

Millis Scientific, Inc

6400 Baltimore National Pike #201 Baltimore MD 21228 Telephone: 877-844-2635

Email: info@millisscientific.com

Analytical Report			
Title	Volatile Organic Compounds Profile by GC-MS in "Greek Yogurt" E-liquid Flavor Concentrate		
Report No.	SE-37974-48		
Issue Date	September 23, 2015		
Notebook reference	III-85-52		
Contributors:	Alexei Gapeev, David Yeh		
Quote No.			
Requester	Flavorah		

PO Box 2624

Woodinville, WA 98072

Specific Aim:

The goal is to determine levels of Acetoin, Diacetyl and Acetylpropionyl with reporting cutoff 5 ppm

Background of the matter

Diacetyl (2,3-butanedione, CAS 431-03-8) is a volatile liquid with intense buttery flavor occurring naturally in diary and fermented foods. It is extensively used as a flavoring agent to impart a buttery flavor.

Acetoin (3-Hydroxy-2-butanone, CAS 513-86-0), Acetylpropionyl (2,3-Pentadione, CAS 600-14-6) are related compounds with somewhat similar custard flavor also used as flavoring agents.

These compounds find use in flavoring compositions designed to impart certain flavors to foodstuffs. They are also common products of fermentation and present in beers, wines and dairy products albeit in low (tens of ppb) levels.

Samples

Sample arrived as liquid with strong characteristic odor labeled "Greek Yogurt **100410"**. 5 ml of submitted material was placed in 40 ml headspace collection vial followed by addition of internal standard (IS). The vial was held at 50C for 4 hours before headspace sampling. Volatile compounds were collected out of headspace with the aid of 1 ml gastight syringe. 0.2 ml of collected headspace was injected at spit ratio of 10.

Experimental:

1. GC conditions:

Injector temperature: 250 C Initial oven temperature: 40 C Hold I 2 min 10 C/min Ramp I 220 C Final temperature I Hold II 5 min

2. MS parameters

Ionization and ion polarity EI+

Scan rate 2 scans/sec Mass range 35-300 Da

Ion source temperature 150 Transfer line temperature 220C

- 3. GC-MS analysis. Waters/Micromass Quatro GC mass spectrometer interfaced to a Thermo Electron Trace gas chromatograph was utilized for the analysis. 30M 0.32 mm ID DB-624 column was used to separate components. Carrier gas was helium at 2 ml/min.
- 4. Data treatment.

Methylethylketone (MEK) was used as an internal standard. Table 1 lists qualifier and quantifier ions for the target compounds.

RT, min	Compound	Qualifier, m/z	Quantifier, m/z
4.25	Diacetyl	86	43
6.35	Acetylpropionyl	100	43
7.2	Acetoin	88	45

Table 1 Retention times and m/z ratios of the target compounds

Results:

TIC GC-MS chromatogram of the submitted sample is shown in Appendix I, figure 1. Displayed on figure 2 are selected ion chromatograms for ions used to quantify the target compounds. Arrows designate expected retention times (RT) for diacetyl, acetylpropionyl and acetoin elution (4.25,

6.35 and 7.2 min respectively) out of the GC column¹ Green arrow indicates a compound is not present at reporting cutoff and red arrow indicates that level exceeds the cutoff. Table 2 lists target compound levels.

Compound	Concentration, ppm
Diacetyl	N/D
Acetylpropionyl	N/D
Acetoin	N/D

Table 2 Sample "Greek Yogurt", target compound levels. Concentration units are ppm or N/D, not detected.

¹ Presence of a peak at designated RT does not necessary signify that a target compound detected. If stated as N/D the qualifier ion is not detected.

APPENDIX I

Figure 1. Sample "Greek Yogurt 100410" TIC chromatogram

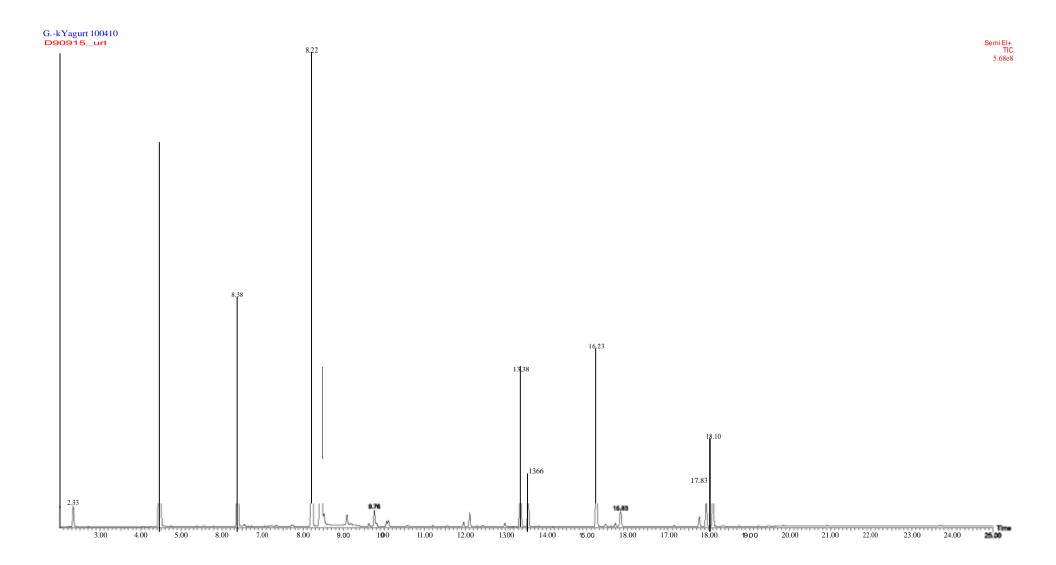


Figure 2. Sample "Greek Yogurt 100410" Selected Ion Chromatograms

