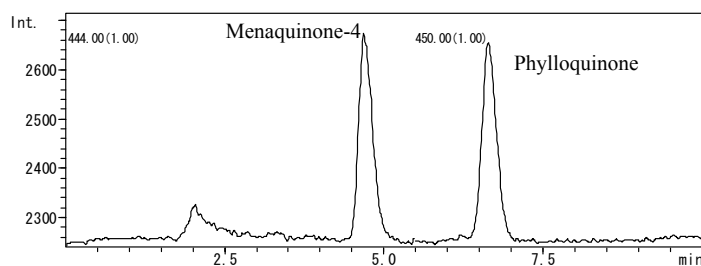
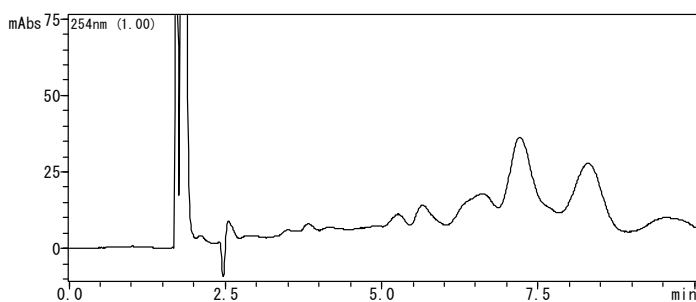
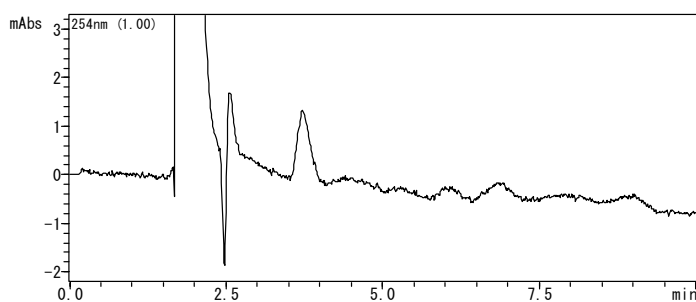


Fig. 4 UV chromatograms (upper) and SIM chromatograms (lower) of margarine (left) and natto (right)

Table 1 Analysis conditions

Column	: Shim-pack VP-ODS (2.0 mmI.D. x 150 mm)	
Mobile phase	: 25% 2-propanol - methanol	
Flow rate	: 0.2 mL/min	
Injection volume	: 10uL	
Column temperature	: 40 °C	
Probe voltage	: -4.0 kV (APCI-Negative mode)	
CDL temperature	: 250°C	Block heater temperature: 200°C
Nebulizing gas flow	: 2.5 L/min	
CDL voltage	: 0V	
Q-array DC voltage	: -45V	Q-array RF :150

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