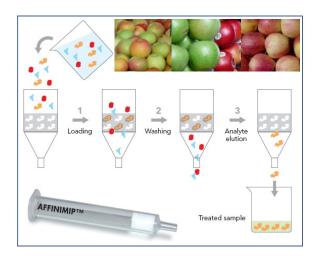


# Selective Solid Phase Extraction of Patulin from Cider Using Molecularly Imprinted Polymers



## **Introduction**

**Patulin** [4-hydroxy-4*H*-furo[3,2-*c*]pyran-2(6*H*)-one] is a mycotoxin produced by a variety of molds, particularly *Aspergillus* and *Penicillium species* (see figure 1). It is commonly found in rotting apples, and the amount of patulin in apple products is generally viewed as a measure of the quality of the apples used in production.

Figure 1. Chemical structure of Patulin, CAS N° 149-29-1

Studies have shown that it is genotoxic. Several countries have instituted patulin restrictions in apple products. Member countries of the European Union have set maximum allowable levels of patulin at  $50\mu g/kg$  in fruit juices, spirit drink and cider,  $25\mu g/kg$  in solid apple products, including apple compote, apple puree intended for direct consumption and  $10\mu g/kg$  in apple juice and solid apple products, including apple compote and apple puree, for infants and young children and in baby foods (European Commission Regulation (EC) 1881/2006 [1]).

Several analytical methods for the determination of Patulin have been developed in which a clean-up step is necessary and crucial.

To propose an accurate solution, we have developed a new class of intelligent polymers based on molecularly imprinted polymers specific to Patulin. Molecularly Imprinted Polymer (MIP) is a synthetic material with artificially generated three-dimensional network able to specifically rebind a target molecule. MIP has the advantages to be not only highly selective and specific but also chemically and thermally stable, compatible with all solvents and cost-effective. This polymer is used as a powerful technique for clean-up and pre-concentration applications of Patulin. This study describes the solid phase extraction of Patulin from cider using a Molecularly Imprinted Polymer (MIP) SPE cartridge that is specific for Patulin (AFFINIMIP® SPE Patulin).

## **Experimental conditions for Cider**

#### Materials

All reagents and chemicals were ACS grade quality or better. Patulin was obtained from Sigma Aldrich (Fluka). Cider was purchased at a supermarket.

Preparation of samples prior to SPE with AFFINIMIP® SPE Patulin Cartridge

The cider is degassed by sonicating sample for 1 hour. Then the degas cider is diluted by 2 with water containing 2% of acetic acid. This solution is mixed and used as the loading solution.

Solid phase extraction (SPE) protocol for Cider

The SPE procedure used a 3mL AFFINIMIP® SPE Patulin Cartridge. The details of each step are as follows:

- Condition the SPE Cartridge with 2mL of Acetonitrile (ACN), then with 1mL of deionized water
- Load 4mL of the loading solution
- Wash the cartridge with 1mL of NaHCO<sub>3</sub> 1% in water
- Wash cartridge with 2mL of deionized water
- Force the water down into the cartridge and out the bottom or apply vacuum 10 seconds
- Wash the cartridge with 0.5mL of diethyl ether
- Elute Patulin with 2mL of ethyl acetate

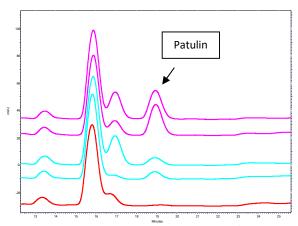
The SPE procedure lasted approximately 20 minutes. The elution fraction was then evaporated and dissolved in water containing 0.1% acetic acid. The evaporation time of the elution fraction is approximately 10 minutes.



## Analysis

HPLC was performed on a ThermoFinnigan Spectra System with an Atlantis T3 column 150mm x 2.1mm (Waters). The separation was carried out using a mobile phase of deionized water/ACN (95/5, v/v) at a flow rate of 0.2mL/min. The detection system was a ThermoFinnigan Spectra System Model UV6000LP set to 276nm. The injection volume was 100μL.

## Results



**Figure 2.** Chromatograms obtained after AFFINIMIP<sup>®</sup> SPE Patulin Clean-up of a cider spiked at 40μg/kg (tested twice, pink) or at 10μg/kg (tested twice, blue) with Patulin or not spiked (red)

**Table 1.** Recovery of Patulin at a contamination level of  $10\mu g/kg$  and  $40\mu g/kg$  in cider after AFFINIMIP\* SPE Patulin Clean-up and relative standard deviation calculated from results generated under reproducibility conditions.

Concentration of Patulin (ng/mL)	Recoveries %	% RSD <sub>R</sub>
10	87.5 (n=2)	-
40	80.5 (n=5)	7.5

## **Conclusion**

The use of an AFFINIMIP® SPE Patulin cartridge is a simple, fast, sensitive and selective tool for the extraction of Patulin from apple products.

This method complies with the performance criteria for Patulin established by the European Commission Regulation (EC) 401/2006 [2]. This regulation requires recovery values for Patulin higher than 70% for analysis done between 20 to  $50\mu g/kg$  and higher than 50% for analysis done below  $20\mu g/kg$ .

The use of AFFINIMIP SPE Patulin enables to obtain recoveries above 80%. This method is well-suited for the analysis of Patulin in apple products.

## **References**

- [1] Commission Regulation (EC) No. 1881/2006 of 19 December 2006, Official Journal of the European Union.
- [2] Commission Regulation (EC) No. 401/2006 of 23 February 2006, Official Journal of the European Union.

## **Related products**

## AFFINIMIP® SPE Patulin

Catalog number: FS102-02 for 25 columns

FS102-03 for 50 columns