Edited by Maria Guðjónsdóttir, Peter Belton and Graham Webb

Magnetic Resonance in Food Science

Challenges in a Changing World

RSC Publishing

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RSC Publishing

The proceedings of the 9th International Conference on the Applications of Magnetic Resonance in Food Science: Challenges in a Changing World held in Reykjavik, Iceland on 15-17 September 2008.

Special Publication No. 319

ISBN: 978-0-85404-117-6

A catalogue record for this book is available from the British Library

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Published by The Royal Society of Chemistry,
Thomas Graham House, Science Park, Milton Road,
Cambridge CB4 0WF, UK

Registered Charity Number 207890

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Preface

This volume of Magnetic Resonance in Food Science is the result of the very interesting 9th International Conference on the Applications of Magnetic Resonance in Food Science, which was held in the Nordic House in Reykjavik, Iceland on September 15th–17th 2008. The conference had 80 participants from 20 countries from all over the world, coming from countries as far as Brazil, Japan and South Africa. This wide origin of the participants led to a great variety in the published material at the conference. The conference included 33 oral contributions, of which 29 are presented in these proceedings, as well as 33 poster presentations. The conference was divided into four sessions: New techniques; Food systems and processing; ESR and other techniques; and Fish and Meat.

As the chairman of this conference I must declare my sincere thanks to my co-editors, Peter Belton and Graham Webb, for giving me the chance of taking part in the organization of this event. The work has been a pleasure from start to finish and the value of getting in contact with some of the most prestigious scientists within the applications of Magnetic Resonance in Food Science is of endless value for a new scientist in the field as myself. I also hope that the conference will lead to increased cooperation between the participants and other readers of these proceedings in various research projects to come.

This volume of Magnetic Resonance in Food Science is dedicated to my new born son. May he do well in his future challenges in a changing world.

María Guðjónsdóttir

Reykjavík, Iceland

Contents

New Techniques

High resolution NMR analysis of complex mixtures 3
Adrian J. Charlton

The quantitative impact of water suppression on NMR spectra for compositional analysis of alginates 12
T. Salomonsen, H.M. Jensen, F.H. Larsen and S.B. Engelsen

NMR-based metabonomics approaches for the assessment of the metabolic impact of dietary polyphenols on humans 20
John van Duynhoven, Ewoud van Velzen, Gabriele Gross, Ferdi van Dorsten, Doris Jacobs, Max Bingham, Richard Draijer, Theo Mulder, Thea Koning, Elaine Vaughan, Tom van der Wiele, Johan Westerhuis and Age Smilde

^{1}H HR MAS NMR: profiling metabolites in single cereal kernels (of wheat and barley) 29
N. Viereck, H. Winning, H.F. Seefeldt and S.B. Engelsen

Microstructure investigation of concentrated dairy gels by real-time NMR diffusion experiments 37
F. Mariette and S. Le Feunteun

Developments in time domain and single sided NMR 46
G. Guthausen and A. Kamlowski

Investigation of sodium ions in cheeses by ^{23}NaNMR spectroscopy 57
M. Gobet, L. Foucat and C. Moreau

Applications of field cycling relaxometry to food characterization 65
S. Baroni, S. Bubici, G. Ferrante and S. Aime

A low resolution ^{1}H NMR study to investigate the protective mechanism of sorbitol during vacuum drying of a probiotic micro-organism 73
P. Foerst and U. Kulozik

A low-field-NMR capillary rheometer 81
Dirk Mertens, Edme H. Hardy, Bernhard Hochstein and Gisela Guthausen

Development of a rheo-NMR system to study the crystallisation of bulk lipids under shear flow 89
Gianfranco Mazzanti and Elizabeth M. Mudge

NMR-based Multi Parametric Quality Control of Fruit Juices 97
E. Humpfer, H. Schaefer, B. Schuetz, M. Moertter, M. Spraul and P. Rinke

Spatial mapping of solid and liquid lipid in chocolate 105
A.G. Marangoni, B. MacMillan, S. Marty and B.J. Balcom

Food Systems and Processing

Effect of soy addition on microwavable parbaked frozen doughs 115
L. Serventi, J. Sachleben and Y. Vodovotz

Identification and quantification of phosphorus in cheeses – methodological investigations by solid-state ^{31}P NMR spectroscopy 126
C. Rondeau-Mouro, M. Gobet, B. Mietton, S. Buchin and C. Moreau

Using MRI to study tomato fruit 136
Maja Musse, Stéphane Quellec, Marie-Françoise Devaux, Mireille Cambert, Marc Lahaye and François Mariette

SNIF-NMR and chemometric methods applied to ^{1}H NMR in the study of brazilian brandy authenticity 143
Elisangela Fabiana Boffo, Márcia Miguel Castro Ferreira, Antonio Gilberto Ferreira

Identification and quantification of major triacylglycerols in selected South African vegetable oils by ^{13}C NMR spectroscopy 151
L. Retief, J.M. McKenzie and K.R. Koch

Pomodoro di pachino: an authentication study using ^{1}H-NMR and chemometrics – protecting its P.G.I. European certification 158
F. Savorani, F. Capozzi, S.B. Engelsen, M.T. Dell'Abate and P. Sequi

1D and 2D ^{1}H-NMR analysis of taste compounds extracted from raw or fried *Allium Cepa l.* Tissues. Methodological questions. 167
A. Tardieu, W. de Man and H. This

Analysis of butter and margarine by high-resolution ^{1}H NMR 177
Jan Schripsema

Spin-lattice relaxation time measurements as a probe for triacylglycerol polymorphism and crystal size 185
M. Adam-Berret, A. Riaublanc, C. Rondeau-Mouro and F. Mariette

ESR and Other Techniques

ESR for food irradiation detection 195
Eric Marchioni

Applications of CW-EPR in food quality control and R&D 205
Andreas Kamlowski, David Barr and Hideyuki Hara

Application of electron spin resonance to study food anitoxidative and prooxidative activities 213
J.J. Yin and P.P. Fu

Water/biopolymer interactions: comparison of NMR with other techniques 222
A. Almutawah, S. A. Barker and P. S. Belton

Fish and Meat

Low field NMR study on wild and farmed atlantic cod (*Gadus Morhua*) 231
M. Guðjónsdóttir, V.N. Gunnlaugsson, G.A. Finnbogadóttir, K. Sveinsdóttir, H. Magnússon and S. Arason

A look at NMR relaxometry applications in meat science – recent advances in coupling NMR relaxometry with spectroscopic, thermodynamic, microscopic and sensory measurements 241
H.C. Bertram, R.L. Meyer and H.J. Andersen

Sodium MRI as a tool for optimization of salting processes 251
Emil Veliyulin, Ida G. Aursand, Ulf Erikson and Bruce J. Balcom

Subject Index 257