

1 Hamburg University of Applied Sciences, Faculty Life Sciences, Ulmenliet 20, 21033 Hamburg  
 2 Euofins Analytik GmbH, Neuländer Kamp 1, 21079 Hamburg  
 3 University of Hamburg, Hamburg School of Food Science, Grindelallee 117, 21416 Hamburg  
 4 Max Rubner-Institut, Federal Research Institute of Nutrition and Food, Department of Safety and Quality of Milk and Fish Products, Hermann-Weigmann-Strasse 1, 24103 Kiel, \*Jan.Fritsche@mri.bund.de

# Determination of fish oil quality by <sup>1</sup>H NMR spectroscopy and multivariate statistics

## 1 Aim

Fish oil dietary supplements are extremely prone to oxidation because of their high contents of n-3 fatty acids. Common measures of fat quality are peroxide value (PV), anisidine value (AnV), and acid value (AV). However, the analysis of these parameters by traditional wet chemistry methods is time-consuming, work- and solvent-intensive and requires high amounts of sample. Therefore, in this study, <sup>1</sup>H NMR spectra and multivariate statistics (PLS regression and artificial neural networks (ANN)) were used to model PV, AnV, AV as well as the content of total n-3 fatty acids, docosahexaenoic acid (DHA) and eicosapentaenoic acid (EPA), the two main n-3 fatty acids in fish oil.

## 2 Materials and Methods

### Materials

84 fish oils of different fish species, refined and unrefined, some of which were stored under various conditions (varying light and temperature exposure) in order to increase the range of calibration

### Methods

#### Analysis of PV, AnV and AV by wet chemistry

- PV according to Wheeler (DGF C-VI 6a – part 1 (05)) with visual endpoint determination
- AnV according to DGF C-VI 6e (12)
- AV according to DIN EN ISO 660 with visual endpoint determination

#### Determination of fatty acid profile by GC-FID

- chromatographic analysis according to DGF C-VI 10a (00) after alkaline transesterification (DGF C-VI 11d(98))

#### <sup>1</sup>H NMR spectroscopy

140 ± 1 mg oil were dissolved in 700 µL chloroform-d<sub>1</sub> (0.03 % TMS) and analyzed by <sup>1</sup>H NMR spectroscopy (Bruker Avance III-HD 400 MHz) in two 1D experiments:

- spectral width 8223.7 Hz, relaxation delay 4 s, no. of scans 16, acquisition time 3.9846 s, pulse width 90°, pulse sequence zg, temperature 300 K
- suppression of lipid signals and <sup>13</sup>C decoupling: spectral width 8223.7 Hz, relaxation delay 4 s, no. of scans 32, acquisition time 1.9923 s, pulse width 90°, pulse sequence noesygpgp1d.comp2, temperature 300 K

The spectra were baseline-corrected and binned (interval width 0.002 ppm) in MestReNova, version 10.0. The regions containing the chloroform and the TMS signal were cut out of all spectra. Additionally, in case of the spectra of the second NMR experiment, the regions of signal suppression (0.84–2.90 ppm, 5.22–5.50 ppm) as well as the region containing hydroperoxide signals (8.20–8.60 ppm) were removed.

#### Statistical analysis

The spectra were further processed by mean centering and logarithmization in MATLAB, version 9.0. Variable selection and dimensionality reduction was also performed in MATLAB and comprised Monte Carlo-Uninformative Variable Elimination<sup>b</sup> (MC-UVE), Successive Projections Algorithm<sup>c</sup> (SPA) and PLS regression. The reduced data was used as input for artificial neural networks in MemBrain, version 06.01.02.00.

<sup>a</sup> German Society for Fat Science

<sup>b</sup> Li, H.D., Xu, Q.S., Liang, Y.Z. 2014. PeerJ PrePrints 2:e190v1, source codes available at www.libpls.net

<sup>c</sup> Araújo, M.C.U., Saldanha, T.C.B., Galvão, R.K.H., Yoneyama, T., Chame, H.C., Visani, V. 2001. Chemometrics and Intelligent Laboratory Systems. 57: 65–73.

## 3 Model characteristics

Table 1: Summary of performance characteristics for ANN and PLS regression models

	n (total)	range	ANN			PLS <sup>a</sup>		
			calibration RMSEC	validation <sup>d</sup> RMSEP	Q <sup>2</sup>	calibration RMSEC	validation <sup>d</sup> RMSEP	Q <sup>2</sup>
PV [meq/kg]	242	0.00-35.5	0.17	0.28	0.9985	0.0004	1.39	0.9611
AnV	239	0.00-113.1	0.72	0.74	0.9985	0.74	3.26	0.9712
AV [mg NaOH/g]	225	0.04-15.5	0.16	0.17	0.9962	0.12	0.92	0.8913
DHA [g/100g]	125	2.0-24.6	0.33	0.33	0.9853	0.03	1.06	0.8439
EPA [g/100g]	125	1.6-28.9	0.17	0.42	0.9955	0.63	1.65	0.9282
n-3 FA [g/100g]	125	10.5-57.2	0.20	0.27	0.9974	1.72	2.36	0.8044

<sup>d</sup> external validation with 15 % of samples  
<sup>e</sup> based on the region -1.0-10.5 ppm

Q<sup>2</sup>: Predictive coefficient of determination RMSEC: Root Mean Square Error of Calibration  
 RMSEP: Root Mean Square Error of Prediction

## 4 Goodness of prediction

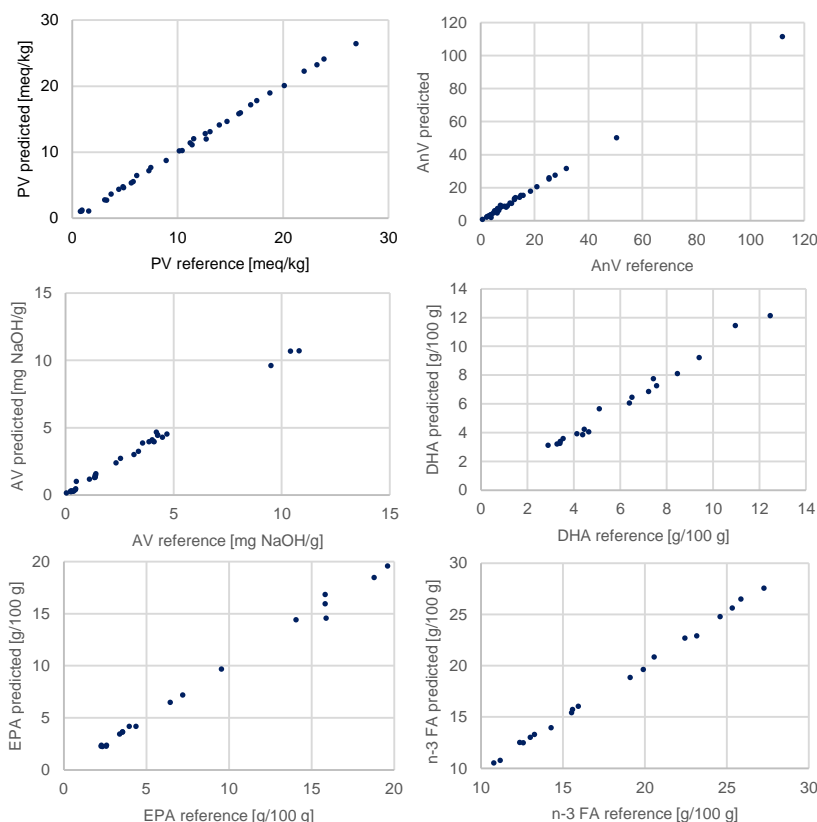


Fig. 1: Results of external validation for ANN models

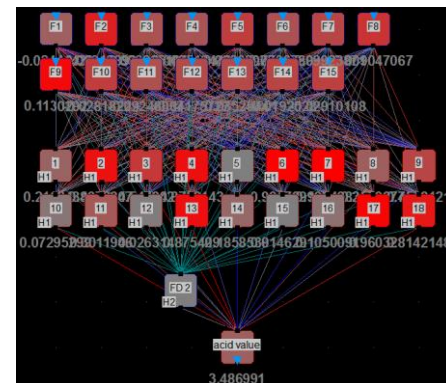


Fig. 2: Network architecture for AV ANN model

## 5 Conclusion

Important quality parameters of fish oil have been successfully modeled by ANN based on <sup>1</sup>H NMR spectra. The performance of the developed algorithms is superior to that of PLS regression models. However, PLS regression is useful as a preprocessing tool for ANN in reducing the dimensionality of the data. To the best of our knowledge, this is the first time that ANN are used in combination with NMR spectroscopy to predict the quality parameters analyzed in this study. Consequently, <sup>1</sup>H NMR spectroscopy in combination with multivariate statistics (ANN) can be considered a valuable tool for the quality assessment of fish oils.

### Acknowledgement

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