

Geographic Authentication of Olive Oils using PTR-MS

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Headspace PTR-MS analyses were carried out on 192 olive oils which originated from Cyprus, France, Greece, Italy, and Spain. Samples were obtained courtesy of the EU-funded TRACE project (trace.eu.org). The mass spectral data were subjected to PLS-DA in order to estimate a classification model for the olive oils samples (classification by country of origin). After estimation of the classification model based on four components, the performance of the fitted model was evaluated by cross-validation using a leave-10%-out procedure. Two random permutations of the class labels were carried out to verify the model. Cross-validation provided that 84% of the samples were correctly identified by their country of origin. For Greece (80%), Spain (87%), Italy (91%) and Cyprus (100%) high rates of correct classifications were observed. However, only 10% of the French olive oils was classified correctly. The ten French samples originated from the Paca region in the Bouches-du-Rhone province, but from seven different towns. It appears that these oils have volatile characteristics in common with especially oils from Greece and Spain. The group of French samples was relatively small; it may be possible to improve classification success rates by using a larger number of samples. In order to further explore which masses are specific for the various countries, a two way ANOVA was carried out (Country X replicates) for each mass, with subsequent LSD tests when a significant difference was observed ($P < 0.05$). 45 masses showed significant differences between countries and divided them in three groups. Additionally, 5 masses ($M+1$: m/z 31, 47, 60, 124, 145) divided the countries in four groups. A similar approach was used for olive oils originating from various areas in Italy, which resulted in 75% correctly classified samples. The present study showed PTR-MS to be a promising technique for classification of olive oil samples by their geographic origin.