

Application News

Liquid Chromatograph Mass Spectrometry

Analysis of Chiral Amino Acids within Fermented Beverages Utilizing a Column Switching System

No. C156

With the exception of glycine, the 20 types of amino acids that make up proteins occur as D and L optical isomers. In recent years, it has been found that D-amino acids are contained in various foods such as fruits and vegetables, although much less abundant than L-amino acids. Particularly, it is known that fermented foods contain a number of D-amino acids.

The D-amino acids contained in foods have various effects. D-alanine, D-leucine, and D-phenylalanine are known to taste sweeter than their L-amino acid counterparts. For this reason, the amount of D-amino acids contained in a fermented food is considered to affect the taste of the food, and high sensitivity and highly selective analysis methods for D-amino acids in fermented foods are gaining attention.

This article introduces an example analysis of fermented beverages using a column switching system (introduced in Application News No. C149) which alternates between two types of chiral columns using high-pressure column switching valves (FCV).

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■ Sample Pretreatment

Three types of black vinegar beverages and two types of yogurt beverages were used as samples. Each sample was pretreated by liquid-liquid extraction using water, methanol, and chloroform*1. Fig. 1 indicates the protocol.

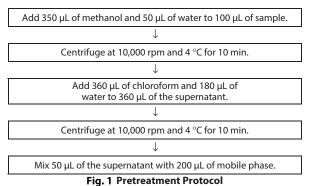


Table 1 Measurement Conditions

Column	: CROWNPAK CR-I(+)/CR-I(-)			
	(3 mm \times 150 mm, 5 μ m)			
Mobile phase	: acetonitrile/ethanol/water/TFA =			
	80/15/5/0.5			
Flow rate	: 0.6 mL/min.			
Injection volume	: 1 μL			
Oven temperature	: 20 °C			
Ionization mode	: ESI (Positive)			
Probe voltage	: +4.0 kV			
Nebulizing gas flow	: 3.0 L/min.			
Drying gas flow	: 15.0 L/min.			
Heating gas flow	: 5.0 L/min.			
Interface temperature	: 250 °C			
DL temperature	: 250 °C			
Block heater temperature	: 300 °C			

Analysis Results of Black Vinegar Beverages

We verified that D-amino acids are contained in all three types of black vinegar beverages (Table 2). The obtained D/L ratios indicate that black vinegar beverages B and C contain D-Ala in relatively large amounts.

Table 2 D/L Ratio of Amino Acids in Black Vinegar Beverages

100101	Black V	'inegar	no Acids in Black Vi Black Vinegar		Black Vinegar	
	Beverage A		Bever		Bever	
	Area	Ratio of D/L	Area	Ratio of D/L	Area	Ratio of D/L
D-Ala	7127	3.8 %	54094	20.5 %	26505	15.5 %
L-Ala	187083	3.0 70	263547	20.5 %	171483	15.5 %
D-Arg	23703	0.6 %	81626	2.4 %	106896	1.7 %
L-Arg	3945110	0.0 /0	3353883		6214029	
D-Asn	7047	1.3 %	11213	3.4 %	13135	3.0 %
L-Asn	547867	1.3 70	333152		433012	
D-Asp	6934	1.5 %	7086	2.3 %	8248	2.2 %
L-Asp	476730	1.5 /0	302901	2.5 /0	370152	
D-Cys	(N.D.)		(N.D.)		(N.D.)	-
L-Cys	(N.D.)		(N.D.)		(N.D.)	
D-Gln	4153	56.1 %	5013	128.1 %	5738	17.3 %
L-Gln	7399	30.1 /0	3912	120.1 /0	33155	
D-Glu	11658	0.7 %	36502	2.2 %	7575	1.1 %
L-Glu	1635202	0.7 70	1675657	2.2 70	713130	
Gly	2375		6382		3163	
D-His	(N.D.)		(N.D.)	-	(N.D.)	-
L-His	351973		410895		232228	
D-lle	1262	0.3 %	(N.D.)	-	1861	0.6 %
L-Ile	392041	0.5 70	580580		330869	
D- <i>allo</i> -lle	1816	50.3 %	(N.D.)	-	2519	136.9 %
L- <i>allo</i> -lle	3612	30.3 70	4357		1840	
D-Leu	3255	0.5 %	4698	0.5 %	4198	0.9 %
L-Leu	691108	0.5 /0	1031536		493487	
D-Lys	13921	1.4 %	4446	0.4 %	28009	5.1 %
L-Lys	965688	,	1220610	01170	548517	
D-Met	(N.D.)	_	(N.D.)	_	(N.D.)	_
L-Met	22647		48753		13151	
D-Phe	2738	0.4 %	3587	0.7 %	3634	0.9 %
L-Phe	746758	0.1.70	549410	0.7.70	419561	0.5 /0
DL-Pro	301069		683984		549718	
D-Ser	10568	9.3 %	8036	7.5 %	4653	8.5 %
L-Ser	113543		106729		54472	
D-Thr	2646	1.7 %	4374	2.3 %	2036	1.2 %
L-Thr	159723		193429		170581	
D-allo-Thr	1973	91.6 %	3538	120.7 %	1297	66.6 %
L-allo-Thr	2153		2932		1946	
D-Trp	2098	23.2 %	2195	39.1 %	4159	39.6 %
L-Trp	9045		5609		10506	
D-Tyr	7314	1.7 %	2495	0.8 %	4026	1.4 %
L-Tyr	437963	,	314522		297401	
D-Val	3046	0.5 %	3186	0.4 %	3613	0.9 %
L-Val	573054	0.5 70	870777		387972	

Analysis Results of Yogurt Beverages

We verified that D-amino acids are contained in both types of yogurt beverages (Table 3). The obtained D/L ratios indicate that D-Ala, -Arg, -Asn, -Asp, -Glu, -Lys, and -Ser amino acids are contained in relatively large amounts. Particularly, D-Glu is contained in both yogurt beverages by over 40 times more than L-Glu.

Table 3 D/L Ratio of Amino Acids in Yogurt Beverages

	Yogurt D			Yogurt E		
	Area Ratio of D/L		Area Ratio of D/L			
D-Ala	140959	natio of D/L	37900	natio oi D/L		
L-Ala	85940	164.0 %	94190	40.2 %		
D-Arg	81779		95602			
L-Arg	1192614	6.9 %	262060	36.5 %		
D-Asn	60836		3209			
L-Asn	140872	43.2 %	19416	16.5 %		
D-Asp	47149		2441	15.3 %		
		38.1 %				
L-Asp D-Cys	123860 (N.D.)		16003			
	(N.D.)	-	(N.D.)	-		
L-Cys	(N.D.)		(N.D.)			
D-Gln	4743	0.6 %	5157	19.8 %		
L-Gln	856603		26021			
D-Glu	412572	4091.1 %	163715	5069.6 %		
L-Glu	10085		3229			
Gly	957		1106			
D-His	(N.D.)	-	9030	5.2 %		
L-His	839834		175326			
D-lle	1428	0.8 %	1366	1.0 %		
L-Ile	176626		130832			
D-allo-lle	2225	59.4 %	1247	39.3 %		
L-allo-Ile	3744		3172			
D-Leu	4042	1.0 %	(N.D.)	_		
L-Leu	403567		132923			
D-Lys	1151264	73.5 %	24797	3.5 %		
L-Lys	1565451		698677	5.5 70		
D-Met	463	0.9 %	(N.D.)	_		
L-Met	54490		(N.D.)			
D-Phe	1600	0.5 %	1799	1.5 %		
L-Phe	313615		117732			
DL-Pro	2094819		888155			
D-Ser	14619	14.4 %	8332	29.3 %		
L-Ser	101651		28395	23.3 /0		
D-Thr	1711	1.5 %	3314	4.6 %		
L-Thr	112074		71653	1.0 /0		
D-allo-Thr	1973	42.5 %	1020	23.7 %		
L-allo-Thr	4647	12.5 /0	4294			
D-Trp	3039	1.9 %	1879	13.3 %		
L-Trp	155899	1.5 /0	14086	13.3 %		
D-Tyr	4882	2.1 %	5876	107.4 %		
L-Tyr	230926	2.1 70	5470	107.4 %		
D-Val	1241	0.4 %	1277	0.9 %		
L-Val	285792	0.4 %	148323	0.9 %		

■ Comparison of D/L Amino Acid Amounts in Fermented Beverages

We next compared the amount of amino acids in the black vinegar and yogurt beverages with regard to the amino acids which were found in relatively large amounts as D isomers (Fig. 2). This comparison shows that the yogurt beverages contain more types of D-amino acids compared to the black vinegar beverages. D-Ala and D-Ser were found in both the black vinegar and the yogurt beverages, but the yogurt beverages contain more D-Ala than the black vinegar beverages. The L-Glu contained in the yogurt beverages is far less in amount than that contained in the black vinegar beverages. Furthermore, the amount of D-Glu contained in the yogurt beverages is relatively large considering the amount of L-Glu contained in the black vinegar beverages.

Yogurt beverage D contains various types of D-amino acids in relatively large amounts. Particularly, D-Ala and D-Lys were contained in large amounts in comparison with the black vinegar beverages.

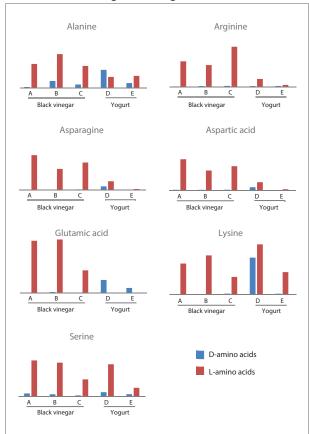


Fig. 2 Comparison of D/L Amino Acids in Black Vinegar Beverages and Yogurt Beverages

These analysis results indicate that actual samples can be effectively analyzed and that this column switching system is useful for the analysis of chiral amino acids.

Reference

*1 Nakano, Y., Konya, Y., Taniguchi, M., Fukusaki, E., Journal of Bioscience and Bioengineering, 123, 134-138 (2016)

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