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project code  
AMOP7-0072324

# Comprehensive HRMS chemical characterization of an antioxidant drink via a newly developed suspect and target screening workflows

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## Introduction

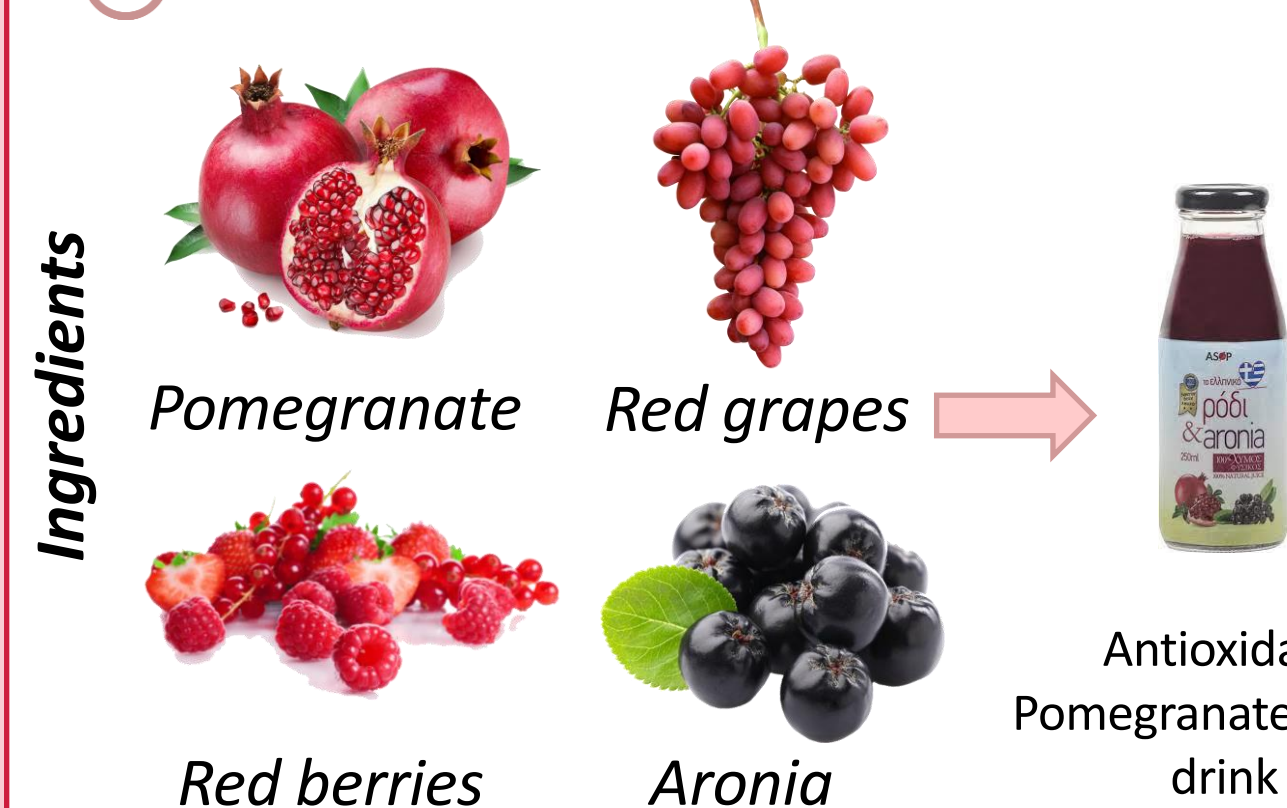
### What is an antioxidant drink?

Antioxidant drink is comprised of ingredients with high antioxidant capacity.

### Why is this drink beneficial?

- Anticancer
- Anti-inflammatory
- Antidiabetic
- Anti-aging
- Anti-Alzheimer
- Cardiovascular disorders

### 1 Production of the antioxidant drink



## Research aims

### 2 Novel Workflows for Target & Suspect screening

- Maximization of the intended chemical space coverage (antioxidants).
- Highlight the suspect list's new role as a searchable database.
- Exploitation of open-source software as an alternative yet efficient tool for the scientific community.
- Exploratory integration in drug discovery pipelines.

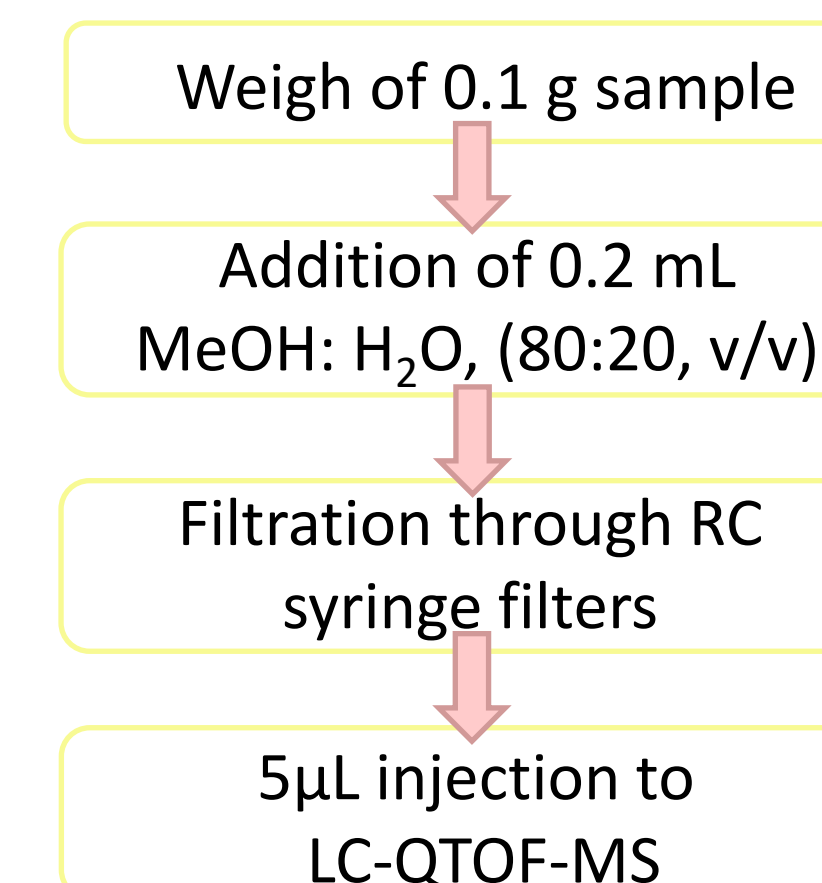
### 3 HRMS Chemical characterization

- Bioactive-based characterization
- Comprehensive characterization
- Virtual chemical space characterization

### 4 Quantification

- via **TASQ 1.4**

## Sample preparation



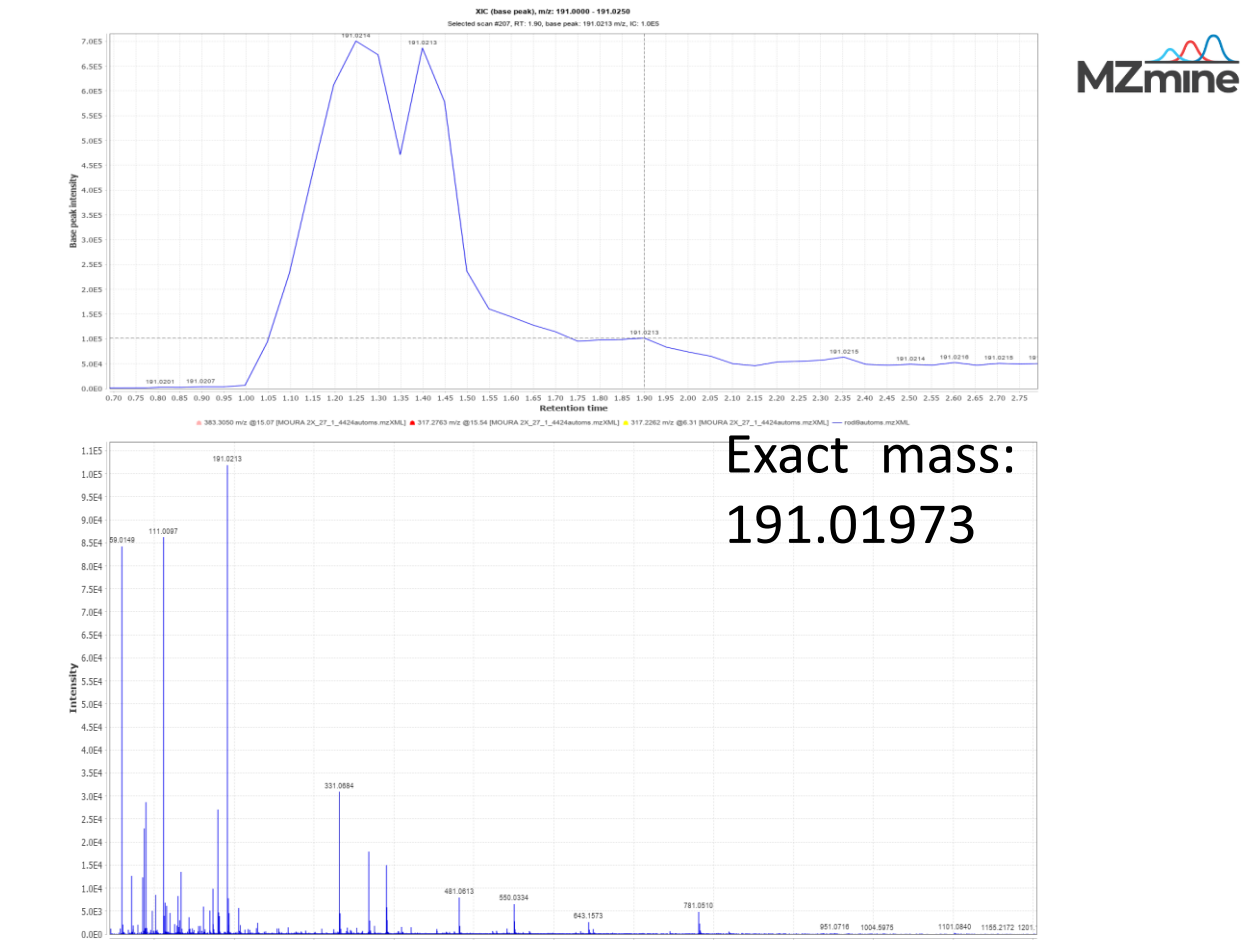
## Instrumentation

LC conditions	
Column: Acclaim RSLC 120 C18 (2.2 µm, 100 mm× 2.1 mm)	
(-ESI)	A: H <sub>2</sub> O (10 mM CH <sub>3</sub> COONH <sub>4</sub> ): MeOH (90:10) B: MeOH (10 mM CH <sub>3</sub> COONH <sub>4</sub> )
(+ESI)	A: H <sub>2</sub> O (5 mM HCOONH <sub>4</sub> + 0.01% HCOOH): MeOH (90:10) B: MeOH (5 mM HCOONH <sub>4</sub> + 0.01% HCOOH)

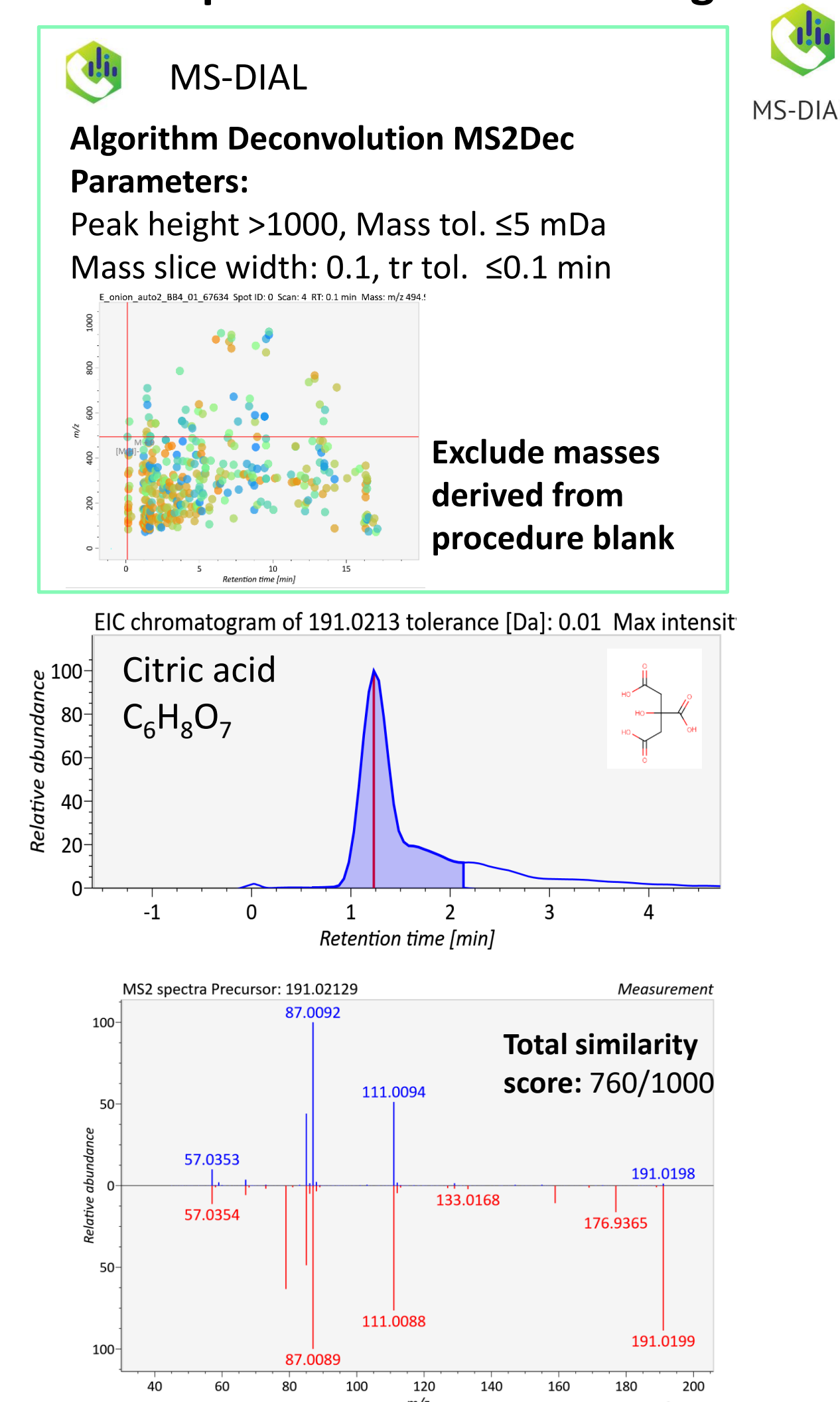


MS conditions	
Range m/z: 50-1200 Da	Scan rate: 2 Hz
bbCid	Full scan (MS) : CE 4 eV (MS/MS) : CE 25 eV
autoMS	Full scan (MS): CE 4 eV MS/MS of the 5 most abundant ions: CE 25 eV

## Methodology exemplification employing citric acid MS1 spectrum and chromatogram

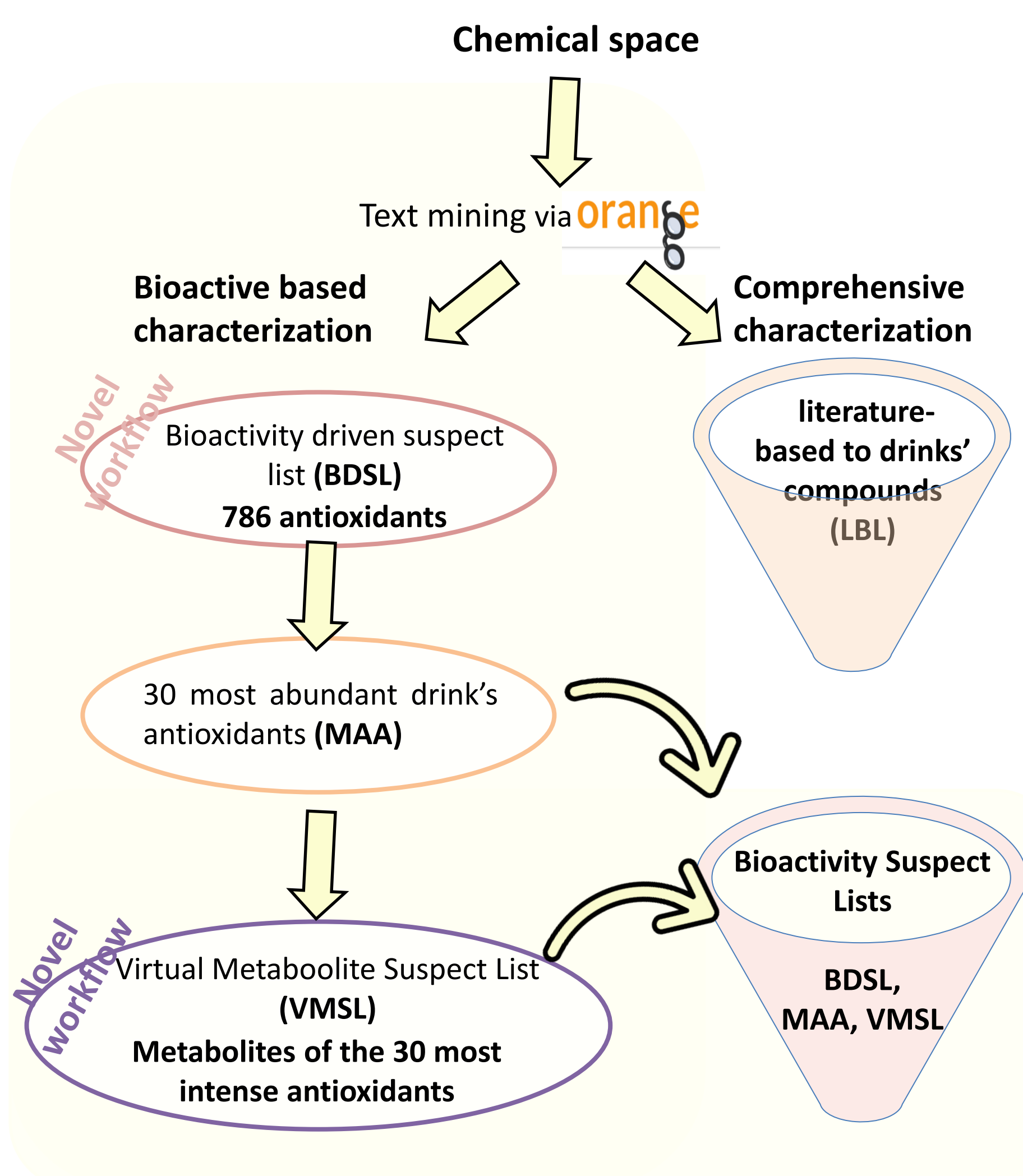


## MS2 spectrum and chromatogram

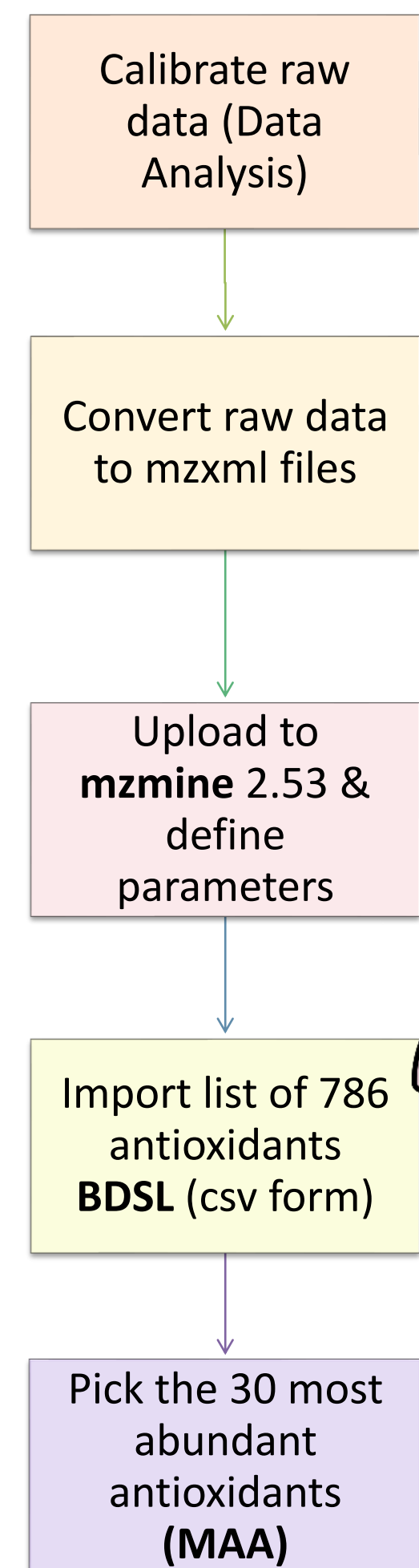


## Data Processing and Identification Workflows

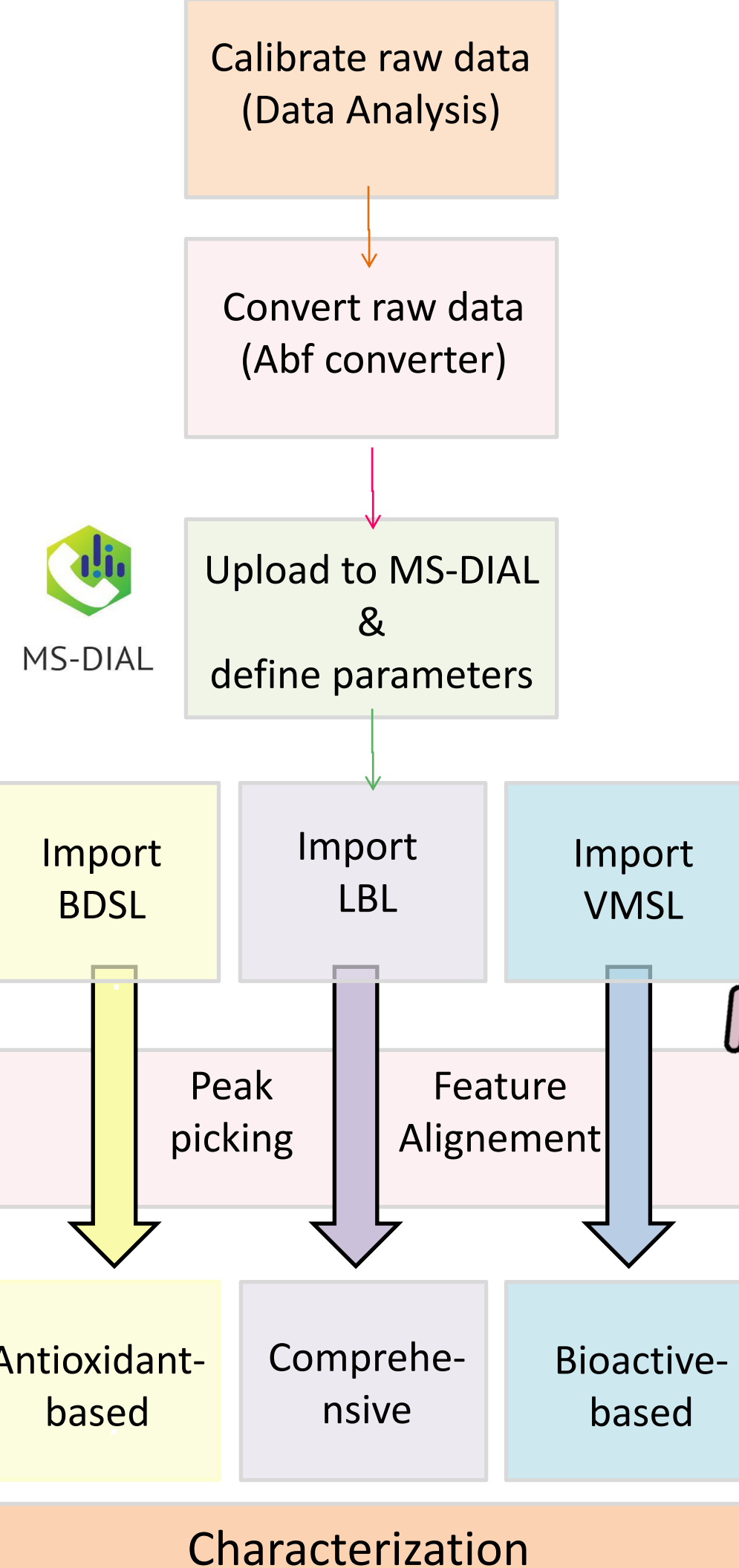
### Workflows for the compilation of the suspect lists



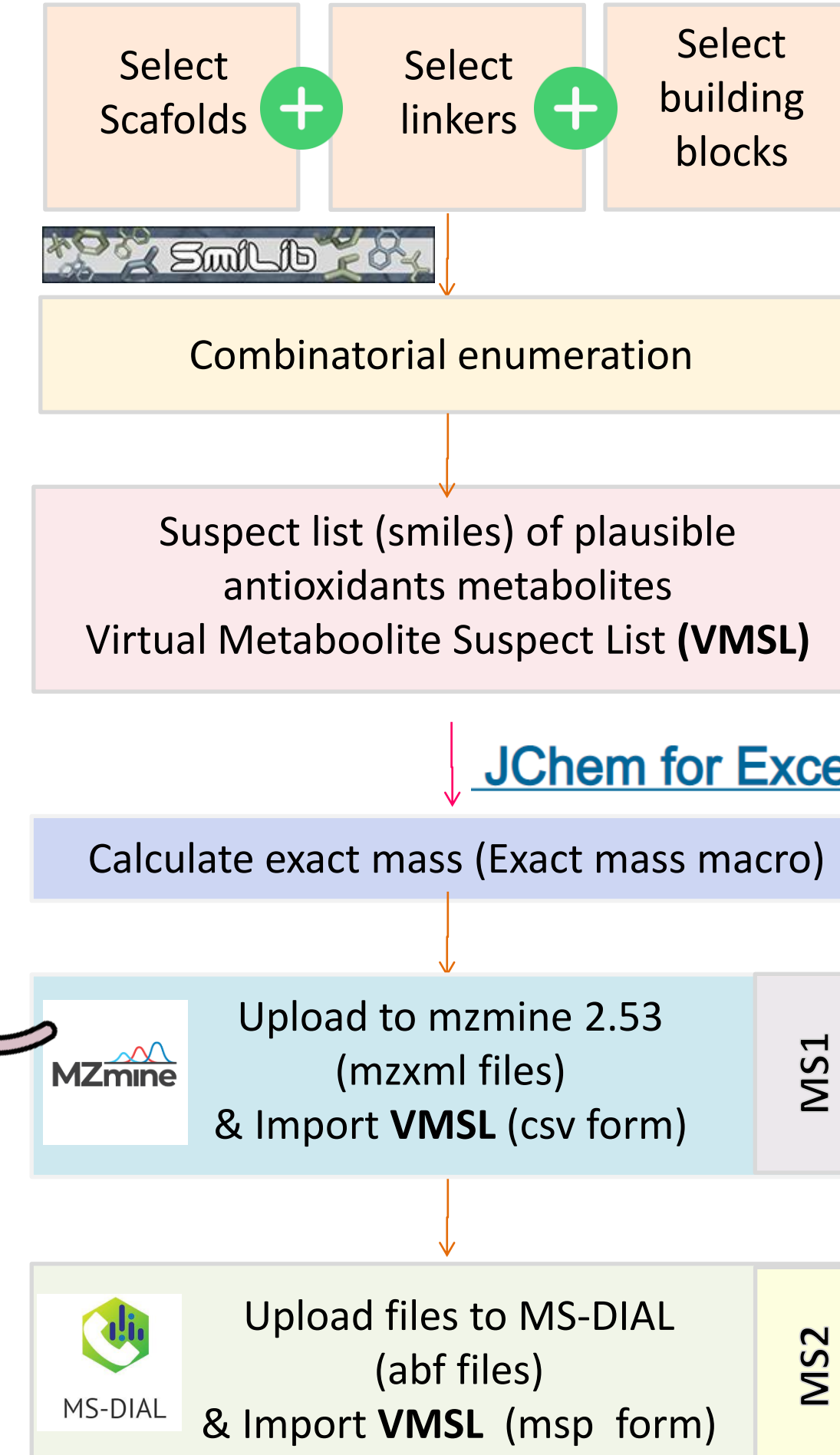
### MS1 driven Workflow



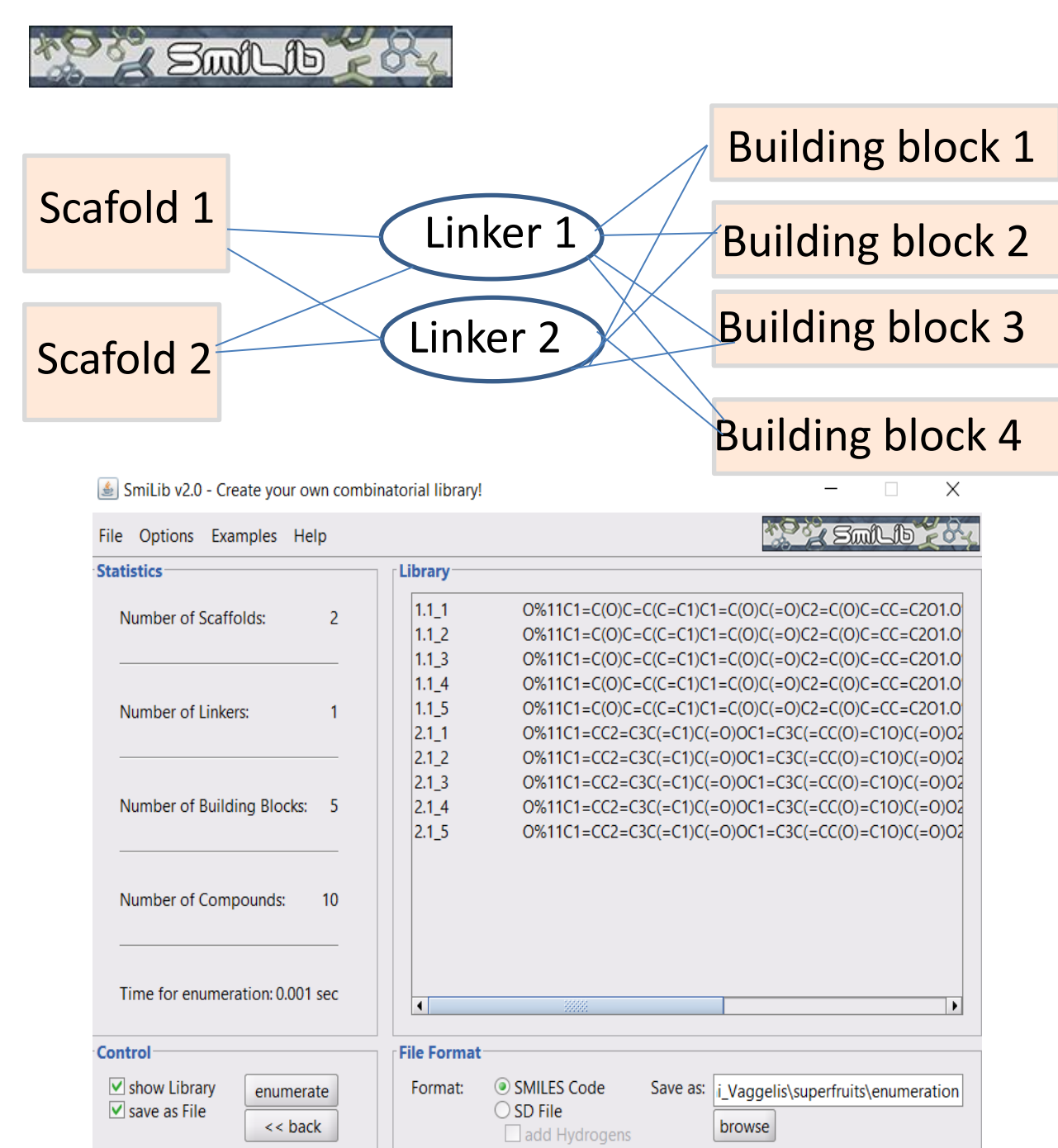
### MS2 driven Workflow



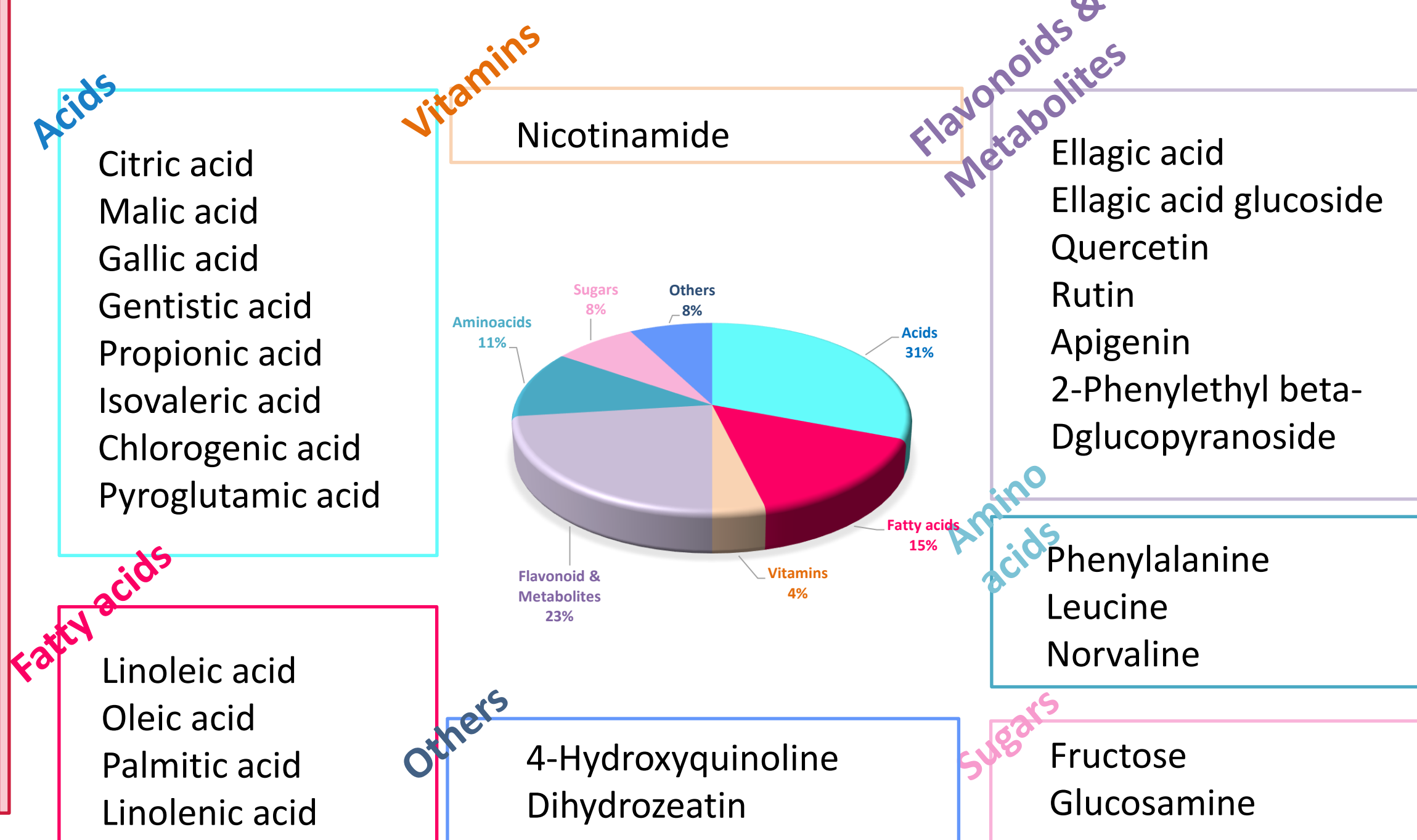
### Workflow for MAA's metabolites combinatorial enumeration



## Methodology exemplification for metabolites enumeration

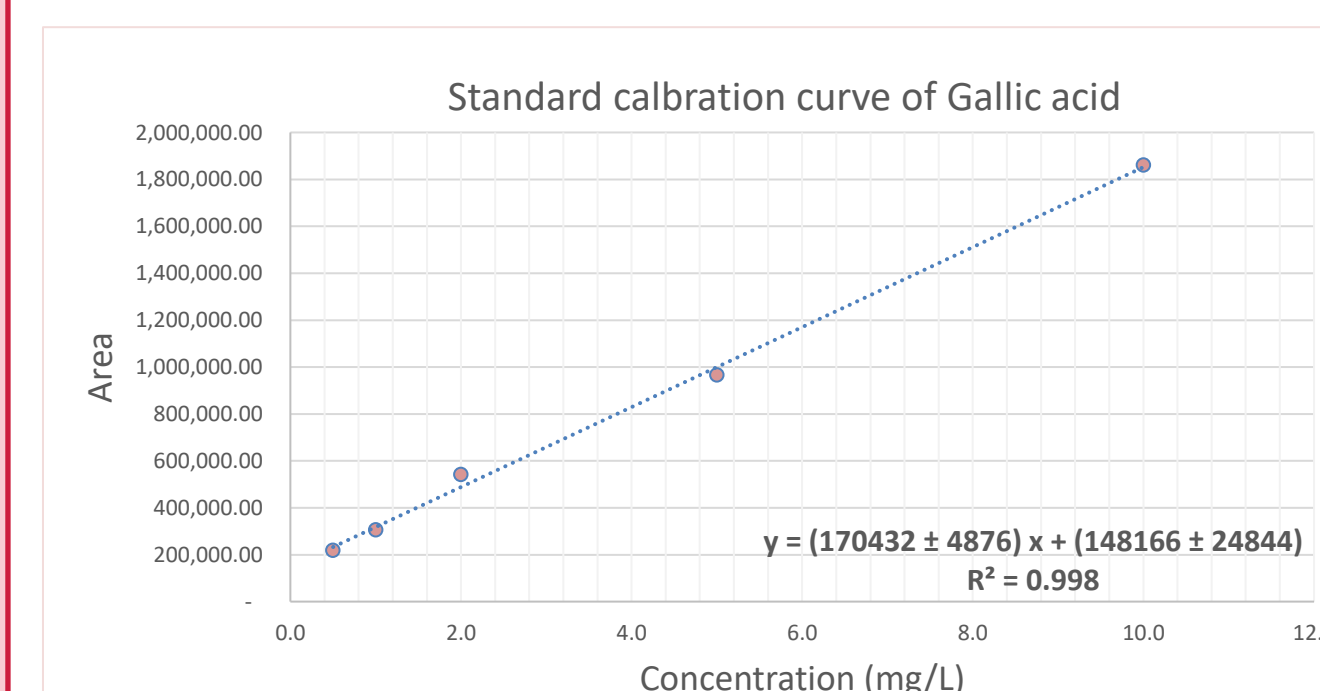


### Identification results



## Results

### Quantification results



- Quantification with standards calibration curve was conducted.
- Five-point calibration curve was constructed for each analyte.
- High recoveries were obtained compared with matrix matched for all the investigated analytes.

Analyte	Concentration (mg/kg)
Citric acid	863
Kaempferol	9.94
Fumaric Acid	223
Ethyl gallate	0.27
Quercetin	22.0
Gallic acid	6.11
Phloridzin	2.61
Myricetin	9.67
Quinic acid	1.14
Verbascoside	2.79
Chlorogenic acid	5.26

## Conclusions

- Novel suspect and target screening methodologies for drink characterization have been developed using open-source software.
- Bioactivity-based and combinatorial-based suspect list.
- 26 compounds were identified via the developed methodologies in both ionization modes.
- The identified compounds, belonging to fatty acids, organic acids, flavonoids and their metabolites, amino acids and vitamins, enhance the beneficial effects of drink to humans' health.
- Citric acid and fumaric were found in high concentration levels.
- Significant amounts of the antioxidants; quercetin and kaempferol were noticed.

For further information  
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