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# INORGANIC COMPOSITION AND REDOX PROFILE AS A NOVEL APPROACH FOR OIL AUTHENTICATION STUDIES



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Valorizzazione dei prodotti Italiani derivanti dall'OLiva attraverso tecniche analitiche **IN**novative



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Determination of the authenticity of extra virgin olive oils (EVOOs) has become increasingly important in recent years following some adulteration and contamination scandals.

This work (VIOLIN project, supported by AGER foundation) focused on the evaluation of the possibility to consider inorganic content and/or the redox profile as possible markers of EVOOs.



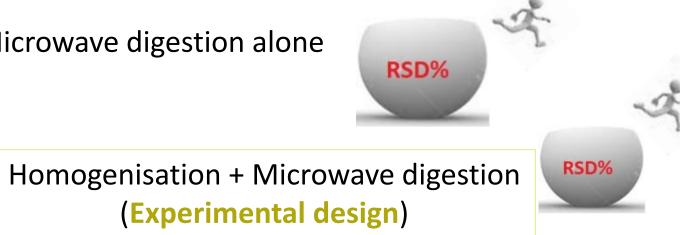
### **INORGANIC COMPONENT\_methods**

Sample homogenisation (Sonication; Stirring) Microwave digestion 0.5 g of sample

> H<sub>2</sub>O<sub>2</sub>/HNO<sub>3</sub> mixture Cooling at room temperature

Dilution to 30 ml with water

Microwave digestion alone



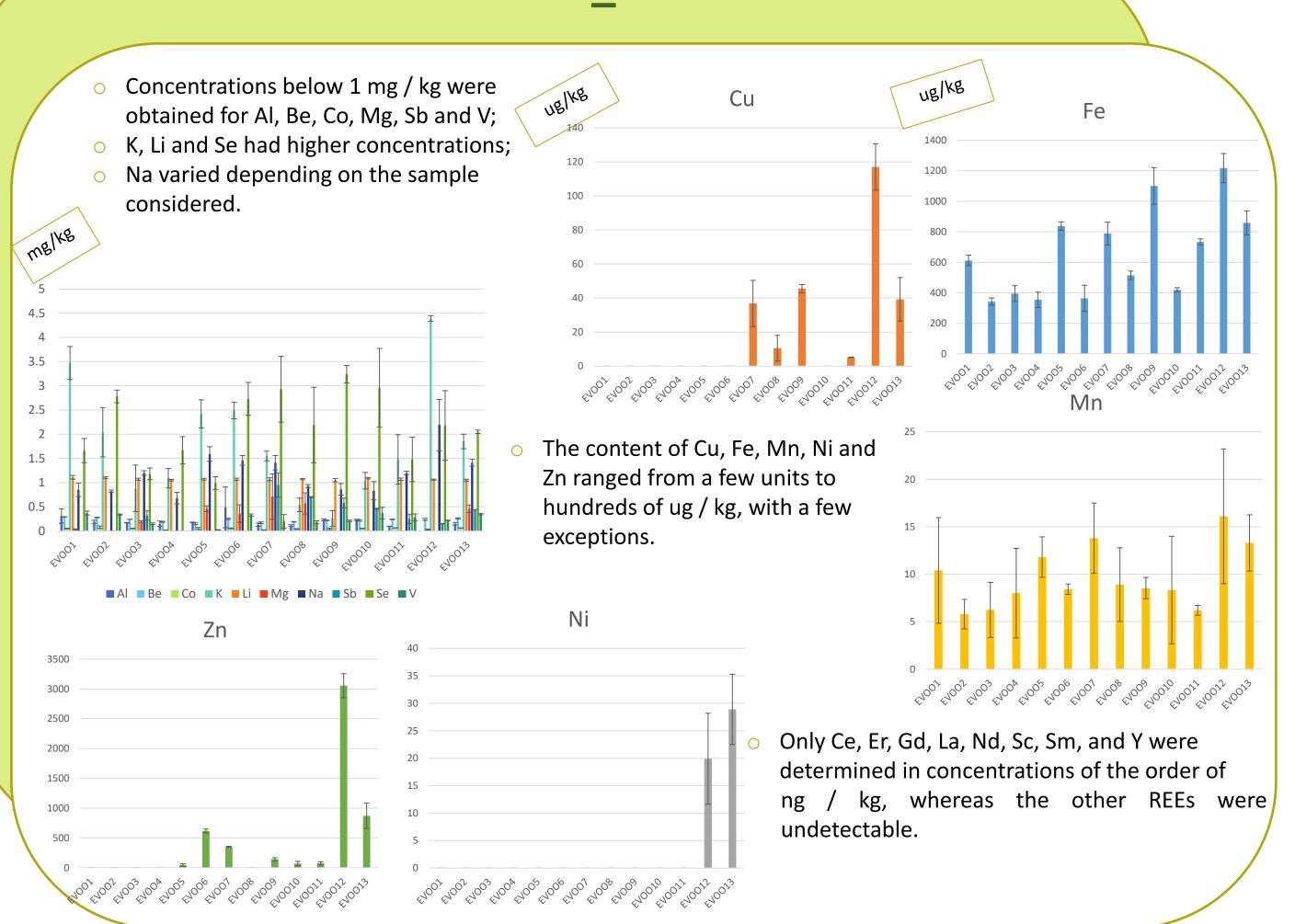
**ICP-AES** → Mayor elements

HR-ICP-MS → Cu, Fe, Mn, Ni, Zn and Rare earths

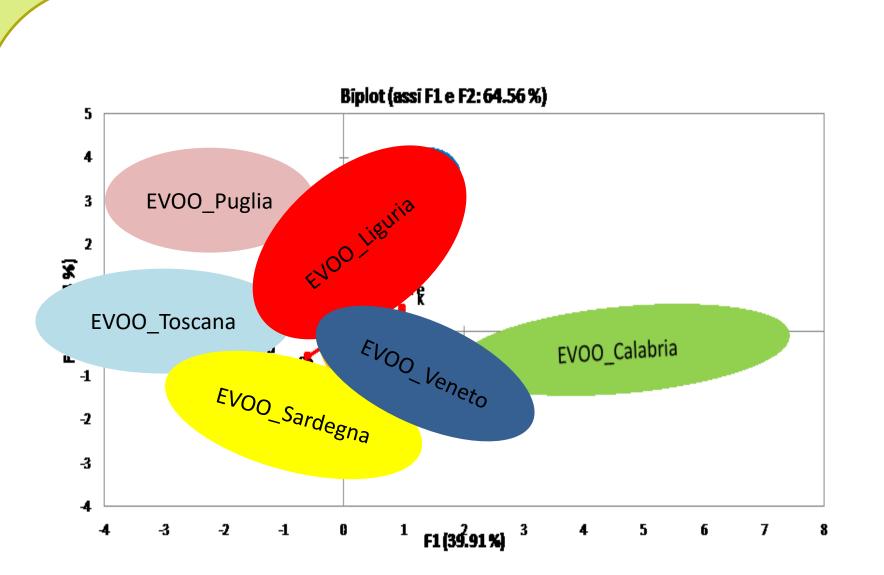


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# **INORGANIC COMPONENT\_results**



### **INORGANIC COMPONENT\_chemometrc treatment**





The metal content depends of the conditions in which the oils has produced, from composition of soil and water to the conditions of production, conservation and transport.

Considering the concentrations of Na, Fe, K, Al, Se, Li, Mn and Zn, a grouping of EVOOs is obtained based on the region of origin.

#### **INORGANIC COMPONENT\_conclusions**

Inorganic composition seems to be an useful marker for the assessment of the geographical origin of an EVOO.



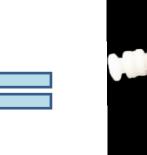
## **REDOX PROFILE\_methods**

**EVOO** modified carbon paste electrodes (EVOO-CPE)









Cyclic voltammetry and square wave voltammetry profiles were ecorded varying the potential in the range 0-1.3 V.

Supporting electrolyte: HCl 0.1 M

Graphite and oil weighing Homogeneization

Packing of the paste in the body of the electrode

Inserting an electric contact (copper wire)

Inserting in an oven at 60 °C

Stabilization (3 days covered with parafilm and in the dark)

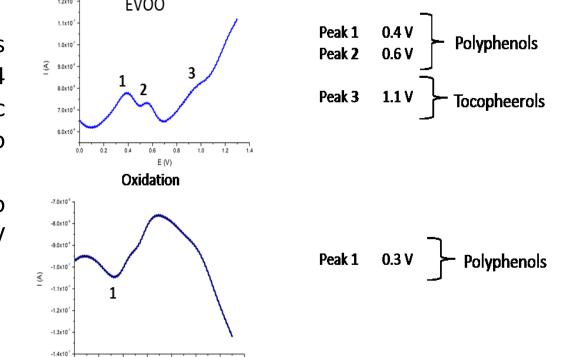
The profiles obtained with EVOOs were compared with that of other vegetable oils: olive oil, linseed oil, peanut oil, sunflower oil and rice oil.

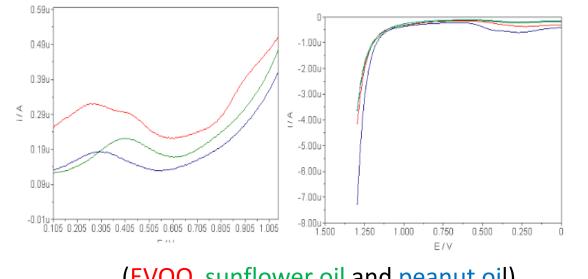
> CPEs were prepared using mixture of **EVOO and other types** of oil to value the real capability of the technique to discriminate possible adulterations.

### **REDOX PROFILE\_results**

 In the voltammograms obtained for the EVOO samples there are from one to three oxidation peaks at about 0.4 V, 0.6 V and 1.1 V; the first two linked to polyphenolic compounds, while the last one is attributed to tocopherols.

 In the cathodic sense, on the other hand, one or two reduction peaks are observed at about 0.3 V and 0.5 V due to the polyphenolic compounds.

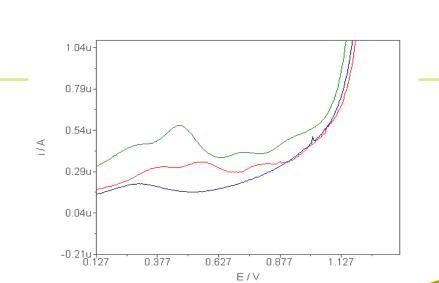




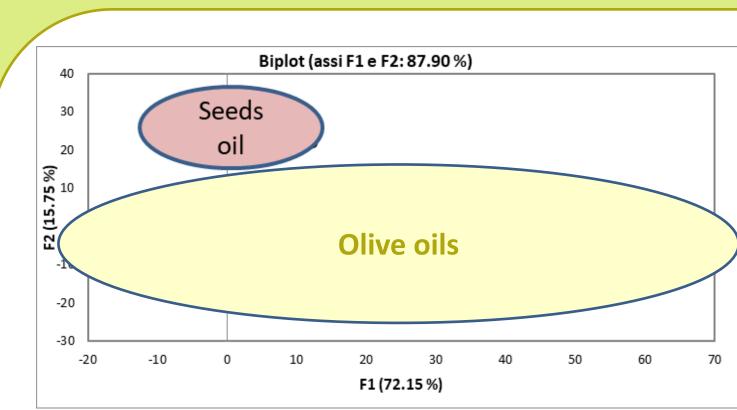
From the comparison of the profiles obtained, it is possible to observe differences in the number of peaks present, in their height and in the potential to be observed, which highlighted the diversity in the content and nature of the antioxidant compounds of the oils with different plant origins.

(EVOO, sunflower oil and peanut oil)

**EVOO** sunflower oil mixture EVOO:sunflower oil = 4:1



#### **REDOX PROFILE\_chemometric treatment**



The features observed in the voltammograms reflect the reactions of electroactive compounds (such as polyphenols), which are present in the oils mixed with the carbon matrix. For this reason, the voltammetric responses of the electrodes are specific for each type of oil.

Voltammetry does not seem to allow a distinction between the region of origin of several EVOOs. The only clear separation highlighted by the biplot chart obtained considering the results of voltammetry was that between EVOOs and oil having different vegetable origin. It is important to underline that it is reported "olive oils" since adding to the dataset some olive oils (and not extravirgin) they are grouped in the same cluster of the EVOOs.

#### **REDOX PROFILE\_conclusions**

Voltammetry coupled with EVOO-CPEs seems to have a good ability to distinguish the plant species of origin.

The technique presents enormous potential from the standpoint of monitoring the state of conservation and the organoleptic properties of the oils and their by-products.