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1 Identification of 2-Alkylcyclobutanones in Nutmeg (*Myristica fragrans*)

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25 **Abstract**

26 The natural existence of the irradiation markers, namely, 2-decylcyclobutanone
27 (2-DCB) and 2-dodecylcyclobutanone (2-dDCB), in nutmeg (*Myristica fragrans*) has
28 recently been reported. In this study, 2-DCB and 2-dDCB were extracted from nutmeg
29 of 5 different origins using supercritical fluid extraction (SFE). A 50-kGy irradiated
30 sample was used to optimize the parameters of SFE and solid-phase extraction. The
31 irradiated samples were analysed by gas chromatography-mass spectrometry, whereas
32 the non-irradiated samples were analysed with high-resolution gas
33 chromatography-mass spectrometry. Both 2-DCB and 2-dDCB were detected and
34 identified in the irradiated samples at 5 kGy or greater. However, neither was present in
35 the non-irradiated samples. Moreover, although the concentrations of 2-DCB and
36 2-dDCB were significantly reduced, a positive identification was obtained in irradiated
37 nutmeg even after 30 weeks of storage.

38

39 *Keywords:* irradiation, 2-alkylcyclobutanone, nutmeg, detection method, GC-HRMS

40

41 **1. Introduction**

42

43 The final microbial content of spices is determined by the natural content of
44 microorganisms in plants and by the harvesting, drying, transporting, and packaging
45 processes (Gould, 1996). Three major methods of bacterial reduction are used to ensure
46 hygienic quality in the spice industry. These are fumigation with ethylene oxide, thermal
47 treatment with steam, and irradiation with gamma rays or high-energy electrons
48 (Leistriz, 1997). The irradiation treatment has developed greatly in the past 20 years
49 and is used throughout much of the world (Kume, Furuta, Todoriki, Uenoyama, &
50 Kobayashi, 2009). Although the popularity of this method is increasing in both
51 developing and industrialized countries, consumers should be able to choose between
52 irradiated and non-irradiated products. Thus, adequate product labelling is required.

53 To check for compliance with existing regulations, suitable methods must be
54 available for the reliable authentication of irradiated products. Regarding the detection
55 of irradiated spices, the international standard and the European standard include the
56 photostimulated luminescence (PSL) (EN 13751) and thermoluminescence (TL) (EN
57 1788) methods. The PSL is a screening method that is widely used for detection of
58 irradiation in nearly all foodstuffs. In contrast, the TL is the most promising detection
59 method and was recognized as the standard in Japan in 2007.

60 Nutmeg (*Myristica fragrans*) is a popular spice used in sweet and savoury cooking.
61 Like other spices, nutmeg is prone to contamination by microorganisms and insects
62 from the time of harvest to sale. However, unlike other spices, nutmeg has a small
63 quantity of silicate mineral because its edible part is the inner core of the seed. Previous
64 research has shown that it is almost impossible to use the TL method for nutmeg

65 (Oduko & Spyrou, 1990). Therefore, another promising detection method is required.

66 When fat-containing foods are irradiated, free fatty acids and triacylglycerides in the
67 foods are decomposed to 2-alkylcyclobutanones (2-ACBs). The 2-ACBs have the same
68 number of carbon atoms as the parent fatty acids from which they are formed, with an
69 alkyl group located in ring position 2. These compounds are cyclic compounds formed
70 by the loss of an electron from the oxygen on the carbonyl of fatty acids or
71 triacylglycerides, followed by rearrangement to produce 2-ACBs specific to the parent
72 fatty acids (Letellie. Pr & Nawar, 1972). In addition, 2-ACBs originate during
73 irradiation but are not formed during the cooking, decay, or oxidation processes,
74 indicating that they could function as unique radiolytic products (URPs) and be used as
75 a detection marker for fat-containing foods and also to estimate the absorbed dose
76 (Stevenson, Crone, & Hamilton, 1990). Therefore, this 2-ACB method was adopted as a
77 global standard by the European Committee for Normalization in 1996 (EN 1785) and
78 declared a standard method in Japan in 2010. Thus far, this detection method has been
79 successfully used a wide range of irradiated fat-containing foods, such as meat-based
80 products (Boyd, Crone, Hamilton, Hand, Stevenson, & Stevenson, 1991; Zanardi,
81 Battaglia, Ghidini, Conter, Badiani, & Ianieri, 2007), cheeses (Schreiber, Helle,
82 Schulzki, Spiegelberg, Linke, Wagner, *et al.*, 1993; Rahman, Matabudall, Haque, &
83 Sumar, 1996), eggs (Crone, Hand, Hamilton, Sharma, Boyd, & Stevenson, 1993), exotic
84 fruits (D. W. Sin, Y. C. Wong, & M. Y. Y. Yao, 2006; Stewart, Moore, Graham,
85 McRoberts, & Hamilton, 2000), and seafood (Tanabe & Goto, 2003).

86 A large number of extensive studies have shown that nutmeg is also characterized by
87 high fatty acid content (mainly myristic and palmitic acid) (Niyas, Variyar, Gholap, &
88 Sharma, 2003; Spricigo, Pinto, Bolzan, & Novais, 1999). Therefore, 2-ACB method

89 was expected to be applicable to irradiated nutmeg. However, the natural existence of
90 2-ACBs in non-irradiated nutmeg and cashew nut samples of India was reported,
91 disproving the hypothesis that 2-ACBs are URPs (Variyar, Chatterjee, Sajilata, Singhal,
92 & Sharma, 2008). Therefore, the purpose of the present study was to investigate
93 whether 2-ACBs exist naturally in non-irradiated nutmeg and to determine whether the
94 2-ACB detection method can be used for routine analysis of irradiated nutmeg samples.

95

96 **2. Materials and methods**

97

98 *2.1. Chemicals and food samples*

99

100 2-Cyclohexylcyclohexanone (2-CHCH) as an internal standard for gas
101 chromatography-mass spectrometry (GC-MS) was purchased from Wako Pure
102 Chemical Industries, Ltd. (Osaka, Japan) and dissolved in *n*-hexane to produce a 0.1
103 µg/mL stock solution. The solution was preserved at -20°C. The 2-ACB standards,
104 including 2-DCB and 2-dDCB, which were synthesized by Hayashi Pure Chemical
105 Industries, Ltd. (Osaka, Japan) were equally mixed and diluted with *n*-hexane in a range
106 of 0.02–20.00 µg/mL for the running standards and spiking solution in recovery tests.
107 Sodium sulphate anhydrous (Na₂SO₄) was heated for 5 h at 600°C before use.

108 Nutmeg samples—1 lot from Sri Lanka (A), 3 lots from different farms in Indonesia
109 (B, C, and D), and 1 lot from India (E)—were kind gifts from Japanese spice makers.
110 They were excised homogeneously with a food cutter and preserved at -80°C before
111 use. For the room temperature storage test, ground nutmeg samples were protected from
112 light in aluminium-sealed polyethylene bags at a temperature of 8 ± 2°C.

113

114 *2.2. Irradiation system*

115

116 The ground nutmeg samples in aluminium-sealed polyethylene bags were irradiated
117 with gamma rays from a cobalt 60 source (Gammacell 220; MDS Nordion International
118 Co. Ltd., Ottawa, Ontario, Canada) at the National Food Research Institute of Japan.
119 The dose rate was 6 kGy/h. The samples were irradiated at doses of 5 and 10 kGy at
120 room temperature and were stored for 0, 1, 5, 15, and 30 weeks at $8 \pm 2^\circ\text{C}$. To
121 investigate the efficiency of 2-ACB extraction from the matrix, we prepared and used
122 nutmeg at a dose of 50 kGy for method development and stored it at -80°C until
123 analysis. An alanine pellet dosimeter (Bruker Biospin Ltd., Rheinstetten, Germany) was
124 attached to the surface of each sample, and the absorbed dose was determined using an
125 electron spin paramagnetic spectrophotometer (Bruker EMX; Bruker Biospin Ltd.).
126 Non-irradiated nutmeg was used as a control and stored under the same conditions.

127

128 *2.3. Extraction of 2-ACBs*

129

130 The extraction of 2-ACBs from the nutmeg samples for GC-MS measurement was
131 performed using a supercritical fluid extraction (SFE) system (Model SFX1220;
132 Teledyne Isco, Inc., Lincoln, NE, USA) with carbon dioxide. A 1.5-g sample of ground
133 nutmeg was homogenized with wet support (ratio of 1:1) in a mortar. A 5-mL SFE
134 cartridge (i.d., 15 mm; length, 56 mm; Teledyne Isco, Inc.) was loaded with sand (about
135 2 g), and then the nutmeg-wet support mixture was placed in the extractor. The sand
136 protected the seal of the extraction cartridge. Four measurement samples were extracted

137 for each lot. The blank control (with only wet support and sand), non-irradiated nutmeg
138 samples, and irradiated nutmeg samples were prepared and analysed in the same way.

139 Extraction was carried out under the following conditions: pressure, 150 atm;
140 temperature, 80°C; 5 min static and 60 min dynamic with a CO₂ flow rate of 2 mL/min.
141 The 2-ACBs were trapped with 6 mL *n*-hexane in a test tube (i.d., 13 mm; length, 125
142 mm). In this extraction process, *n*-hexane was added frequently to maintain the
143 appropriate *n*-hexane amount. Finally, after dried with NaSO₄ the nutmeg extract was
144 concentrated to 5 mL under a stream of nitrogen at 40°C for cleanup.

145

146 *2.4. Cleanup of the extraction and preparation of samples*

147

148 About 0.25 mL of the nutmeg extract was added to a silica solid-phase extraction
149 (SPE) cartridge column (5000 mg/25 mL; Alltech Associates Inc., Grace Co., USA),
150 whose packing bed was rinsed with 20 mL *n*-hexane for conditioning. A 10-mL aliquot
151 of *n*-hexane was eluted and discarded. Then, a 55-mL aliquot of 2% diethyl
152 ether/*n*-hexane (2:98, v/v) was eluted, and a 25–55 mL fraction was collected as the
153 2-ACB fraction. The flow rate of this column was about 1.00 mL/min. After
154 concentrating to 1 mL, the extract was further subjected to a supelclean sulfoxide SPE
155 cartridge column (3000 mg/6 mL; Supelco, Bellefonte, PA, USA), which was
156 conditioned with 10 mL acetone to remove residual moisture and equilibrated with 20
157 mL *n*-hexane, after which a 4–14 mL fraction was collected with *n*-hexane. The flow
158 rate was about 0.72 mL/min. Then, the eluted *n*-hexane was carefully concentrated to a
159 volume of 1 mL in a rotary vacuum evaporator, further concentrated to near dryness
160 under a stream of nitrogen at 40°C, and then added to 0.2 mL 2-CHCH (0.05 µg/mL) as

161 an internal standard. Finally, the mixture was transferred into a glass vial insert for
162 GC-MS and high-resolution gas chromatography-mass spectrometry (GC-HRMS)
163 analysis. A single sample was processed within 200–240 min.

164

165 *2.5. GC-MS and GC-HRMS analysis of 2-ACBs*

166

167 Samples were analysed using a QP-2010 Plus model GC-MS system (Shimadzu,
168 Kyoto, Japan) for irradiated samples and a JMS-700 MStation GC-HRMS system
169 (JEOL Ltd., Tokyo, Japan) equipped with GC HP-6890 Plus (Agilent, Toronto, Ontario,
170 Canada) for blank controls and non-irradiated samples. Data acquisition and control
171 were performed using GC-MS-Solution Ver. 2.53 SU3 software and DioK software
172 (JEOL Ltd., Tokyo, Japan), respectively.

173 The GC conditions of the QP-2010 Plus model GC-MS system were as follows:
174 column, DB-5MS (Agilent Technologies J & W Scientific, USA) 60 m × 0.25 mm i.d.,
175 and 0.25- μ m film; column temperature program, 55°C (2 min), 55–175°C at 20°C/min,
176 175–250°C at 2°C/min, 250–270°C at 10°C/min, 270°C (5 min), 270–280°C at
177 10°C/min, and 280°C (10 min); carrier gas, helium 1.00 mL/min; injection temperature,
178 250°C; injection single taper inlet liner (SGE Analytical Science, Australia); injection
179 mode, splitless; and injection volume, 1 μ L. The GC conditions of the GC-HRMS were
180 almost identical, but the injection volume was 2 μ L.

181 The MS conditions of the QP-2010 Plus model GC-MS system were as follows:
182 ionization mode, electron ionization (EI); ion detection, selected ion monitoring (SIM);
183 event time, 0.20 s; detector voltage, 0.84 kV; ion source temperature, 200°C; and
184 interface temperature, 280°C. The monitored ions were m/z 98 and 112, and m/z 98 was

185 selected for determination. The MS conditions of the GC-HRMS system were similar to
186 those of the GC-MS system: ionization mode, EI; ion detection, SIM; resolution
187 performance, 10000; ionization voltage, 70 eV; ionization current, 500 μ A; ion source
188 temperature, 230°C; interface temperature, 280°C; and event time, 2 cycle/s. The
189 monitored ions of m/z 98.073 and 112.088 were chosen, and 2-ACBs were identified
190 with the area ratio of these two peaks according to EN 1785. Each sample was repeated
191 at least 4 times.

192

193 *2.6. Statistical analysis*

194

195 Statistical tests were performed using Microsoft Office Standard 2007 Excel software
196 (Microsoft Corporation, Redmond, WA, USA). Results were expressed as
197 means \pm standard deviation for each determination. Data were analysed using Welch's
198 t -test (SSRI Co., Ltd., Tokyo, Japan). $p > 0.05$ between groups was accepted as not
199 significantly different.

200

201 **3. Results and discussion**

202

203 *3.1. Method development*

204

205 To date, extraction methods developed to detect 2-ACBs from irradiated samples
206 have been based mainly on soxhlet extraction (EN 1785 method), accelerated solvent
207 extraction (Obana, Furuta, & Tanaka, 2005), direct solvent extraction (Hijaz, Kumar, &
208 Smith, 2010; Tewfik, 2008), or SFE (Horvatovich, Miesch, Hasselmann, & Marchioni,

209 2000; Lembke, Bornert, & Engelhardt, 1995; Rahman, Matabudall, Haque, & Sumar,
210 1996; Stewart, McRoberts, Hamilton, & Graham, 2001). The use of solid phase
211 microextraction to isolate 2-ACBs from irradiated meat was also reported recently
212 (Blanch, Caja, Flores, & del Castillo, 2009; Caja, del Castillo, & Blanch, 2008). Among
213 these methods, SFE is the most effective, and selective extraction method and was even
214 able to extract a small amount of 2-ACBs from cowpeas irradiated at 50 Gy and rice
215 irradiated at 100 Gy (Horvatovich, Miesch, Hasselmann, & Marchioni, 2002). Because
216 nutmeg contains a lot of essential oil, all extractions were carried out using SFE in this
217 study. To optimize the parameters of SFE, we irradiated a sample of nutmeg at a very
218 high dose (50 kGy) in order to obtain a high concentration of 2-ACBs. As previously
219 mentioned, because of the fatty acid profile of lipids in nutmeg, 2-DCB and 2-dDCB
220 were chosen as the main targets of analysis in this study.

221 Fig. 1 shows the extraction rates of 2-DCB and 2-dDCB under the 3 different
222 extraction pressures at 80°C. To define the total abundance of 2-ACBs, we extracted the
223 samples at 150, 200, and 250 atm with 200-mL CO₂. In the case of 150 atm, when the
224 volume of CO₂ increased to 120 mL, both 2-DCB and 2-dDCB reached maximum
225 values, which means that henceforth those compounds were not obtained in volume. In
226 the case of 200 and 250 atm, when the volume of CO₂ increased to 80 mL, both 2-DCB
227 and 2-dDCB reached maximum values, and higher amounts could no longer be
228 extracted (Fig. 1). The concentrations of 2-DCB and 2-dDCB at 150 atm was $9.59 \pm$
229 0.85 and 1.58 ± 0.07 $\mu\text{g/g}$ fresh weight (FW) and at 250 atm was 8.68 ± 0.51 and $1.42 \pm$
230 0.02 $\mu\text{g/g}$ FW, respectively. Further, there was no significant difference in the extracted
231 2-ACB amounts between these 2 groups ($p > 0.05$). However, the chromatogram
232 obtained at 150 atm showed lesser impurity peaks close to the retention time of 2-dDCB

233 than chromatograms obtained at 200 or 250 atm (data not shown). Horvatovich *et al.*
234 advised increasing the temperature to reduce lipids (Horvatovich, Miesch, Hasselmann,
235 & Marchioni, 2000). Thus, the samples were also extracted at 150 atm and 90°C. The
236 chromatograms at 80°C were much clearer and more intuitive than those at 90°C (data
237 not shown). Therefore, the conditions of SFE extraction were fixed at 150 atm, 80°C,
238 and 120 mL CO₂ volume.

239 For the cleanup procedure, Horvatovich *et al.* reported that a silica trap should be
240 used for purification instead of the existing large-scale Florisil columns as in the EN
241 1785 method, because of its ability to retain 2-ACBs from the SFE extract substance
242 (Horvatovich, Miesch, Hasselmann, & Marchioni, 2000). In our study, we first
243 attempted to use a 5-g silica SPE column; however, as the components of nutmeg are
244 quite complex, a large number of impurities still remained after this cleanup procedure.
245 In addition, Chen *et al.* reported recently that a sulfoxide SPE column was successfully
246 used to separate 2-ACBs (Chen, Morita, Saito, Kameya, Nakajima, & Todoriki, 2011).
247 Therefore, a sulfoxide SPE column was tried after the silica SPE column. The impurity
248 peaks that were not removed with the silica SPE column were almost completely
249 removed with the sulfoxide SPE column (data not shown).

250 The signals to n-hexane background noise ratio above 3 were consistently obtained
251 for both m/z 98 and 112 ions for 0.008 µg/mL 2-ACBs. This protocol was evaluated
252 with recovery tests in which 2-DCB and 2-dDCB were spiked at 0.125 µg/g into control
253 nutmeg samples and analysed with GC-MS (n = 4). The 2-ACBs were not detected in
254 the control samples. Both 2-DCB and 2-dDCB were recovered at a rate of 90% ± 4%
255 and 138% ± 5%, respectively, with mostly less than 5% relative standard deviation. The
256 chromatograms and mass spectra of GC-MS analysis were clear enough to identify the

257 presence of both 2-DCB and 2-dDCB according to the conditions of EN 1785 (data not
258 shown).

259

260 *3.2. Detection of 2-ACBs from irradiated nutmeg and room temperature storage*

261

262 Because previous studies used doses of 5–10 kGy to decontaminate spices
263 (Ananthakumar, Variyar, & Sharma, 2006; Kume, Furuta, Todoriki, Uenoyama, &
264 Kobayashi, 2009; Pauli, 1995), each of the 5 lots of nutmeg was irradiated at 5 or 10
265 kGy. 2-ACBs were measured using GC-MS. Peaks corresponding to 2-DCB and
266 2-dDCB in the chromatogram were identified according to the EN 1785 method.

267 In the selected ion monitoring mode of GC-MS, the m/z 98 ion was used to quantify
268 2-ACBs with the m/z 112 ion used as a monitor ion. 2-DCB extracted from the
269 irradiated nutmeg samples produced peaks for ions m/z 98 and 112 in a ratio of
270 3.63–4.01:1, whereas for 2-dDCB the corresponding ratio was 4.04–4.25:1. Both of
271 these ratios were similar to those obtained for the standard solutions of 3.75–4.04:1 and
272 4.23–4.44:1, respectively.

273 Quantification of 2-DCB and 2-dDCB in each lot irradiated at 5 kGy was carried out
274 after 1 day of storage. Lots C and D showed the greatest content of 2-DCB. In addition,
275 C and D had similar amounts of 2-DCB and 2-dDCB: $2.14 \pm 0.17 \mu\text{g/g FW}$ and $0.33 \pm$
276 $0.01 \mu\text{g/g FW}$, respectively, for C; and $2.19 \pm 0.12 \mu\text{g/g FW}$ and $0.33 \pm 0.01 \mu\text{g/g FW}$,
277 respectively, for D. This may have been because they came from the same area.
278 Furthermore, E showed the largest content of 2-dDCB at $0.55 \pm 0.04 \mu\text{g/g FW}$. However,
279 A showed the smallest content of 2-DCB or 2-dDCB at $1.52 \pm 0.18 \mu\text{g/g FW}$ and $0.21 \pm$
280 $0.02 \mu\text{g/g FW}$, respectively. For this reason, A was chosen for the stability study, which

281 involved storing samples 0, 1, 5, 15, and 30 weeks after irradiation at 5 and 10 kGy.

282 2-ACB formation is dependent on various environmental factors such as atmosphere,
283 water activity, pH, humidity, irradiation temperature, and storage temperature (Hilmy,
284 Chosdu, & Matsuyama, 1995; Ndiaye, Jamet, Miesch, Hasselmann, & Marchioni, 1999;
285 Stevenson, Crone, Hamilton, & McMurray, 1993). In this study, all nutmeg samples
286 were irradiated at room temperature (about 10°C) and stored at $8 \pm 2^\circ\text{C}$, and the
287 humidity was controlled at $20 \pm 5\%$, taking the condition of market circulation into
288 consideration .

289 Fig. 2 shows the GC-MS chromatograms at m/z 98 of 5 kGy-irradiated A after 30
290 weeks of storage (a). There were clear peaks in the retention times of 2-DCB ($20.72 \pm$
291 0.01 min) and 2-dDCB (27.69 ± 0.01 min), which were the same as the pure standards
292 (d); however, neither peak was observed in the control sample (c). In addition, (b)
293 shows non-irradiated nutmeg spiked with $0.125 \mu\text{g/g}$ each of 2-DCB and 2-dDCB in the
294 recovery tests. The signal-to-noise (S/N) ratio of each of these detected ions was greater
295 than 3:1.

296 In the scan mode of GC-MS, the molecular ion m/z 210 of 2-DCB was observed in 5
297 kGy-irradiated A after storage for 30 weeks, but the concentration of 2-dDCB (ion m/z
298 238) was too low to be observed. However, in both 2-DCB and 2-dDCB, the ion m/z 98
299 was the base ion peak, and the relative intensities of ions m/z 98 to 112 were compared
300 with 2-DCB and 2-dDCB standards with MS spectra that were practically the same in
301 the detected range of m/z 50 to 250 (data not shown).

302 Thus, using GC-MS analysis, we confirmed the qualitative and quantitative presence
303 of 2-DCB and 2-dDCB in 5 kGy-irradiated nutmeg after storage for 30 weeks. For this
304 reason, 2-DCB and 2-dDCB were considered present in the other samples irradiated at

305 the higher dose of 10 kGy and for shorter times.

306 Table 1 provides a summary of the temporal change in both 2-DCB and 2-dDCB in
307 nutmeg samples irradiated at 5 and 10 kGy. Neither 2-DCB nor 2-dDCB remained
308 unchanged ($p > 0.05$) in either 5- or 10 kGy-irradiated samples until 5 weeks of storage.
309 However, there was a sluggish but significant diminution after 5 weeks of storage: both
310 2-DCB and 2-dDCB decreased by about 65% to 75% after 30 weeks of storage. These
311 losses were less than those of 2-ACBs in irradiated tropical fruits such as papayas and
312 mangos (Stewart, Moore, Graham, McRoberts, & Hamilton, 2000). Furthermore, this
313 result is different from a previous study (D. W. M. Sin, Y. C. Wong, & W. Y. Yao, 2006)
314 that showed that more than 85% of 2-ACB content in black melon seed samples
315 decomposed after 120 days of storage. The reason for the slow degradation of 2-ACBs
316 in nutmeg might be the large amount of anti-oxidative compounds such as argenteane,
317 meso-dihydroguaiaretic acid and erythro-austrobailignan-6 (C. A. Calliste, D.
318 Kozlowski, J. L. Duroux, Y. Champavier, A. J. Chulia, & P. Trouillas, 2010), although
319 further study is necessary to elucidate this hypothesis. Further, another reason might be
320 the low temperature (around 8°C) during the storage period.

321 Both 2-DCB and 2-dDCB were absent in the entire control sample as referred to
322 above. However, 2-DCB and 2-dDCB may exist naturally in commercial non-irradiated
323 nutmeg (Variyar, Chatterjee, Sajilata, Singhal, & Sharma, 2008). Therefore, the control
324 samples were analysed using GC-HRMS, which is more sensitive than GC-MS and is
325 able to detect smaller concentrations of 2-ACBs.

326

327 *3.3. Detection of 2-ACBs in non-irradiated nutmeg*

328

329 To provide accurate and reliable information on the existence of 2-ACBs in
330 non-irradiated samples, we subjected 5 lots of nutmeg to GC-HRMS. The limit of
331 detection of GC-HRMS was examined using the solvent standard solution (*n*-hexane).
332 The signals to *n*-hexane background noise ratio above 3 were consistently obtained for
333 both *m/z* 98.073 and 112.088 ions for 0.002 µg/mL 2-ACBs (2-DCB and 2-dDCB). We
334 supposed that 2-ACB concentrations of at least 3 to 6 times more could be detected in
335 the matrix sample solution with GC-HRMS. Therefore, 2-DCB and 2-dDCB were
336 spiked into the 5 lots of nutmeg at concentrations of 0.016 and 0.032 µg/g FW nutmegs,
337 and the expected final concentrations were 0.006 and 0.012 µg/mL, respectively. Then,
338 these spiked samples and control samples were subjected to analysis simultaneously.

339 Fig. 3 shows the *m/z* 98.073 and 112.088 GC-HRMS chromatograms of the control
340 and spiked samples of lot E. The typical chromatogram of 2-DCB in standard solution
341 was illustrated with peaks at 17.24 min (c), and 2-dDCB was illustrated at 23.29 min (f).
342 A peak was observed around the retention time in the sample spiked with 0.016 µg/g of
343 2-DCB (b), but no significant peaks were found at the control sample retention time of
344 2-DCB (a). A peak was found in a sample spiked with 0.032 µg/g of 2-dDCB (e).
345 However, there was an explicit peak around the retention time of 2-dDCB (d). Similar
346 trends were observed in other lots (data not shown). Therefore, the relationship of ion
347 intensities between *m/z* 98.073 and 112.088 was checked for the identification of
348 2-ACBs according to the EN 1785 method. When the peak area ratio of *m/z* 112.088 to
349 98.073 was within ±20% of that of 0.01 µg/mL standard solution and the retention times
350 were within ±0.02 min, the peaks would be identified as 2-DCB or 2-dDCB.

351 Table 2 summarizes the results of 2-DCB peak identification with GC-HRMS. No
352 serious peaks were observed in any of the control samples; however, all samples that

353 were spiked with 0.016 $\mu\text{g/g}$ 2-DCB gave a positive identification, because the S/N ratio
354 was greater than 3:1, the retention time was ± 0.02 min, and the relative ion intensities of
355 m/z 98.073 and 112.088 were within 20% of those of the standard solution.

356 Table 3 shows the results for 2-dDCB. Unlike 2-DCB, a little peak of S/N ratio
357 greater than 3:1 was observed in non-irradiated samples near the standard retention time
358 (± 0.02 min). However, all of the relative ion intensities of m/z 98.073 and 112.088 were
359 greater than 20%, leading to a negative identification. In contrast, in all of the samples
360 spiked with 0.032 $\mu\text{g/g}$ 2-dDCB, the retention time, S/N ratio, and area conformed to
361 the conditions for identification stated previously. Moreover, those spiked samples were
362 not detected with GC-MS analysis (data not shown).

363 These results indicated that both 2-DCB and 2-dDCB were less than detectable levels
364 in all of the non-irradiated nutmeg samples in the present study, and 2-DCB and
365 2-dDCB were detected in samples spiked at 0.016 and 0.032 $\mu\text{g/g}$ in the same analytical
366 conditions. In contrast, Variyar *et.al* reported the natural occurrence of 2-DCB and
367 2-dDCB at concentrations of 2.67 ± 0.21 and 0.58 ± 0.19 $\mu\text{g/g}$, respectively, in
368 commercial non-irradiated nutmeg samples (Variyar, Chatterjee, Sajilata, Singhal, &
369 Sharma, 2008). However, the lowest detectable levels found in the present study were
370 quite lower than the natural levels in the previous report, and these results strongly
371 support that 2-DCB and 2-dDCB could be employed as markers for irradiated nutmeg
372 samples.

373

374 **4. Conclusions**

375

376 2-ACBs were found only in irradiated nutmeg samples, and their amount increased

377 proportionally with an increase in the irradiation dose. However, neither 2-DCB nor
378 2-dDCB was observed in any of the non-irradiated nutmeg samples. Although after up
379 to 30 weeks of storage the concentrations of 2-ACBs had decreased to 65–75%
380 compared with those after 1 day, both 2-DCB and 2-dDCB could be detected in 5
381 kGy-irradiated samples. Therefore, this 2-ACBs method can be used to check irradiated
382 spices when the TL method is difficult to apply. The positive identification and
383 detection of 2-ACBs in irradiated nutmeg samples after a post-irradiation storage period
384 of 30 weeks confirms that 2-ACB analysis with GC-MS is an accurate and reliable
385 chemical technique for determining irradiation status. Moreover, the proposed protocol
386 saves a large amount of time and solvent compared to the EN 1785 method.

387 **Acknowledgement**

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390

391 **Abbreviations**

392 2-ACB, 2-Alkylcyclobutanone; 2-CHCH, 2-Cyclohexylcyclohexanone; 2-DCB,
393 2-decylcyclobutanone; 2-dDCB, 2-dodecylcyclobutanone; EI, electron ionization; EN,
394 European Norm; FW, fresh weight; GC, Gas chromatograph; GC-MS, gas
395 chromatography-mass spectrometry; GC-HRMS, high resolution gas chromatography
396 mass spectrometer; IS, internal standard; LOD, limit of detection; SFE, Supercritical
397 Fluid Extraction; SIM, selected-ion monitoring; SPE, solid-phase extraction; S/N, signal
398 to noise; TL, Thermoluminescence; URP, unique radiolytic product

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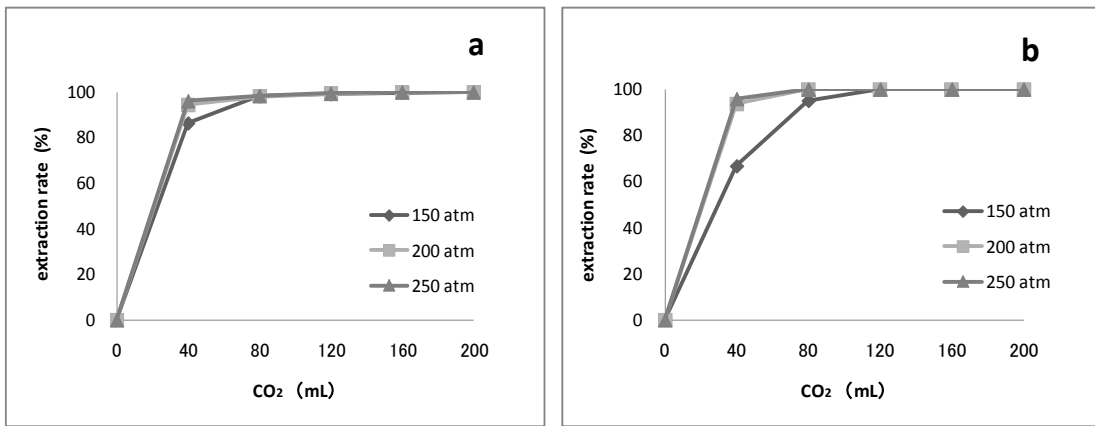
499

500 **Figure captions**

501 Fig. 1. The extraction rate of 2-ACBs under different extraction pressures at 80°C. (a),
502 2-DCB; (b), 2-dDCB.

503 Fig. 2. GC-MS chromatograms of non-irradiated and 5 kGy-irradiated lot A nutmeg at
504 m/z 98. (a), 5 kGy-irradiated A after 30 weeks of storage; (b), non-irradiated nutmeg
505 spiked with 0.125 $\mu\text{g/g}$ each of 2-DCB and 2-dDCB; (c), non-irradiated A sample
506 (control); (d), 0.08 $\mu\text{g/mL}$ standard solutions for 2-DCB and 2-dDCB. Peak labels: 1,
507 IS; 2, 2-DCB; 3, 2-dDCB.

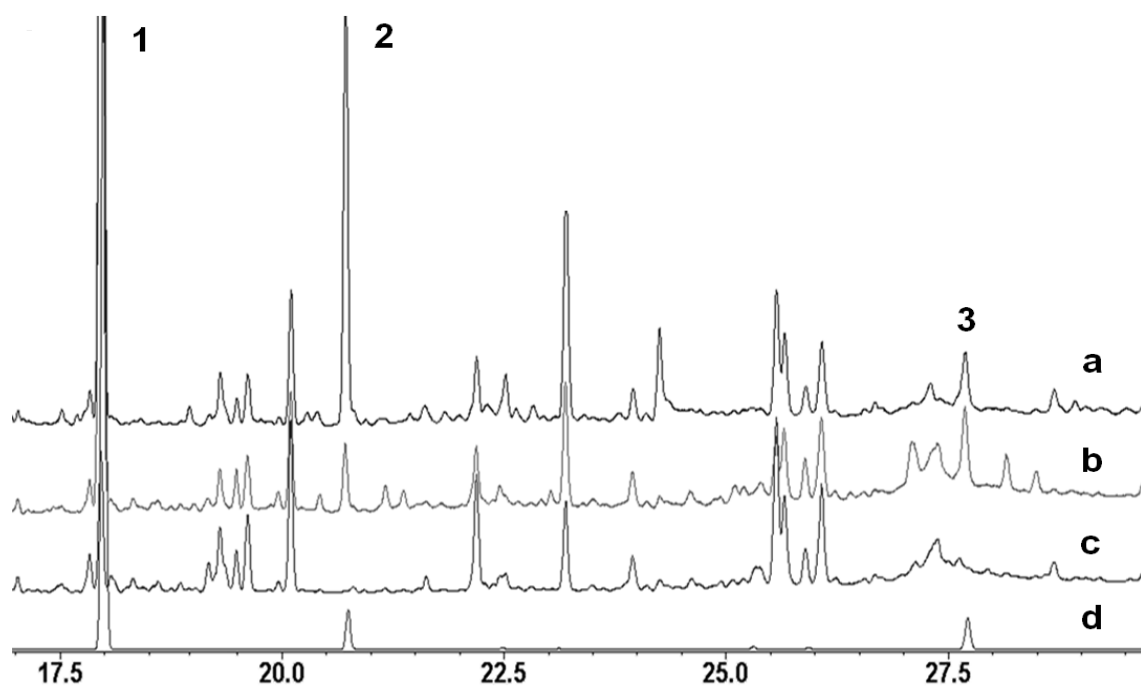
508 Fig. 3. GC-HRMS chromatograms of non-irradiated nutmeg confirming the absence of
509 2-DCB and 2-dDCB at m/z 98.073 and 112.088. (a), non-irradiated nutmeg sample
510 (control); (b), non-irradiated nutmeg spiked with 0.016 $\mu\text{g/g}$ 2-DCB; (c), 0.006- $\mu\text{g/mL}$
511 standard solution of 2-DCB; (d), non-irradiated nutmeg sample (control); (e),
512 non-irradiated nutmeg spiked with 0.032 $\mu\text{g/g}$ 2-dDCB; (f), 0.012- $\mu\text{g/mL}$ standard
513 solution of 2-dDCB. Chromatograms: m/z 98.073, —; m/z 112.088, ---.



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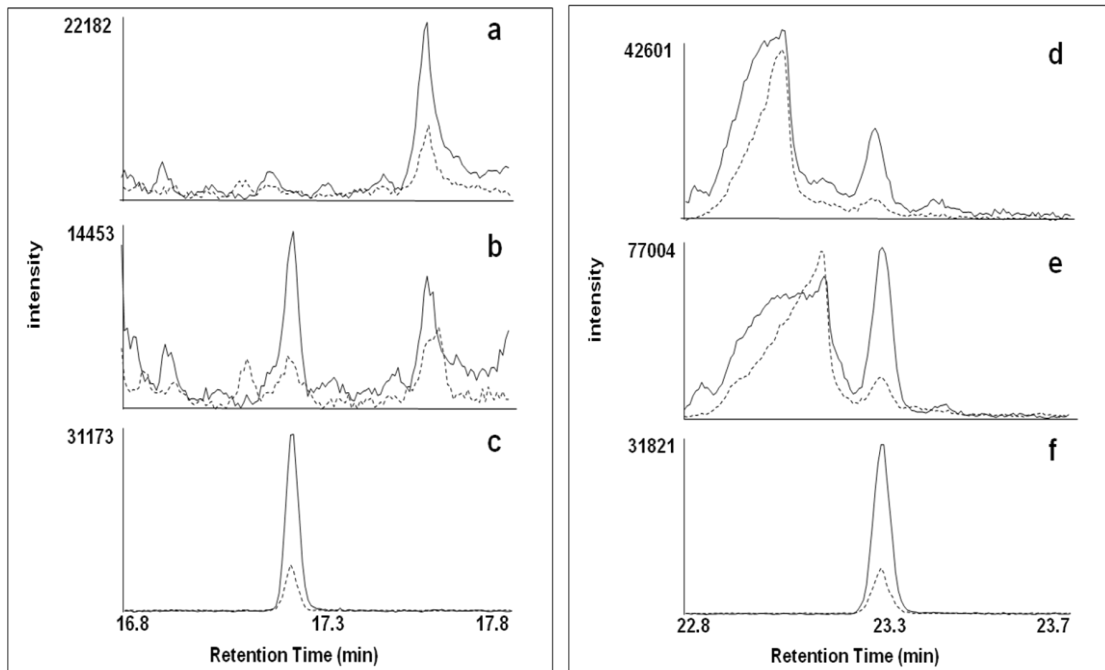
515 Fig. 1

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Fig. 2.



520

521 Fig. 3.

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523

524 **Table 1.** Concentrations of radiation-induced 2-DCB and 2-dDCB during room
 525 temperature storage ($\mu\text{g/g}$ FW sample)

2-ACBs	Storage (Weeks)	Irradiation dose (kGy) ¹		
		0	5	10
2-DCB	0	ND ²	1.52 \pm 0.18 ^a	2.52 \pm 0.25 ^a
	1	ND	1.30 \pm 0.16 ^a	2.57 \pm 0.16 ^a
	5	ND	1.51 \pm 0.30 ^a	2.05 \pm 0.19 ^b
	15	ND	1.16 \pm 0.21 ^b	1.96 \pm 0.12 ^b
	30	ND	0.99 \pm 0.20 ^b	1.64 \pm 0.13 ^c
2-dDCB	0	ND	0.21 \pm 0.02 ^a	0.41 \pm 0.04 ^a
	1	ND	0.19 \pm 0.01 ^a	0.42 \pm 0.02 ^a
	5	ND	0.20 \pm 0.03 ^a	0.31 \pm 0.02 ^b
	15	ND	0.18 \pm 0.00 ^b	0.29 \pm 0.05 ^b
	30	ND	0.17 \pm 0.01 ^b	0.27 \pm 0.03 ^b

526 For each compound, the concentrations of 2-DCB and 2-dDCB were compared using
 527 Welch's *t*-test ($p > 0.05$). ^{a-c} Means in the same column of the same compound with the
 528 same superscript are not significantly different ($p > 0.05$). ¹ Mean of 4 replications
 529 (standard deviation). ² Not detected.

530 **Table 2.** Confirmation of the detection peaks of 2-DCB from non-irradiated nutmeg and
 531 samples spiked with 0.016 µg/g 2-DCB by GC-HRMS

	lot	RT ¹ (min)	difference with std(min)	98.073		112.088		AR ² (%)	difference with std (%) ³	determination
				area	S/N	area	S/N			
STD ⁴		17.24	-	1246	184	241	91	19	-7	detected
	A	-	-	-	-	-	-	-	-	ND*
	B	-	-	-	-	-	-	-	-	ND
0 kGy	C	-	-	-	-	-	-	-	-	ND
	D	-	-	-	-	-	-	-	-	ND
	E	-	-	-	-	-	-	-	-	ND
	A	17.22	-0.02	763	9	138	4	18	-12	detected
	B	17.23	-0.01	1055	11	184	5	17	-16	detected
spiked	C	17.24	0.00	995	14	175	5	18	-15	detected
	D	17.23	-0.01	761	8	126	3	17	-20	detected
	E	17.24	0.00	335	7	63	3	19	-9	detected

532 1, RT, retention time (min); 2, AR, area ratio of 112.088/98.073 (%); 3, difference with
 533 std (%), the difference with the area ratio of 0.10-µg/mL standard solution (21%); 4,
 534 STD, standard of 0.006 µg/mL; * ND, not detected.

535 **Table 3.** Confirmation of the peaks of 2-dDCB from non-irradiated nutmeg and samples
 536 spiked with 0.032 µg/g 2-dDCB by GC-HRMS

	lot	RT ¹ (min)	difference with std(min)	98.073		112.088		AR ² (%)	difference with std (%) ³	determination
				area	S/N	area	S/N			
STD ⁴		23.29	-	1569	151	332	126	21	-4	detected
	A	23.28	-0.01	549	14	168	6	31	39	ND*
	B	23.27	-0.02	1248	7	-	-	-	-	ND
0 kGy	C	23.27	-0.02	2068	8	605	4	29	33	ND
	D	23.27	-0.02	706	5	359	4	51	131	ND
	E	23.28	-0.01	857	9	301	6	35	60	ND
	A	23.29	0.00	3729	27	933	12	25	14	detected
	B	23.31	0.02	3220	18	838	8	26	18	detected
spiked	C	23.28	-0.01	5025	12	1156	8	23	5	detected
	D	23.29	0.00	4242	26	1058	9	25	13	detected
	E	23.29	0.00	3981	25	844	6	21	-4	detected

537 1, RT, retention time (min); 2, AR, area ratio of 112.088/98.073 (%); 3, difference with
 538 std (%), the difference with the area ratio of 0.10-µg/mL standard solution (22%); 4,
 539 STD, standard of 0.012 µg/mL; * ND, not detected.

540