

Classification of boar carcasses with a Mass Spectrometry based EN

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- ✚ EN specifications
- ✚ Definition of boar taint
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- ✚ Classification of boar carcasses
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EN specifications

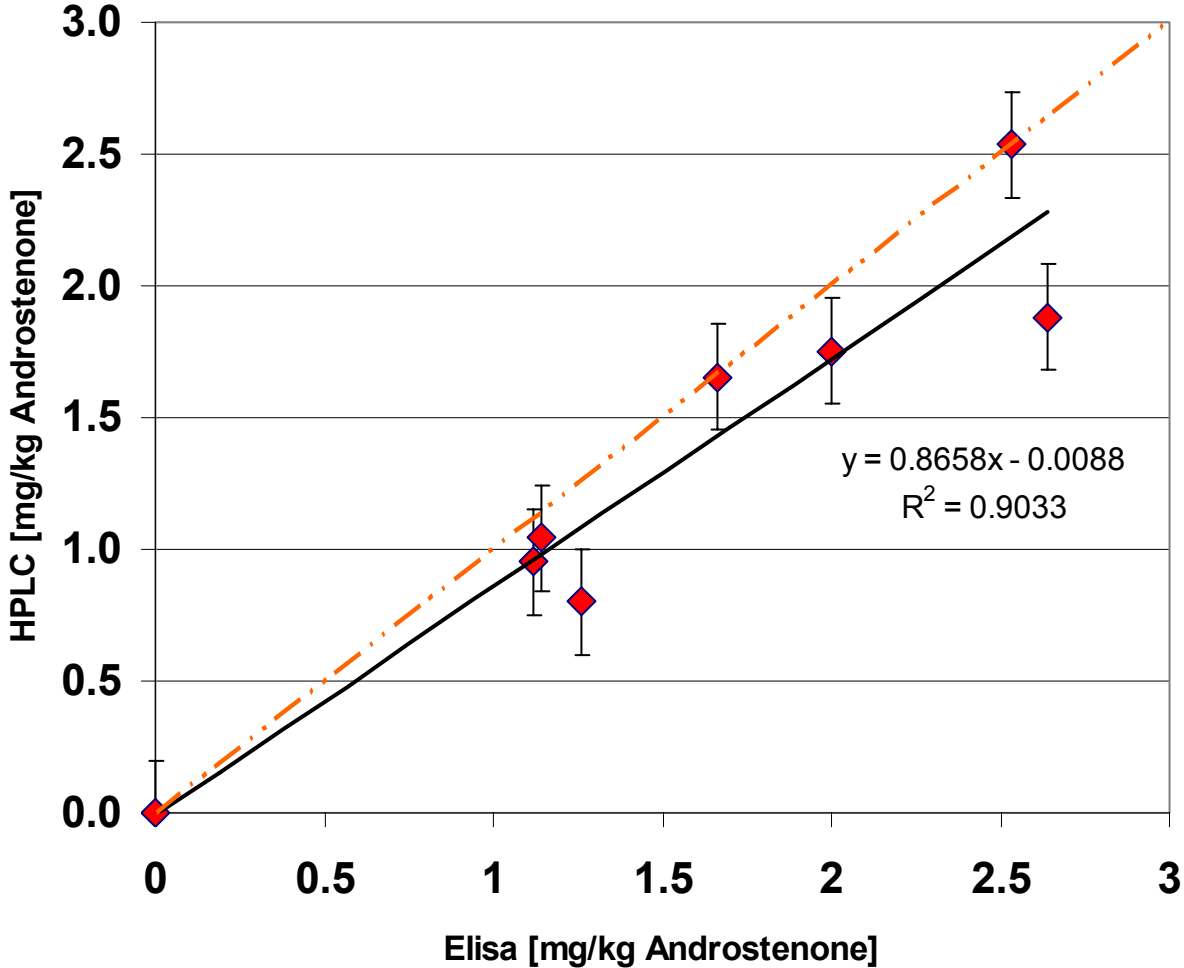
- ✚ Global analysis: Androstenone, Skatol, Indole,...
- ✚ Model corresponding to human classification
- ✚ Limit of detection, ppm A: 0.5? 1? 0.3?; ppm S: 0.1? 0.2?
- ✚ Sensitivity: doubtful samples
- ✚ Speed of analysis: 3500 pigs/day 1750 u/day = 3 u/min
- ✚ Costs

Definition of boar taint

Model sample groups

- ✚ Veterinarian discrimination (olfaction of cooked salivary glands, muscular, adipose tissue)
- ✚ Concentration of androstenone, skatol, indol or models (HPLC Elisa, GC,...)
- ✚ Sensory panel analysis (olfaction of heated backfat)
- ✚ Consumers test on meat (cooking odour and flavour)

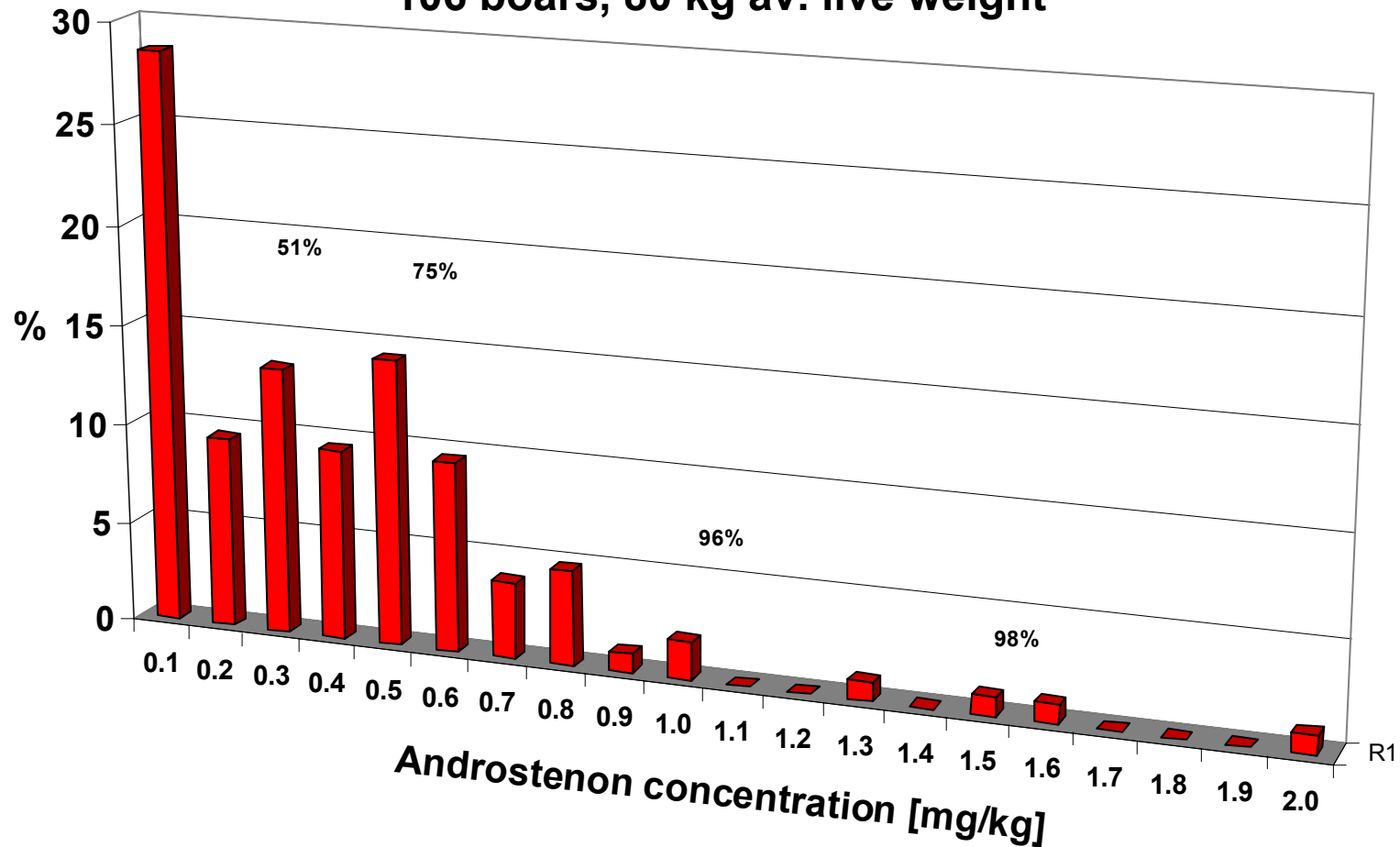
HPLC vs ELISA



A Swiss case

Androstenone distribution

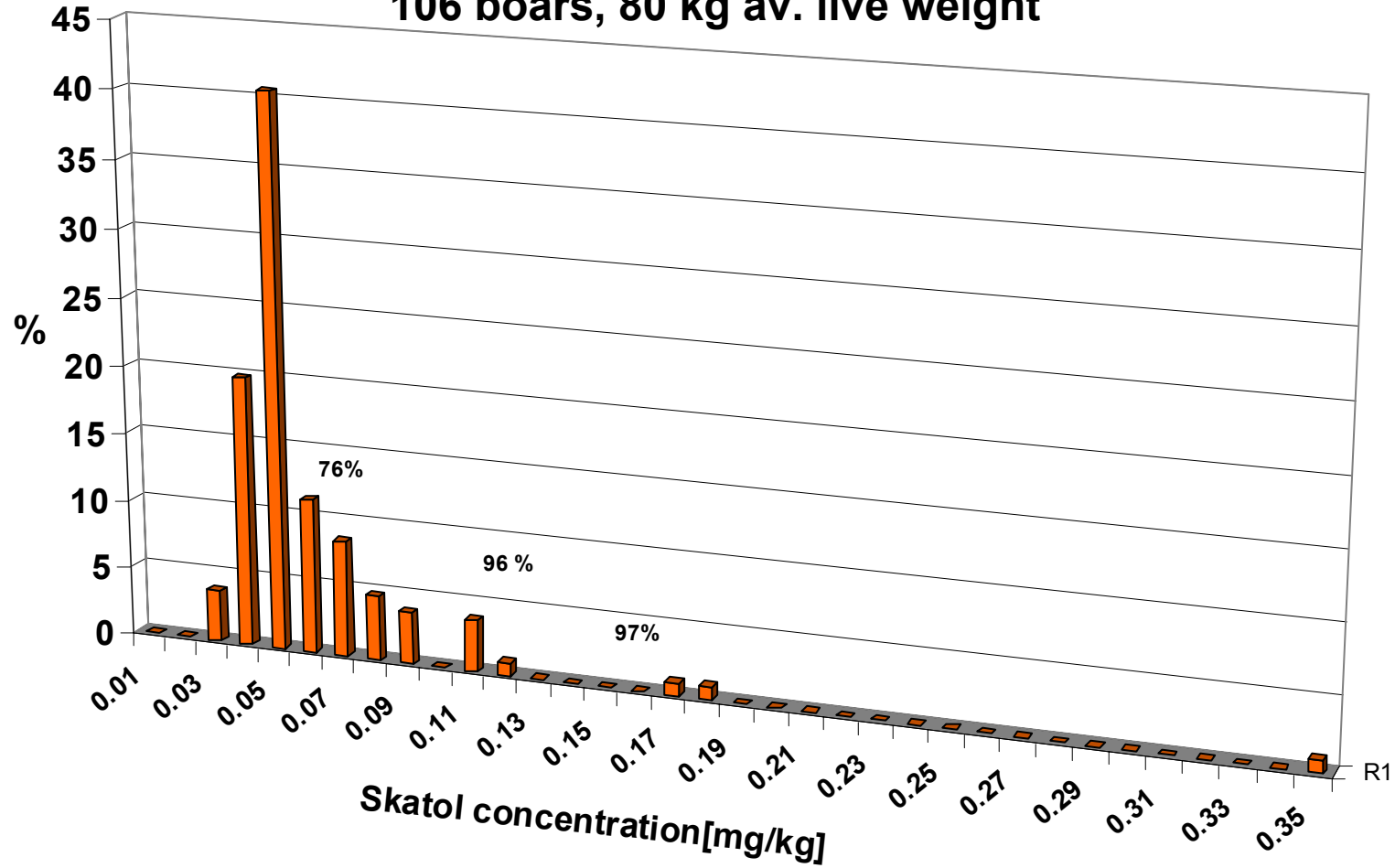
106 boars, 80 kg av. live weight



A Swiss case

Skatol distribution

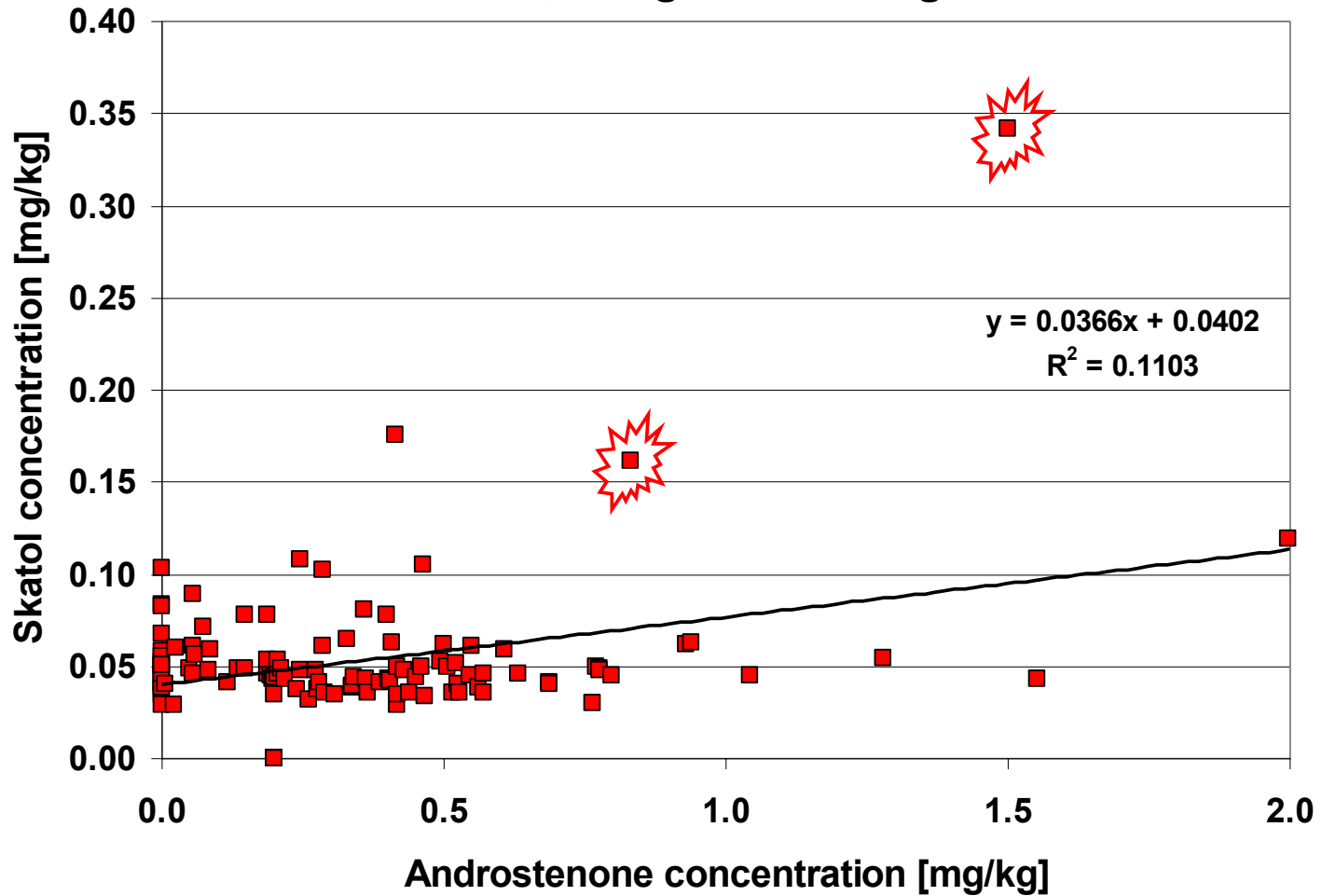
106 boars, 80 kg av. live weight



A Swiss case

Skatol vs Androstenone

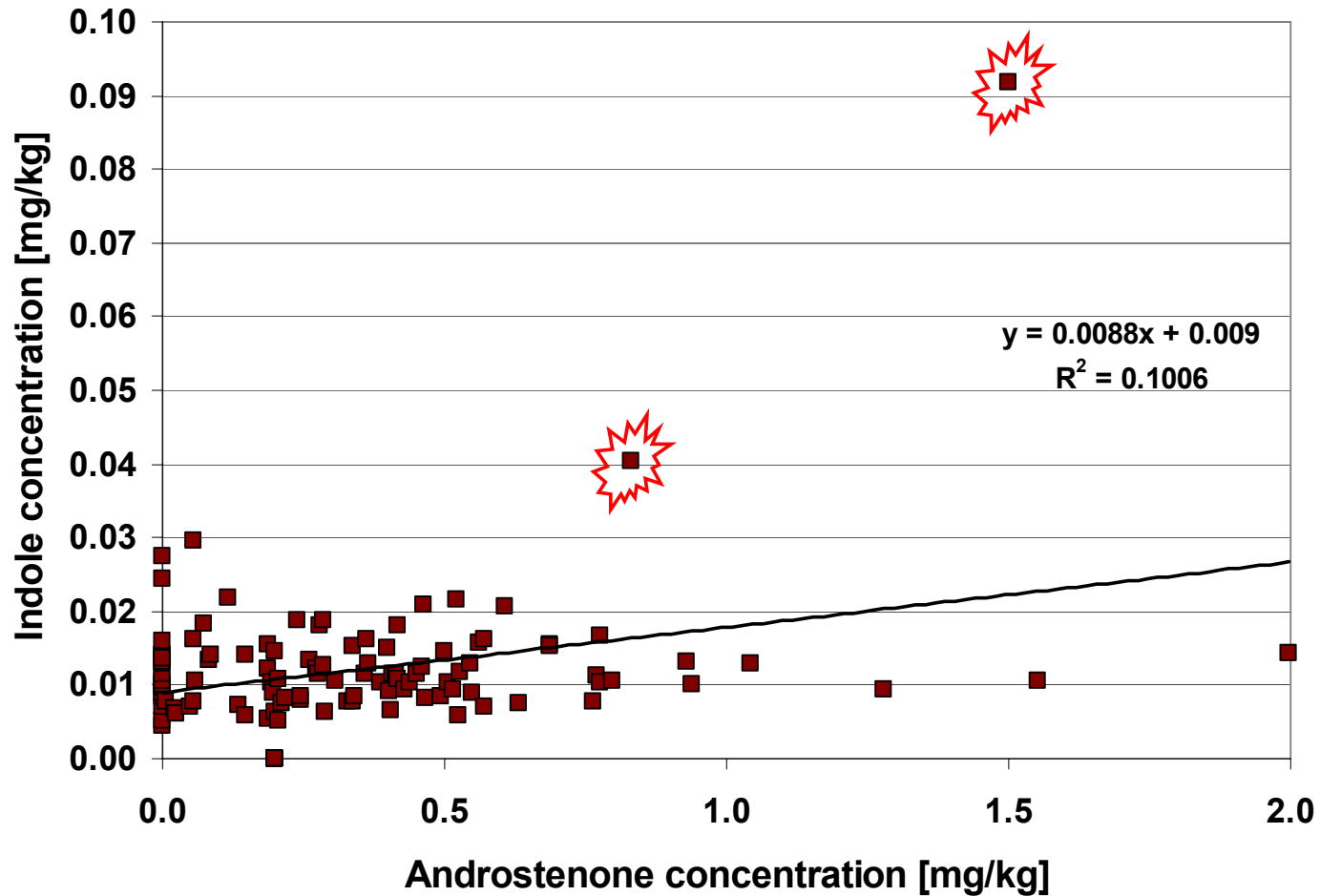
106 boars, 80 kg av. life weight



A Swiss case

Indole vs Androstenone

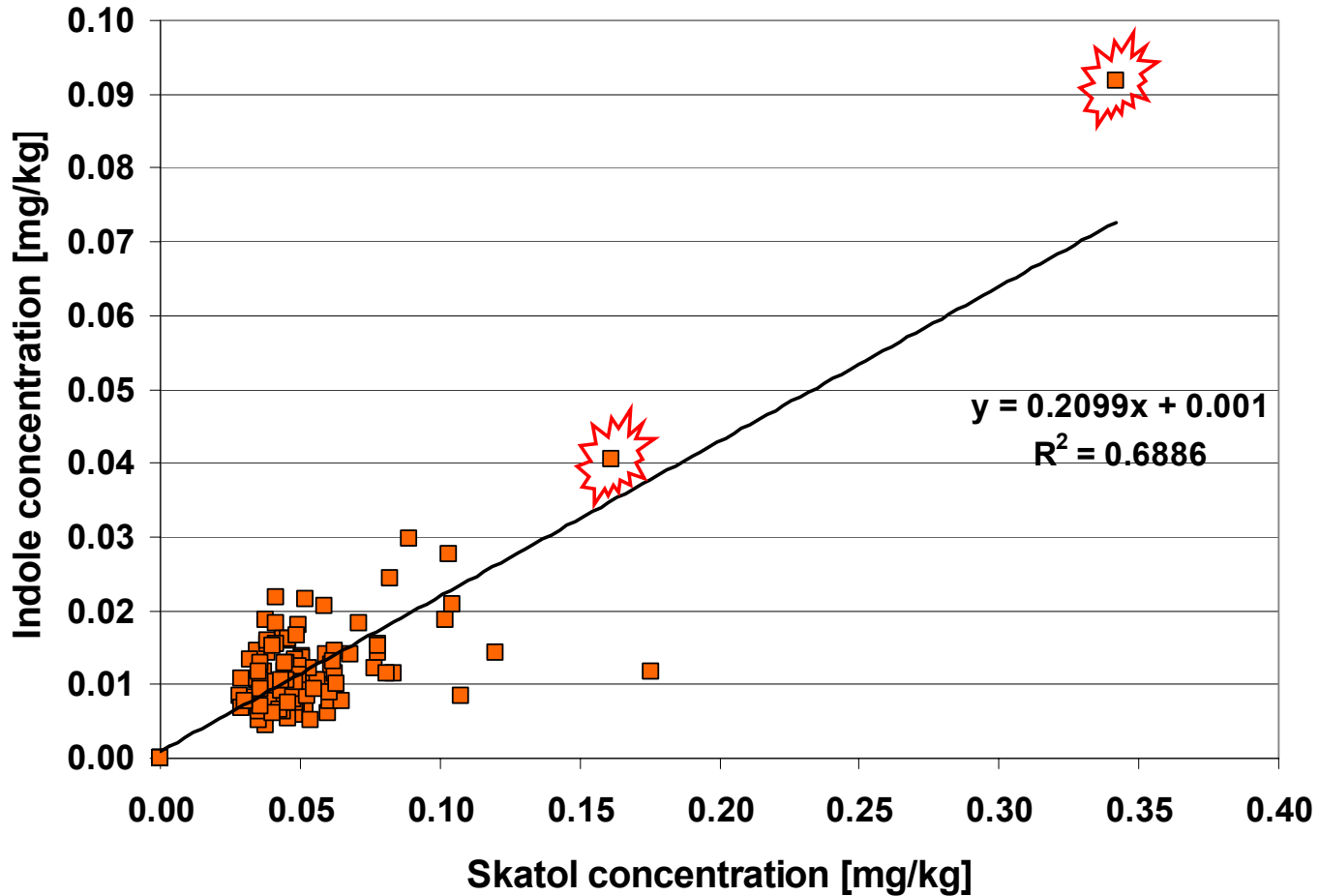
106 boars, 80 kg av. life weight



A Swiss case

Indole vs Skatol

106 boars, 80 kg av. life weight



Sensory panel

Olfaction of Fat Samples

Samples

Panel

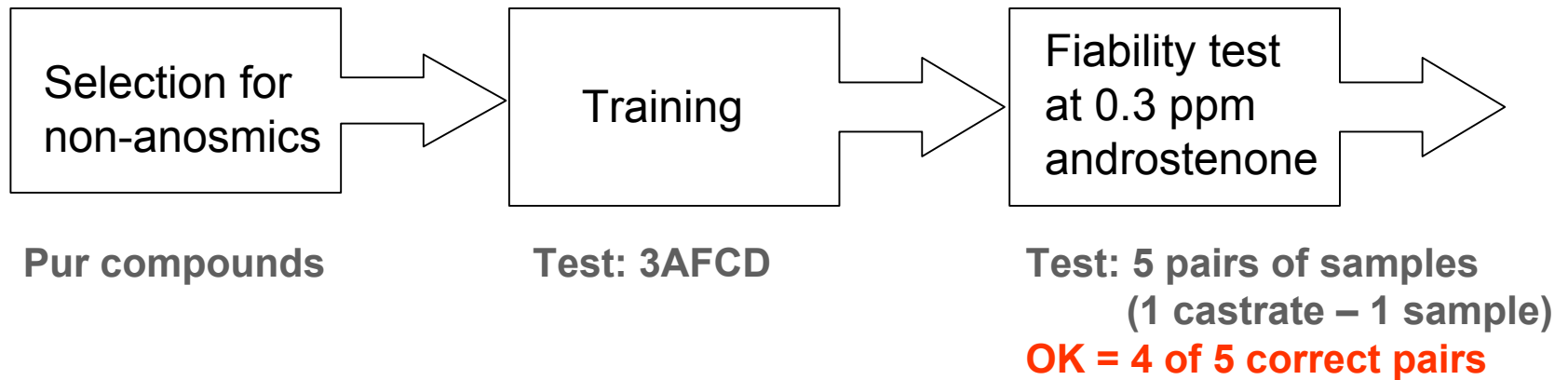
Detection range

29	Positif boars
6	Negatif boars
3	Castrates

29
↓
8

Androstenone:	0,1	0,2	0,3	0,4	ppm
Skatol:	0,02	0,03	0,04		ppm

Olfaction of Fat Samples, training



Sensory panel

Olfaction of Fat Samples, testing

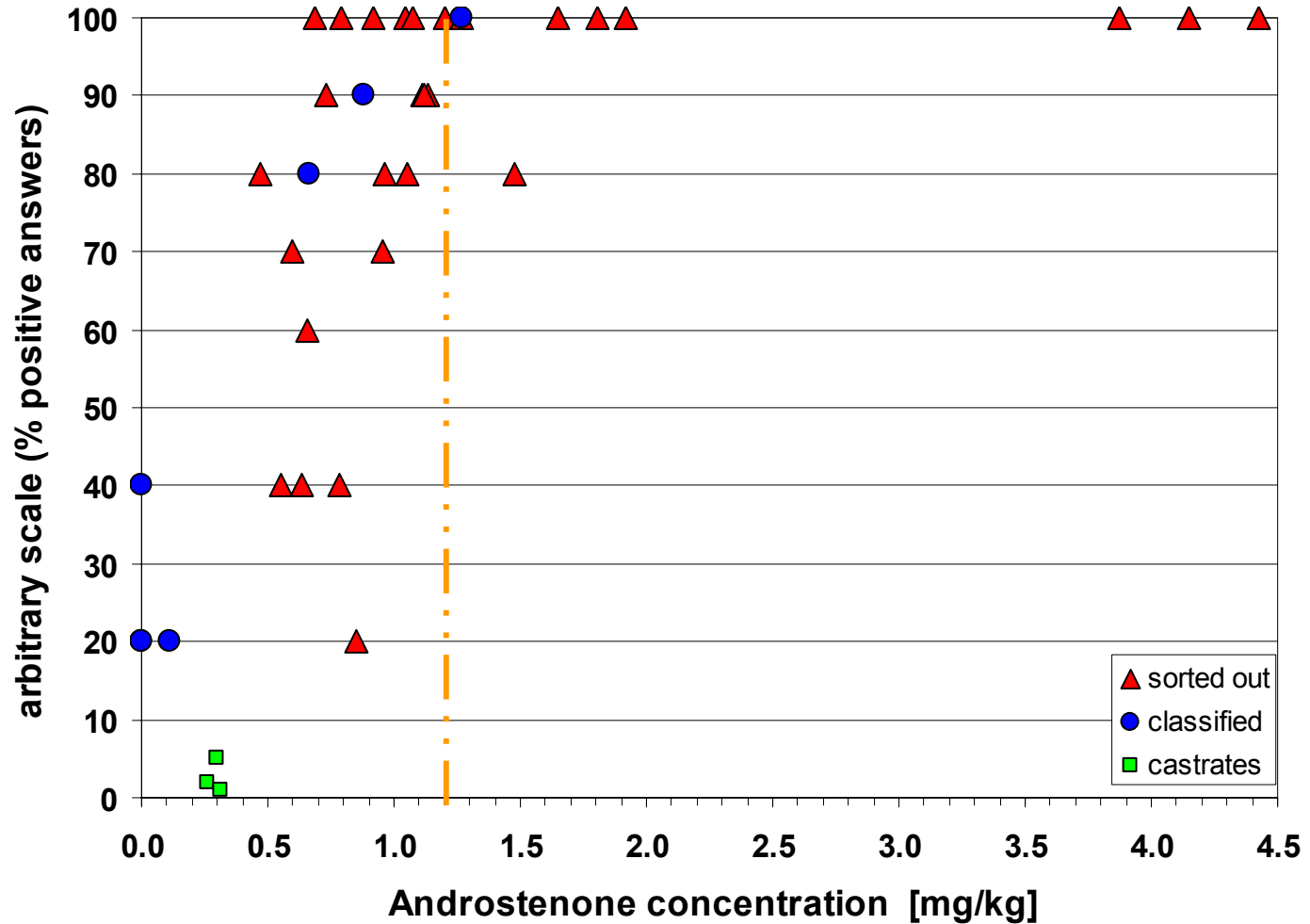
Test: unknown pairs (1 castrate – 1 sample)

	Different sure S	Different unsure S?	Same unsure N?	Same sure N
signal	a	b	c	d
noise	e	f	g	h

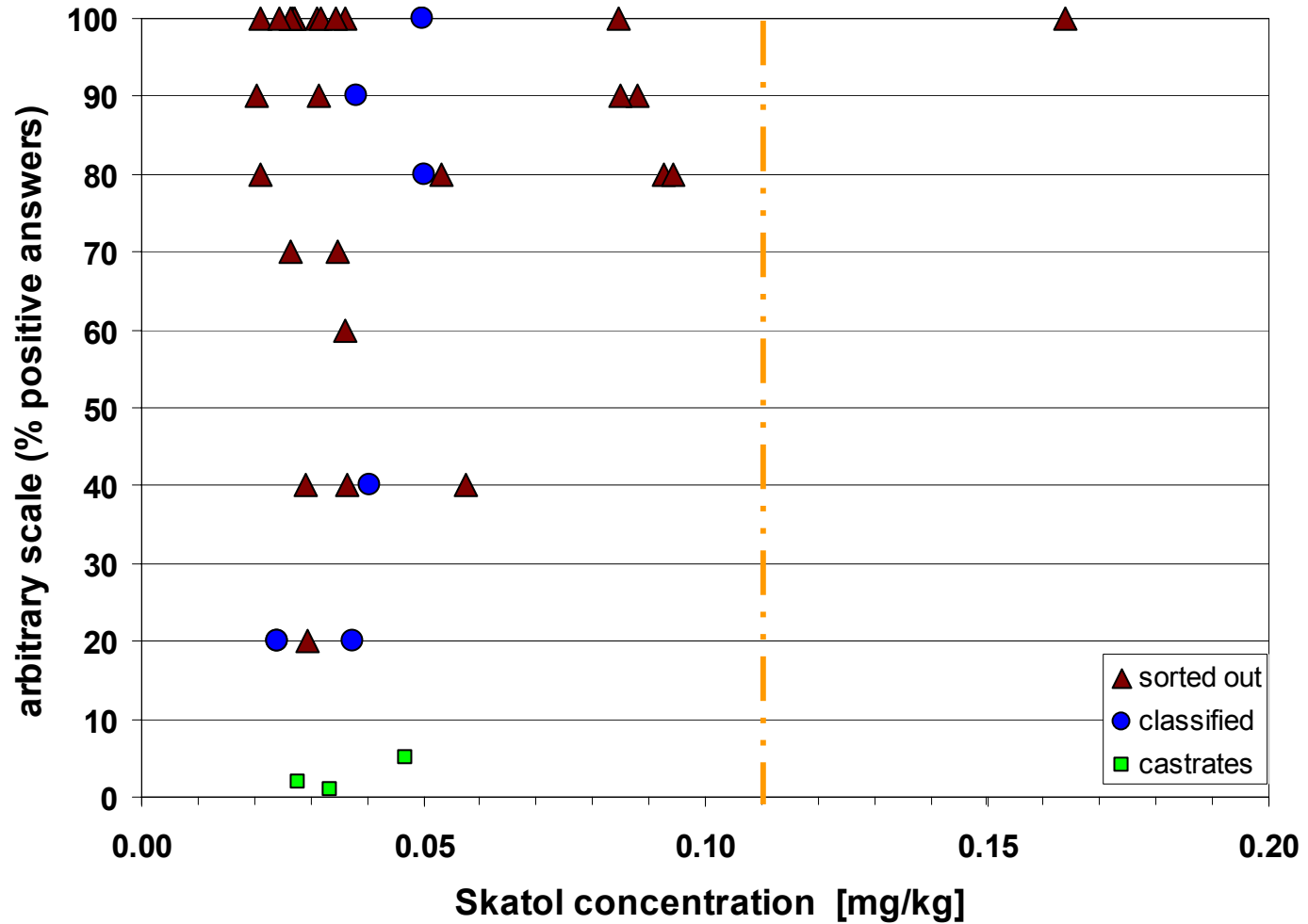
Statistical analysis: R-index

$$R_i = \frac{a(f+g+h) + b(g+h) + c(h) + 0.5(ae+bf+cg+dh)}{(a+b+c+d)(e+f+g+h)}$$

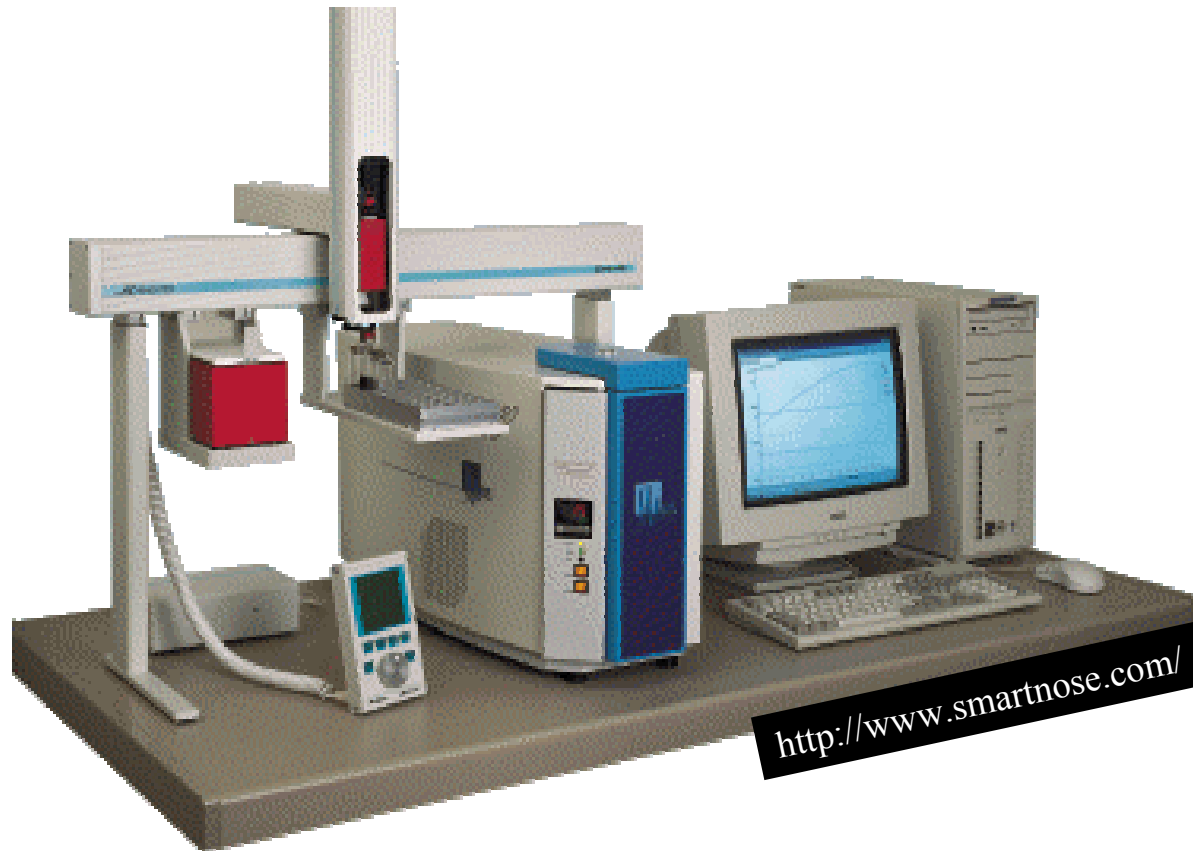
Sensory panel



Sensory panel



Classifying with an EN



Sampling

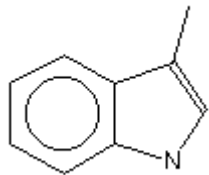


Detection



“Pattern
recognition”




Classifying with an EN

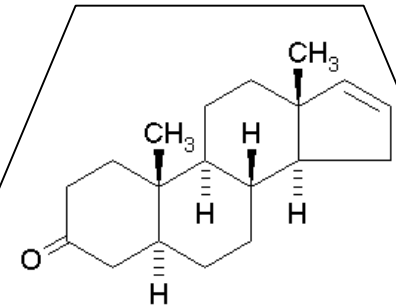


Skatol

MW: 131.17 g/mol
BP : 538.7 °C

$$K = \frac{C_{\text{air}}}{C_{\text{matrix}}}$$

-  **Preconcentration**
(SPME, SPDE, Twister)
-  **Pyrolysis**
-  **Derivatisation**



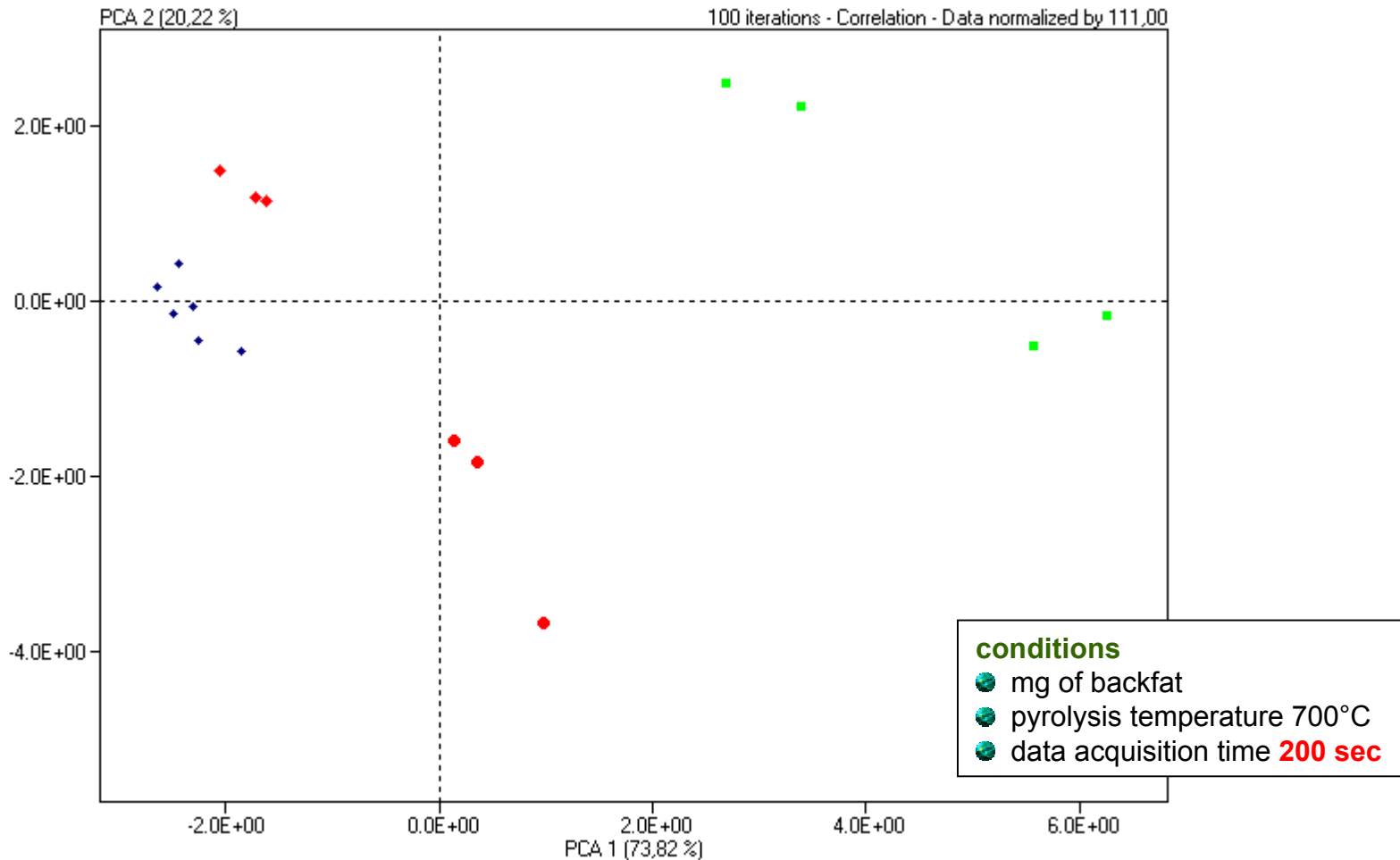
5α-Androst-16-en-3-one

MW: 272.4 g/mol
FP: 140-145 °C

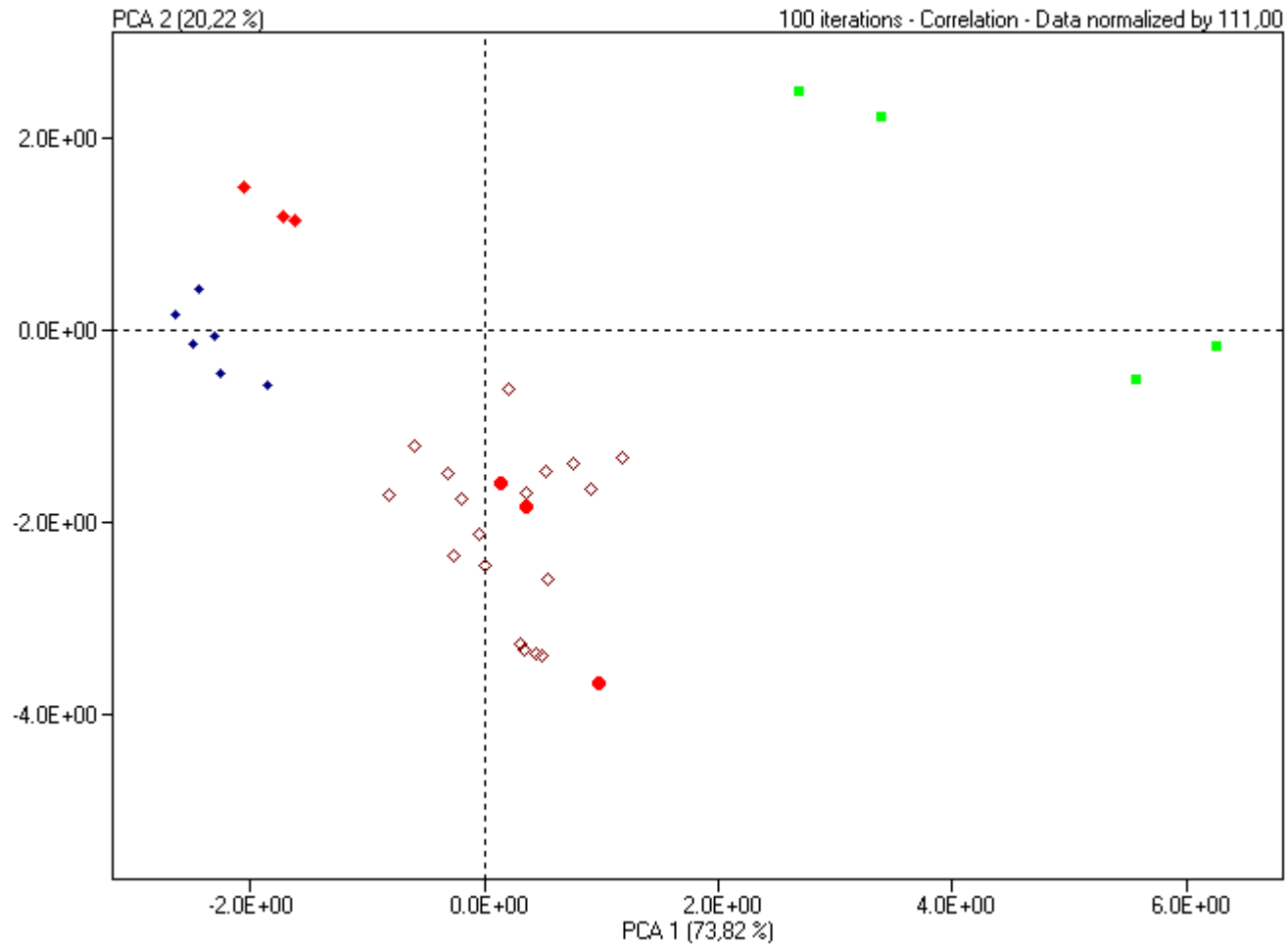
Boar carcasses classifications, Pyrolysis

	Androstenone (± 0.2 ppm)	Skatol (± 0.05 ppm)	Indole (± 0.05 ppm)
JH_5965	5.2	0.16	0.07
JH_5913	2.9	0.15	0.02
JH_5956	1.9	0.48	0.12
JH_5964	1.9	0.09	0.00
JH_5053	1.5	0.09	0.00
JH_6083	1.4	0.09	0.01
JH_5939	1.3	0.09	0.00
JH_6029	1.2	0.11	0.00
JH_5982	1.2	0.12	0.01
JH_6060	1.1	0.09	0.00
JH_6087	1.0	0.09	0.00
JH_6048	1.0	0.10	0.01
JH_5955	1.0	0.14	0.01
JH_5068	0.9	0.09	0.00
JH_6082	0.8	0.09	0.00
JH_6091	0.8	0.09	0.00
JH_5966	0.8	0.09	0.00
JH_5087	0.8	0.09	0.00
JH_6069	0.8	0.09	0.00
JH_5075	0.7	0.09	0.00
JH_6032	0.7	0.09	0.00
JH_6108	0.7	0.08	0.00
JH_6065	0.6	0.08	0.00
JH_6062	0.6	0.09	0.00
JH_6078	0.6	0.09	0.00
JH_6080	0.6	0.09	0.00
JH_6105	0.6	0.09	0.01
JH_6086	0.5	0.09	0.00
JH_6042	0.2	0.09	0.00

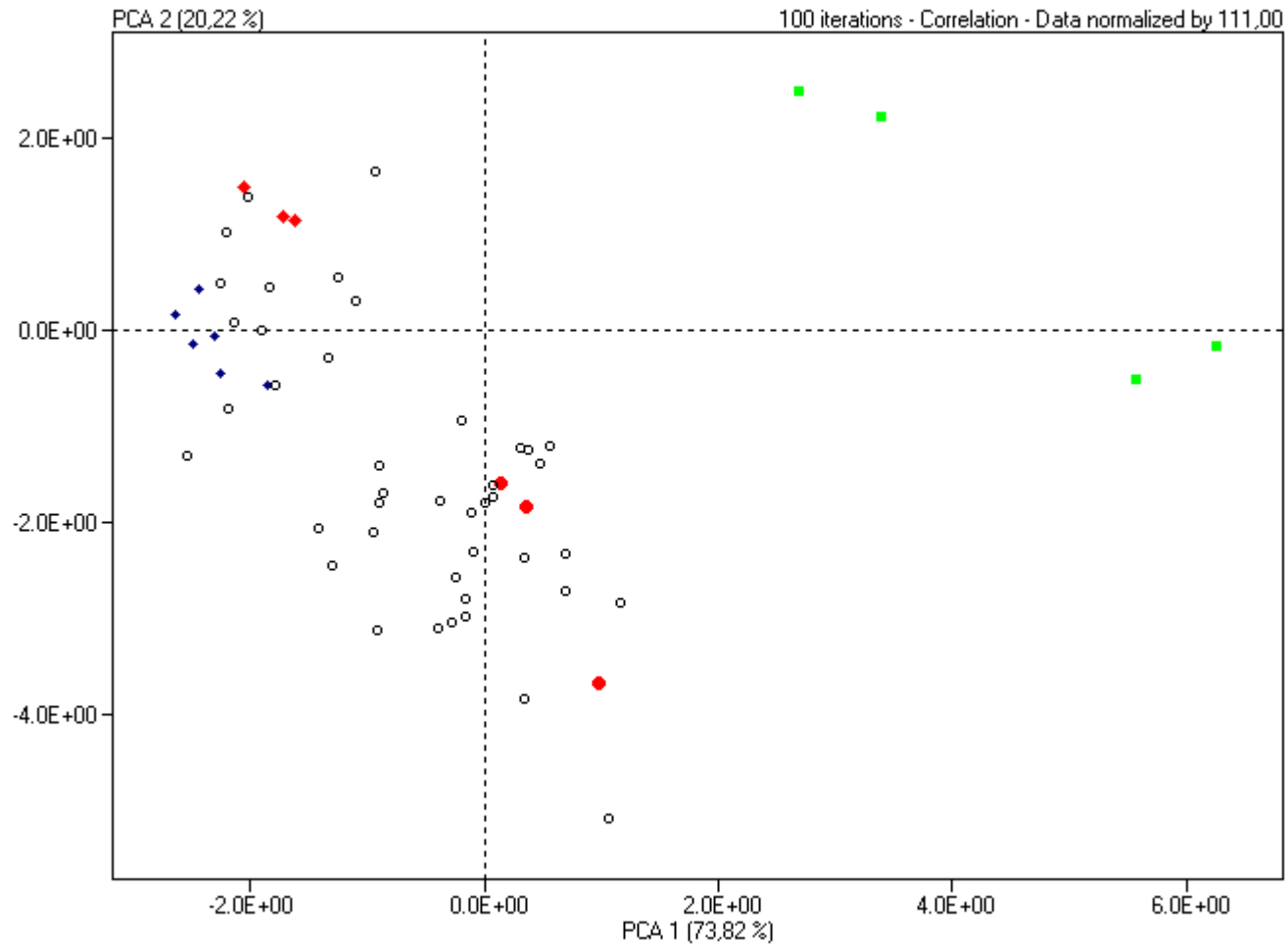
Boar carcasses classifications, Pyrolysis



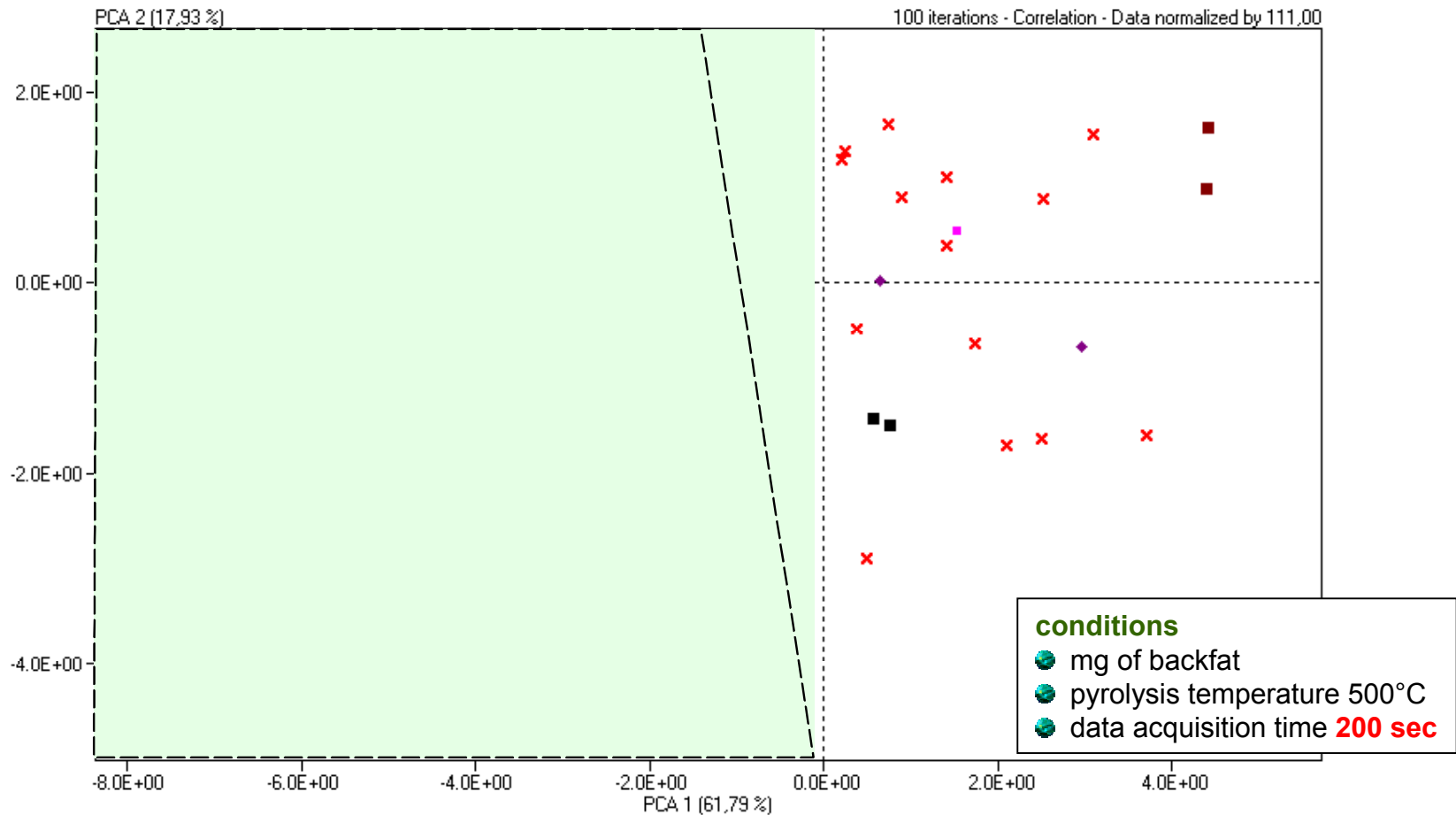
Boar carcasses classifications, Pyrolysis



Boar carcasses classifications, Pyrolysis



Boar carcasses classifications, Pyrolysis



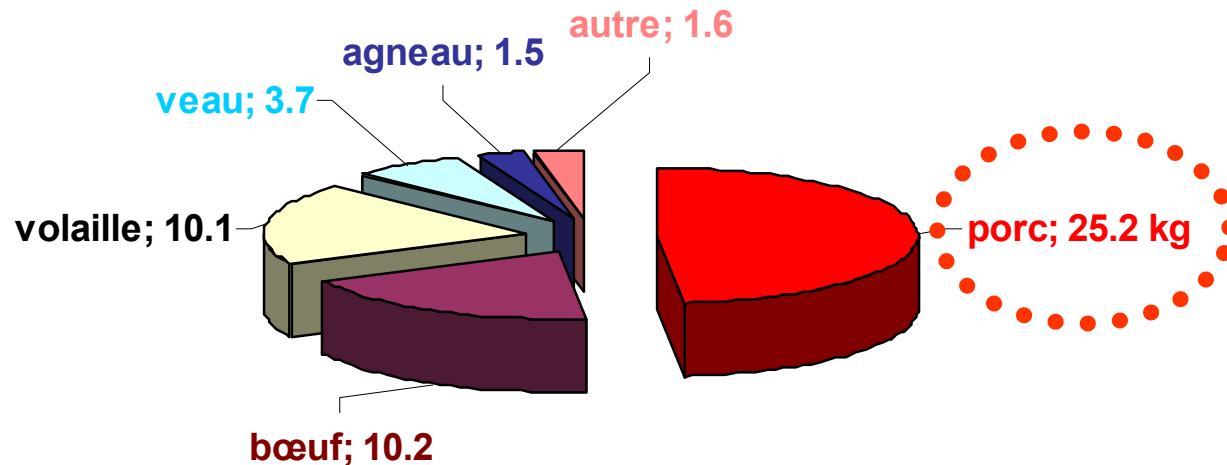
Conclusions

- ✚ (Better) definition of model samples
- ✚ Standard analytical methods
- ✚ Pyrolysis presents several advantages: sensitivity, fastness

Acknowledgements

OVF
COOP
Schweizerischer Tierschutzverein
Zürcher Tierschutzverein
Pierre-Alain Dufay
Sensory panel (29 people)

Consommation de viande en Suisse (kg de viande achetés par personne en 2003)

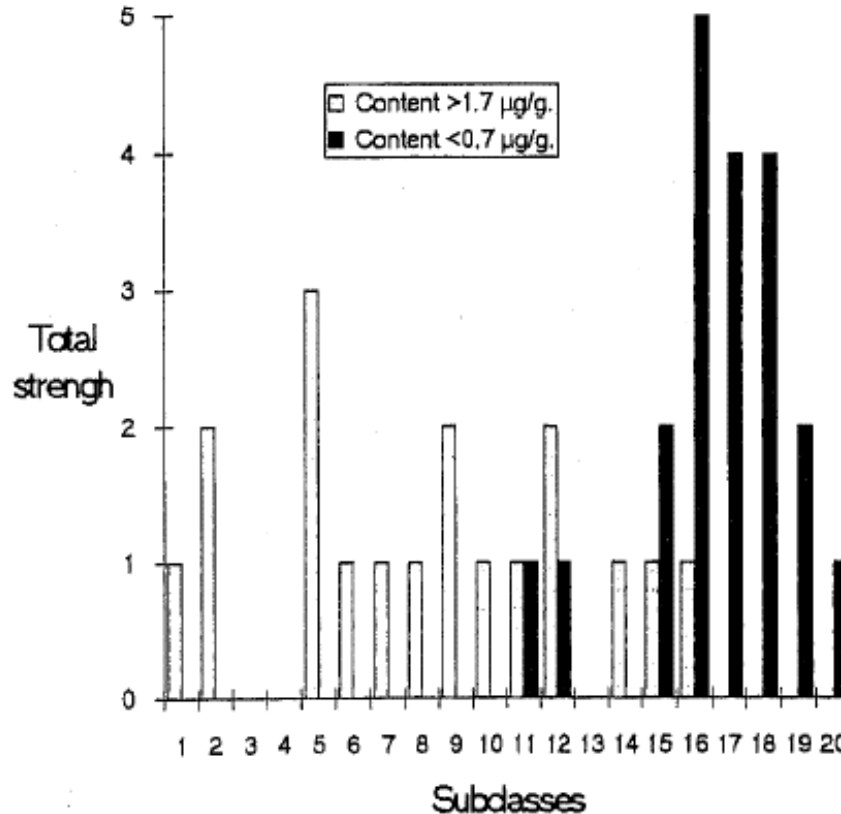


1.3 Mio. porcs mâles castrés en 2003

AGIR 6.05.2003

Classification de verrats avec un nez électronique-MOS

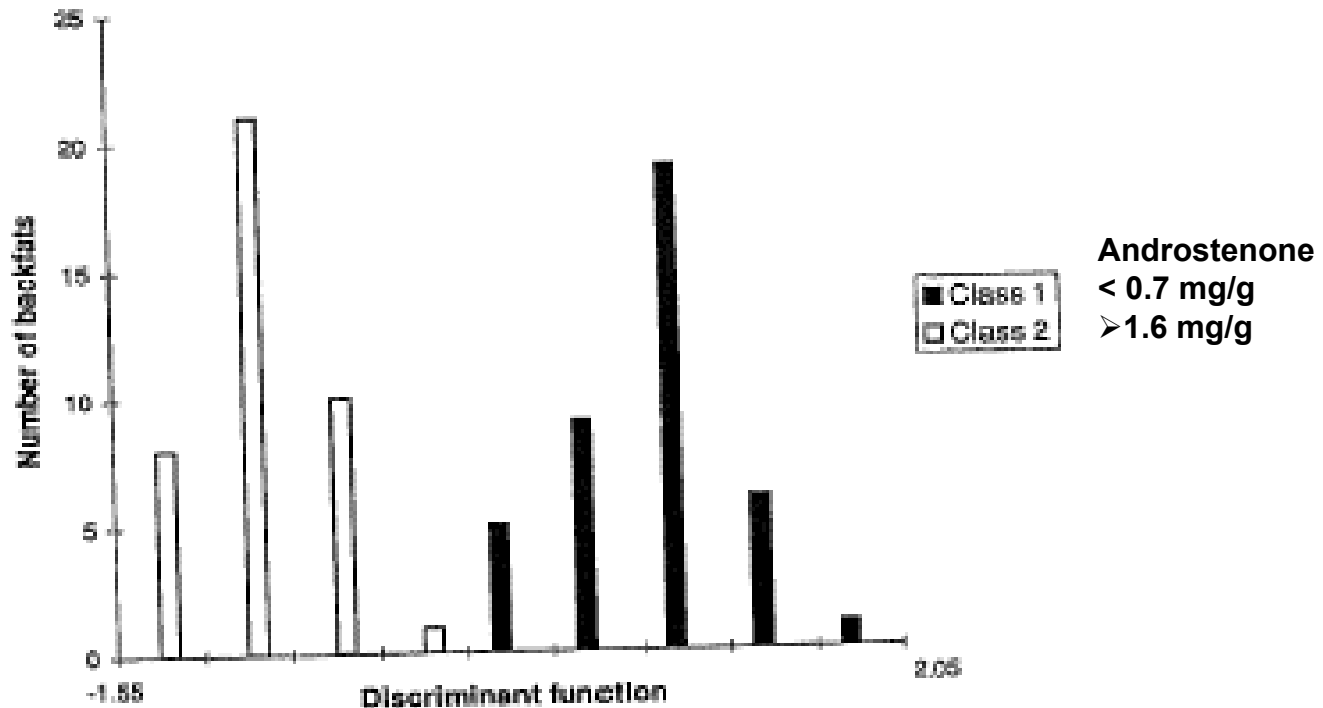
Echantillons modèle d'après le contenu en androsténone
38 échantillons de tissu adipeux dorsale



Bourrounet et al, Sensors and Actuators B 26-27 (1995) 250-254

Classification de verrats avec un NE pyrolyse-MS

Echantillons modèle d'après le contenu en androsténone
40 échantillons de tissu adipeux dorsale



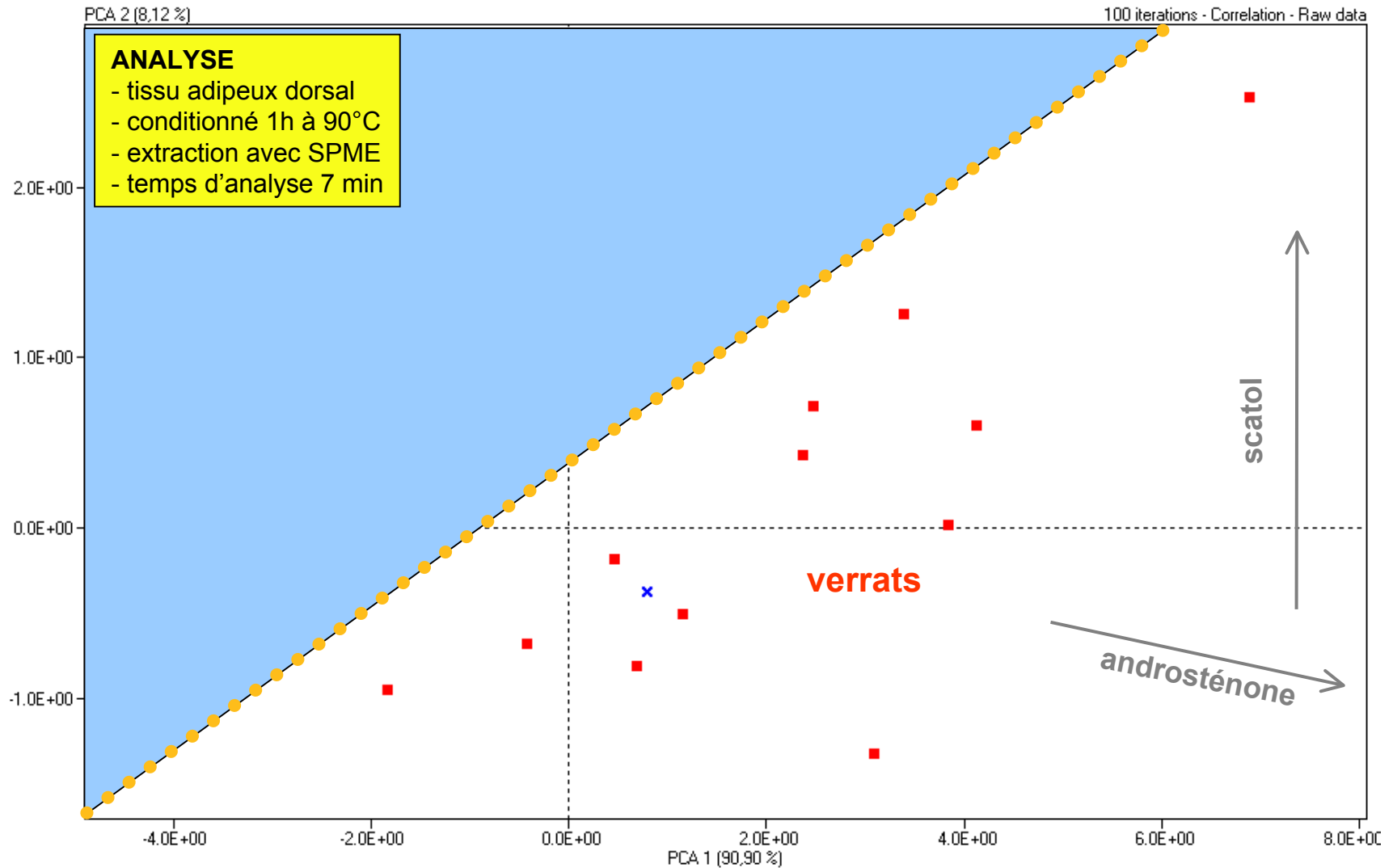
Berdagué et al, Science des aliments 16 (1996) 425-433

Consumers detection limit

	Limite de détection µg/g	Référence
Androsténone	0.2 – 1 0.5 - 1	Annor-Frempong I (1997) Riux Solé (2001)
Scatol	0.008 – 0.06 0.1 – 0.25	Annor-Frempong I (1997) Riux Solé (2001)

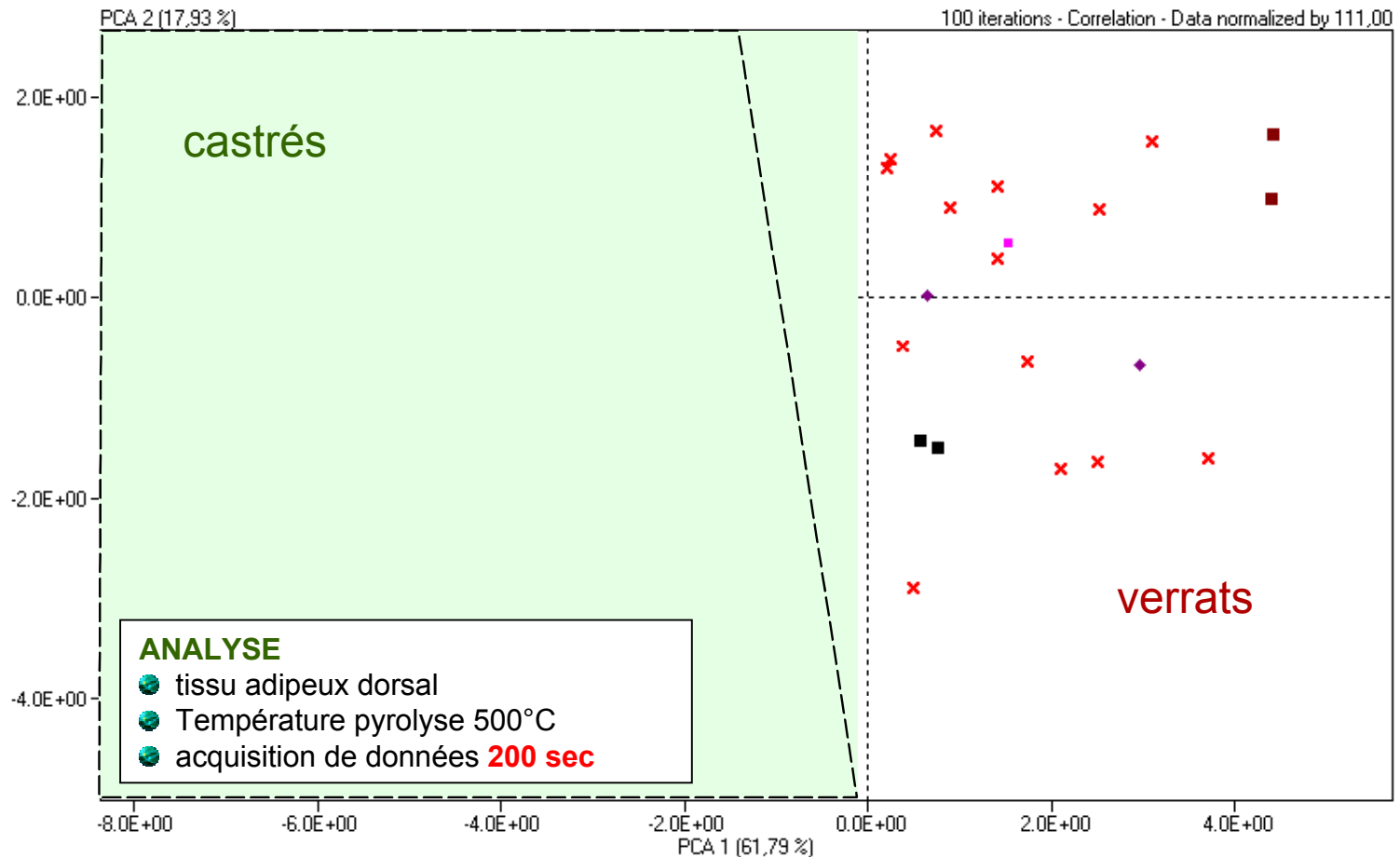
	Carcasses avec odeur	Référence
Androsténone	24 %	Hansen-Moller (1994)
Scatol	58 % 50 %	Hansen-Moller (1994) Riux Solé (2001)
Androst. + scatol	66%	Hansen-Moller (1994) Riux Solé (2001)

Boar carcasses classifications, SPME

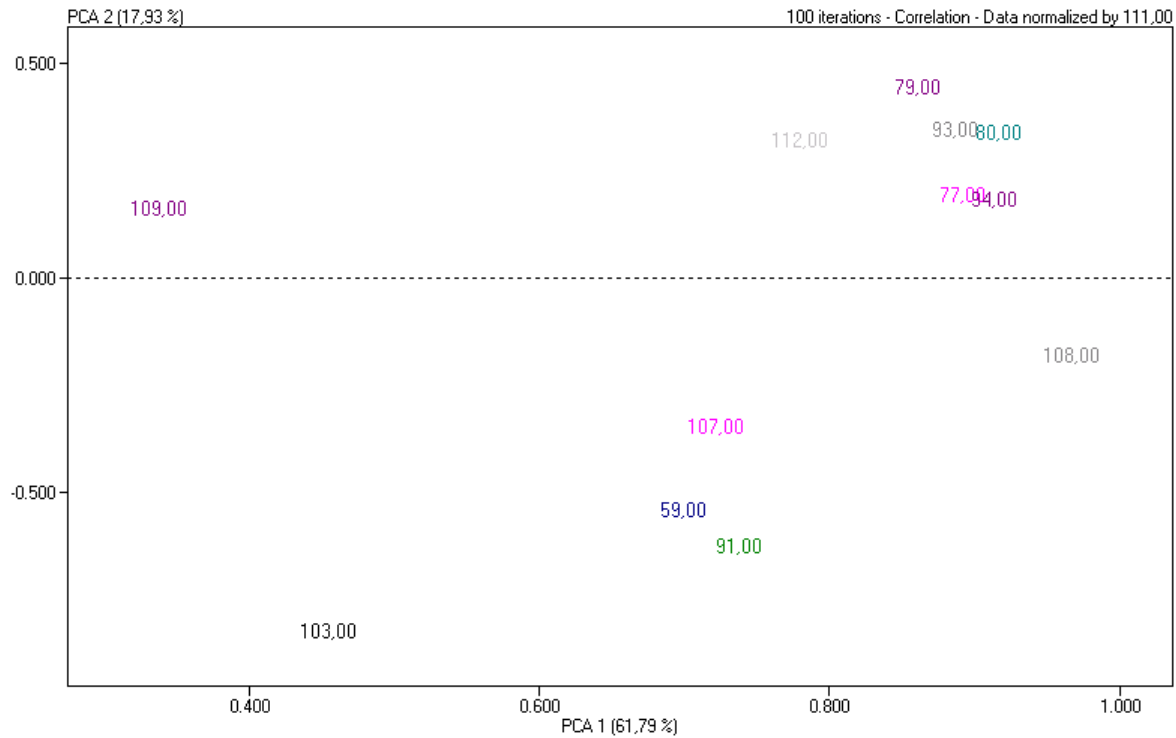


Boar carcasses classifications, Pyrolysis

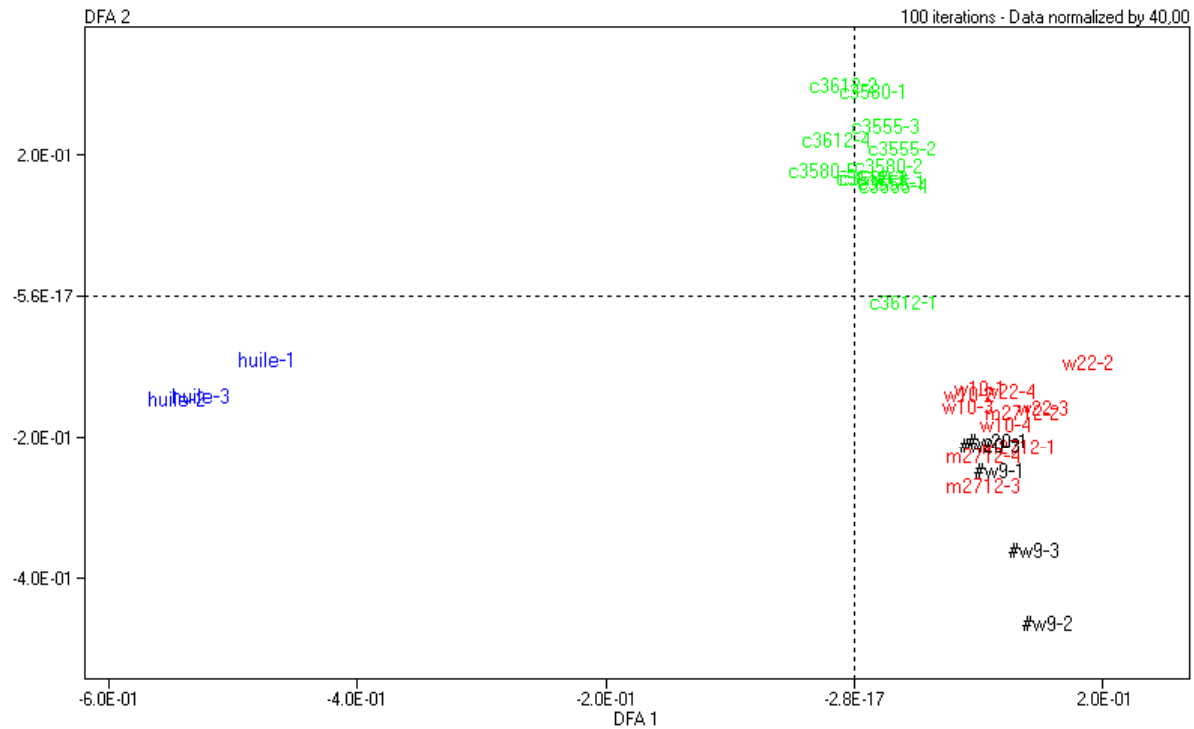
100% classification correcte de castrés et verrats



Pyrolysis



Pyrolysis



Pyrolysis

