

Liquid Chromatograph Mass Spectrometry

No. **C156**

Application

News

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

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 Damino 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

Nebulizing gas flow

Interface temperature

Block heater temperature

Drying gas flow

Heating gas flow

DL temperature

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.



3.0 L/min.

5.0 L/min. 250 °C

250 °C

300 °C

15.0 L/min.

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

	Black Vinegar Black Vinegar Beverage A Beverage B		'inegar age B	Black Vinegar Beverage C			
	Area	Ratio of D/L	Area	Ratio of D/L	Area	Ratio of D/L	
D-Ala	7127	2.0.0/	54094	20.5.0/	26505	1550/	
L-Ala	187083	3.8 %	263547	20.5 %	171483	15.5 %	
D-Arg	23703	0.6.0/	81626	2.4.04	106896	1704	
L-Arg	3945110	0.0 %	3353883	2.4 %	6214029	1.7 %	
D-Asn	7047	1.2.0/	11213	2.4.0/	13135	2.0.0/	
L-Asn	547867	1.3 %	1.3 % 333152		433012	3.0 %	
D-Asp	6934	1 5 0/	7086	2.2.0/	8248	2.2.0/	
L-Asp	476730	1.5 %	302901	2.3 %	370152	2.2 %	
D-Cys	(N.D.)		(N.D.)		(N.D.)		
L-Cys	(N.D.)	-	(N.D.)	-	(N.D.)	-	
D-Gln	4153	56.1.0/	5013	120.1.0/	5738		
L-Gln	7399	50.1%	3912	128.1%	33155	17.3 %	
D-Glu	11658	0.7.0/	36502	2.2.0/	7575		
L-Glu	1635202	0.7 %	1675657	2.2 %	713130	1.1 %	
Gly	2375		6382	-	3163		
D-His	(N.D.)		(N.D.)		(N.D.)		
L-His	351973	-	410895	-	232228	-	
D-lle	1262		(N.D.)		1861	0.6.04	
L-lle	392041	0.3 %	580580	-	330869	0.6 %	
D-allo-lle	1816	50.2.0/	(N.D.)		2519	136.9 %	
L-allo-Ile	3612	50.3 %	4357	-	1840		
D-Leu	3255		4698	0.5.0/	4198	0.0.01	
L-Leu	691108	0.5 %	1031536	0.5 %	493487	0.9 %	
D-Lys	13921		4446	0.40	28009	510/	
L-Lys	965688	1.4 %	1220610	0.4 %	548517	5.1 %	
D-Met	(N.D.)		(N.D.)	-	(N.D.)		
L-Met	22647	-	48753	-	13151	-	
D-Phe	2738	0.4.0	3587	0.70/	3634		
L-Phe	746758	0.4 %	549410	0.7 %	419561	0.9 %	
DL-Pro	301069		683984		549718		
D-Ser	10568	0.2.0/	8036	7.5.0/	4653	0.5.0	
L-Ser	113543	9.3 %	106729	7.5 %	54472	8.5 %	
D-Thr	2646	170/	4374	2.2.0/	2036	1.2.0/	
L-Thr	159723	1.7 %	193429		170581	1.2 %	
D-allo-Thr	1973	01.6.04	3538	120 7 0/	1297		
L-allo-Thr	2153	91.0 %	2932	120.7 %	1946	66.6 %	
D-Trp	2098	22.2.0/	2195	20.1.0/	4159	20.0 %	
L-Trp	9045	23.2 %	5609	39.1 %	10506	39.0 %	
D-Tyr	7314	170	2495	0.001	4026		
L-Tyr	437963	1.7 %	314522	0.8 %	297401	1.4 %	
D-Val	3046	0.5.0	3186	0.4 %	3613	0.9 %	
L-Val	573054	0.5 %	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 o	f Amino	Acids in	Vogurt	Reverance
i able 5	D/L Ratio 0	i Amino	Acias in	roguri	Deverages

	Yogu	ırt D	Yogurt E		
	Area	Ratio of D/L	Area	Ratio of D/L	
D-Ala	140959		37900	10.2.0/	
L-Ala	85940	164.0 %	94190	40.2 %	
D-Arg	81779	6.0.01	95602	36.5 %	
L-Arg	1192614	6.9 %	262060		
D-Asn	60836	42.2.0/	3209	16.5 %	
L-Asn	140872	43.2 %	19416		
D-Asp	47149	20.1.0/	2441	15.3 %	
L-Asp	123860	38.1 %	16003		
D-Cys	(N.D.)		(N.D.)	-	
L-Cys	(N.D.)	-	(N.D.)		
D-Gln	4743	0.6.0/	5157	10.0.0/	
L-Gin	856603	0.6 %	26021	19.8 %	
D-Glu	412572		163715	5050 6 00	
L-Glu	10085	4091.1 %	3229	5069.6 %	
Gly	957		1106		
D-His	(N.D.)		9030	5.2 %	
L-His	839834	-	175326		
D-lle	1428	0.8.0/	1366	1.0.0/	
L-Ile	176626	0.8 %	130832	1.0 %	
D-allo-lle	2225	50.4.0%	1247	39.3 %	
L- <i>allo</i> -lle	3744	59.4 %	3172		
D-Leu	4042	1.0.0/	(N.D.)	-	
L-Leu	403567	1.0 %	132923		
D-Lys	1151264	72.5.0/	24797	3.5 %	
L-Lys	1565451	73.3 %	698677		
D-Met	463	0.9.%	(N.D.)		
L-Met	54490	0.9 %	(N.D.)		
D-Phe	1600	0.5.%	1799	1.5 %	
L-Phe	313615	0.5 /0	117732		
DL-Pro	2094819		888155		
D-Ser	14619	14.4.0/	8332	29.3 %	
L-Ser	101651	14.4 /0	28395		
D-Thr	1711	1 5 %	3314	4.6 %	
L-Thr	112074	1.5 /0	71653		
D-allo-Thr	1973	12 5 %	1020	23.7 %	
L-allo-Thr	4647	12.5 /0	4294		
D-Trp	3039	1.0.%	1879	13.3 %	
L-Trp	155899	1.2 /0	14086		
D-Tyr	4882	21.04	5876	107.4 %	
L-Tyr	230926	2.1 /0	5470		
D-Val	1241	0.4 %	1277	09%	
L-Val	285792	0.7 70	148323	0.9 /0	

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 Damino 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

Shimadzu Corporation

www.shimadzu.com/an/

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

First Edition: Jun. 2017



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