

Analytical Methods

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A novel approach to discriminate *Lycium barbarum* from Zhongning area using FT-IR spectroscopy and chemometrics

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Abstract: An increasing number of fake and inferior *Lycium barbarum* fruits from Zhongning production area appear in the market due to large demand of consumers. Present study was focused on the classification and identification of Zhongning *Lycium barbarum* (ZNL) from different production areas using Fourier transform infrared (FT-IR) spectroscopy coupled with chemometrics. Results revealed that the spectral region between 1909-1311 cm^{-1} was found to be feasible for both classification and identification of ZNL. FT-IR in combination with discriminant analysis (DA) and soft independent modeling of class analogy were used for classification and identification of ZNL among different *Lycium* production areas in China, and FT-IR coupled with DA can classify and identify ZNL from the other production areas successfully. The recognition rates of the calibration and validation sets were 94.0 % and 100 %, respectively. In conclusion, the proposed method is a useful tool to identify ZNL among different *Lycium* production areas in China.

1 Introduction

Lycium barbarum L., known as Chinese wolfberry or Goji, is a kind of multi-branched shrub that belongs to *Solanaceae*. Its chemical constituents, which are commonly used in herbal medicine and tonic applications, have been extensively studied and found to contain polysaccharide-protein, polysaccharides, flavonoids, vitamins and zeaxanthin¹⁻⁴. Therefore, *L. barbarum* has numerous biological activities for potential pharmaceutical interest, including immune-regulatory, antitumor, anti-fatigue, and antioxidant properties; it also reduces neuronal damage and blood-retinal barrier disruption⁵⁻⁸. Geographical origin is one of the most important quality parameters for many foods, because climate, soil, and cultivation methods cause differences in the chemical composition of plants⁹. In China, the most popular *Lycium* ecotype currently growing is in

Zhongning County, Ningxia Hui Autonomous Region, China. Zhongning *Lycium barbarum* (ZNL) with its unique geography and suitable climate features, always produces high quality. The main features of *Lycium* are its large fruit size, nice color and high contents of polysaccharide, flavonoid, and trace elements, resulting in its high price in traditional medicine and international markets. Moreover, given the aforementioned features, ZNL is attracting increasing attention, which leads to its great need in the field of pharmacy and functional foods. At present, with the increasing demand for *Lycium*, the ZNL market is saturated with fake and inferior *Lycium*, and the specific differential detection method of *Lycium* is rarely reported. Therefore, simple and efficient methods to meet the demand are of urgent need.

Fourier transform infrared (FT-IR) spectroscopy

combined with chemometrics has been widely used in many scientific studies. It is a direct, reliable, and fast method that makes it possible to simultaneously obtain specific information about different parameters, mainly in the 3000–400 cm^{-1} region, because bands are associated with the vibrations of functional groups of the molecules¹⁰⁻¹². The associated bands of proteins, fats, lactose, and lactic acid are well known and have been described in milk and cheese¹³⁻¹⁶. Currently, in the field of *Lycium* classification, different *Lycium* species are usually distinguished through micro-section, observation, and analysis by professionals. Such methods are highly subjective and undeterministic. Some works used FT-IR, second derivative IR spectra and 2D correlation infrared spectroscopy for the distinction of eight *Lycium* species and obtained acceptable results¹⁷⁻¹⁸. The discrimination of Goji's geographical origin through non-targeted liquid to quadruple time-of-flight mass spectrometry also obtained good results¹⁹. However, such methods had some disadvantages, such as complex, tedious and hard operation. Moreover, FT-IR spectroscopy combined with multivariate analysis has been used as a rapid and reliable method to determine the cultivation ages and cultivars of ginseng²⁰⁻²². Some researchers also conducted FT-IR spectroscopy with multivariate techniques to discriminate and classify red, blue, and green spray paints, and results proved the method's effectivity²³⁻²⁵. FT-IR spectroscopy has also been successfully used in the classification and discrimination of living matters²⁶⁻³⁰.

This study was conducted to identify the cultivation region and quality of ZNL. A total of 149 samples were obtained, and different spectral pretreatments were conducted. Various spectral regions were chosen, and different chemometric methods were applied to achieve ZNL classification from other regions. This study aimed to provide a new trend and perspective for ZNL discrimination and quality evaluation.

Material and method

Samples

Mature wolfberries (*L. barbarum*) were obtained from Ningxia Chinese Lycium Group Company, including ZNL (Ningxia, China) and non-Zhongning *Lycium* (NZNL), which came from other regions of Ningxia, Xinjiang, Qinghai, Gansu, China

Reference samples were prepared by removing all foreign matters, cut into pieces with scissors, and desiccated by heated air combined with vacuum drying for 12 and 8 h, respectively. Finally, the dried samples were evenly milled and passed through a 60 mesh sieve to obtain the final samples.

Analytical protocol

A Bruker VERTEX 70 series FT-IR spectrometer equipped with a deuterated triglycine sulfate (DTGS) was used for this study. Moreover, high-speed universal grinder (Tianjin Taisite Instrument Co., Ltd.) and vacuum drying oven (Dalian Eilite Instrument Co., Ltd.) were used in this work. Transmission FT-IR spectra were taken through KBr pellets, in which the ratio of KBr to sample was 100:1 (w/w). The measurement parameters were as follows: 150 × 150mm window size, 4.0 cm^{-1} resolution, 32 co-added spectra, and 4000–400 cm^{-1} range. Each sample was measured three times. The average of the three spectra obtained from the same sample was used in subsequent analyses.

Data processing

Data covering the FT-IR wavelength region (4000–400 cm^{-1}) were collected, and models were developed and validated using this complete range along with a number of subsets. Each spectrum was an ensemble average of three scans collected from the cell. The spectra of 149 samples were pretreated through normalization to correct the measurement variation. Each spectrum was aligned to the baseline using an instrumentation software before converting the spectra into JCAMP-DX format. The most accurate models were developed using the wavelength range of 1909-1311 cm^{-1} , and only these

101 models were discussed further in this study.

102 Software

103 All statistical treatments were performed using
104 Unscrambler X10.1(CAMO, Norway) and TQ Analyst 8.3.125
105 (Thermo Scientific, USA). The commercial database software
106 used included OMNIC 7.3 (Thermo Scientific, USA) and
107 OPUS 5.5(Bruker, Germany).

108 Data analysis

109 Visual grouping

110 The samples were randomized and divided into two groups: a
111 calibration group that consisted of 111 of the samples and a
112 validation group that consisted of the remaining sample of 38.
113 Sample assignment to each group was performed by selecting
114 every sample as a member of the calibration group and the
115 remaining samples were assigned to the validation group.
116 Random selection did not generate equal-sized groups.
117 Soft independent modeling of class analogy (SIMCA)

118 SIMCA is based on making a PCA model for each class in
119 the training set. Unknown samples were then compared with
120 the class models and assigned to classes according to their
121 proximity to the training samples. It is also known as a
122 supervised pattern recognition method as the individual PCA
123 models define classification rules. In the case of all
124 classification methods, making a SIMCA model needed a
125 training stage and a test stage. SIMCA modeling requires
126 building one PCA model for each class which describes the
127 structure of that class as well as possible. The optimal number
128 of PCs should be chosen for each model separately, according
129 to a suitable validation procedure. Before developing a SIMCA
130 model, it is helpful to determine if the data being considered
131 exhibit any tendency to cluster by the classes. Before using the
132 models to predict class membership for new samples, one
133 should also evaluate the model specificity, i.e. whether the

134 classes overlap or are sufficiently distant from each other.
135 Specific tools, such as model distance and modeling power are
136 available for this purpose. The discrimination power of SIMCA
137 was based on the largest possible distance among classes.

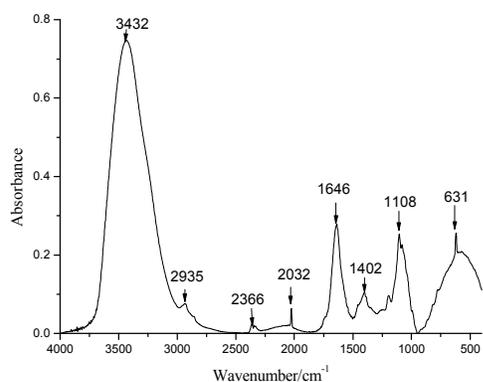
138 Discriminant analysis (DA)

139 DA is a classification method of TQ Analyst software.
140 Different spectral pretreatment methods, including a constant,
141 peak or normalize ratio ($A/b=k*c$), multiplicative signal
142 correction (MSC), Standard Normal Variate (SNV), Norris
143 derivative filter, and Savitzky–Golay (SG) filter) were selected
144 to produce better results. The Savitzky-Golay filter is a type of
145 filter. The method essentially performs a local polynomial
146 regression (of degree k) on a distribution (of at least $k+1$
147 equally spaced points) to determine the smoothed value for
148 each point. Methods are also provided for calculating the first
149 up to the fifth derivatives. The samples were classified, and the
150 spectral information of the samples was imported. To make a
151 robust and available discriminate model, different spectral
152 pretreatment method were applied, and the analysis spectral
153 regions and various principal component (PC) numbers were
154 changed. The value was either decided by the highest
155 recognition rate or the lowest error rate.

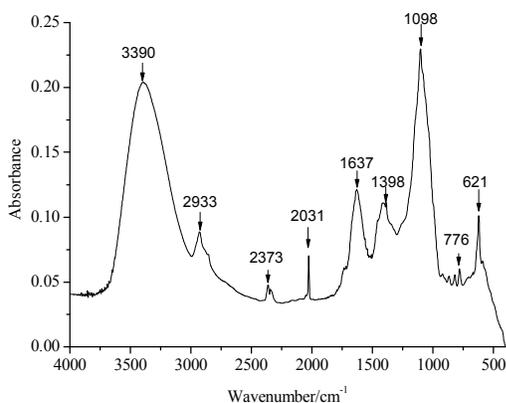
156 Results and discussion

157 Spectral analysis

158 The chemical compounds of *Lycium* are polysaccharides,
159 organic acids, steroids, peptides, flavonoids, and trace elements.
160 Fig. 1 shows the FT-IR spectra of the two kinds of typical
161 *Lycium* samples at room temperature.



(a) Original spectrum of the ZNL sample



(b) Original spectrum of the NZNL sample

Fig 1. Original spectra of the two typical *Lycium* (a) and (b)

As shown in Fig. 1, several characteristics could be extracted, such as the strongest peak at 3390cm^{-1} belonging to the stretching vibration of O-H groups, and the peak at 2925cm^{-1} assigned to the stretching vibration of $-\text{CH}_2$ groups. Furthermore, the peak at 1626cm^{-1} was mostly ascribed to the stretching vibration of C=O groups in the volatile oils and other compounds embodying carbonyl group, and the stronger peaks in $1600\text{--}1000\text{cm}^{-1}$ were mainly attributed to the stretching vibration of C-O and C=O, which displayed the characteristic absorption bands of polysaccharides and glycosides.

Although the spectra of the two kinds of *Lycium* species were rather similar, some differences in the shape or intensity were observed. The absorbance peak of *Lycium* was extremely different under the range of $1800\text{--}1000\text{cm}^{-1}$. In particular, the

characteristic band at 1108cm^{-1} was from the ZNL sample, while characteristic band at 1098cm^{-1} was from the NZNL sample. Therefore, we could create a robust classification model of *Lycium* under the spectra range of $1800\text{--}1000\text{cm}^{-1}$.

Effective wavenumber (EW) selection

EW selection can simplify the model, and improve the forecasting capacity and robustness of the calibration models to eliminate of collinear variables³¹. The value of X-loading weights was employed in the EW selection method and it was estimated using the PCA model.

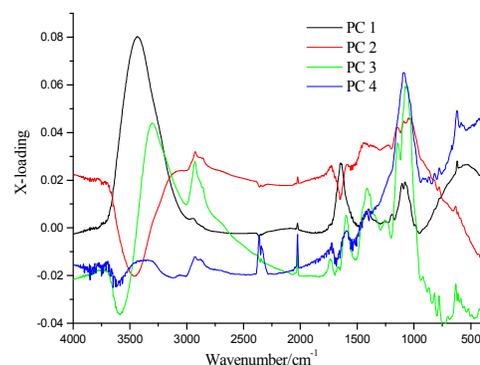


Fig. 2 Effective wavenumber selection using X-loading weight

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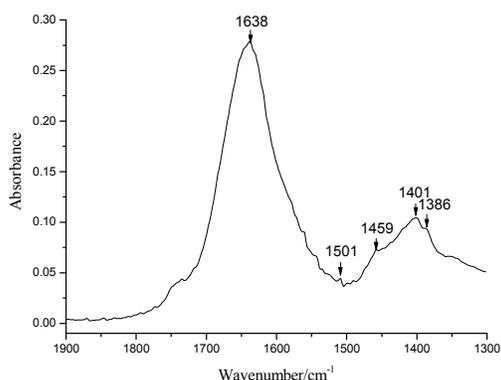
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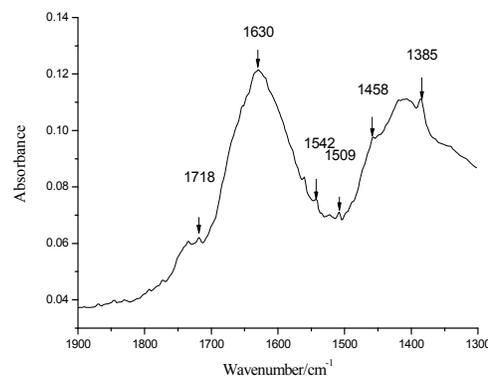
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The X-loading weights of the first four PCs by PCA are shown in Fig. 2. The loading weights showed how much each wavenumber contributed to the response variation. Wavenumbers with large loading weight values are important for the PCA model. The spectral regions of X-loading weights with absolute values of over 0.02 were used for modeling. As shown in Fig. 2, the spectral regions of $3700\text{--}3100$ and $1800\text{--}900\text{cm}^{-1}$ showed higher loading weight and contributed more to the robustness of the identification model. Compared with the PCA model obtained with full spectra, the X-loading weight methods considerably improved the performance of the model. Excellent performance was obtained from the PCA model with EWs selected using the X-loading weight method. PCA is a

209 kind of data dimension reduction technique of multivariate
 210 statistical analysis. PC is the result of the original variable
 211 reorganization, replacing the original variables involved in the
 212 modeling, reduced the workload of the analysis process.
 213 Selected a suitable PCs value, when the cumulative
 214 contribution rate of PC was greater than 85%, we can think it is
 215 enough to response the information of original variables, the
 216 corresponding value is the number of PCs. According to the
 217 PCA analysis, we found that the value of 3 PC is perfect, with
 218 the cumulative contribution rate of 90%, selected for further
 219 research. Most of the peaks that appeared in the regions of
 220 3700-3100 cm^{-1} belonged to the vibration of O-H bond,
 221 including stretching vibration, deviational vibration and
 222 bending vibration. All those molecular movements made a
 223 small difference among various *Lycium* samples. Nevertheless,
 224 simple and effective identification pre-analysis was conducted.
 225 According to the pre-analysis results and the X-loading weight
 226 values, the spectra of 1909-1311 cm^{-1} was chosen for in-depth
 227 and detailed analysis.



(a) Characteristic spectrum of the ZNL sample



(b) Characteristic spectrum of the NZNL sample

Fig. 3 Characteristic spectra of two typical *Lycium* samples (a) and (b)

Fig. 3 compiles the characteristic FT-IR spectra of *Lycium* from different production areas under room temperature. As shown in Fig. 3, the typical part of 1900-1300 cm^{-1} was chosen. Detailed peak positions of the typical samples are also illustrated in Fig. 3.

These FT-IR spectra showed their macro-fingerprints. Comparative and separate analyses were performed in the spectra of two typical samples. For example, the strongest peak at 1638 and 1630 cm^{-1} was due to the bending of carbonyl. The absorbance values of these two sample types greatly differed, and various amounts of amino acid and polypeptide possibly exist in these samples. The peak at 1501 and 1509 cm^{-1} belonged to the bending of -C-H groups in *Lycium*, whereas that at 1458 and 1459 cm^{-1} was attributed to the bending vibration of methyl and methylene groups. Several kinds of amino acids might be present in these samples. The peak at 1386 and 1385 cm^{-1} was due to the plane vibration of O-H groups in *Lycium*, phenolic acid compounds and carbohydrates. In the spectrum of ZNL sample, an absorbance peak was observed at 1401 cm^{-1} , which was attributed to the bending vibration of methyl and methylene groups. This finding indicated the typical absorption of amino acids. The typical

258 peak of NZNL sample was at 1542cm^{-1} , which was mainly
 259 attributed to the bending vibration of N-H groups and stretching
 260 vibration of C-N groups in protein amide II band. This peak
 261 displayed the characteristic absorptions of fatty acid and
 262 protein.

263 SIMCA

264 Upon analysis of the spectral region and considering the

265 result of the SIMCA classification, a suitable spectral region
 266 was selected. Model and data processing were performed under
 267 this region. Various spectral pretreatment methods were
 268 applied to identify the ZNL in the typical production areas. All
 269 of the methods were verified by multivariate statistical
 270 analysis.

271 **Table 1 Measurement of performance in the discrimination of *Lycium* samples of the calibration and validation groups using**

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		SIMCA							
Spectral regions/ cm^{-1}		Calibration				Validation			
1909–1311		No pretreatment	SNV	SG (9.4)	MSC	No pretreatment	SNV	SG (9.4)	MSC
Recognition rate/%	ZNL	55.56	90.60	83.76	52.99	58.12	85.47	82.91	52.99
	NZNL	53.13	87.5	84.37	46.88	53.13	81.25	81.25	56.25

273 A suitable value of three PCs was chosen for each class. The
 274 spectral region of the model was $1909\text{--}1311\text{cm}^{-1}$. Different
 275 models were constructed using various data processing
 276 methods (No, SNV, SG 9.4, and MSC). Table 4 presents the
 277 classification rate of each model. The type of ZNL sample
 278 obtained a better classification regardless of the technique
 279 used, in which the type of NZNL sample was extremely
 280 confusing. The processing method of SNV and SG showed a
 281 better classification than that of MSC and No pretreatment.
 282 The SNV processing undoubtedly showed great significance in

283 the identification of ZNL samples. As we all know, an
 284 applicable model at least meet the demands of recognition rate
 285 over 90%, and the further study should be performed without
 286 any hesitation.

287 DA

288 The DA method employed various spectral regions under
 289 the same pretreatment and various PCs or various
 290 pretreatments on the typical spectral region. An identification
 291 method was achieved according to the results of the model.

292 **Table 2 Effect of different spectra without pretreatments on recognition rate of calibration and validation samples**

Spectral regions/ cm^{-1}	PC numbers	Calibration set/%		Validation set/%	
		ZNL	NZNL	ZNL	NZNL
3999–410	10	74.70	81.82	85.71	70
3780–2980	10	73.49	86.36	78.57	70
2980–2100	10	78.31	81.82	82.14	80
2560–1760	10	81.93	77.27	85.71	80
2100–1120	10	89.16	86.36	92.86	90
1300–960	10	86.75	81.82	85.71	80
1909–1311	10	93.98	90.91	100	100
920–410	10	86.75	86.36	92.86	80
1240–660	10	81.93	81.82	85.71	90
3999–410	10	74.70	81.82	85.71	70

293 The numbers of the ZNL calibration and validation sets were
 294 83 and 28, respectively, and the remaining number of samples

295 was the number of NZNL. Different spectra were purposefully
 296 selected without any pretreatments. Various spectral regions
 297 obviously resulted in various recognition rates of the
 298 calibration and validation sets. As shown in Table 2, in order to
 299 find a suitable spectral region, a constant value of 10 PCs was
 300 chosen for each treatment, different spectra exerted tiny effects
 301 on the recognition rate of the validation set. A perfect result of
 302 100 % was achieved in the range of 2560-1760 cm^{-1} . Various

303 spectral regions exerted a great influence on the calibration set
 304 compared with the validation set. Only one spectral region had
 305 a recognition rate over 90% for both samples, and the
 306 recognition rates under the range of 1909-1311 cm^{-1} were
 307 93.98% and 90.91%. These results were due to the fact that the
 308 two samples exhibited different feature absorbance peaks in the
 309 range of 1909-1311 cm^{-1} .

310 **Table 3 Effect of different PCs without pretreatments on the recognition rate of calibration and validation samples**

Spectral regions/ cm^{-1}	PC numbers	Calibration set/%		Validation set/%	
		ZNL	NZNL	ZNL	NZNL
1909-1311	4	51.81	78.57	68.42	90
1909-1311	5	66.26	71.43	78.95	80
1909-1311	6	69.88	78.57	78.95	100
1909-1311	7	79.52	82.14	86.84	100
1909-1311	8	77.11	82.14	84.21	100
1909-1311	9	75.9	82.14	84.21	100
1909-1311	10	93.98	90.91	100	100
1909-1311	11	87.95	89.29	100	100
1909-1311	12	87.95	89.29	100	100
1909-1311	13	87.95	89.29	97.37	100

311 Under the analysis of different spectral interval, considering
 312 that the PC numbers contributed to the classification of the
 313 samples, a constant value of 10 PCs was chosen for each
 314 treatment. From the Table 3, it's tempting to conclude that the

315 PCs of 10 perfected for the deeper DA classification research.
 316 Further analysis of the results showed that different spectral
 317 interval had the same conclusion, the value of 10 PCs was an
 318 appropriate identification conditions.

319 **Table 4 Effect of different spectral pretreatments on the recognition rate of calibration and validation samples**

Spectral regions/ cm^{-1}	Spectral pretreatment	Calibration set/%		Validation set/%	
		ZNL	NZNL	ZNL	NZNL
1909-1311	SNV	87.95	86.36	92.86	80
1909-1311	SNV+SG(7.3)	84.34	86.36	96.43	90
1909-1311	SG (7.3)	79.51	87.95	100	100
1909-1311	MSC+SG (7.3)	80.72	81.81	89.29	100
1909-1311	MSC	84.34	86.36	96.43	90
1909-1311	MSC+N (7.3)	81.93	81.81	85.71	90
1909-1311	Norris (7.3)	83.13	86.36	85.71	100
1909-1311	SNV+Norris (7.3)	85.54	77.27	92.86	90
1909-1311	SG (9.4)	86.75	89.29	96.43	80
1909-1311	Norris (9.4)	83.13	90.91	89.28	80
1909-1311	SNV+Norris (9.4)	81.93	86.36	96.43	90
1909-1311	MSC+Norris (9.4)	87.95	90.91	89.29	100

320 To reduce the scattering effects and compare the *Lycium*
 321 samples, the spectral region of the FT-IR (1909–1311 cm^{-1})

322 was subjected to different pretreatments (i.e., normalization,
323 first and second derivative, SG, and Norris. Only the best
324 classification results for the spectral region are presented in the
325 present study (Table 4). Different pretreatments of the spectral
326 region led to a small fluctuation on the recognition rate of the
327 calibration set. The original spectrum is available and valuable.
328 The optimal reference set was obtained by iteratively adding
329 and removing reference samples until the recognition error and
330 the uncorrected number of external estimates were minimized
331 or more precisely balanced. Finally, the no-pretreatment of the
332 spectral region at 1909–1311 cm^{-1} was regarded as the best
333 choice. Under this condition, the recognition rates of the
334 calibration set were 93.98% and 90.91%, whereas those of the
335 validation set were 100% and 100%.

336 Conclusions

337 FT-IR combined with discrimination technique is a powerful
338 tool for *Lycium* sample discrimination. Two methods were
339 tested on different *Lycium* produces areas and good results
340 were obtained. DA is an excellent methodology for ZNL
341 discrimination, because it is a rapid technique that does not
342 need a chemical reagent. The optimal identification results of
343 the recognition rates of the ZNL and NZNL calibration set
344 were 93.98% and 90.91%, respectively, whereas the ZNL and
345 NZNL validation set were 100% and 100%, respectively. DA
346 can meet the requirements of simple, feasible, and ordinary
347 data processing with common software. Therefore, a simple,
348 rapid, and reliable overall discrimination of ZNL cultivar was
349 obtained at a low cost, which might be applied for rapid
350 classification of ZNL *Lycium* cultivar. However, this study
351 presented some limitations, and further work is necessary to
352 obtain more robust classification rules with consideration for
353 regional and time variability. Nevertheless, this study achieved
354 a powerful and practical identification method for ZNL and
355 provided a new trend and perspective for quality evaluation
356 and breed discrimination.

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361 Notes and references

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