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REIMS – a new method for authenticity



**ALL-IRELAND
MEAT SCIENCE
CONFERENCE
2019**

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Waters
THE SCIENCE OF
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@njbirse

What is a mass spectrometer ?



A mass spectrometer is an instrument we use in the laboratory to weigh and then identify molecules.

These molecules can be man-made products like pesticides and plasticisers, or they can be naturally occurring products like the lipids found in cells.

Mass spectrometers can also break apart the molecules they're weighing in a process known as 'fragmentation'.

Molecules break at known weak points, by weighing these fragments we can determine the structure of these molecules, confirming their identities.



So what is REIMS then ?

- REIMS stands for Rapid Evaporative Ionisation Mass Spectrometry.
- It eliminates the complex preparation steps needed to get our samples ready for analysis, so no freeze-drying or extraction steps to undertake first.
- It also eliminates the need for chromatography, removing the cost and complexity of running a liquid or gas chromatography system.
- Just direct sampling - straight from the sample to be analysed with no preparation.







**Waters G2-XS QToF
mass spectrometer**

**Diathermy
generator**

Fume Hood

**BioMAT1 Class 1
biosafety cabinet**

Windows PC



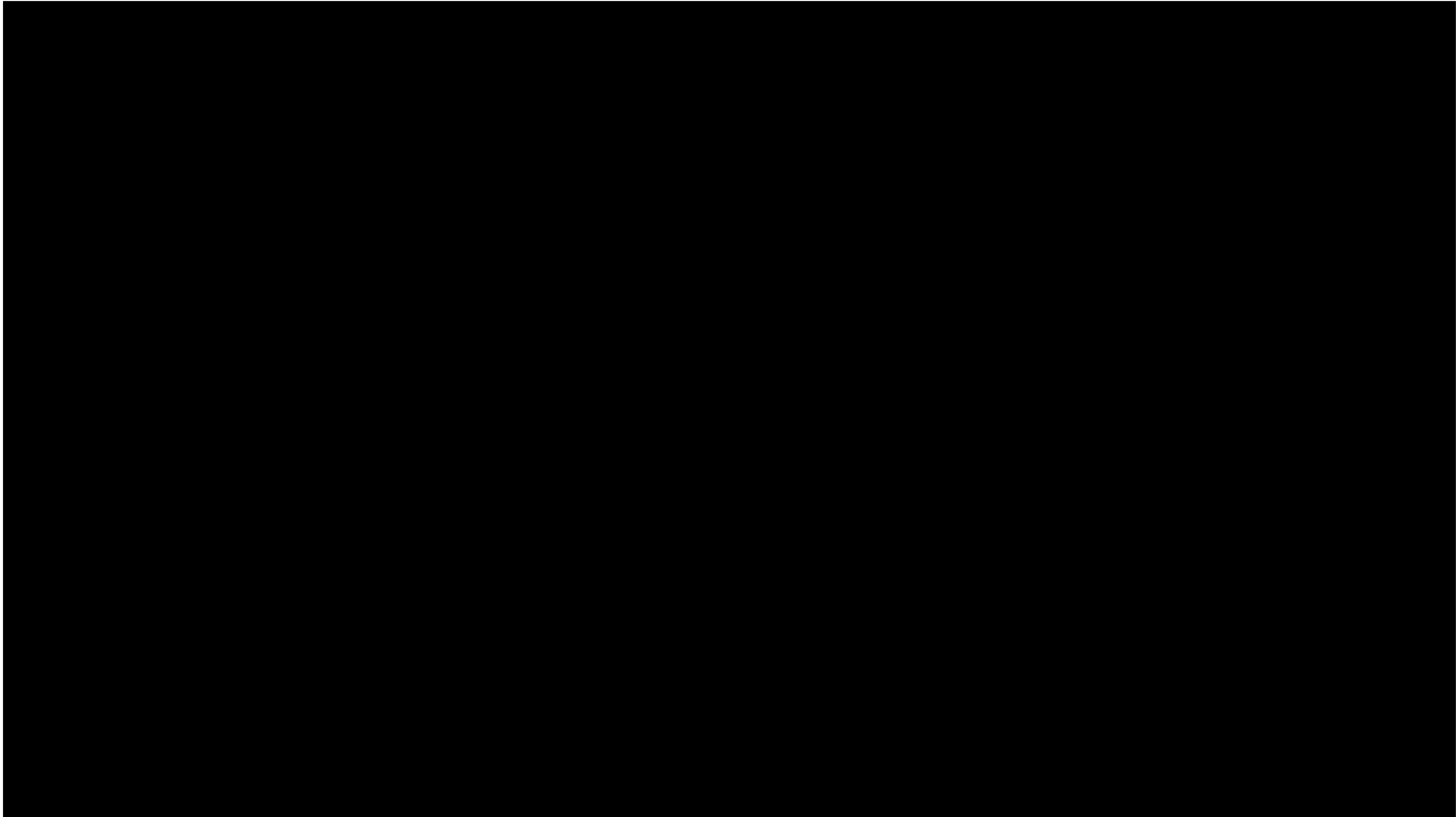
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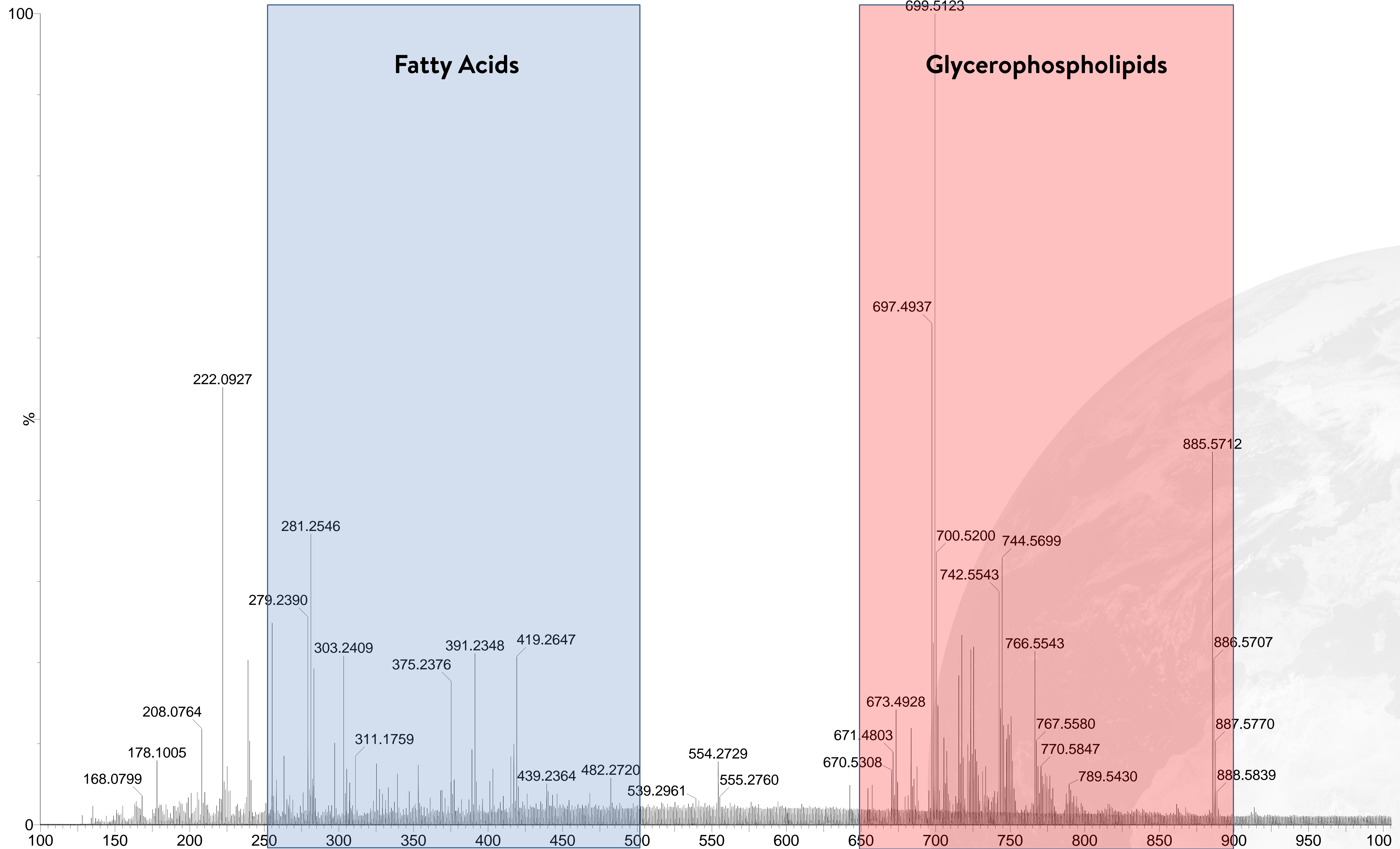


How does it work ?

- Smoke is generated by the iKnife or a comparable source (lasers and bi-polar probes can be used).
- The smoke is rich in chemical compounds which are characteristic of the sample being analysed – for meat we are most interested in cell membrane lipids.
- Ionisation and analysis of the components of the smoke results in a spectra being generated. This spectra shows the composition of the smoke.
- The relative abundance of each component is also measured, allowing us to determine not only what is present in the smoke, but the quantities present.

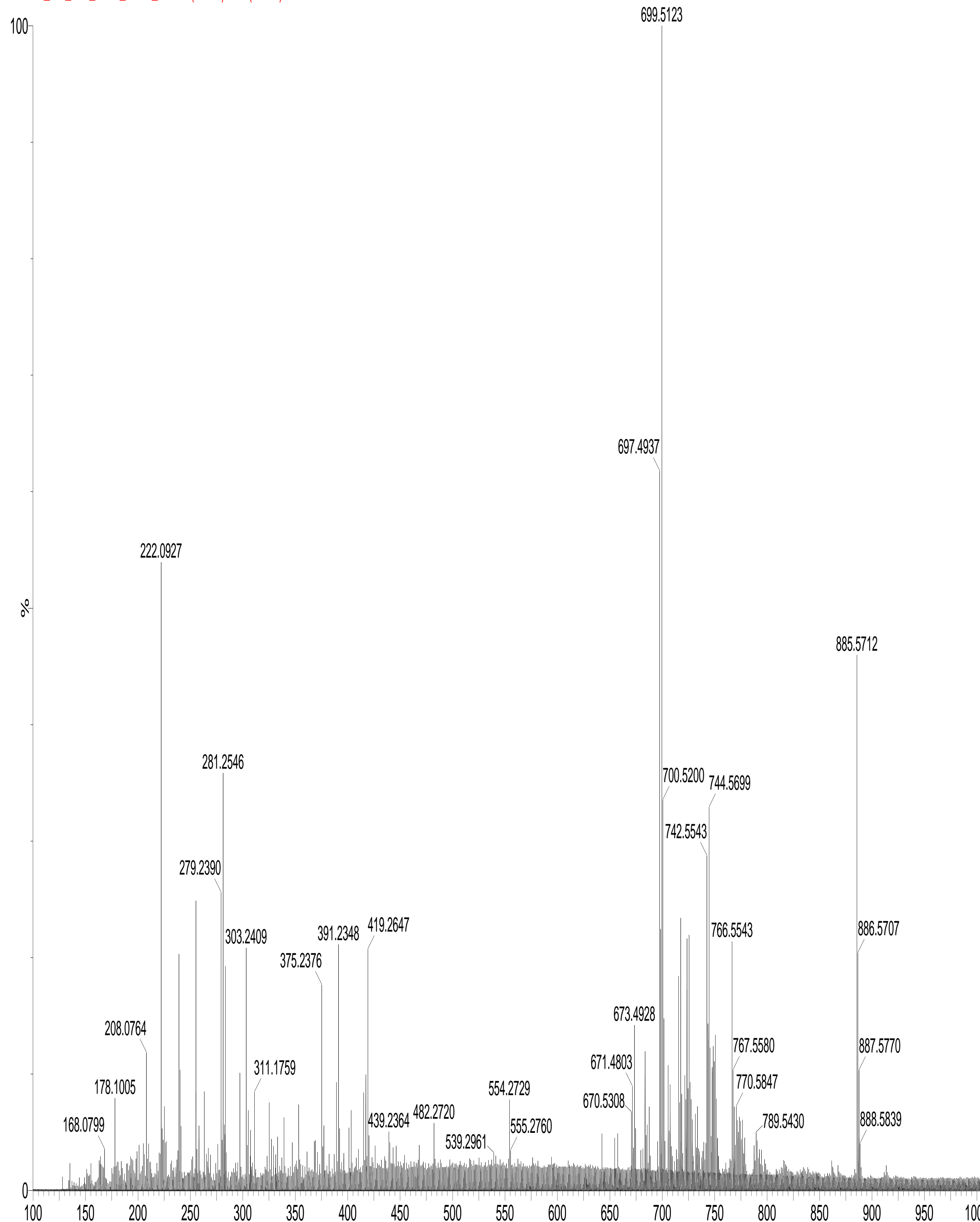
The data it generates

Week 3 Wednesday Bird 578 Free Range Corn Fed
 180423_NB_578_WK3_WED_CF 38 (0.343) Cm (23:44)

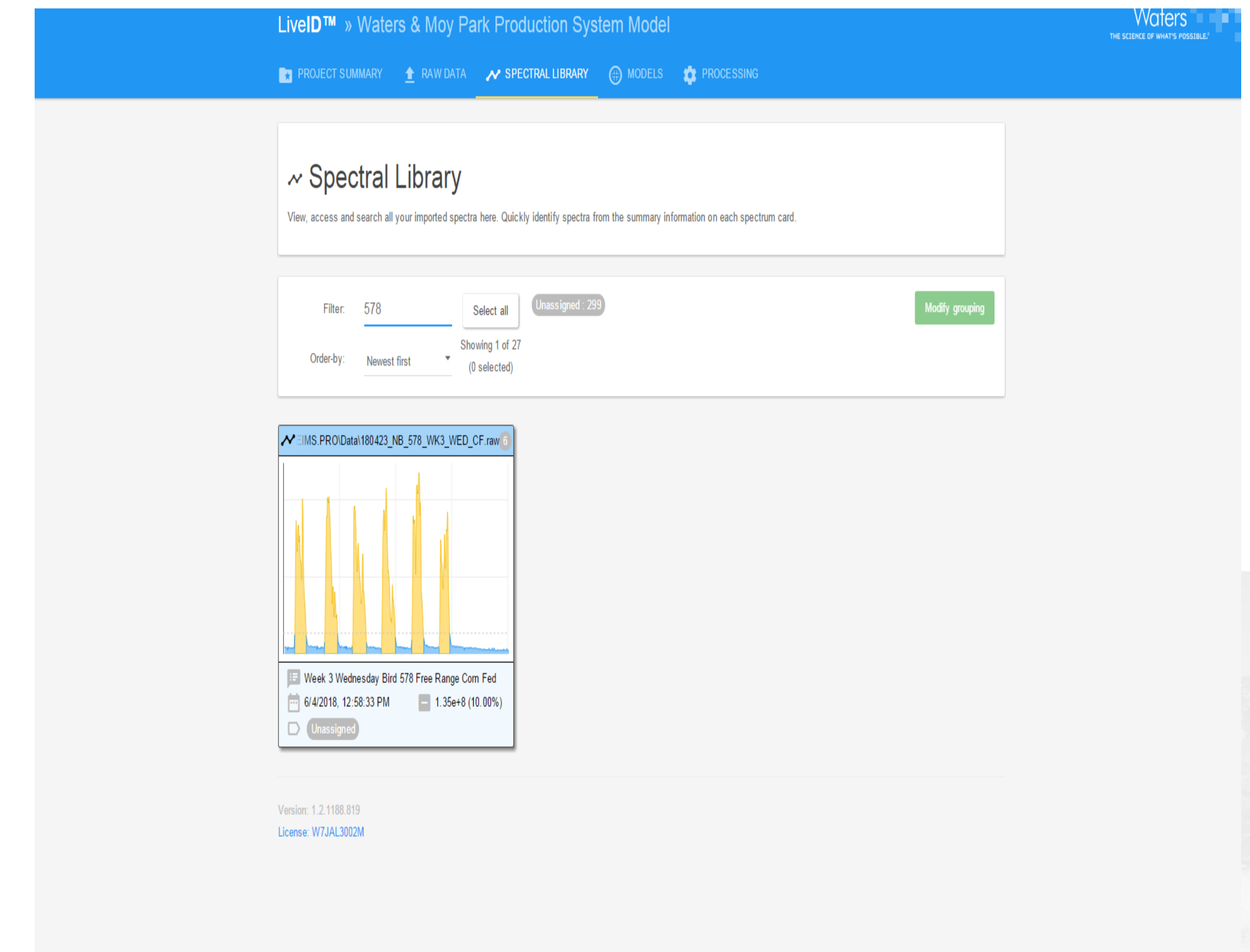


Chemometric modelling

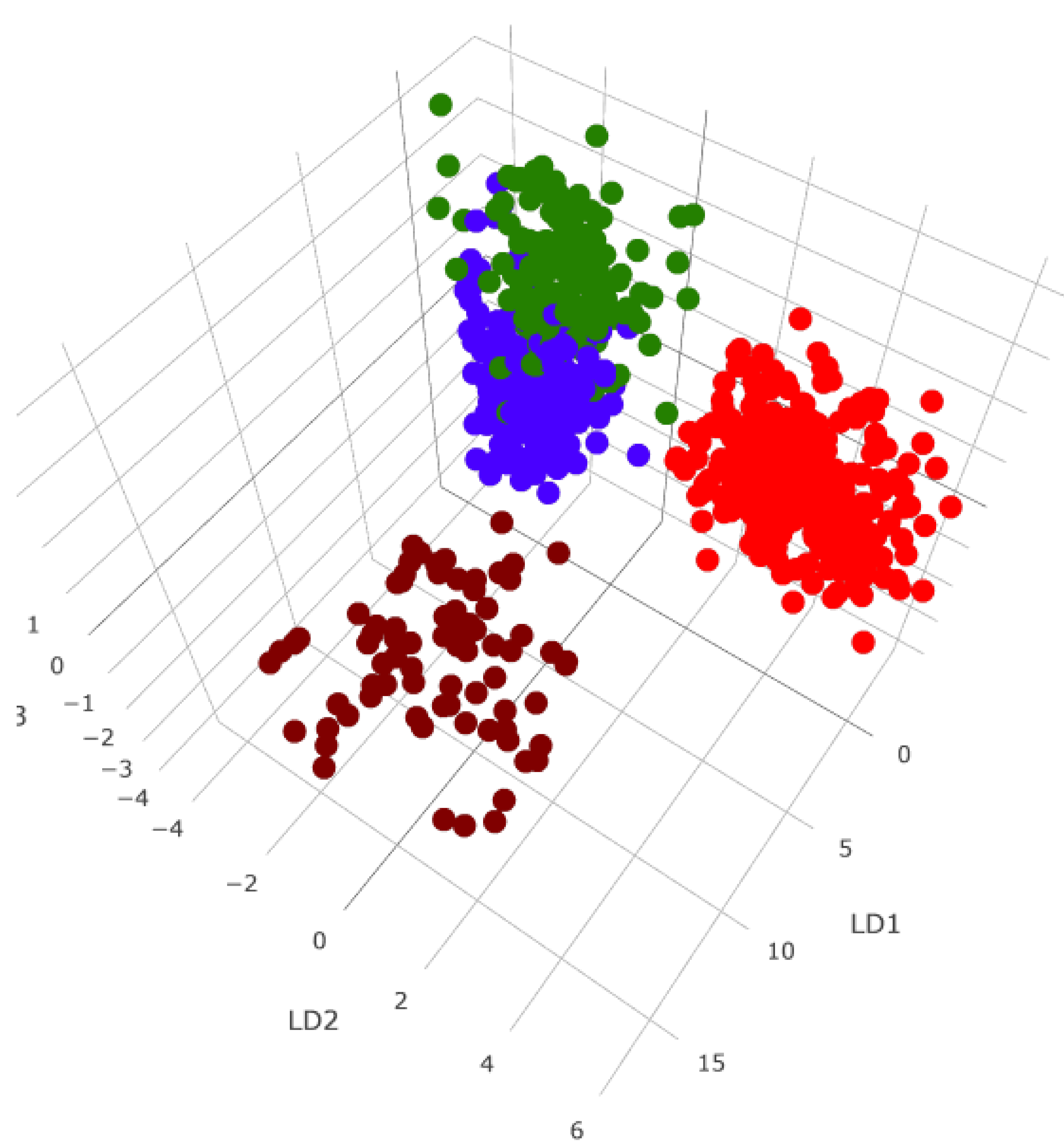
Week 3 Wednesday Bird 578 Free Range Corn Fed
180423_NB_578_WK3_WED_CF_38 (0.343) Cm (23:44)



Spectral data curated and then imported into Waters LiveID software – spectral data compared using PCA, LDA and PCA-LDA models



Probe Test Model



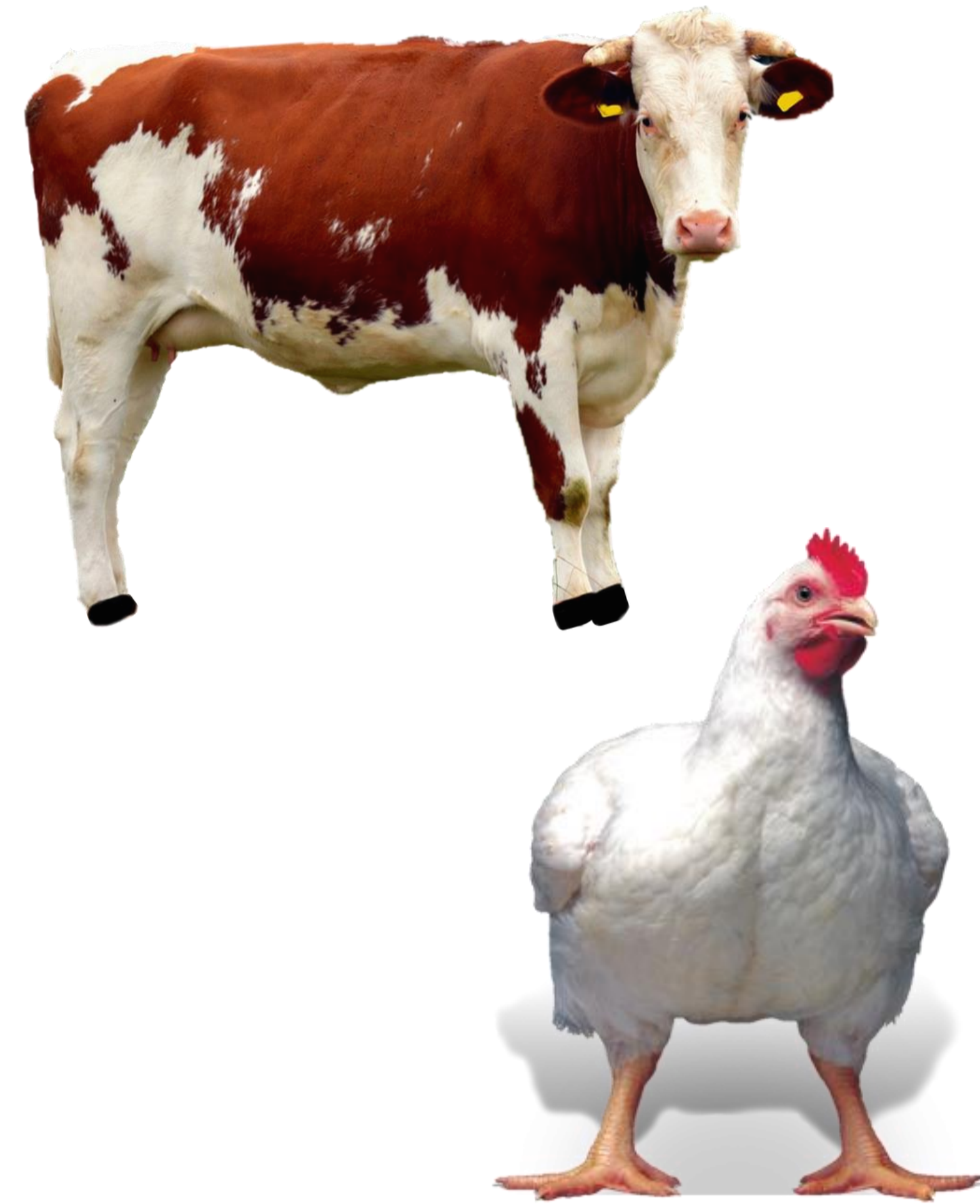
- Organic
- Hubbard Group
- Ross 308 Group
- Ross 308 Omega 3

The screenshot shows the LiveID software interface for 'Chicken Production Systems > Probe Test Model'. The main window displays 'Recognition - Raw Data Playback' for the file '190213_NB_475_WK2_FRI_O3.raw'. The status is 'Stopped'. A 'Result History' table is visible, showing four entries for 'Ross 308 Omega 3' with 100.00% confidence and outlier measures of 94, 62, and 35. A large red circle on the right contains the text 'Ross 308 Omega 3'.

Lockmass	Decision	Confidence	Outlier Measure	Start Scan
Ross 308 Omega 3	Ross 308 Omega 3	100.00 %	-	94
Ross 308 Omega 3	Ross 308 Omega 3	100.00 %	-	62
Ross 308 Omega 3	Ross 308 Omega 3	100.00 %	-	35
Ross				



What can it do ?



Species and breeds



Production Systems



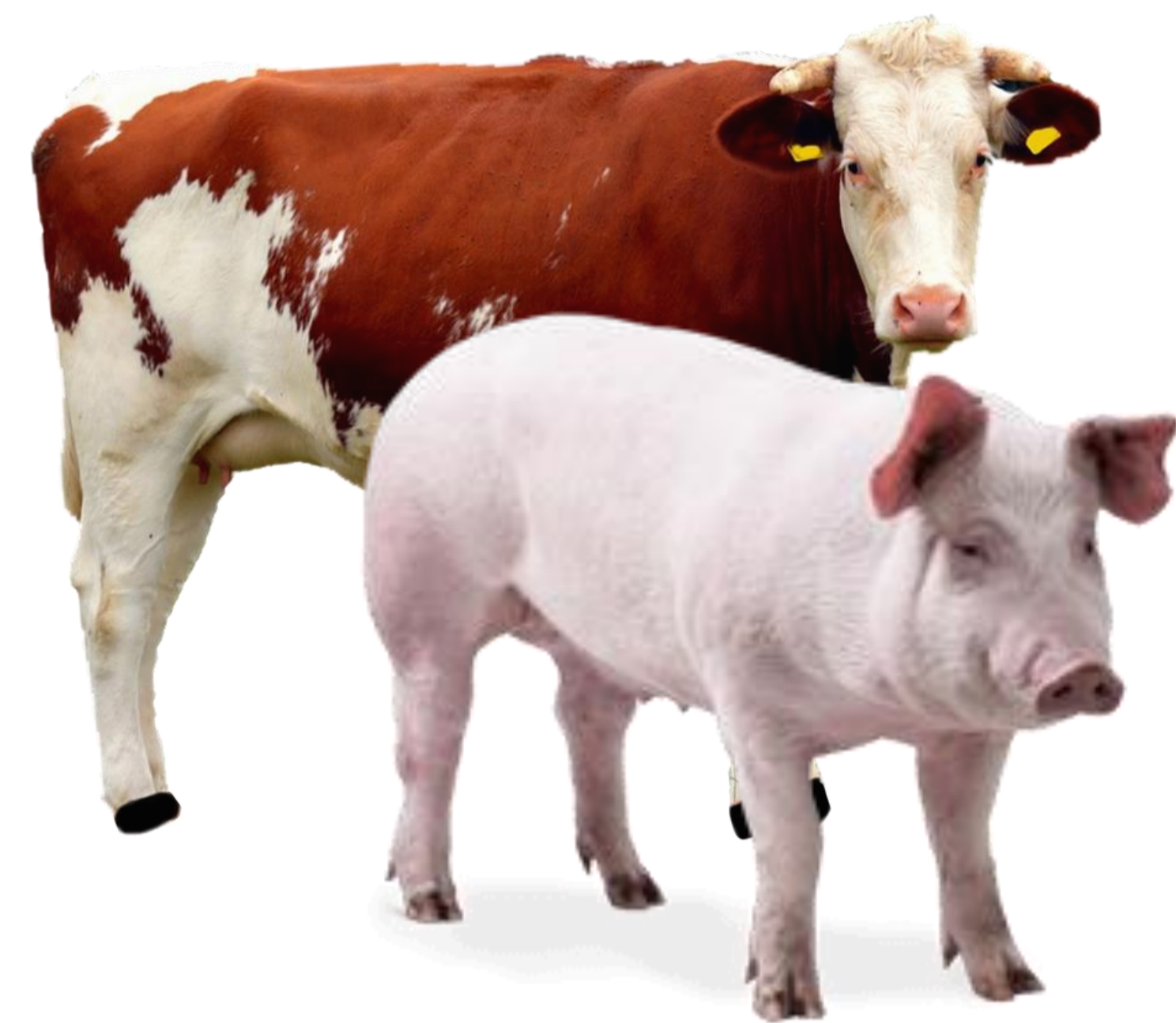
Geographic origin



Satisfaction Gannrateed

Product quality

REIMS at Queen's



Species and breeds

Identification of species and breed of meat or fish present in an unknown sample.



Production Systems

Identifying catch methods for fish or differentiating between free range and barn chickens.



Geographic origin

Determining the production location of seafood products such as farmed shrimp.

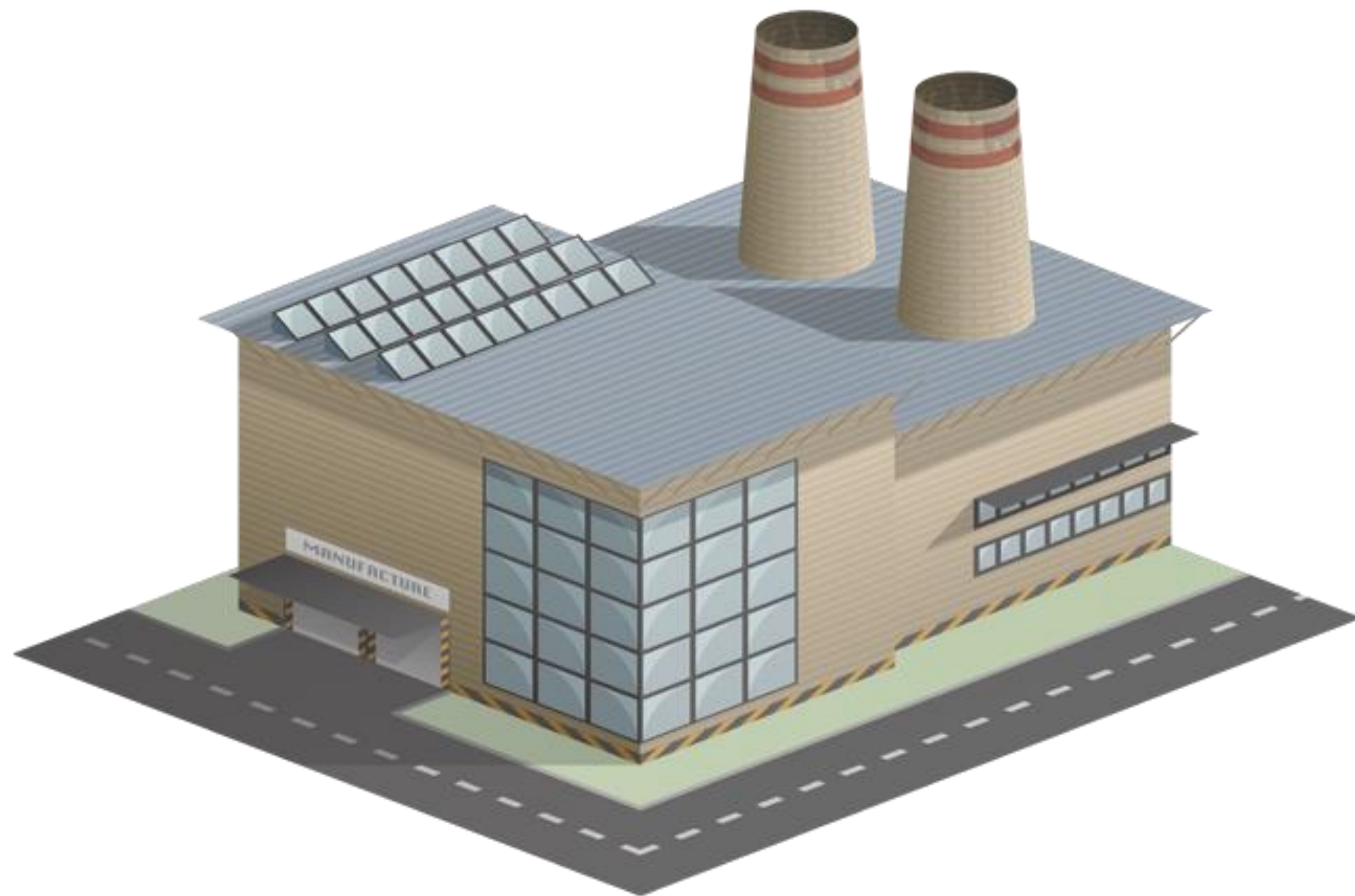


Product quality

Adulterants in samples such as animal by-products can also be detected by REIMS analysis.

Where next ?

On the factory floor



A trial factory development using Waters REIMS technology is now underway in Denmark.

REIMS is being used for at-line identification of pigs carcasses suffering from the testosterone related 'boar taint' issues, allowing their removal from the cutting line.

It is hoped that by using REIMS, it will be possible to better detect tainted meat, reducing customer complaints and costs. The technology should also allow cutting plants to reduce the amount of carcasses they reject through more accurate analysis.



Thanks



Chris Elliott and Olivier Chevallier (my supervisors)
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Stewart Blair, Eleanor Paisley, Ursula Lavery and Rachel Gawn



Linda Farmer and all at AFBI involved with AIMSC 2019



Questions

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<http://www.waters.com/reims>
for detailed technical information