

Cereal based Food - Multi-toxin quantification of Aflatoxins, Ochratoxin A, Trichothecenes, Zearalenone

Column: Kinetex® 2.6 µm C18 100 Å, LC Column 100 x 2.1 mm, Ea
Dimensions: 100 x 2.1 mm ID
Order No: 00D-4462-AN
Elution Type: Gradient
Eluent A: Water with 0.5% Acetic acid and 1mM Ammonium acetate
Eluent B: Methanol with 0.5% Acetic acid and 1mM Ammonium acetate
Gradient Profile:

Step No.	Time (min)	Pct A	Pct B
1	0	90	10
2	4	60	40
3	31	40	60
4	36	40	60

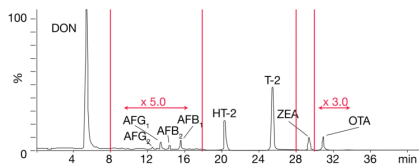
Flow Rate: 200
Col. Temp.: 40 °C
Detection: Electrospray Mass Spec (ESMS) @ 0.000000000 (350 °C)

20928

Authors reference:

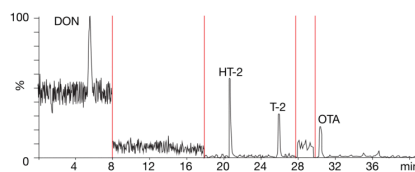
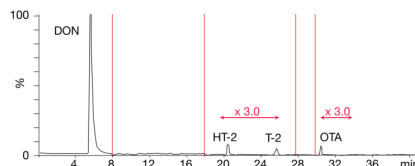
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Total ion chromatogram (sum of MRM transitions) of a wheat based crisp bread sample extract spiked with:

750 µg/kg DON; 1 µg/kg AFG2, AFB2; 3 µg/kg AFG1;
 5 µg/kg AFB1; 50 µg/kg HT-2, T-2; 75 µg/kg ZEA;
 3 µg/kg OTA



Chromatograms (MRM transitions) of flour naturally contaminated with-

[top] 898 µg/kg DON; 9 µg/kg HT2; 2 µg/kg T2;
 6 µg/kg OTA (soft wheat)

[down] 5.3 µg/kg DON; 5.4 µg/kg HT2; 1.5 µg/kg T2; 0.8 µg/kg OTA
 (durum wheat)

ANALYTES:

- 1** Deoxynivalenol
Retention Time: 4.8 min
- 2** Aflatoxin G2
Retention Time: 12.8 min
- 3** Aflatoxin G1
Retention Time: 13.6 min
- 4** Aflatoxin B2
Retention Time: 14.6 min
- 5** Aflatoxin B1
Retention Time: 15.8 min
- 6** HT-2
Retention Time: 20.1 min
- 7** T2-Toxin
Retention Time: 25.3 min
- 8** Zearalenone
Retention Time: 29 min
- 9** OCHRATOXIN A
Retention Time: 31.4 min

