

Analytical Methods

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4 1 **Low-temperature precipitation for the determination of residual**
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6 2 **organotin compounds in plant oil using dispersive-solid phase**
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8 3 **extraction and gas chromatography-mass spectrometry**
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18 **Abstract:**

19 Most organotin compounds which has been widely used in people's life show serious
20 toxicity effects to human health. In this paper, a simple, low-cost method for the
21 simultaneous determination of four organotins in plant oil samples by gas
22 chromatography-mass spectrometry (GC-MS) has been established for the first time.
23 The method uses dispersive-solid phase extraction (d-SPE) clean-up after a
24 low-temperature precipitation procedure, in situ derivatization with NaBEt₄ and
25 liquid-liquid extraction (LLE). The relevant experiment variables influencing the
26 whole results were optimized respectively, the good accuracy and precision were
27 attained under the optimal conditions. The average recoveries obtained for analytes
28 were in the range of 75.6-114.9% with the relative standard deviation (RSD) of 3.9-
29 12.6%, and the limits of detection for each organotin were ranged between 0.19 and
30 0.33 µg/kg. Finally, these four organotins in different oil samples were detected using
31 this method, which demonstrated the feasibility of our developed method in this
32 study.

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34 **Keywords:** Organotin compounds; Low-temperature precipitation; Dispersive-solid
35 phase extraction; Plant oil; GC-MS.

1. Introduction

Organotin compounds are widely involved in a lot of human activities both in industrial and agriculture processes, such as pesticides in agricultural crops, fungicides, acaricides, heat and light stabilizers for poly(vinyl chloride) (PVC) plastics, biocides in marine antifouling paints.^{1,2} Among these organotins, Tributyltin (TBT) and triphenyltin (TPhT) are mainly used as biocides for protecting vessels, wood preservers or pesticides, monobutyltin (MBT) and dibutyltin (DBT) are commonly employed as stabilizers and catalysts in PVC plastics.³

With the extensive use of organotins,^{4,5} it has inflicted great adverse impact on the living environment of people since more than 50 years ago,⁶ and resulted in a wide range of threat for human health. According to the relevant researches, the toxicity of organotins increase with the number of organic groups attached to the Sn atom,^{7,8} the toxic effects and disorders in the hormonal system of organotins on different kinds of biological species such as mammals and aquatic organisms have been well demonstrated since 1970s.^{9,10} In addition, it has been reported that the butyltin compounds have been detected in human liver and blood which imply the direct threat to human health.^{11,12} And based on the related immune function researches, a tolerable daily intake content of 0.25 μg TBT/kg bw/day has been developed.¹³ Therefore, the determination of organotins need pay particular attention owing to the high toxicity at low concentrations and their widespread commercial use.

After the derivatization, extraction and preconcentration step, different detectors have been coupled with gas chromatography (GC) for organotins speciation,¹⁴ such as microwave induced plasma atomic emission spectrometry (MIP-AES),¹⁵ atomic

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3 60 emission detector (MIP-AED),¹⁶ atomic absorption spectrometry (AAS),¹⁷ pulsed
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5 61 flame photometric detector (PFPD),¹⁸ flame photometric detector (FPD),¹⁹ inductively
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7 62 coupled plasma-mass spectrometry (ICP-MS),²⁰ and the high molecule specific mass
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9 63 spectrometry (MS) detector.²¹

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11 64 The organotins speciation related with the environment samples has been most
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13 65 studied,^{22,23} but researches about organotins in manufactured foods such as alcoholic
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15 66 drinks, honey and fruit juices are still relatively limited, especially edible oils, in spite
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17 67 of quality control of foodstuffs.^{3,24} Considering the application range of organotins,
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19 68 the two most possible paths of human exposure include the direct intake of
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21 69 contaminated food and the indirect exposure from home supplies.²⁵ There are few
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23 70 researches concerning organotins speciation in edible oil samples. The use of farm
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25 71 chemicals to avoid crops diseases or parasite infection could bring about the raw
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27 72 material contamination of plant oil; meanwhile, according to the process of
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29 73 oil-making and storage with PVC product, the lipophilic organotin maybe presented
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31 74 in the plant oil. Furthermore, the consumption of the plant oil is given priority to
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33 75 edible oil in the global, so developing the analytical methods for quality control of
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35 76 plant oil samples is of great interest.

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41 77 However, a minimal amount of research has been reported so far on tin
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43 78 speciation in different matrix plant oils. A literature also has reported the
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45 79 determination of organotins in the plant oil samples.²⁶ Compared with the reported
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47 80 methods where the organotins in edible oils were sensitively analyzed, the oil samples
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49 81 were extracted in low temperature directly in this work rather than cooling the
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51 82 extracts in a dry ice/methanol bath.²⁶ Another advantage of the present technique was
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53 83 detection method. GC-MS detector for organotins in present method is better than
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55 84 GC-AAS detector in the reported methods.²⁶ GC-MS was chosen for analyzing
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3 85 organotins in this work due to its high sensitivity and selectivity, which can be used
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5 86 not only in qualitative analysis but also in quantitative analysis.
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7 87 In this work, a simple, cost-efficient and effective method was established based on
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10 88 LLE/d-SPE coupled with GC-MS, which was used to analyze and detect organotins in
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12 89 the plant oil samples. The oil sample was added with methanol and kept in freezer
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14 90 (-20 °C) for oil precipitation before going through the derivatization, extraction and
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16 91 clean-up procedure. To the best of our knowledge, the developed method was first
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18 92 applied to monitor the organotins in the plant oil.
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20 21 93 **2. Materials and methods**

22 23 24 94 **2.1 Reagents and Materials**

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26 95 The organotins standards, including monobutyltin trichloride (MBT, 97%), dibutyltin
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28 96 dichloride (DBT, 96%), tributyltin chloride (TBT, 96.5%), and triphenyltin chloride
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30 97 (TPhT, 96%) were purchased from Dr. Ehrenstorfer (Germany). Stock solutions of
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32 98 each organotin dissolved in methanol were 100 µg/mL and stored in the dark at 0-4
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34 99 °C. Standard working solutions at different concentrations were obtained daily by
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39 100 diluting the stock solutions with methanol. The organic reagents were analytical or
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42 101 chromatographic grade. Acetonitrile, acetone, ethyl acetate, *n*-hexane, acetic acid
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44 102 (HAc), sodium acetate (NaAc) and anhydrous magnesium sulfate (MgSO₄) were
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46 103 purchased from Sinopharm Chemical Reagent Limited Company (Shanghai, China).
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49 104 Graphitized carbon black (GCB), primary secondary amine (PSA), neutral aluminum
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51 105 (Alumina N) and florisil which obtained from Beijing Zhenxiang Industrial Foreign
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54 106 Trade Limited Company (Beijing, China) were stored in desiccator before using. The
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57 107 de-ionized water was obtained from Milli-Q system (Millipore, USA). Sodium
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4 108 tetraethylborate (NaBEt_4 , 98%) was purchased from Strem Chemicals (USA). The
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6 109 HAc/NaAc buffer solution was prepared by dissolving NaAc in ultrapure water and
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9 110 adjusting the pH to 4.5 by HAc. The 2% (w/v) NaBEt_4 solution was prepared daily by
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11 111 dissolving NaBEt_4 in methanol before analysis. The plant oil samples were purchased
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14 112 from local markets in China.

113 **2.2 Instrument**

114 An Agilent 6890N series GC equipped with an Agilent 5973I system mass selective
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116 115 detector (MSD) and a 7683 system auto-sampler were used. A HP-5MS (Agilent
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118 116 Technologies, 30 m \times 0.25 mm i.d. \times 0.25 μm film thickness) fused-silica capillary
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120 117 column was applied to separate the organotins analyte with helium (99.999%) as
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122 118 carrier gas (a constant flow at 1.0 mL/min). GC was manipulated in splitless mode
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124 119 and the injection volume was 1.0 μL and the solvent delay time was 8 min. The
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126 120 injection port temperature was set at 250 $^\circ\text{C}$ and the oven temperature was
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128 121 programmed as follows: initially kept at 60 $^\circ\text{C}$ for 5 min; increased to 200 $^\circ\text{C}$ at 40 $^\circ\text{C}$
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130 122 /min and kept for 1 min; finally increased to 280 $^\circ\text{C}$ at 50 $^\circ\text{C}/\text{min}$ and kept for 20 min.
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132 123 The analysis with MSD was carried out in full scan mode and selected ion monitoring
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134 124 (SIM) mode. The quadrupole analyzer temperatures, ion source and transfer line were
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136 125 operated at 150 $^\circ\text{C}$, 230 $^\circ\text{C}$ and 280 $^\circ\text{C}$, respectively. The electron ionization (EI)
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138 126 mass spectrometer was set at 70 eV.

127 **2.3 Analytical parameters**

128 The initial research of organotins with the GC-MS was in full scan mode for getting
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130 129 the characteristic fragment ions and the abundance of each analyte. Each organotin

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4 130 had formed different characteristic ions depending on the structure as shown in the
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6 131 Fig. 1. The quantitative and qualitative ions of each compound were chosen for the
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9 132 analysis of organotins (shown in Table 1). The total ion chromatogram of the
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11 133 organotins mixed standard solution was illustrated in the Fig. 2.

14 134 **2.4 Analytical performance**

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17 135 The identification of organotins relied on their different retention times, the
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19 136 abundance ratios of characteristic ions. The retention times of organotins were
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21 137 determined by the standard solutions at 1 $\mu\text{g}/\text{mL}$. The mass ratio scan range was
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24 138 monitored from 100 to 400 m/z to detect the appropriate ions in the SIM mode.

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27 139 Linearity, limit of detections and correlation coefficients for the detection
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29 140 methodology of organotins were determined by the mixture standard solutions
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31 141 between 0.01 and 1.0 $\mu\text{g}/\text{mL}$. For sample matrix assay, 5.0 g of plant oil sample was
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34 142 fortified at three different addition levels (0.02, 0.1, 0.5 $\mu\text{g}/\text{mL}$) and accuracy and
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37 143 precision were tested. For each concentration level, five replicate tests were
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39 144 performed.

41 145 **2.5 Sample preparation**

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44 146 5.0 g plant oil samples were taken into 50 ml plastic centrifuge tubes. Each sample
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47 147 was added with 1.0 ml of working mixed standard solution (0.5 $\mu\text{g}/\text{mL}$) for the
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50 148 recovery test, and allowed to stand for half an hour after shaking by a MS2 mini
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52 149 shaker (Guangzhou Yike Lab Technology LTM Co., Guangzhou, China) for 10 min.
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55 150 Then, 10 mL methanol were added and mixed for 10 min with a vortex mixer. For the
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57 151 oil low-temperature precipitation, each centrifuge tube was maintained horizontally in
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4 152 refrigerator (-20 °C) for 2 h. The supernatant layer of the methanol extract was
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6 153 transferred into the 100 mL separating funnel, and then the substratum was added
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9 154 with 10 ml methanol to extract again in the same way. Finally, the upper layer extract
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11 155 was combined together.

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14 156 Following that, the derivatization and extraction of sample extracts were performed
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16 157 immediately. The easy, low-cost and precise extract method of LLE was used in this
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19 158 work. 5 mL HAc/NaAc buffer, 1 mL NaBEt₄ solution and 20 mL *n*-hexane were
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21 159 added to extract the organotins derivatives for 20 min, and the second extraction was
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24 160 performed in the same way by adding another 20 mL *n*-hexane. Both supernatant
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26 161 were collected in the round-bottomed flask, and evaporated to dryness with a RE-52A
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29 162 rotary vacuum evaporator (Shanghai Yarong Biochemistry Instrument Factory,
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31 163 Shanghai, P. R. China) under a 28 °C water bath, then reconstituted sufficiently with
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34 164 1 mL of *n*-hexane.

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37 165 For clean-up step, the reconstituted solution was introduced into a 5 mL
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39 166 micro-centrifuge tube containing 100 mg PSA and 300 mg MgSO₄. The tubes were
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41 167 capped tightly and shaken for 2 min with a vortex mixer, and followed by
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44 168 centrifuging at 8000 r/min for 2 min. Subsequently, the upper layer solution of each
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47 169 tube was filtered through a 0.22 μm organic membrane. Finally, the solution was
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49 170 transferred to the vials for GC-MS analysis.

171 **3. Results and discussion**

172 **3.1 Optimization of pretreatment conditions**

173 In comparison to the manufactured foodstuffs such as alcoholic drink and fruit juices,

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4 174 the plant oil contains high amounts of fatty acid and high level of complex matrix.
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6 175 Meanwhile, the liposoluble organotins are hard to separate from the oil. In this study,
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9 176 the analysis and detection of organotins was carried out through the processes of
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11 177 low-temperature precipitation, the in situ derivatization, liquid-liquid extraction (LLE)
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14 178 and the further clean-up with d-SPE. All the trials were made in triplicate.
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16 179 **3.1.1 Optimization of extraction solvent for the freezing extraction**

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18 180 The low-temperature precipitation used in this work was a modification of the method
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20 181 for multiresidue analysis as introduced by Lentza-Rizos et al.²⁷ Owing to the plant oil
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22 182 can be dissolved in some widespread used solvents such as *n*-hexane, ethyl acetate,
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24 183 dichloromethane and acetone, it is hard to freeze at -20 °C and difficult to form the
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27 184 two-phase separation in these solvents. In laboratory studies, methanol and
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29 185 acetonitrile were chose as the appropriate extraction solvent for the freezing
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31 186 extraction, and there was no obvious difference on the extraction results by making a
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33 187 comparison of the extraction efficiency between them. In order to guarantee the low
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35 188 toxicity of the tests, the methanol as the freezing extraction solvent was employed,
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37 189 which was a common extraction solvent.²⁸

38 190 **3.1.2 Optimization of derivatization conditions**

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41 191 The derivatization conditions of organotins followed a literature procedure²⁹ with
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43 192 some modifications. Various parameters including the choose of derivatization reagent,
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45 193 the pH of buffer solution and the amount of derivatization reagent NaBEt₄ were
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47 194 optimized to improve the extraction derivatization.^{10,30,31} The influence of
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49 195 derivatization conditions was investigated by one-factor-experiment at one time. It
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51 196 was found that the 1.0 mL of 2% (w/v) NaBEt₄ and a buffer solution of pH 4.5
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53 197 ensured the quantitative ethylation of organotins s in the plant oil samples and was
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3 198 used in the following experiment.
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5 199 **3.1.3 Optimization of extraction condition for extracting the derivatives**
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8 200 With the aim of obtaining the best extraction efficiency and the high selectivity, the
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10 201 extraction conditions for extracting the derivatives was optimized based on the sample
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12 202 preparation procedure above. There are some studies reported that several common
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14 203 solvents such as *n*-hexane,³² dichloromethane³³ and acetone³⁴ were used for extracting
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16 204 organotins, the extraction efficiency of those three different solvent was compared in
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18 205 this work. In this part, an orthogonal array experimental design was used to get the
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20 206 optimum value of the parameters that affect the extraction yield. The type of organic
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22 207 solvent, extraction solvent volume and extraction time were optimized by a L9 (3³)
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24 208 orthogonal array design. The factor allocation for the design was shown in Table 2.
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30 209 A series of sample was fortified with 1.0 mL of working standard solution at 0.5
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32 210 µg/mL, each level of the experimental trial was made in three replicate measurements,
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34 211 corresponding to a total of 27 tests. The data for the recoveries of four organotins and
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36 212 the average effects (K1, K2 and K3) of each factor at different levels are illustrated in
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38 213 Table 2. The variation ranges of K with the changes of each factor (A, B, C) are 18.3,
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40 214 3.3 and 2.1, respectively, which implies the influence of different parameters on the
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42 215 experimental results. From the result, we can find the impact of organic solvent is
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44 216 more significant than those of extraction solvent volume and extraction time. It is
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46 217 reported that the process of derivation and extraction could reach equilibrium at about
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48 218 15 min, and the derivative procedure was completed after 5 min.³⁵ Based on the
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50 219 obtained results, A₂B₂C₁ is shown to be the optimal level, and the experimental
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4 220 conditions for this work are chose as follows: *n*-hexane as organic extraction solvent,
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6 221 extraction volume at 20 mL and extraction time at 15 min.
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8 222 **3.1.4 Optimization of clean-up conditions**

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10 223 Although most of the plant oil was removed by precipitation, the low content of oil
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12 224 still existed in the extracts which might result in deviation during the qualitative and
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14 225 quantitative detection of organotins. D-SPE clean-up is a kind of fast and cheap
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16 226 sample clean-up technology which possesses the advantage of lower solvent
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18 227 consumption and higher efficiency. So the further clean-up step with d-SPE was
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20 228 performed for getting better results.
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23 229 The sorbent materials used for d-SPE clean-up tests included GCB, PSA, Alumina
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25 230 N and Florisil. Furthermore 300 mg anhydrous MgSO₄ was added to remove the
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27 231 micro quantities of water. The purifying ability of four kind of sorbent materials was
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29 232 evaluated respectively, as shown in the Fig. 3. The GCB, PSA, alumina N and florisil
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31 233 all make a good purification effect for plant oil samples. However, the sorbent
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33 234 materials of GCB, alumina N and florisil increase the recoveries of MBT due to the
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35 235 matrix co-extractants interference. In other words, the other components have the
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37 236 same retention time as MBT in GC chromatogram, which badly affected on
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39 237 quantitative analysis of MBT. Meanwhile, the recoveries of DBT were decreased
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41 238 because of the unexpected absorption by the sorbent materials of GCB, alumina N and
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43 239 florisil. Hence, PSA was selected as the suitable sorbent material for obtaining the
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45 240 lower matrix interferences and better recoveries.
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49 241 Then the amount of PSA was investigated, and its influence on the recoveries of
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51 242 analyte is summarized in Fig. 4. From this we find the recoveries of four organotins
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53 243 increase when the amount of PSA is increased from 50 mg to 100 mg, but the
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55 244 recoveries of MBT and DBT decrease obviously with further increasing to 200 mg,
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3 245 and the effect on TPhT and TBT is not obvious. The different influence maybe come
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5 246 from the number of organic groups attached to the Sn, the polarity of different
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7 247 substitution degree of the compounds are different. Hence, in order to maintain the
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9 248 optimal recoveries for all the analytes, 100 mg PSA and 300 mg anhydrous MgSO₄
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11 249 was chosen as the clean-up condition.

14 250 **3.2 Method validation**

16 251 The feasibility of using LLE/d-SPE coupled with GC-MS for the determination of
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18 252 organotins in plant oil samples was investigated. Calibration curves were obtained by
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20 253 a series of standard mixtures at 7 concentration levels as follows: 0.01, 0.02, 0.05, 0.1,
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22 254 0.2, 0.5 and 1.0 µg/mL. The correlation coefficients (R^2), limits of detection (LOD)
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24 255 and quantification (LOQ) for the analysis methodology are shown in Table 3. The
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26 256 good linearity of calibration curves are displayed, with the value of R^2 ranging from
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28 257 0.9919 to 0.9996. LOD and LOQ were obtained using the lowest accessible
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30 258 calibration curve, which was calculated with a signal-to-noise ratio of 3 and 10,
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32 259 respectively. The four organotins could be detected in the range of 0.19-0.33 µg/kg
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34 260 while the determined LOQs were among 0.63-1.10 µg/kg. As there were no available
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36 261 reference materials, accuracy and precision were assessed with oil sample fortified at
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38 262 three different levels of concentration. A mixed standard solution at three levels (0.02,
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40 263 0.1, 0.5 µg) was added into 5.0 g of sesame oil stored in glass (no organotins founded)
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42 264 obtain three concentrations (4.0, 20, 100 µg/kg), as shown in Table 2, good trueness
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44 265 values are received. The average recoveries for each organotin are ranged from 75.6
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46 266 to 114.9%, and the RSD for each analyte is lower than 12.6%. On the whole, the
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48 267 developed method was a reliable technique and met the routine analysis requirements
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50 268 for simultaneously screening of organotins in plant oil samples.

57 269 **3.3 Real sample analysis**

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4 270 The established method was successfully employed to monitor the organotins residue
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6 271 in eight kinds of plant oil samples collected from local markets. As illustrated in
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9 272 Table 4, DBT is detected in 7 samples and TBT is involved in 3 samples among all
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11 273 the analyzed samples which are identified by the ratio of characteristic ions of each
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14 274 analyte. Fig. 5 exhibits the result obtained from oil sample (6#). A literature also has
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16 275 reported the existence of organotins in the plant oil samples.³⁴ Although studies
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18 276 declared that the application of cyclohexyltins and phenyltins for controlling
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21 277 agricultural pests are available,³⁶ there is not much about the use of butyltins in
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24 278 agriculture. Besides that, the organotins residual in the plant oil samples also may be
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26 279 from the irrigation water through PVC pipes and the usage of non-food grade PVC
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29 280 materials in processing, storage and transportation facilities. So the present study
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31 281 states the method for analyzing four organotins in the plant oil samples.

32 33 34 282 **4. Concluding remarks**

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37 283 An approach for the simultaneous analysis of four organotins in plant oil samples by
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39 284 LLE/d-SPE coupled with GC-MS was first developed, and the low LODs and good
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42 285 validation parameters were achieved for all the analytes. The analytes were separated
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44 286 from the fat component of plant oil by low-temperature precipitation, then derivatized
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47 287 and extracted, and the further clean-up step with d-SPE was carried out. Simultaneous
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49 288 derivatization and extraction, low overall cost and reliable are the main superiority of
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52 289 this method. The application of the established method to analyze the plant oil
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55 290 samples has demonstrated the existence of organotins in some samples. So far there is
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57 291 short of researches on plant oil samples and still no maximum residue limit (MRL) for
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4 292 organotins in the plant oil samples. Therefore, establishing the precise method for
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6 293 monitoring the organotins in plant oil samples is significant.
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9 294 *The authors sincerely acknowledge the financial assistance of this work by the*
10
11 295 *National Technology support plan of China (2012BAK17B02), the Natural Science*
12
13 296 *Foundation of China (20965005), the State Key Laboratory of Food Science and*
14
15 297 *Technology in Nanchang University (SKLF-MB-201002), the Natural Science*
16
17 298 *Foundation for Young Scholars of China (201105043).*
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21 299 *The authors have declared no conflict of interest.*
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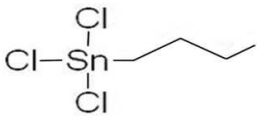
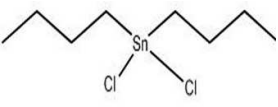
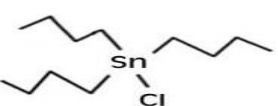
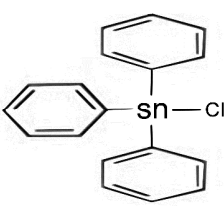
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352 **Table 1** Molecular formula, chemical structure, retention time, characteristic fragment ions used
 353 for EI/SIM determination of four organotins.

Organotins	Molecular formula	Chemical Structure	Retention time (min)	Characteristic ions (m/z)	Ions used for quantification (m/z)
MBT	C ₄ H ₉ SnCl ₃		8.20	179, 151, 235, 121	179
DBT	C ₈ H ₁₈ SnCl ₂		8.90	179, 207, 151, 263	151
TBT	C ₁₂ H ₂₇ SnCl		9.53	177, 207, 151, 263	177
TPhT	C ₁₈ H ₁₅ SnCl		12.7	351, 197, 120	351

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355 **Table 2** Average recoveries of four organotins obtained from optimization trials by an L9 (3⁴)
 356 orthogonal array design.

Trial No.	Factor			Recovery (%)				Average recovery
	A ^a	B ^b	C ^c	MBT	DBT	TBT	TPhT	(%)
1	1	1	1	94.3	80.5	102	90	91.7
2	1	2	2	85.1	79.5	105	89.4	89.7
3	1	3	3	85.4	76.6	97.5	86.1	86.4
4	2	1	2	96.6	86.1	128.6	95.8	101.8
5	2	2	3	95	87.5	111.5	104.9	99.7
6	2	3	1	95.8	87.3	111.7	107.4	100.5
7	3	1	3	84.7	84	95.6	63	81.8
8	3	2	1	92.8	87.2	116.6	67	90.9
9	3	3	2	87.8	76.6	120.5	52.5	84.4
K ₁	89.3	91.8	93.1					
K ₂	104	95.1	92					
K ₃	85.7	92.1	91					
Range	18.3	3.3	2.1					
Optimization level	A2	B2	C1					

357 K_i, mean effect of each factor at level *i* (*i* = 1, 2, 3).

358 ^a Factor A, type of organic solvent: level 1, CH₂Cl₂; level 2, *n*-hexane; level 3, acetone.

359 ^b Factor B, volume of organic solvent: level 1, 15 mL; level 2, 20 mL; level 3, 25 mL.

360 ^c Factor C, extraction time: level 1, 15 min; level 2, 20 min; level 3, 25 min.

361

362 **Table 3** Validation parameters (R^2 of the calibration curve, LOD, LOQ, recoveries at three levels
 363 in oils) for four organotins by GC-MS (n=5).

Organotins	R^2	LODs ($\mu\text{g}/\text{kg}$)	LOQs ($\mu\text{g}/\text{kg}$)	Added 4.0 $\mu\text{g}/\text{kg}$		Added 20 $\mu\text{g}/\text{kg}$		Added 100 $\mu\text{g}/\text{kg}$	
				Recovery (%)	RSD (%)	Recovery (%)	RSD (%)	Recovery (%)	RSD (%)
MBT	0.9919	0.33	1.10	75.7	12.6	87.3	3.9	105.8	4.8
DBT	0.9934	0.29	0.96	75.6	7.1	108.9	8.6	99.7	8.0
TBT	0.9996	0.19	0.63	89.8	7.3	114.9	8.1	85.9	5.1
TPhT	0.9906	0.31	1.02	98.6	4.6	91.3	6.6	81.3	6.7

364

365 **Table 4** Analytical results of four organotins in oil samples ($\mu\text{g}/\text{kg}$, $n = 3$).

Oil sample	Characteristics (raw material and storage way)	MBT	DBT	TBT	TPhT
1 [#]	peanut oil stored in plastic bottle	ND ^a	2.6 ± 0.28 ^b	ND	ND
2 [#]	nuts blend oil stored in plastic bottle	ND	11.9 ± 0.90	ND	ND
3 [#]	corn oil stored in plastic bottle	ND	9.1 ± 0.51	28.1 ± 2.03	ND
4 [#]	sesame oil stored in glass	ND	ND	ND	ND
5 [#]	blend oil stored in plastic bottle	ND	2.9 ± 0.36	ND	ND
6 [#]	rapeseed oil stored in plastic bottle 1	ND	7.6 ± 0.80	12.6 ± 1.03	ND
7 [#]	rapeseed oil stored in plastic bottle 2	ND	8.4 ± 0.95	ND	ND
8 [#]	sunflower seed oil stored in plastic bottle	ND	12.0 ± 1.05	28.8 ± 2.75	ND

366 ^a ND, no detected ($< \text{LOD}$)367 ^b Data were shown as mean \pm SD

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3 369 **List of Figure**
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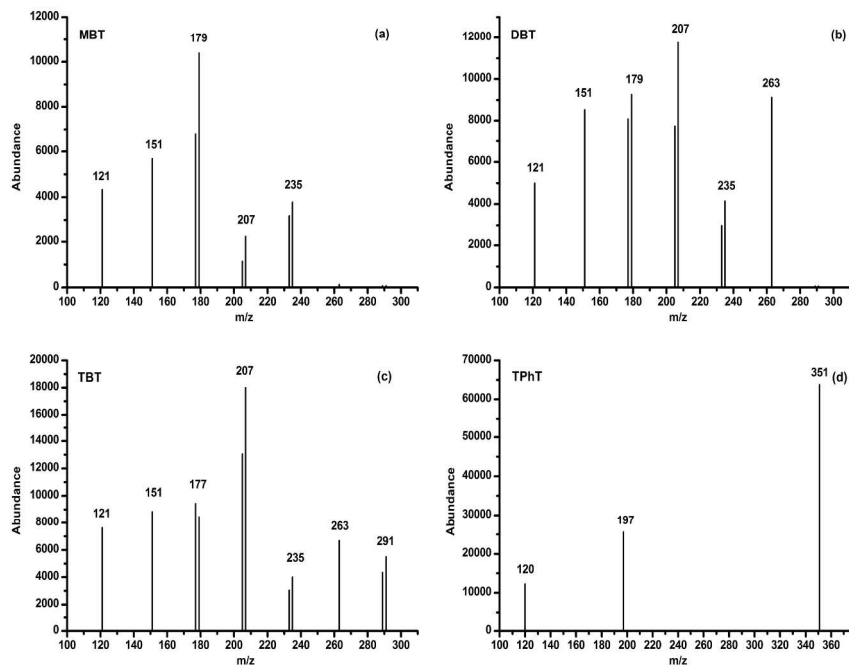
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6 370 **Fig.1** Mass spectrogram of the derivatives of (a) MBT, (b) DBT, (c) TBT, and (d) TPhT produced
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8 371 by electron ionization (EI).
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11 372 **Fig. 2** Total ion chromatogram of organotins standards (0.5 µg/mL): 1. MBT; 2. DBT; 3. TBT; 4.
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13 373 TPhT.
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16 374 **Fig. 3** Chromatograms of oil sample extracts of clean-up with d-SPE using 100 mg PSA (a), 100
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18 375 mg GCB (b), 100 mg Alumina N (c), and 100 mg Florisil (d).
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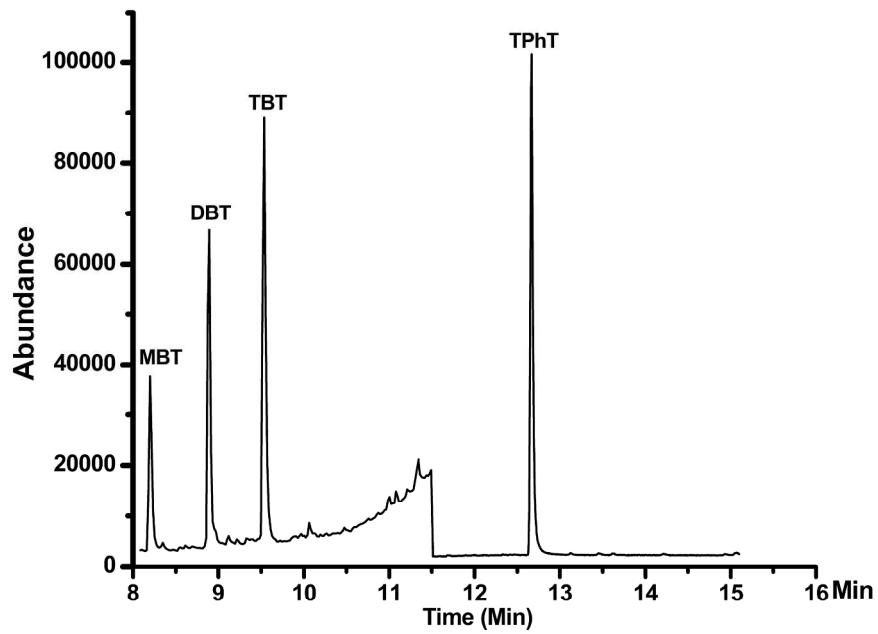
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21 376 **Fig.4** Recoveries of 4 organotins in oil sample fortified at 0.5 µg/mL with different amounts of
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23 377 PSA for clean-up (n = 3). (1. 50 mg PSA; 2. 100 mg PSA; 3. 150 mg PSA; 4. 200 mg PSA).
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26 378 **Fig.5** Chromatogram of blank sample extracts exhibiting organotins (the results from sample 6#).
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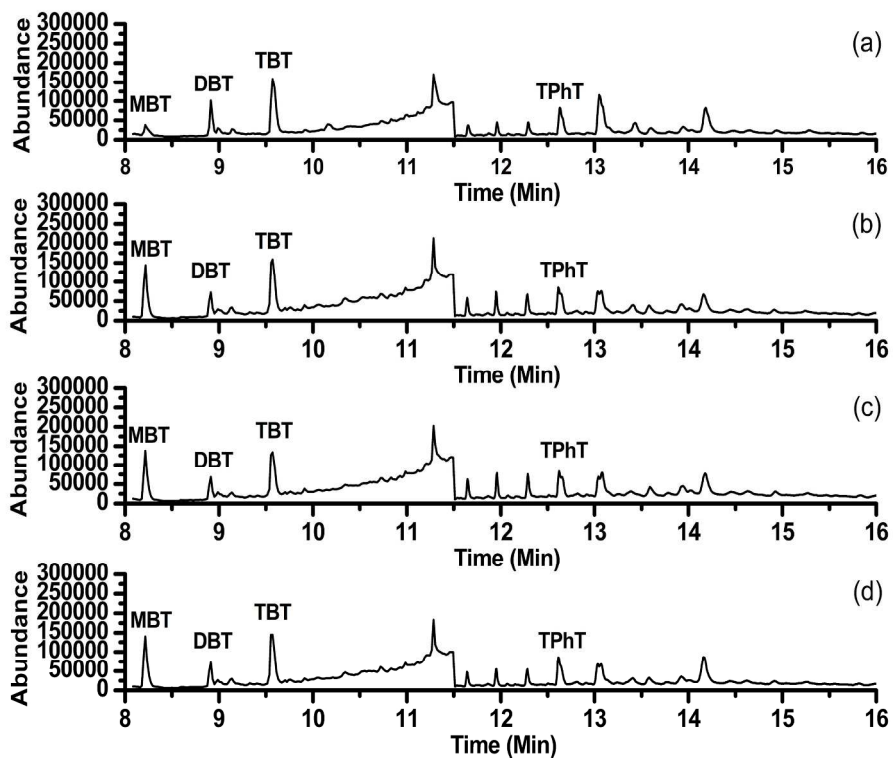


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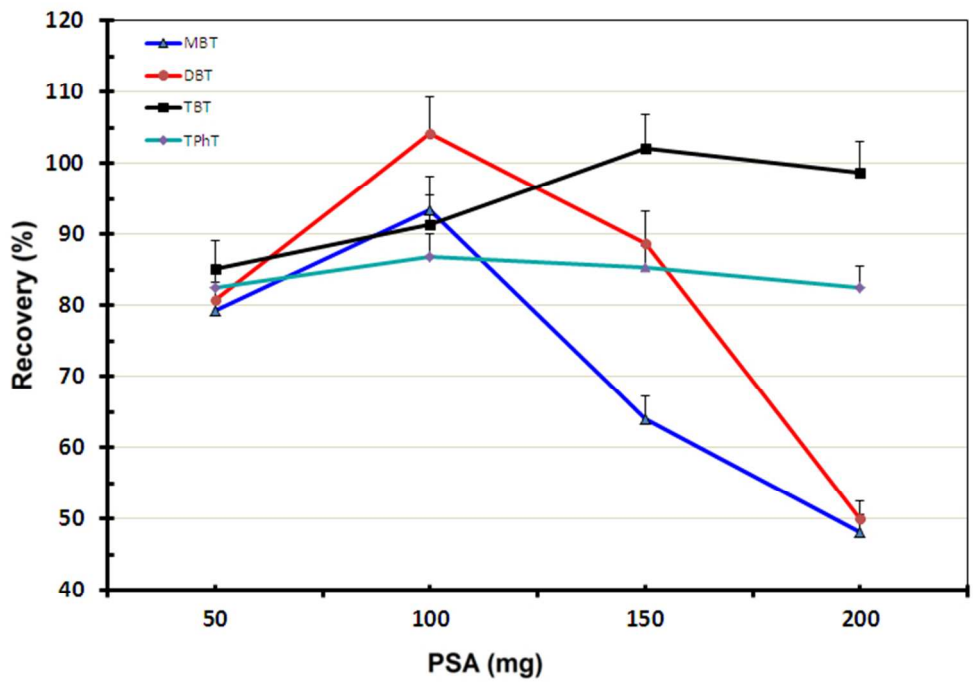


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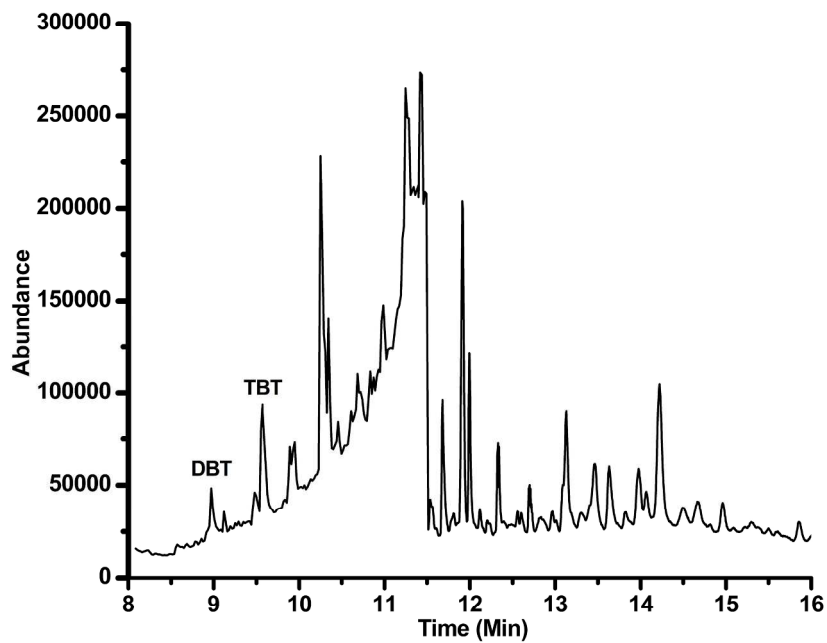


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