

Assessing the feasibility of direct injection for pesticide residue analysis in grape juice by liquid chromatography/triple quadrupole mass spectrometry

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Abstract. In Brazil, the regulation of pesticide residues is guided by the National Health Surveillance Agency (ANVISA) and the Ministry of Agriculture and Livestock (MAPA), emphasizing the importance of monitoring pesticide levels in agricultural products to protect consumer health. High pesticide residue concentrations can compromise the organoleptic qualities and overall quality of the grape juice, in addition to being harmful to the consumer's health, making residue analysis crucial. Traditional methods for pesticide analysis in grape juice and wine, like Solid Phase Extraction (SPE) and Dispersive Solid-phase Extraction (dSPE), are time-consuming and costly. An alternative approach, the Dilute-and-Shoot (DnS) technique, has been explored using Liquid Chromatography-Mass Spectrometry (LC-MS), but its robustness and reliability have not been thoroughly assessed. In this study, 71 pesticides were analyzed in grape juice using Liquid Chromatography-Triple Quadrupole Mass Spectrometry (LC/MS-MS) with a direct injection method, including 450 injections over 9 days. The results showed that direct injection with only a 50% dilution and filtration was effective, with stable peak intensities up to 350 injections, indicating the feasibility of this method without complex sample preparation. The study suggests that simple procedures can improve injection throughput, although factors like pre-column saturation and column wear need further investigation for optimization.

1. Introduction

As highlighted by the FAO-OIV FOCUS (2016) [1], recent years have seen a significant rise in interest surrounding both fermented and non-fermented grape-based products. Grapes stand out among fruits for the considerable attention they have received in health-related scientific research. Grape juice, a grape by-product, is an intricate matrix primarily composed of water and a variety of metabolites, including sugars, organic acids, minerals, as well as phenolic and aromatic compounds [2]. It has been widely consumed across the globe for its distinct flavor and nutritional benefits [3], covering a wide range of consumers. The increase in the production, marketing and consumption of grape juices has been constant in recent years [4].

Pesticides are commonly used in agriculture due to their positive impact on crop yield [5]. Long-term exposure to

these chemicals through consumption can lead to significant health risks. The established maximum residue limits (MRLs) are normally low concentrations. As a result, accurate and effective sample preparation methods are essential for detecting these trace pesticide levels in agricultural products [5].

High-performance liquid chromatography coupled with mass spectrometry (LC/MS-MS) is widely recognized as an effective tool for analyzing complex food matrices. Recent studies show that the multiple reaction monitoring (MRM) mode is particularly effective due to its high selectivity and sensitivity in detecting pesticide residues in food, especially in fruits and juices, as well as in the precise quantification of target compounds in complex food matrices [6].

Recent updates in sample preparation have been substantial. As a crucial first step in the analytical process,

it must be executed with precision, involving sometimes a detailed series of stages. Therefore, it represents a potential source of errors and ultimately determines whether the outcome of the analysis will be successful or fail. In this sense, direct filtration and injection without additional purification have proven to be effective, reducing the total analysis time [7].

This work highlights the importance of using modern analytical technologies and simplified approaches to ensure high-quality products that are safe for human consumption, in alignment with the principles of green chemistry. Therefore, the main objective was to explore the possibility to perform direct injection of grape juice, with only a previous dilution of 50% and filtration, for the analysis of pesticides residues.

2. Material and Methods

A commercial red grape juice was used for the tests. The sample was diluted twice with ultrapure water, it was spiked with 1 mg. L⁻¹ of the mix of pesticides, transferred to a 2 ml with screw vial from Agilent Technologies, vortexed for 1 minute and, finally, filtered with PVDF membrane before the analysis. The compounds were determined according to Valentin et al. 2020 [8], Zou et al. 2020 [10] and Mastovska et al. 2017 [11]. The injection was performed using liquid injection configuration by LC/MS-MS (6470B Agilent Technologies). The equipment was configured with autosampler inlet and triple quadrupole MS 6470B with AJS (Agilent Technologies Jetstream) ESI (Electrospray ionization) source in MRM (Multiple Reaction Monitoring) mode. The flow was 0.4 mL/min and the injection volume 3 µL. The Figure 1 lists the instrument parameters used during the study.

For this methodology, 71 compounds were selected and can be found in Figure 2. Analytical standards for the compounds mix were purchased from CPA Chem, being all of them Certified Reference Material (ISO 9001, ISO 17025 and ISO 17034, traceable to NIST). The solvents Acetonitrile (ACN), Formic acid (CH₂O₂) and Ammonium Formate (NH₄HCO₂) were purchased from Merck.

| Source parameters | | | | |
|------------------------|-----------|---|-----------|---------|
| Parameter | Value (+) | Value (-) | | |
| Gas Temp (°C) | 250 | 250 | | |
| Gas Flow (l/min) | 7 | 7 | | |
| Nebulizer (psi) | 40 | 40 | | |
| SheathGasHeater | 325 | 325 | | |
| SheathGasFlow | 11 | 11 | | |
| Capillary (V) | 3500 | 3500 | | |
| VCharging | 0 | 1500 | | |
| Binary pump parameters | | | | |
| Channel | Solvent 1 | Name 1 | Solvent 2 | Percent |
| A | H2O | 0.1%ac form+10mM formiato amonio | ACN | 95.0 % |
| B | ACN | 95:5 ACN/H2O+0.1%ac form+10mM formiato amonio | H2O | 5.0 % |
| Time | A | B | | |
| 10.00 min | 5.0 % | 95.0 % | | |
| 12.00 min | 5.0 % | 95.0 % | | |
| 12.01 min | 95.0 % | 5.0 % | | |
| 15.00 min | 95.0 % | 5.0 % | | |

Figure 1. Instrument parameters used for the determination of 71 pesticides in grape juice by LC/MS-MS.

| Compound Name | Prec Ion | Prod Ion | Frag (V) | CE (V) | Ret Time (min) | Polarity |
|--------------------------|----------|----------|----------|--------|----------------|----------|
| Abamectin | 890.5 | 567.4 | 90 | 12 | 10.79 | Positive |
| Abamectin | 890.5 | 307.1 | 90 | 16 | 10.79 | Positive |
| Abamectin | 890.5 | 305.1 | 90 | 28 | 10.79 | Positive |
| Acetamiprid | 223.1 | 126 | 80 | 27 | 5.18 | Positive |
| Acetamiprid | 223.1 | 90 | 80 | 45 | 5.18 | Positive |
| Ametoctradin | 276.2 | 190.1 | 175 | 36 | 8.84 | Positive |
| Ametoctradin | 276.2 | 149.1 | 175 | 44 | 8.84 | Positive |
| Ametryn | 228.1 | 186.1 | 130 | 16 | 6.83 | Positive |
| Ametryn | 228.1 | 91.1 | 130 | 24 | 6.83 | Positive |
| Azoxystrobin | 404.1 | 372.1 | 110 | 8 | 8.03 | Positive |
| Azoxystrobin | 404.1 | 344.1 | 110 | 24 | 8.03 | Positive |
| Azoxystrobin | 404.1 | 329.1 | 110 | 32 | 8.03 | Positive |
| Benalaxyl | 326.2 | 294.1 | 90 | 4 | 8.83 | Positive |
| Benalaxyl | 326.2 | 208.1 | 90 | 21 | 8.83 | Positive |
| Benalaxyl | 326.2 | 148.1 | 90 | 27 | 8.83 | Positive |
| Benthiavdicarb-isopropyl | 382 | 180 | 140 | 20 | 7.64 | Positive |
| Benthiavdicarb-isopropyl | 382 | 116 | 140 | 20 | 7.64 | Positive |
| Benthiavdicarb-isopropyl | 382 | 72 | 140 | 20 | 7.64 | Positive |
| Benzyladenine | 226.11 | 91.2 | 140 | 20 | 5.06 | Positive |
| Benzyladenine | 226.11 | 65 | 140 | 40 | 5.06 | Positive |
| Bixafene | 414 | 394.1 | 140 | 16 | 8.62 | Positive |
| Bixafene | 414 | 265.9 | 140 | 28 | 8.62 | Positive |
| Boscalid (Nicobifen) | 343 | 307.1 | 145 | 16 | 8.08 | Positive |
| Boscalid (Nicobifen) | 343 | 272.1 | 145 | 32 | 8.08 | Positive |
| Boscalid (Nicobifen) | 343 | 271.2 | 145 | 32 | 8.08 | Positive |
| Carbosulfan | 381.2 | 160.2 | 105 | 12 | 11.69 | Positive |
| Carbosulfan | 381.2 | 118.1 | 105 | 36 | 11.69 | Positive |
| Carbosulfan | 381.2 | 76.1 | 105 | 36 | 11.69 | Positive |
| Chinomethionat | 235 | 207 | 105 | 12 | 9.07 | Positive |
| Chinomethionat | 235 | 207 | 104 | 15 | 9.07 | Positive |
| Chinomethionat | 235 | 163 | 105 | 28 | 9.07 | Positive |
| Chlorantraniliprole | 483.9 | 452.9 | 105 | 16 | 7.42 | Positive |
| Chlorantraniliprole | 483.9 | 285.9 | 105 | 8 | 7.42 | Positive |
| Chloridrate Formetanate | 222.1 | 165.1 | 120 | 12 | 1.66 | Positive |
| Chloridrate Formetanate | 222.1 | 46.2 | 120 | 28 | 1.66 | Positive |
| Clethodim | 360.1 | 268.1 | 100 | 8 | 9.77 | Positive |
| Clethodim | 360.1 | 164.1 | 100 | 16 | 9.77 | Positive |
| Clothianidin | 250.02 | 169 | 95 | 8 | 4.66 | Positive |
| Clothianidin | 250.02 | 131.9 | 95 | 8 | 4.66 | Positive |
| Cyantraniliprole | 484.2 | 453 | 140 | 26 | 5.97 | Positive |
| Cyantraniliprole | 484.2 | 286.1 | 140 | 19 | 5.97 | Positive |
| Cyantraniliprole | 475 | 443.9 | 140 | 16 | 5.97 | Negative |
| Cyantraniliprole | 475 | 285.9 | 140 | 14 | 5.97 | Negative |
| Cyazofamid | 325 | 261 | 90 | 4 | 8.83 | Positive |
| Cyazofamid | 325 | 108 | 90 | 8 | 8.83 | Positive |
| Cymoxanil (Curzate) | 199.1 | 128 | 50 | 4 | 5.27 | Positive |
| Cymoxanil (Curzate) | 199.1 | 110.9 | 50 | 12 | 5.27 | Positive |
| Cyproconazole | 292.1 | 125 | 100 | 32 | 7.7 | Positive |
| Cyproconazole | 292.1 | 70 | 100 | 16 | 7.7 | Positive |
| Cyprodinil | 226.1 | 91.1 | 140 | 36 | 8.26 | Positive |
| Cyprodinil | 226.1 | 76.9 | 140 | 50 | 8.26 | Positive |
| Deltamethrin | 523 | 506 | 100 | 8 | 6.7 | Positive |
| Deltamethrin | 523 | 281 | 100 | 12 | 6.7 | Positive |
| Difencconazole | 406.1 | 337 | 120 | 10 | 9.05 | Positive |
| Difencconazole | 406.1 | 251 | 120 | 20 | 9.05 | Positive |
| Dimethomorph(E) | 388.1 | 301.1 | 145 | 20 | 7.62 | Positive |
| Dimethomorph(E) | 388.1 | 165.1 | 145 | 32 | 7.62 | Positive |
| Dithianon | 296 | 264 | 50 | 20 | 8.29 | Negative |
| Dithianon | 296 | 238 | 50 | 20 | 8.29 | Negative |
| Dithianon | 296 | 164 | 50 | 20 | 8.29 | Negative |
| Diuron | 235 | 72 | 110 | 20 | 6.86 | Positive |
| Diuron | 233.03 | 72.1 | 110 | 20 | 6.86 | Positive |
| Emamectin Benzoate | 1008.57 | 158 | 150 | 40 | 9.98 | Positive |
| Emamectin Benzoate | 1008.57 | 126 | 150 | 40 | 9.98 | Positive |
| Emamectinbenzoate | 886.4 | 158.3 | 50 | 15 | 9.98 | Positive |
| Emamectinbenzoate | 886.4 | 82.7 | 50 | 27 | 9.98 | Positive |
| Ethofenprox | 394.24 | 359 | 100 | 5 | 11.52 | Positive |
| Ethofenprox | 394.24 | 177 | 100 | 5 | 11.52 | Positive |
| Etofenprox | 394.2 | 177.3 | 90 | 8 | 11.52 | Positive |
| Etofenprox | 394.2 | 107.1 | 90 | 40 | 11.52 | Positive |
| Etoazole | 360.2 | 141 | 120 | 26 | 10.47 | Positive |
| Etoazole | 360.2 | 113 | 120 | 58 | 10.47 | Positive |
| Famoxadon | 392.1 | 330.9 | 85 | 4 | 9.19 | Positive |
| Famoxadon | 392.1 | 238 | 85 | 12 | 9.19 | Positive |
| Fenamidone | 312 | 236.1 | 100 | 8 | 7.97 | Positive |
| Fenamidone | 312 | 92.2 | 100 | 28 | 7.97 | Positive |
| Fenamidone | 312 | 65.1 | 100 | 56 | 7.97 | Positive |
| Fenarimol | 331 | 268 | 130 | 20 | 7.99 | Positive |
| Fenarimol | 331 | 81 | 130 | 28 | 7.99 | Positive |
| Fenthion | 279 | 247.1 | 90 | 8 | 8.98 | Positive |
| Fenthion | 279 | 169.1 | 90 | 12 | 8.98 | Positive |
| Fludioxonil | 247 | 169 | 95 | 32 | 7.77 | Negative |
| Fludioxonil | 247 | 126 | 95 | 32 | 7.77 | Negative |
| Fluopicolid | 382.9 | 172.9 | 110 | 20 | 8.19 | Positive |
| Fluopicolid | 382.9 | 144.9 | 110 | 56 | 8.19 | Positive |
| Flupyradifurone | 289 | 127 | 140 | 24 | 5.47 | Positive |
| Flupyradifurone | 289 | 90 | 140 | 42 | 5.47 | Positive |
| Fluxapyroxad | 382.1 | 362.1 | 120 | 20 | 8.01 | Positive |
| Fluxapyroxad | 382.1 | 234.1 | 120 | 20 | 8.01 | Positive |
| Haloxifyp-R-methyl | 376.1 | 316 | 90 | 16 | 9.45 | Positive |
| Haloxifyp-R-methyl | 376.1 | 90.9 | 90 | 40 | 9.45 | Positive |
| Imibenconazole | 411 | 171 | 120 | 20 | 9.62 | Positive |
| Imibenconazole | 411 | 125.02 | 120 | 40 | 9.62 | Positive |
| Imidacloprid | 256 | 208.9 | 80 | 12 | 4.84 | Positive |
| Imidacloprid | 256 | 175 | 80 | 12 | 4.84 | Positive |
| Indaziflam | 302.3 | 158.1 | 103 | 13 | 7.66 | Positive |
| Indaziflam | 302.3 | 138 | 103 | 25 | 7.66 | Positive |
| Indoxacarb | 528.1 | 203 | 110 | 45 | 9.59 | Positive |
| Indoxacarb | 528.1 | 150 | 110 | 20 | 9.59 | Positive |
| Iprovalicarb | 321.2 | 202.9 | 80 | 0 | 7.87 | Positive |
| Iprovalicarb | 321.2 | 119 | 80 | 16 | 7.87 | Positive |
| Isofetamide | 360.2 | 210 | 50 | 20 | 8.75 | Positive |
| Isofetamide | 360.1 | 125 | 50 | 20 | 8.75 | Positive |
| Kresoxim methyl | 314.1 | 267 | 85 | 0 | 8.84 | Positive |
| Kresoxim methyl | 314.1 | 222.1 | 85 | 10 | 8.84 | Positive |
| Lufenuron | 509 | 325.5 | 138 | 18 | 9.96 | Negative |
| Lufenuron | 509 | 174.7 | 138 | 37 | 9.96 | Negative |
| Mandipropamid | 412.13 | 356.1 | 110 | 4 | 8.14 | Positive |
| Mandipropamid | 412.13 | 328.1 | 110 | 8 | 8.14 | Positive |
| Metaflumizone | 507.1 | 287.1 | 150 | 24 | 9.99 | Positive |
| Metaflumizone | 507.1 | 178 | 150 | 28 | 9.99 | Positive |
| Metaflumizone | 507.1 | 116 | 150 | 48 | 9.99 | Positive |
| Metalaxyl-M | 280.2 | 220 | 90 | 12 | 6.89 | Positive |
| Metalaxyl-M | 280.2 | 160.2 | 90 | 24 | 6.89 | Positive |
| Metconazole | 320.1 | 125 | 130 | 48 | 8.47 | Positive |
| Metconazole | 320.1 | 70.1 | 130 | 24 | 8.47 | Positive |
| Mifentrifoconazole | 400 | 70 | 50 | 20 | 8.44 | Positive |
| Mifentrifoconazole | 398 | 70 | 50 | 20 | 8.44 | Positive |
| Myclobutanil | 289.1 | 125.1 | 110 | 32 | 7.96 | Positive |
| Myclobutanil | 289.1 | 70.1 | 110 | 16 | 7.96 | Positive |
| Oryzalin | 347.1 | 288 | 120 | 20 | 8.45 | Positive |
| Oryzalin | 347.1 | 198 | 120 | 35 | 8.45 | Positive |
| Oxatiapipoline | 540 | 500 | 50 | 23 | 8.51 | Positive |
| Oxatiapipoline | 540 | 167 | 50 | 30 | 8.51 | Positive |
| Prohexadione | 211 | 167 | 70 | 20 | 5.15 | Negative |
| Prohexadione | 211 | 123 | 70 | 14 | 5.15 | Negative |
| Propargite | 368.1 | 231.2 | 80 | 0 | 10.57 | Positive |
| Propargite | 368.1 | 175.2 | 80 | 8 | 10.57 | Positive |
| Pydiflumetofen | 426 | 194 | 120 | 20 | 9.34 | Positive |
| Pydiflumetofen | 426 | 170.9 | 120 | 50 | 9.34 | Positive |
| Pyraclostrobin | 388.11 | 193.8 | 95 | 8 | 9.23 | Positive |
| Pyraclostrobin | 388.11 | 163.1 | 95 | 20 | 9.23 | Positive |
| Pyrazophos | 374.1 | 222.1 | 115 | 16 | 9.12 | Positive |
| Pyrazophos | 374.1 | 194.1 | 115 | 32 | 9.12 | Positive |
| Pyridaben | 365.1 | 309.1 | 80 | 4 | 10.94 | Positive |
| Pyridaben | 365.1 | 147.2 | 80 | 20 | 10.94 | Positive |
| Pyrimethanil | 200.1 | 106.9 | 120 | 20 | 7.14 | Positive |
| Pyrimethanil | 200.1 | 82 | 120 | 25 | 7.14 | Positive |
| Pyriproxyfen | 322.2 | 185 | 110 | 20 | 10.09 | Positive |
| Pyriproxyfen | 322.2 | 96 | 110 | 12 | 10.09 | Positive |
| Quinomethionate | 235 | 207 | 104 | 15 | 9.07 | Positive |

Figure 2. Pesticides analyzed in this study, with their precursor ion, product ion, fragmentation, collision energy, retention time and polarity.

3. Results and Discussion

This study evaluated the use of liquid chromatography coupled with tandem mass spectrometry (LC/MS-MS) with direct injection of red grape juice without sample preparation.

For this evaluation, batches of 50 samples were injected, and the only procedure performed was cleaning the accumulated dirt from the ESI ion source. Other procedures normally evaluated in an analytical routine, such as column exchange, pre-column, sampler valve rotor, nebulizer needle, HPLC tubing, or filters, etc., were not performed since the goal was to assess the robustness of the method.

The literature shows that most studies use LC-MS/MS to determine compounds in wines or grape derivatives with

sample preparation through solid-phase extraction, solid-phase microextraction, liquid-liquid partition or dispersive solid-phase extraction (QuEChERS) [9,11,12]. Being the QuEChERS (Quick Easy Cheap Effective Rugged and Safe) the most popular sample preparation methods [13]. The technique uses liquid-liquid partitioning with acetonitrile, followed by purification of the extract through dispersive solid-phase extraction (d-SPE). Initially developed for analyzing pesticide residues in high-moisture fruits and vegetables, the QuEChERS method has recently gained widespread use for detecting a broad range of analytes in a diverse array of sample types [13].

In this sense, for the determination of pesticide residues in musts and wines, the OIV recommends sample preparation using the method OIV-MA-AS323-08 [14]. This method defines the steps involved in extraction using the QuEChERS method and the analysis of the obtained extracts by GC/MS and/or LC/MS-MS.

However, several studies use direct injection of wines in LC-MS or the dilution and shoot option [15, 16, 17, 18, 19, 20], but none of these studies observe a thorough evaluation of the method's robustness using this type of technique. LC-MS with direct injection often proves to be efficient in a short time frame since the presence of contaminants or compounds that are not of interest but are in the matrix causes an effect known as ion suppression [20]. The ion suppression effect causes the equipment to lose sensitivity considerably in a short period, necessitating the cleaning or replacement of components such as nebulizers, capillaries, optical parts, or even the first quadrupole. For the use of direct injection methodology, it is crucial to assess the effects that the matrix will have on the equipment in order to evaluate the feasibility of using this technique.

For this evaluation, it is essential to use the more complex matrix for the study, making as many injections as possible before the equipment loses signal partially or completely. The option to maintain ESI source cleaning was made because it is a routine procedure recommended by manufacturers, also necessary for sample preparation injections with the techniques mentioned. For other consumable items or procedures considered non-routine, it was decided to keep them as is until partial or complete signal loss occurred. It is important to remember that regardless of whether or not sample preparation is used, some HPLC and MS components must be checked or replaced after each batch of samples analyzed.

Some examples of components that must be observed or replaced are pre-columns and analytical columns due to the accumulation of dirt and consequently the loss of efficiency in the separation of compounds. The sampler valve rotor, for instance, has a maximum number of rotations, and this must be considered regardless of the type of extract. The injector needle seat is another item that must be replaced after a specific number of injections, along with the injection needle. For the MS, the nebulizer must be cleaned weekly in an ultrasonic bath with a solvent compatible with the type of extract being analyzed, and the capillary and optical parts, including the octapole and lenses, follow the same principle.

After the application and evaluation of the methodology, batch determinations were carried out. Fifty injections were made in each of the batches. After each batch, the source was opened, photographed, and cleaned, and then the next batch was processed. All results were evaluated using the MassHunter Qualitative software, which uses the Find by MRM algorithm.

With these results, after the application of Find by MRM, the repeatability of the compounds was assessed by checking performance after this number of injections. Once it was confirmed that the results were within the expected range (up to 5% response variation), the second batch was processed, and so on until the ninth batch. The variation was assessed by plotting the chromatograms across the batches (Figure 1). As a result, it was possible to perform 450 injections with only routine cleaning of the ion source, without changing any consumables or cleaning/performing procedures on other parts of the equipment. After 350 analyses, a small loss of intensity was observed in the peaks, therefore, a maximum of 350 injections were estimated with the cleaning procedure adopted in this study.

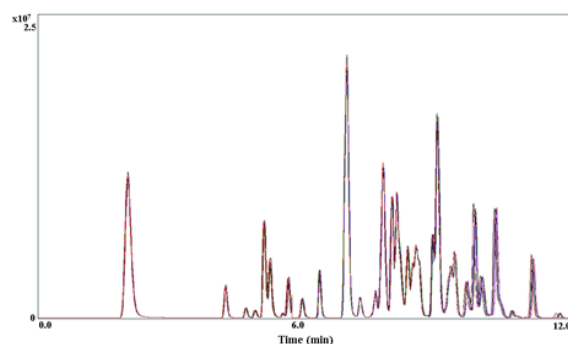


Figure 3. Overlay of chromatograms from nine batches of 50 grape juice samples each.

To obtain an accurate count of the number of samples that can be analyzed using this technique, it is necessary to evaluate the maximum number of injections that the column, pre-column, needle seat, valve rotor, and nebulizer needle can withstand before determining the exact number the MS can perform.

Although robustness information for other items was unavailable, it was determined that the system is robust even with a simple intervention on the ion source. With this information, we could then compare the real gain in terms of time and cost between sample preparation with the most commonly used techniques and the dilute-and-shoot technique.

4. Conclusion

The study shows that using direct injection with minimal sample preparation (just 50% dilution and filtration) is an effective and efficient method for detecting pesticides in grape juice, allowing up to 350 consistent injections. While further research is needed to refine certain variables, the approach marks a significant step forward in analytical methods for beverage safety, particularly in the wine industry.

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