

Authenticity Testing of Honey

STATE-OF-THE-ART ANALYTICAL METHODOLOGY
TO DETERMINE ADULTERATION WITH SUGAR SYRUPS

$\delta^{13}\text{C}$ -EA/LC-IRMS Analysis • Foreign Enzyme Analysis

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¹ original paper in press (Apidologie)

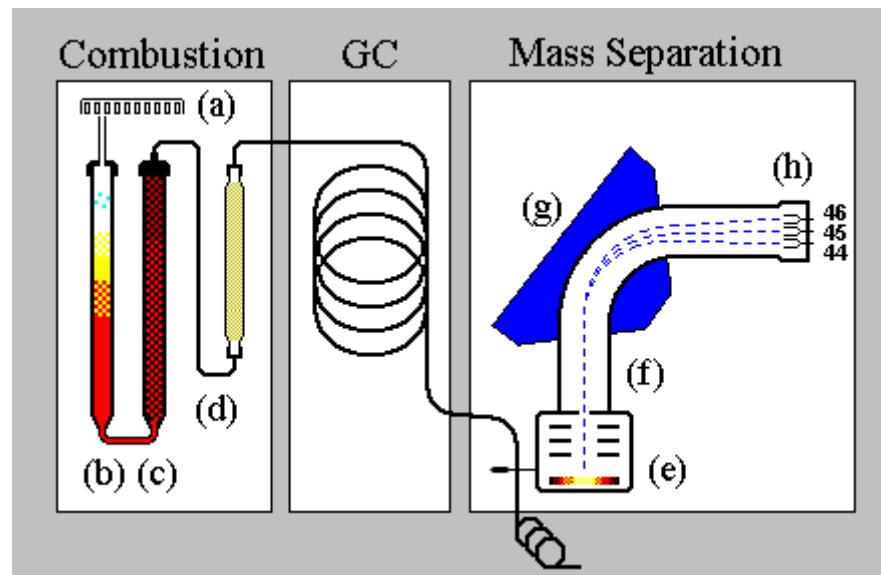
² patent pending

Sugar Sources for Adulteration

Plant Origin	Examples	Range of $\delta^{13}\text{C}$ values	Method
C4-Plants	Corn Sugar Cane	-8 to -13 ‰	EA-IRMS (AOAC 998.12)
C3-Plants	Beet Rice Wheat Cichory	-22 to -30 ‰	LC-IRMS (new)

Conclusion: combination of EA-IRMS and LC-IRMS: $\delta^{13}\text{C}$ -EA/LC-IRMS

EA-IRMS



$\delta^{13}\text{C}$ protein
 $\delta^{13}\text{C}$ honey

- (a) autosampler
- (b) combustion column
- (c) reduction column
- (d) water trap

- (e) ion source
- (f) flight tube
- (g) magnetic beam deflector
- (h) signal detectors

LC-IRMS

Step 1:

chromatographic separation of sugars

Step 2:

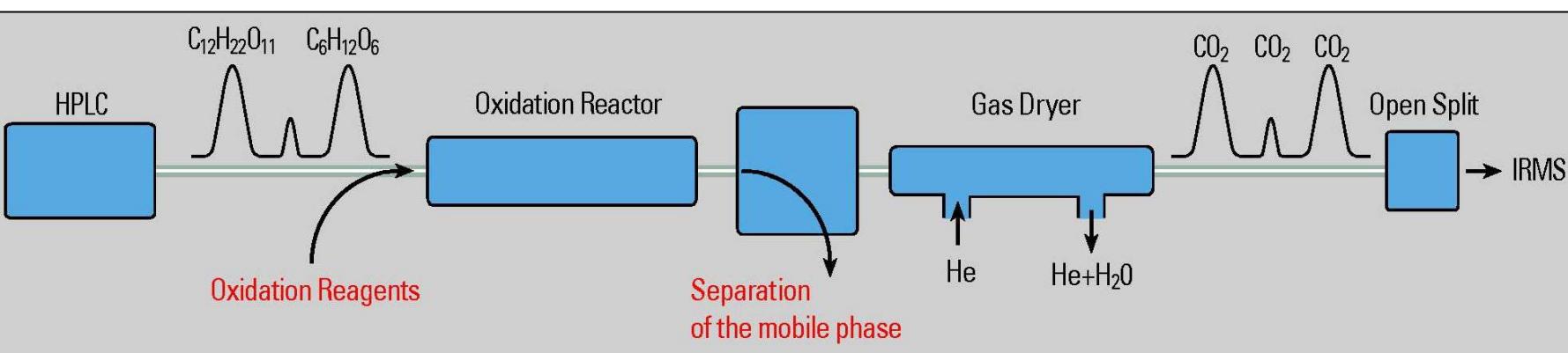
conversion to CO₂

Step 3:

separation from eluent and transfer to IRMS

Step 4:

13/12C isotope ratio measurement



Source: Finnigan LC IsoLink Product Brochure



LC-IRMS

Step 1:

chromatographic separation of sugars

Step 2:

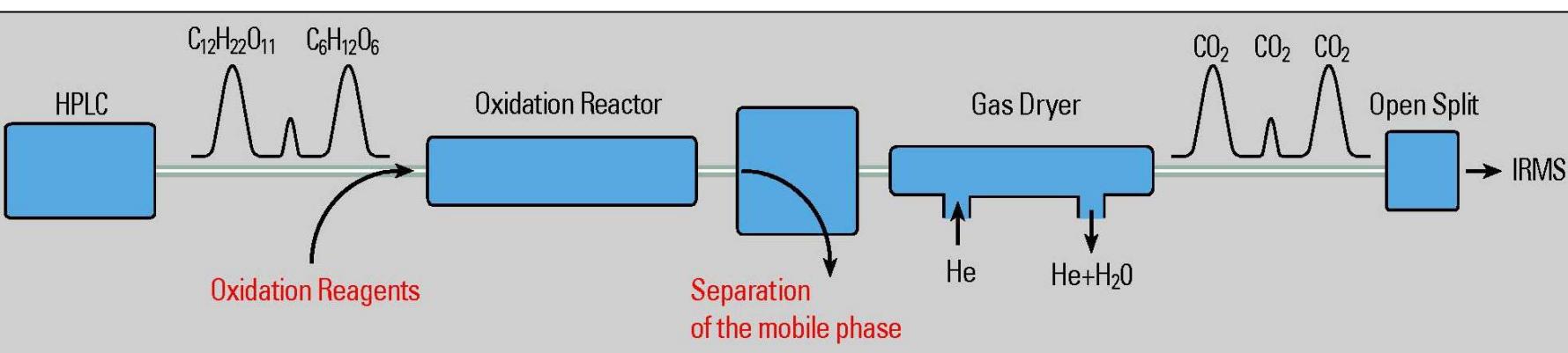
conversion to CO₂

Step 3:

separation from eluent and transfer to IRMS

Step 4:

13/12C isotope ratio measurement



Source: Finnigan LC IsoLink Product Brochure

... by chemical oxidation

LC-IRMS

Step 1:

chromatographic separation of sugars

Step 2:

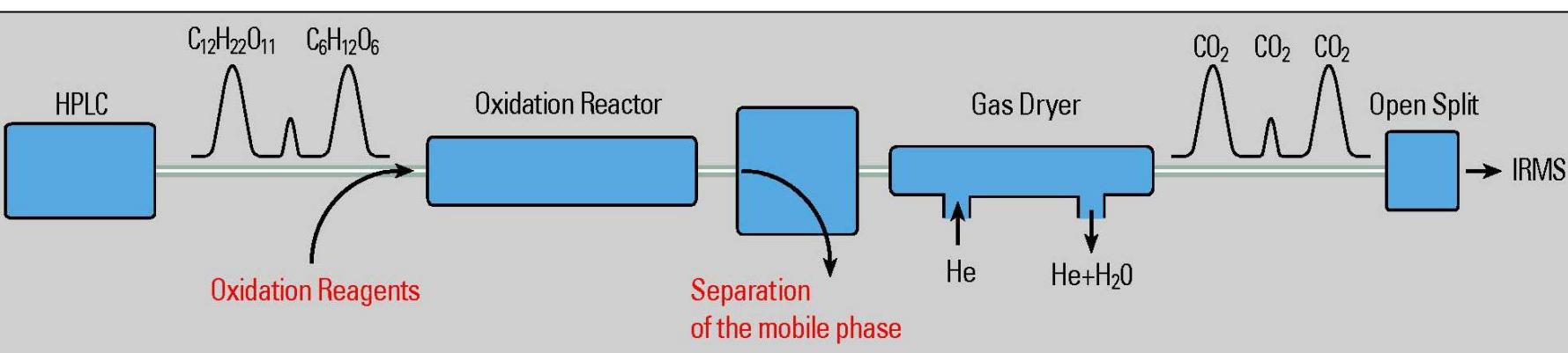
conversion to CO₂

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LC-IRMS

Step 1:

chromatographic separation of sugars

Step 2:

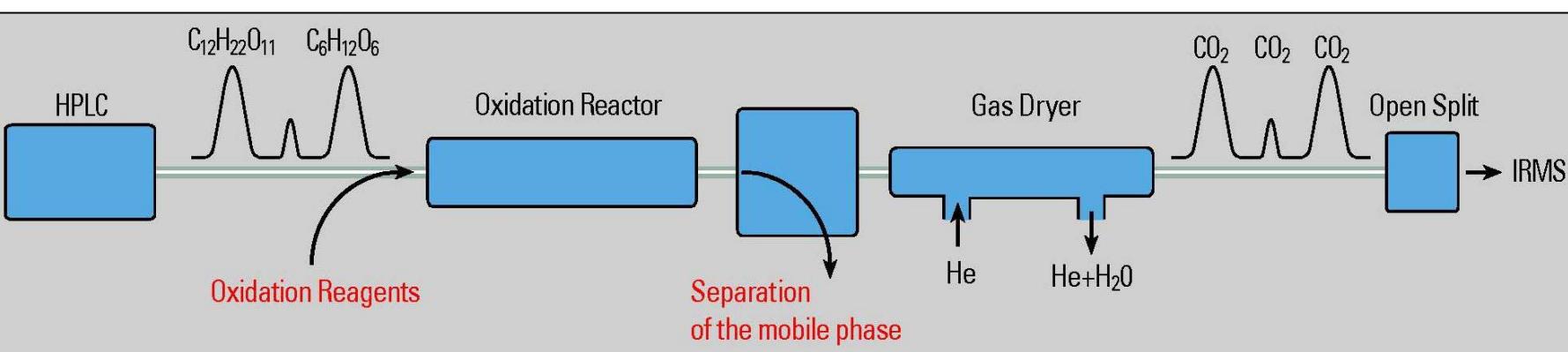
conversion to CO₂

Step 3:

separation from eluent and transfer to IRMS

Step 4:

13/12C isotope ratio measurement



Source: Finnigan LC IsoLink Product Brochure



→ δ¹³C of fructose, glucose, di- and trisaccharides

EA/LC-IRMS: Natural $\delta^{13}\text{C}$ Variations of Pure Honey (1)

parameter	ave.	s. d.	range
$\delta^{13}\text{C} (\text{\textperthousand})$ protein (p)	-25.2	0.7	-22.7 to -26.7
$\delta^{13}\text{C} (\text{\textperthousand})$ honey (h)	-25.5	0.7	-23.0 to -27.3
$\Delta p-h (\text{\textperthousand})$	0.3	0.4	-0.9 to 1.5
C4 sugar (%) *	0.3	0.9	0 to 5.7
$\delta^{13}\text{C} (\text{\textperthousand})$ fructose (fru)	-25.5	0.7	-23.2 to -27.5
$\delta^{13}\text{C} (\text{\textperthousand})$ glucose (glu)	-25.5	0.7	-22.7 to -27.2
$\delta^{13}\text{C} (\text{\textperthousand})$ disaccharides (ds)	-25.8	1.0	-22.5 to -28.2
$\delta^{13}\text{C} (\text{\textperthousand})$ trisaccharides (ts)	-24.7	1.0	-22.6 to -27.5
fru/glu ratio	1.30	0.21	0.92 to 1.82
ds (area %)	6.8	2.4	1.2 to 14.1
ts (area %)	1.8	1.1	0.0 to 8.0
oligosaccharides (area %)	< 0.7	-	-

Number of samples: 451

* apparent C4 sugar content

⇒ $\delta^{13}\text{C}$ values of individual sugars in honey are very similar!

EA/LC-IRMS: Natural $\delta^{13}\text{C}$ Variations of Pure Honey (2)

parameter	ave.	s. d.	max. d. (abs.)
$\Delta\delta^{13}\text{C} (\text{\textperthousand}) \text{ fru - glu}$	0.0	0.3	1.0
$\Delta\delta^{13}\text{C} (\text{\textperthousand}) \text{ fru - ds}$	0.3	0.7	2.0
$\Delta\delta^{13}\text{C} (\text{\textperthousand}) \text{ fru - ts}$	-0.8	0.7	2.0
$\Delta\delta^{13}\text{C} (\text{\textperthousand}) \text{ fru - p}$	-0.3	0.4	1.5
$\Delta\delta^{13}\text{C} (\text{\textperthousand}) \text{ glu - ds}$	0.3	0.7	1.9
$\Delta\delta^{13}\text{C} (\text{\textperthousand}) \text{ glu - ts}$	-0.7	0.7	2.0
$\Delta\delta^{13}\text{C} (\text{\textperthousand}) \text{ glu - p}$	-0.3	0.4	1.6
$\Delta\delta^{13}\text{C} (\text{\textperthousand}) \text{ ds - ts}$	-0.9	0.6	2.1
$\Delta\delta^{13}\text{C} (\text{\textperthousand}) \text{ ds - p}$	-0.6	0.7	2.0
$\Delta\delta^{13}\text{C} (\text{\textperthousand}) \text{ ts - p}$	0.5	0.7	2.1

Number of samples: 451

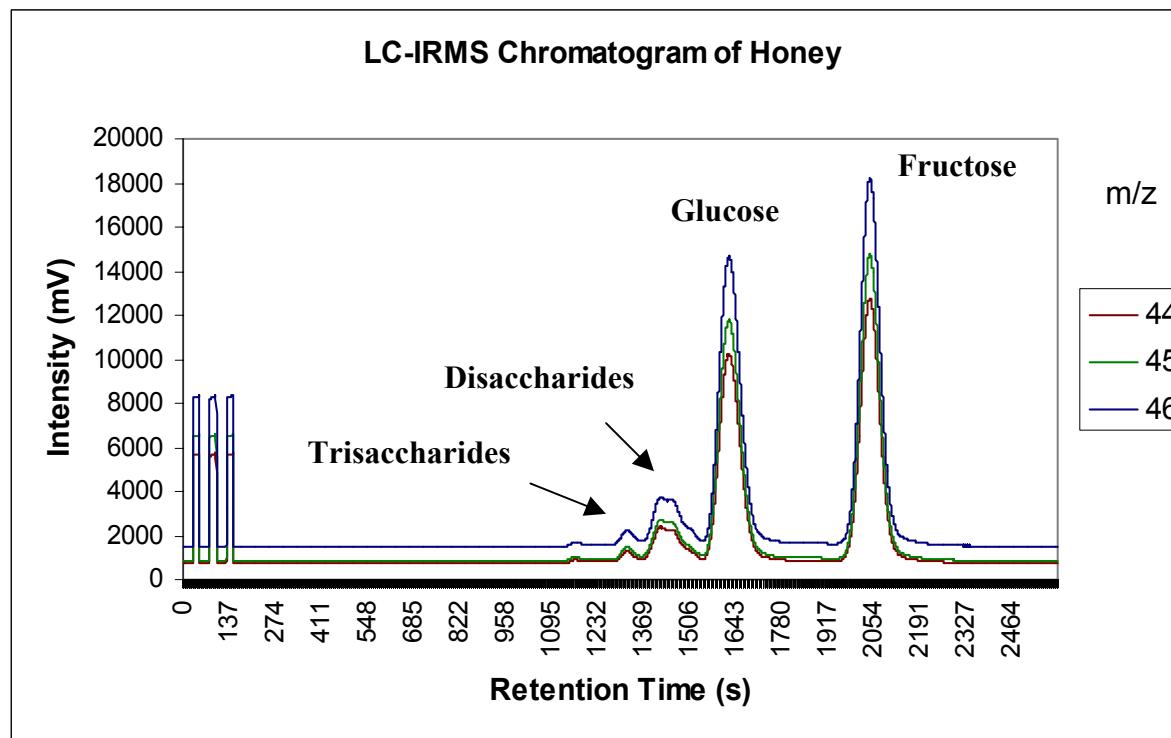
 $\Rightarrow \Delta\delta^{13}\text{C}$ values show only small variations!

EA/LC-IRMS: $\Delta\delta^{13}\text{C}$, Proposed Limits for Pure Honey

parameter	proposed limit
$\Delta\delta^{13}\text{C} (\text{\textperthousand}) \text{ fru - glu}$	± 1.0
$\Delta\delta^{13}\text{C} (\text{\textperthousand}) \text{ fru - ds}$	
$\Delta\delta^{13}\text{C} (\text{\textperthousand}) \text{ fru - ts}$	
$\Delta\delta^{13}\text{C} (\text{\textperthousand}) \text{ fru - p}$	
$\Delta\delta^{13}\text{C} (\text{\textperthousand}) \text{ glu - ds}$	
$\Delta\delta^{13}\text{C} (\text{\textperthousand}) \text{ glu - ts}$	
$\Delta\delta^{13}\text{C} (\text{\textperthousand}) \text{ glu - p}$	
$\Delta\delta^{13}\text{C} (\text{\textperthousand}) \text{ ds - ts}$	
$\Delta\delta^{13}\text{C} (\text{\textperthousand}) \text{ ds - p}$	
$\Delta\delta^{13}\text{C} (\text{\textperthousand}) \text{ ts - p}$	
$\Delta\delta^{13}\text{C} (\text{\textperthousand}) \text{ p - h}$	≥ -1.0

statistical certainty (confidence level): 99.7 % ($3 \times \text{s.d.}$)

LC-IRMS Chromatogram of Pure Honey



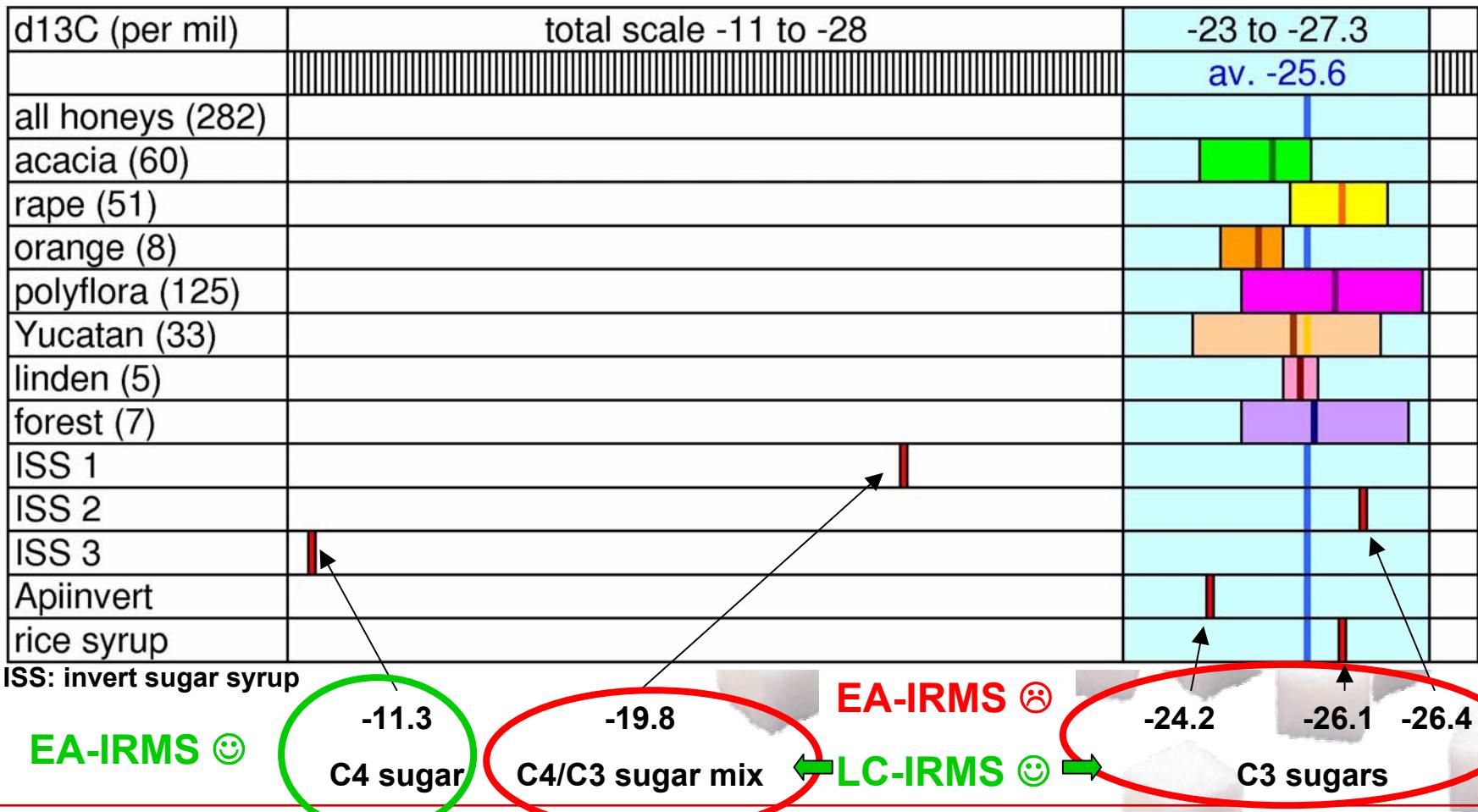
	RT (s)	Area (Vs)	$\delta^{13}\text{C}$ (‰) vs. VPDB
trisaccharides	1167	61	-26,05
disaccharides	1393	253	-26,78
glucose	1479	2300	-25,88
fructose	1864	2687	-26,01

	$\delta^{13}\text{C}$ (‰) vs. VPDB
protein	-25,6
honey	-26,0

$\delta^{13}\text{C}$ (F-G): -0,13 ‰
 $\delta^{13}\text{C}$ (max.): 1,18 ‰

Range of $\delta^{13}\text{C}$ Values for Honey and Syrups

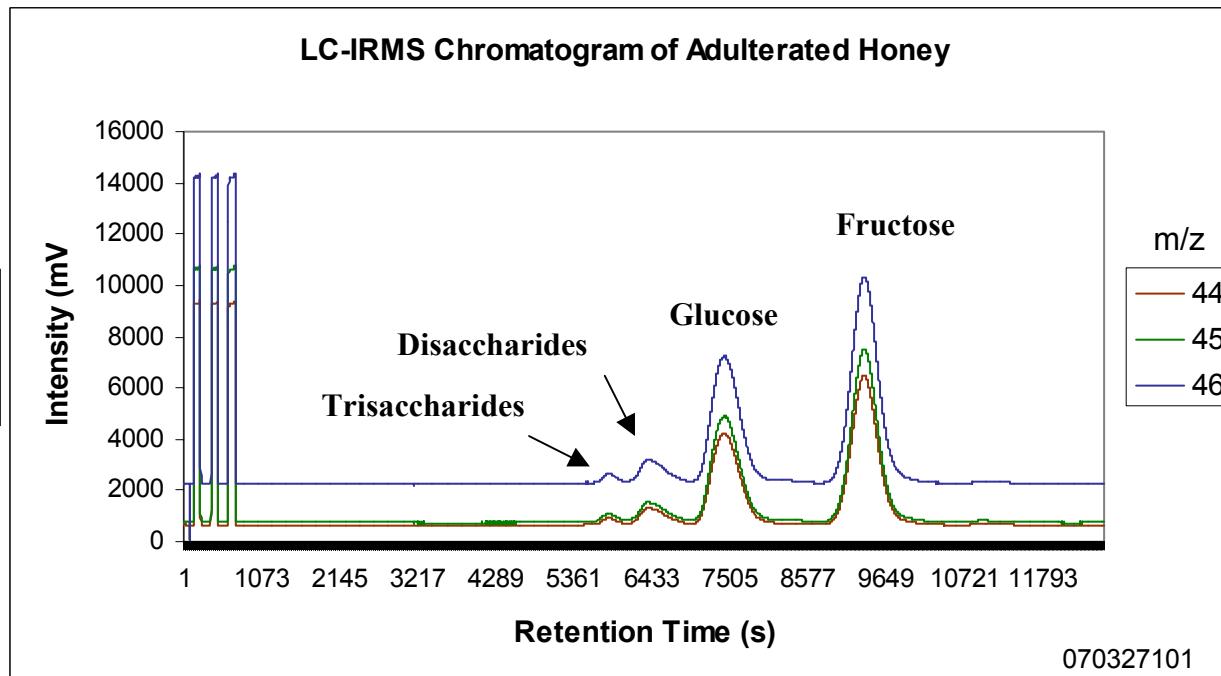
not all sugar syrups are outside the naturally occurring range of honey



EA-IRMS ⇔ LC-IRMS: Real Life Examples

HONEY TYPE	EA-IRMS (AOAC 998.12)			LC-IRMS (APPLIC)					
	d ¹³ C (‰) Protein	d ¹³ C (‰) Honey	C4 Sugar (%)	d ¹³ C (‰) Fructose	d ¹³ C (‰) Glucose	d ¹³ C (‰) Disaccharides	d ¹³ C (‰) Trisaccharides	d ¹³ C (‰) max.	F/G-Ratio
Acacia pure	-24.9	-25.1	0	-25.1	-25.3	-25.3	-24.4	0.9	1.57
Acacia adulterated	-25.2	-24.6	3.9	-23.8	-26.0	-25.7	-25.0	2.2	1.60
Linden pure	-25.7	-25.6	0.6	-25.5	-25.4	-25.9	-25.5	0.5	1.35
Linden adulterated	-25.6	-25.7	0	-26.0	-25.7	-23.9	-24.4	2.1	1.27
Honeydew pure	-25.6	-25.8	0	-25.7	-25.5	-26.5	-26.1	1.0	1.33
Honeydew adulterated	-25.3	-25.6	0	-26.0	-25.7	-23.8	-23.8	2.2	1.37
Polyflora pure	-25.6	-25.8	0	-25.7	-25.5	-26.5	-26.1	1.0	1.33
Polyflora adulterated	-24.7	-24.0	4.7	-24.8	-24.4	-19.2	-20.1	5.6	1.23
Polyflora adulterated	-25.2	-25.0	1.3	-24.4	-25.7	-24.8	-24.5	1.3	1.27

Adulterated Acacia Honey (Real Life Example 1)



	RT (s)	Area (Vs)	$\delta^{13}\text{C}$ (‰) vs. VPDB
trisaccharides	1219	12	-24,96
disaccharides	1334	48	-25,71
glucose	1552	331	-25,96
fructose	1953	529	-23,79

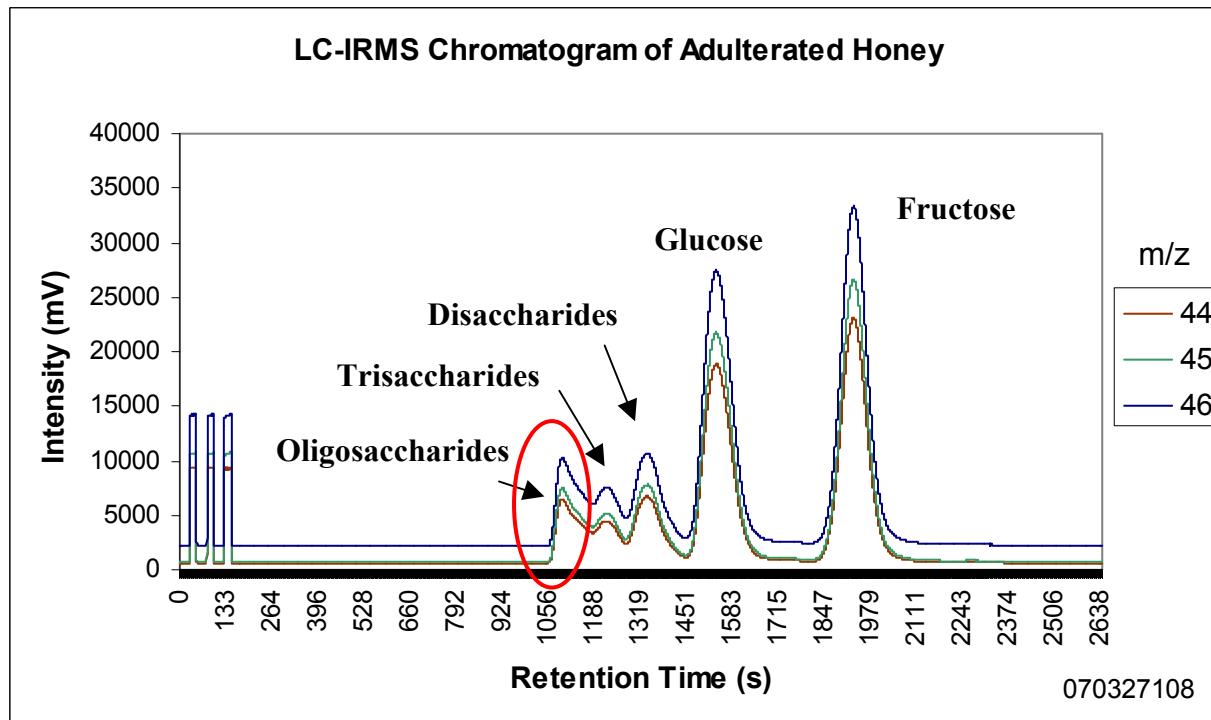
	$\delta^{13}\text{C}$ (‰) vs. VPDB
protein	-25,2
honey	-24,6

EA-IRMS ok!

$\delta^{13}\text{C}$ (F-G): 2,17 ‰
 $\delta^{13}\text{C}$ (max.): 2,17 ‰

Adulterated Acacia Honey (Real Life Example 2)

Adulteration
with ca. 50 %
invert sugar
syrup
containing
higher
saccharides!



	RT (s)	Area (Vs)	$\delta^{13}\text{C}$ (‰) vs. VPDB
oligosaccharides	1095	479	-23,47
trisaccharides	1221	303	-23,02
disaccharides	1339	573	-23,24
glucose	1538	1765	-24,98
fructose	1930	2060	-24,91

F/G = 1.17

	$\delta^{13}\text{C}$ (‰) vs. VPDB
protein	-25,0
honey	-24,5

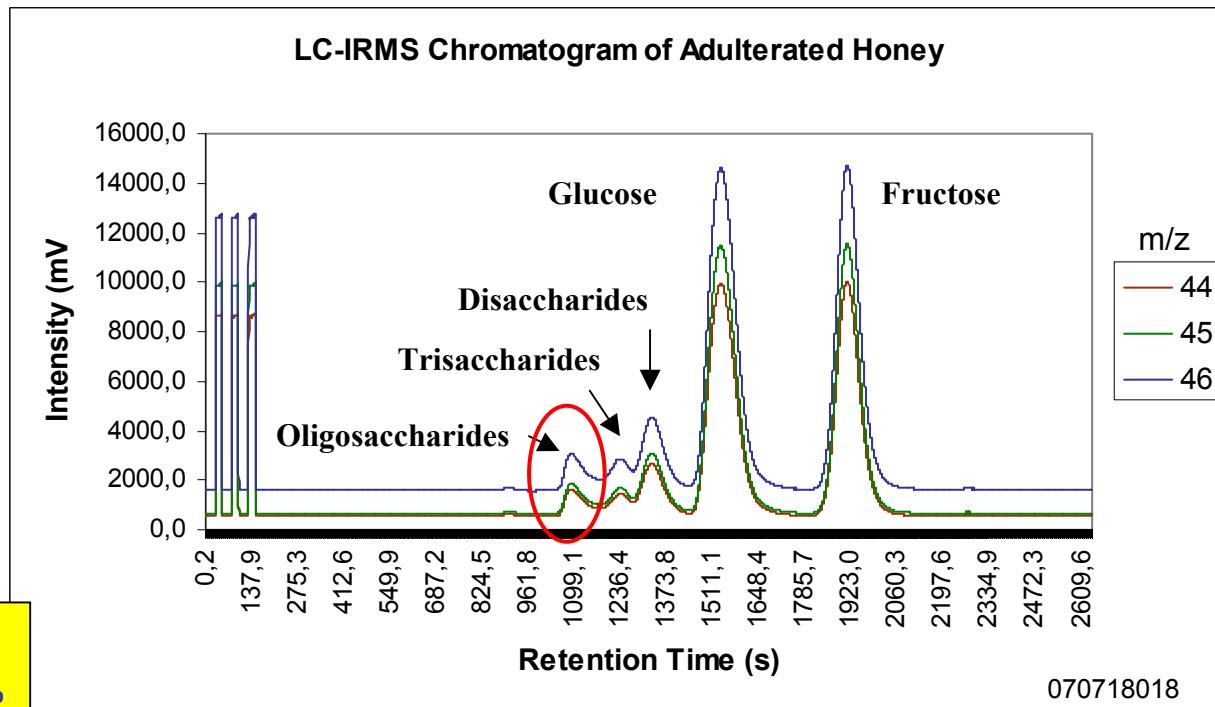
EA-IRMS ok!

Adulterated Polyflora Honey (Real Life Example 3)

**Adulteration
with ca. 13 %
rice syrup
containing
higher
saccharides!**

$\delta^{13}\text{C}$ (F-G): - 0,47 ‰
 $\delta^{13}\text{C}$ (max.): - 3,13 ‰

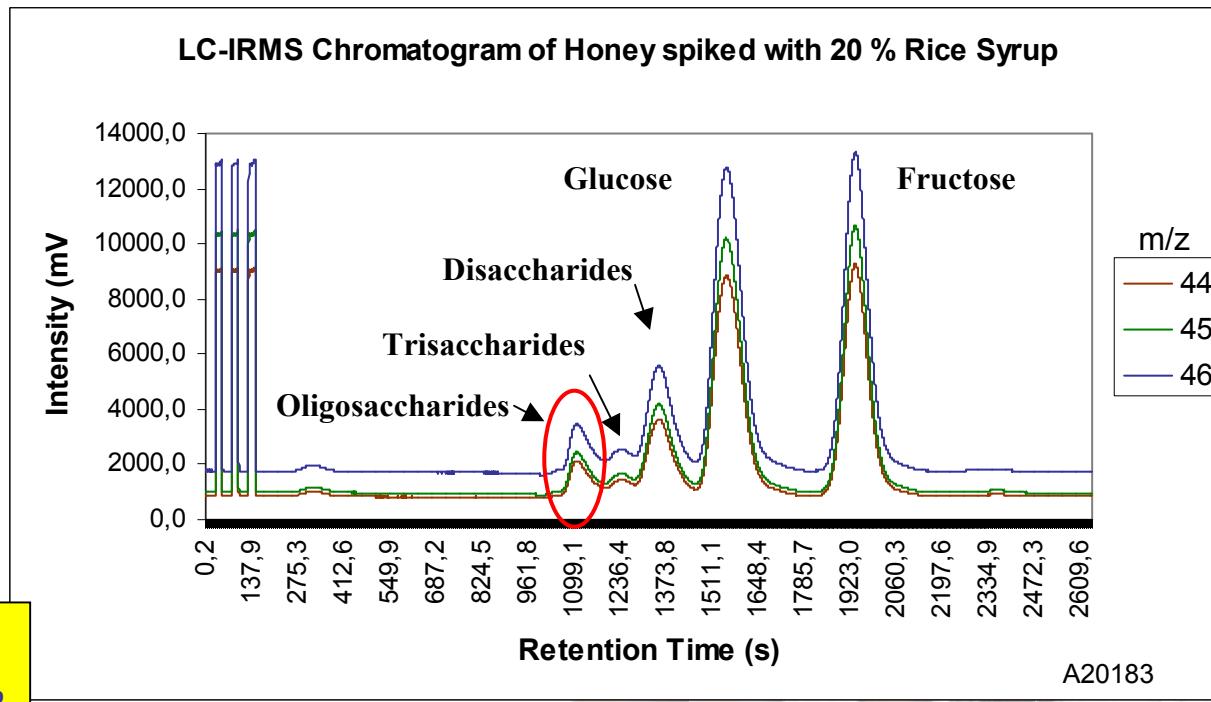
F/G = 0.86
▲
▼



	RT (s)	Area (Vs)	$\delta^{13}\text{C}$ (‰) vs. VPDB		$\delta^{13}\text{C}$ (‰) vs. VPDB
oligosaccharides	1088	73	-26,68	protein	-26,4
trisaccharides	1237	62	-24,30	honey	-27,0
disaccharides	1331	169	-26,35		
glucose	1534	914	-26,96		
fructose	1912	789	-27,43		

EA-IRMS ok!

Polyflora Honey spiked with 20 % Rice Syrup



	RT (s)	Area (Vs)	$\delta^{13}\text{C}$ (‰) vs. VPDB		$\delta^{13}\text{C}$ (‰) vs. VPDB
oligosaccharides	1106	102	-26,16	protein	-26,2
trisaccharides	1238	49	-24,39	honey	-26,4
disaccharides	1351	270	-26,46		
glucose	1553	832	-26,57		
fructose	1936	735	-26,30		

F/G = 0.88
 ▲
 ▼

EA-IRMS ok!

Acacia Honey: Addition of Invert Sugar Syrup (ISS 1)

Parameter	0 % ISS	5 % ISS	10 % ISS	20 % ISS	50 % ISS	100 % ISS
d13C protein (‰)	-24.30	-24.30	-24.30	-24.30	-24.30	n.a.
d13C honey (‰)	-24.40	-24.30	-24.10	-23.50	-22.30	-19.80
% C4 sugar (spec. < 7 %)	0	0	1.4	5.5	13.7	n.a.
EA-IRMS (AOAC)	ok	ok	ok	ok	adulterated	
d13C fructose (‰)	-24.40	-24.19	-24.26	-24.20	-23.66	-22.78
d13C glucose (‰)	-24.54	-24.57	-24.08	-23.02	-20.80	-10.87
d13C disaccharides (‰)	-24.21	-24.13	-23.52	-22.26	-19.70	-12.40
d13C trisaccharides (‰)	-23.64	-23.05	-22.11	-20.62	-19.12	-11.36
d13C oligosaccharides (‰)	n.a.	n.a.	n.a.	-12.31	-12.96	-12.05
F/G ratio	1.48	1.48	1.67	1.87	2.46	5.61
disaccharides (% DM)	8.15	9.23	9.75	9.68	8.85	4.14
trisaccharides (% DM)	2.81	2.89	3.23	3.40	2.86	2.18
oligosaccharides (% DM)	n.d.	n.d.	n.d.	0.75	1.65	3.15
LC-IRMS	ok	ok	adulterated	adulterated	adulterated	

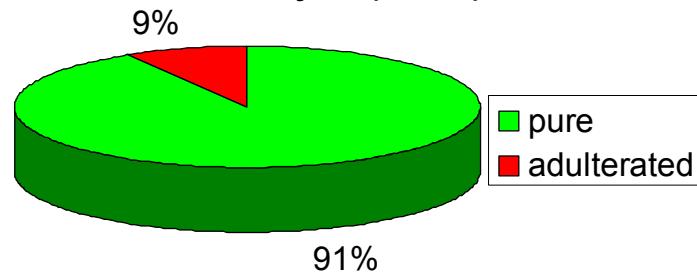
n.a. – not analysable; n.d. – not. detected < 0.7 % DM; DM – dry matter; ISS 1 – invert sugar syrup (80 % fructose)

Limit of detection: EA-IRMS ~ 27 % ⇔ EA/LC-IRMS ~ 8 %

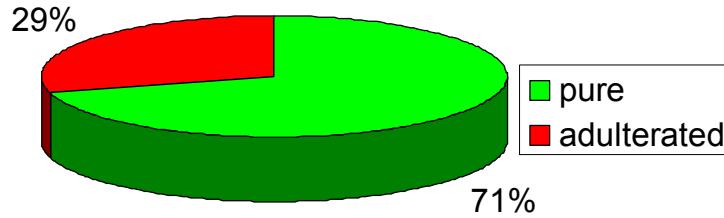
misleading results causing a wrong result interpretation !

Honey: Detection of Adulteration, EA-IRMS vs. EA/LC-IRMS

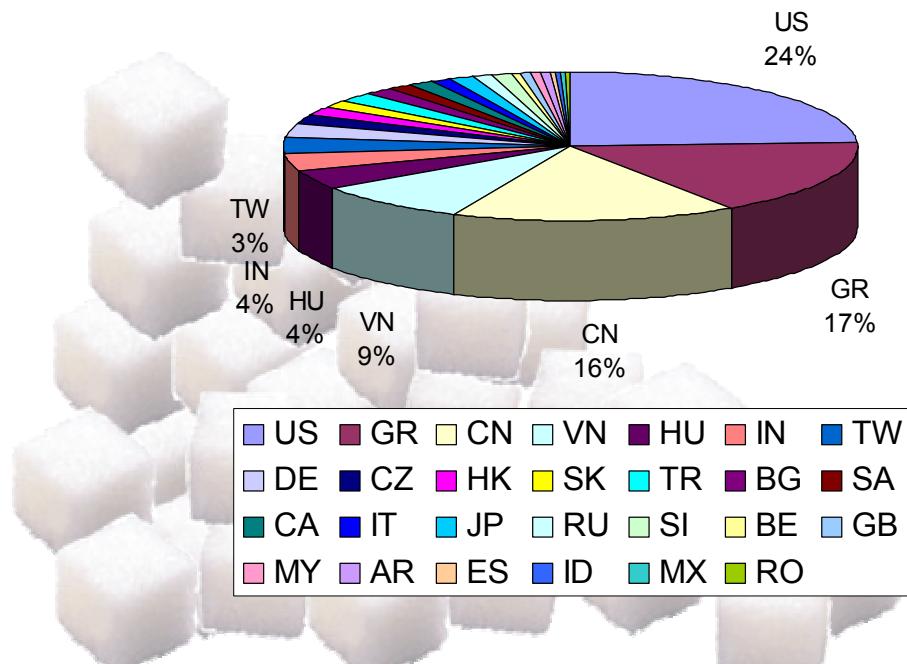
d13C EA-IRMS analysis (AOAC)



d13C EA/LC-IRMS analysis

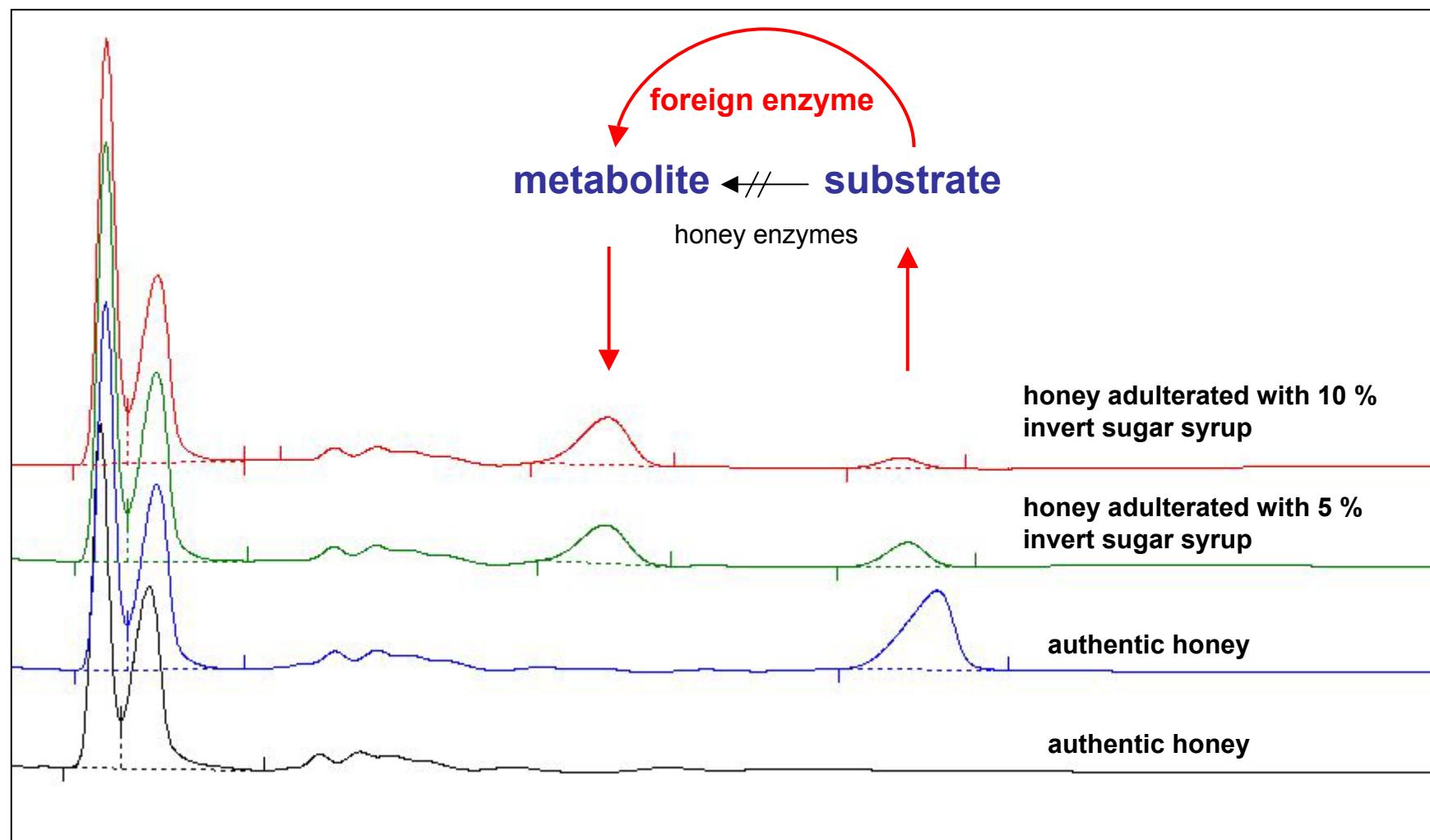


d13C EA/LC-IRMS
honeys not corresponding to
purity criteria



1086 samples suspected of being adulterated (08/2007 – 06/2008)

Foreign Enzyme Test



Thank you!

