DETECTION OF ALIMENT ADULTERATION BY MEANS OF NIR SPECTROSCOPY

FEASIBLE STUDY BASED ON OPEN-SOURCE R PROJECT

Gy. Bázár, Gy. Kövér, L. Locsmándi, A. Szabó, R. Romvári

KAPOSVÁR UNIVERSITY

LABORATORY OF ANIMAL PRODUCT QUALIFICATION
FACULTY OF ANIMAL SCIENCE
KAPOSVÁR UNIVERSITY, HUNGARY

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INTRODUCTION

The determination of food raw materials' origin and the detection of adulteration are major issues for the food industry and are attracting research topics. The native Mangalica pig breed is one of the most important issues by this matter in the Hungarian meat industry. Mangalica is used for extensive rearing on prairie-like areas under hard conditions, utilizing only the available feed. This pig has a dark and fatty, marbled meat, causing a very favourable taste and it is beneficial for culinary techniques because it increases the level of sensory qualities. Also this meat is excellent to produce the original Hungarian salami sausage or meat products with extremely prolonged ripening, such as Serrano ham. Among other motives, the high commercial value of meats of high consumer popularity leads to an expressed need for fast and reliable methods to identify the animal species and type either in carcass meats or even more in meat products. Near infrared (NIR) spectroscopy is one of the most progressive methods frequently used for discriminating between different meats.[1-6] Apart from the mostly used "target softwares", the use of special, open-source software-packages (e.g. R Project for Statistical Computing, www.r-project.org) is spreading.

The aim of our study was to establish a NIR method to discriminate between pork groups originated from industrially reared commercial genotypes and organically reared autochthonous Mangalica. Our goal was to build and test the method with the R project and its GPLS package.

MATERIALS AND METHODS

Ninety-one (91) meat samples were analyzed in this study, comprising 27 Mangalica, 26 Landrace, 27 Large White and 11 Landrace x Large White crossbreed (last three groups are referred to as intensive breeds) meat samples. Mangalica were reared and fed under extensive conditions, while the other genotypes originated from industrial rearing systems, consuming commercially available feeds. Intensive pigs were slaughtered at an average weight of 104 kg, while Mangalica were slaughtered at 157 kg. Homogenized loin (*m. longissimus dorsi*) samples were scanned freshly and freeze-dried. NIR spectra were collected in reflectance mode using a NIRSystems 6500 spectrometer (FOSS NIRSystems, Silver Spring now Laurel, MD, USA) equipped with a sample transport module and small ring cup couvette (IH-0307). Reflectance spectra were recorded from 1100 to 2500 nm region and recorded as –log(*R*) at 2 nm intervals, with the WinISI II version 1.5 spectral analytical software (InfraSoft International LLC, Port Matilda now State College, PA, USA).

Pure spectral databases were exported from WinISI in *.txt format without being transposed. Separate files were saved for each group. Classification was developed with R Project for identifying breeds. Generalized Partial Least Squares method (GPLS package) was used which is based on an extension of PLS in the context of generalized linear regression.[7-9] No spectral pre-treatment was applied. Full leave-one-out cross-validation and independent validation were carried out to test the system.

All 27 Mangalica and 39 randomly selected intensive samples were analyzed by wet-chemistry. The intramuscular fat (ether extract) content of samples was determined by the Soxhlet method. Hydrochloric acid digestion and a Kjel-Foss Fast Nitrogen Analyzer was used for the determination of the nitrogen content; protein content was obtained by multiplying these data with 6.25. Chemical data are used on a dry matter basis [DM%], thus obtained values can be applied correctly both for fresh and freeze-dried samples.

RESULTS AND DISCUSSION

Table 1 The ether extract and protein content [DM%] of investigated meat samples

		Ether extract content (dry matter based) [%]				Protein content (dry matter based) [%]			
Genotype	**n**	**Mean**	***SD***	**Minimum**	**Maximum**	**Mean**	***SD***	**Minimum**	**Maximum**
Mangalica	27	19.1	5.1	11.6	33.0	78.5	5.2	64.6	85.9
Intensive	39	9.4	2.7	4.4	14.8	89.2	3.1	82.3	95.5

Table 2 Summarised results of presented trials

Trial	Fresh Samples				Freeze-dried Samples			
	Cross-validation		Independent validation		Cross-validation		Independent validation	
	Factor No.	Hits	Factor No.	Hits	Factor No.	Hits	Factor No.	Hits
1	7	100%	-	-	5	100%	-	-
2	4	90%	4	97.2%	4	96.6%	4	94.4%
3	4	100%	4	91.7%	4	100%	4	94.4%
4	4	100%	5	90.5%	4	100%	5	95.2%

Trial 1: all samples involved for generating discriminator equation (n=27+64), without independent test
Trial 2: discriminator equation generated on overlapping groups (n=15+15), independent test with highly different groups (n=12+24)
Trial 3: discriminator equation generated on highly different groups (n=15+15), independent test with overlapping groups (n=12+24)
Trial 4: randomly selected samples used for discriminator equation (n=20+50), independent test with remaining samples (n=7+14)

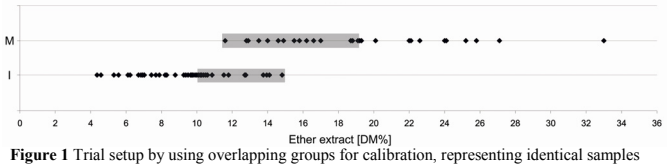

Figure 1 Trial setup by using overlapping groups for calibration, representing identical samples (Trial 2) M: Mangalica genotype; I: intensive genotypes; box: samples used for calibration

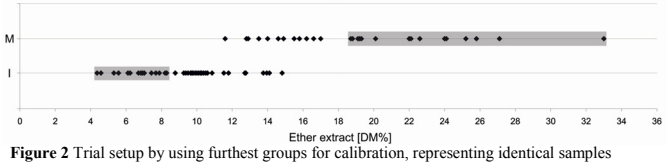

Figure 2 Trial setup by using furthest groups for calibration, representing identical samples (Trial 3) M: Mangalica genotype; I: intensive genotypes; box: samples used for calibration

In Trial 1, all samples were involved into the discrimination. The successful classification (**Table 2 - Trial 1**) was attributed to the considerable difference in intramuscular fat content of the two groups (**Table 1**). To overcome the possible robust impact of the chemical composition of meats on the performance of the discriminator system, special sample sorting based on chemical composition was applied. In the first check (**Table 2 - Trial 2**, **Figure 1**), 15 Mangalica samples with the lowest fat content (15.5±2.3 DM%) were chosen and 15 with the highest fat level (11.9±1.6 DM%) from the intensive samples. Thus, we composed two groups for calibration with overlapping fat contents. The equation used for discrimination was tested on the remaining 12 Mangalica and 24 intensive samples. 27 of 30 fresh samples were classified correctly during the cross-validation, and there was only one misclassified of the 36 independent samples. The better result obtained for the fresh samples during the independent validation can be explained by the special sorting conditions; samples of the groups in the independent validation set (n=36) were less alike than the samples in the cross-validation set (n=30). As for freeze-dried samples, one and two samples were misclassified during cross-validation and indepentent validation, respectively.

The check was repeated by choosing 15 Mangalica samples with extremely high fat content (22.7±4.0 DM%) and 15 intensive samples with extremely low (6.6±1.2 DM%) (**Table 2 - Trial 3**, **Figure 2**). The equation generated on these furthest groups was tested on the remaining 12 Mangalica and 24 intensive samples with overlapping intramuscular fat contents. After a faultless cross-validation, there were three unidentified fresh samples in the independent test. The mistake rate decreased to two misclassified samples by using freeze-dried forms. It seems that the system is classifying samples not only by fat content, but the total multicomponent structure also has a great impact.

A final discriminatory equation (**Table 2 - Trial 4**) was generated using 20 randomly selected Mangalica and 50 randomly selected intensive pork samples. The equation was tested with the remaining 7 Mangalica and 14 intensive samples. Cross-validation was free of falsely classified samples. Using an independent test, two fresh samples and one freeze-dried sample were classified improperly.

CONCLUSION

The use of NIR spectroscopy combined with the open source R Project seemed to be effective for the recognition of the presented pork samples which originated from different pig breeds (Mangalica and commercial genotypes) and production systems, without any spectral pre-treatments. Thus the technique applied as in this trial is helpful for practical use in the meat industry, since meat with high value could be separated from meat with a lower quality level.

Further studies are needed to test the method with mixtures of different meats, and also with meat products, in order to get closer to practical application.

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Corresponding author: Gyorgy Bazar, Faculty of Animal Science, Kaposvár University, 7400 Kaposvár, Guba S. str. 40. Hungary; *e*-mail: bazarg@eventing.hu