

Cost-Effective and Rapid Quantification of 25 Water-Soluble Dyes in Food by HPTLC

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Scope

In recent years the number of food colourings approved has been dramatically reduced for reasons of food safety. The approximately 40 food colourings are being regulated through EG94/36 which specifies their use and the maximum quantities allowed. Rapid quantitative methods are necessary to ensure correct food additions, which is especially important as some food colorings are thought to be carcinogenic. Previous TLC/ HPTLC methods were generally aimed at separating 9 to 12 food dyes. Thus, this study focused the development of a rapid planar chromatographic method for the separation of as many water-soluble food dyes as possible, especially frequently used ones. Important aspects were high sample throughput, time efficiency and cost effective quantitative analysis.

Results and discussion

The best chromatographic separation of 25 water-soluble dyes (Fig. 1) was performed on HPTLC plates silica gel 60 F_{254} using ethyl acetate – methanol – water – acetic acid 65/23/11/1 (v/v/v/v) as mobile phase and a migration time of **12 min**. The sample throughput could be doubled by anti-parallel chromatography in the horizontal development chamber (up to 36 runs at one go).



Fig. 1 HPTLC analysis of energy drinks (ED), yoghurt (Jog), fruit juice drink (FD) and bakery ink formulations (BT) for 25 water-soluble dyes grouped into 3 mixtures (Mix 1-3)

Quantification was performed by either digital image evaluation (Fig. 2) or absorption measurement using the multi-wavelength scan at eleven different wavelengths in the UV/Vis range (Table 1). Correlation coefficients ($R \ge 0.9987$) and relative standard deviations ($\% RSD \le 4.2$ %) of the 4-point calibration curves were highly satisfying. Repeatabilities (% RSD) at the first or second calibration level were mostly ≤ 2.7 %, ranging between 0.2 and 5.2 %.





Fig. 2 Digital image evaluation: electronic filters (B-D) may improve the resolution post-chromatographically; quantification of E122 (green curve, Mix 1) in the energy drink ED2, just diluted (red curve)

 Table 1 Data of classical quantification by TLC-Scanner 3 (CAMAG)

| | Concen- | hD | wave- | | Calibration | | Linearity | | | | | |
|-----------|---|----|----------------|------|--------------------|---|-----------|-----------|--|--|--|--|
| Dye | tration nR _p [ng/µL] valu | | length [nm] | S/N* | range [ng/band] | 4-Point calibration function | R | RSD, % | | | | |
| Mixture 1 | | | | | | | | | | | | |
| E100 | 31 | 87 | 293 | 181 | 61 - 427 | $y = 79.12 + 0.4816x - 2.194^{*}10^{-4}x^{2}$ | 0.99937 | 2.0 | | | | |
| E101b | 46 | 74 | 262 | 32 | 91 - 640 | $y' = 519.6 + 6.822x - 2.347*10^{-3}x^{2}$ | 0.99995 | 0.8 | | | | |
| E110 | 18 | 60 | 468 | 11 | 36 - 249 | y' = 100.5 + 13.39x - 0.1574 x ² | 0.99943 | 3.0 | | | | |
| E122 | 21 | 68 | 485 | 28 | 42 - 293 | $y = 7.61 + 1.173x - 0.001x^2$ | 0.99910 | 3.9 | | | | |
| E124 | 16 | 21 | 485 | 21 | 32 - 225 | $y = -0.66 + 1.09x - 0.001x^{2}$ | 0.99997 | 0.8 | | | | |
| E126 | 32 | 6 | 485 | 28 | 64 - 446 | $y = 7.67 + 0.9196x - 7.155 \times 10^{-4}x^{2}$ | 0.99909 | 3.8 | | | | |
| E127 | 9 | 81 | 354 | 93 | 18 - 123 | y = 24.86+ 4.77x - 0.0138x ² | 0.99871 | 4.2 | | | | |
| E131 | 8 | 35 | 626 | 12 | 17 - 118 | y' = 300.5 + 92.13x - 0.1548x ² | 0.99967 | 2.5 | | | | |
| E132 | 105 | 0 | 597 | 12 | 210-1470 | $y = -785.45 + 6.032x - 2.0*10^{-3}x^{2}$ | 0.99928 | 4.2 | | | | |
| E142 | 9 | 20 | 597 | 20 | 18 - 123 | y' = 168+ 31.95x - 0.0717x ² | 0.99921 | 3.5 | | | | |
| Mixture 2 | | | | | | | | | | | | |
| E103 | 50 | 78 | 397 | 89 | 100-700 | y = 181.3 + 13.23x - 1.9*10 ⁻⁵ x ² | 0.99997 | 0.5 | | | | |
| E104 | 342 | 48 | 397 | 58 | 684 - 4787 | $y = -28.55 + 0.176x - 1.87*10^{-5}x^{2}$ | 0.99948 | 2.3 | | | | |
| E120 | 67 | 0 | 293 | 81 | 134 - 939 | y' = -345.5 + 10.83x - 4.57*10 ⁻³ x ² | 0.99999 | 0.4 | | | | |
| E121 | 124 | 88 | 485 | 14 | 248 - 1734 | y' = -22.33 + 3.11x - 3.335*10 ⁻⁴ x ² | 0.99999 | 0.5 | | | | |
| E123 | 8 | 23 | 533 | 15 | 16-112 | y = 9.89 + 0.235x - 3.8*10 ⁻⁴ x ² | 0.99952 | 1.8 | | | | |
| E125 | 73 | 59 | 485 | 65 | 146 - 1021 | y' = 359.2 + 10.85x - 3.69*10 ⁻³ x ² | 0.99966 | 2.2 | | | | |
| E151 | 15 | 14 | 533 | 33 | 30 - 208 | y' = 147.9 + 29.68x - 0.0448x ² | 0.99891 | 4.2 | | | | |
| Mixture 3 | | | | | | | | | | | | |
| E101 | 28 | 63 | 262 | 13 | 56 - 392 | y' = 18.094 + 8.845x - 0.001x ² | 0.99997 | 0.7 | | | | |
| E102 | 17 | 15 | 397 | 35 | 34 - 240 | y = 10.83 + 1.568x - 2.264*10 ⁻³ x ² | 0.99992 | 1.1 | | | | |
| E105 | 50 | 46 | 397 | 15 | 100-700 | y = 103.6 + 1.356x - 0.001 ⁵ x ² | 0.99994 | 0.5 | | | | |
| E129 | 15 | 53 | 485 | 29 | 30 - 209 | y' = 592.4 + 27.93x - 5.48*10 ⁻³ x ² | 0.99998 | 0.6 | | | | |
| E133 | 8 | 23 | 626 | 24 | 16 - 112 | $y = 14.46 + 3.44x - 0.011x^2$ | 1 | 0.2 | | | | |
| E141Na | 870 | 75 | 417 | 20 | 1741 -12184 | y' = 366 + 3.114x - 2.91*10 ⁻⁵ x ² | 0.99989 | 1.6 | | | | |
| E141Cu | 217 | 90 | 417 | 32 | 434 - 3035 | y = 16.7404 + 36.66x - 0.898x ² | 0.99999 | 0.1 | | | | |
| E163 | 440 | 0 | 417 | 62 | 880 - 6160 | y = 45.731 + 0.123x - 8*10 ⁻⁶ x ² | 0.99991 | 1.0 | | | | |

*Signal-to-noise ratio via peak height at first level of calibration y: Quantification via peak height, y': quantification via peak area The developed HPTLC method was exemplarily applied for energy drinks, fruit juice drinks and bakery ink formulations. In the samples, the dyes E122, E124 and E133 were found and analyzed (Fig. 3, Table 2).



Fig. 3 Absorbance scans for determination of E122 and E124 found in the red bakery ink formulation; calibration function for E124, exemplarily shown

Table 2 Results of sample analysis

| | Dye found | Amount found | % RSD (n = 2) | Identity by | | |
|---------------------------|------------|----------------------|------------------|--|---|--|
| Sample | | | | Spectral correlation of standard and sample spectra (400 - 800 nm) | MS spectra (full scan, <i>m/z</i> 100-900, negative ESI mode) | |
| Bakery ink formulation | 122 124 | 66.4 g/L 13.3 g/L | 0.0 2.1 | ≥ 0.99996 ≥ 0.99957 | 228 [M-2Na] ^{2.} 279 [M-2Na] ^{2.} 178 [M-3Na] ^{3.} | |
| Energy drink 1 | 133 | 9.1 mg/L | 0.1 | ≥ 0.99964 | 373 [M-2Na] ²⁻ | |
| Energy drink 2 | 122 | 76.2 mg/L | 3.6 | ≥ 0.99958 | 228 [M-2Na] ²⁻ | |



Fig. 4 Spectral comparison in the visible range (r = 0.9999) of the red-colored band in energy drink sample 2 and the standard band E122 as well as mass spectra (full-scan m/z 100-900, negative mode) showing m/z 228 [M-2Na]² (mobile phase without acetic acid, m/z 162 is a matrix signal)

Conclusion

Compared to existing methods for analysis of food dyes, the new HPTLC method is a cost-effective, reliable and rapid quantitative alternative. It allows a sample throughput of **1000 runs/day** at low e costs with an overall time per run of **1.5 min** at a solvent consumption of **200 µL**. The analytical effort can gradually be chosen according to necessity from visual inspection to spectral correlation of the absorbance spectra or mass spectra.

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Literature: G. Morlock, C. Oellig, J. AOAC Int. 92 (2009) 745-756; G. Morlock, W. Schwack, Die Aktuelle Wochenschau der Gesellschaft Deutscher Chemiker (GDCh), week 26 (2009); http://www.aktuelle-wochenschau.de/index09.htm