



# To target or not to target?

## Definitions and nomenclature for targeted versus non-targeted analytical food authentication



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Danish Veterinary and Food Administration

# Curriculum Vitae

## Employment

- Danish Veterinary and Food Administration (2002-)
- European Commission, JRC (2016-2018)



## Education

- MSc in Biochemistry (2002)
- PhD in meat and dairy authentication (2009)



## Analytical expertise

- Chromatography
- Spectroscopy
- Enzymatic and immuno assays
- DNA based techniques

# Analytical toolbox for food authentication

Polymerase  
chain  
reaction

Microscopy

Sensory

DNA  
sequencing

Spectrometry

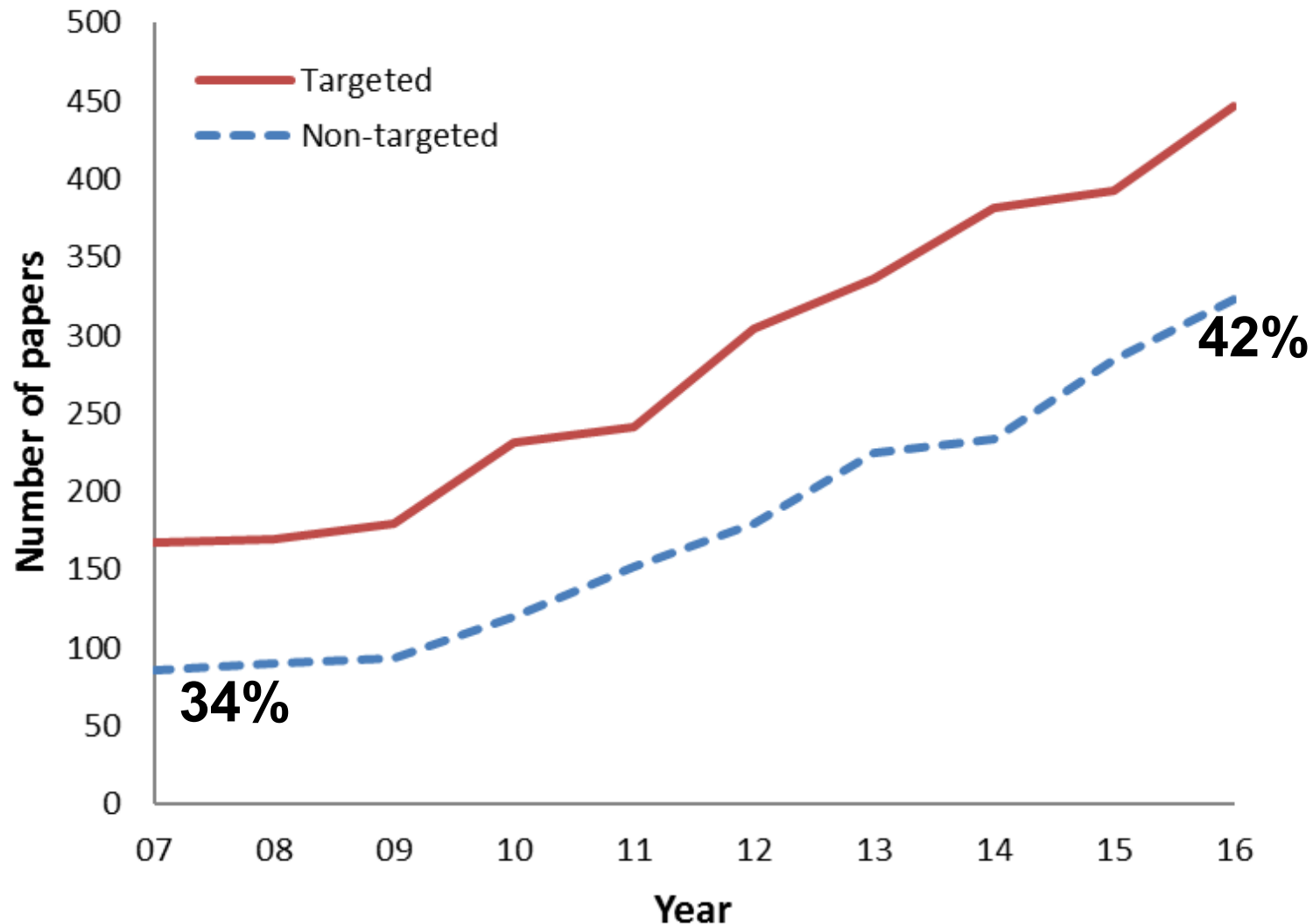
Enzymatic  
assays

Chromatography

Spectroscopy



# Analytical food authentication studies



Ballin & Laursen. *Trends in Food Science and Technology*. 2019; 86, 537 – 543.



# Different terminologies



## Food Chemistry

Volume 270, 1 January 2019, Pages 403-414

Combined targeted and untargeted profiling of volatile aroma compounds with comprehensive two-dimensional gas chromatography for differentiation of virgin olive oils according to variety and geographical origin

Igor Lukić <sup>a, b</sup>, Silvia Carlin <sup>c, d</sup>, Ivana Horvat <sup>a</sup>, Urska Vrhovsek <sup>c</sup>



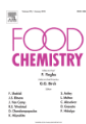
## Analytica Chimica Acta

Volume 885, 23 July 2015, Pages 17-32

Review

Review of validation and reporting of non-targeted fingerprinting approaches for food authentication

Janet Riedl, Susanne Esslinger, Carsten Fauhl-Hassek



## Food Chemistry

Volume 271, 15 January 2019, Pages 410-418



Untargeted DNA-based methods for the authentication of wheat species and related cereals in food products

Silvia Silletti <sup>1</sup>, Laura Morello <sup>1</sup>, Floriana Gavazzi, Silvia Gianì, Luca Braglia, Diego Breviario

Show more

<https://doi.org/10.1016/j.foodchem.2018.07.178>

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## Highlights

- A DNA profiling method, TBP, is applied to cereal-based food authenticity testing.



## Science of The Total Environment

Volume 537, 15 December 2015, Pages 447-452



Short Communication

Geogenic lead isotope signatures from meat products in Great Britain: Potential for use in food authentication and supply chain traceability

Jane A. Evans <sup>a</sup>, Vanessa Pashley <sup>a</sup>, Gemma J. Richards <sup>b</sup>, Nicola Brereton <sup>c</sup>, Toby G. Knowles <sup>b</sup>



# Lack of definitions and nomenclature

Single target

Signature

Primary marker

Dual targets

Profiling

Secondary marker

Analytical marker

Authentication marker

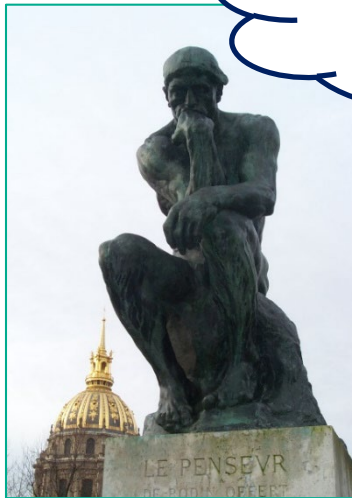
Semi-targeted

Non-targeted

Un-targeted

Targeted

Harmonization  
is needed



**Le Penseur**

Auguste Rodin (1840-1917)

Fingerprinting

Indirect  
authentication

Direct  
authentication

# Recent publication

Trends in Food Science & Technology 86 (2019) 537–543



Contents lists available at ScienceDirect

## Trends in Food Science & Technology

journal homepage: [www.elsevier.com/locate/tifs](http://www.elsevier.com/locate/tifs)



### Commentary

## To target or not to target? Definitions and nomenclature for targeted versus non-targeted analytical food authentication



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<sup>b</sup> University of Copenhagen, Faculty of Science, Department of Plant and Environmental Sciences, Plant and Soil Science Section & Copenhagen Plant Science Centre, Thorvaldsensvej 40, 1871, Frederiksberg C, Copenhagen, Denmark

### ARTICLE INFO

#### Keywords:

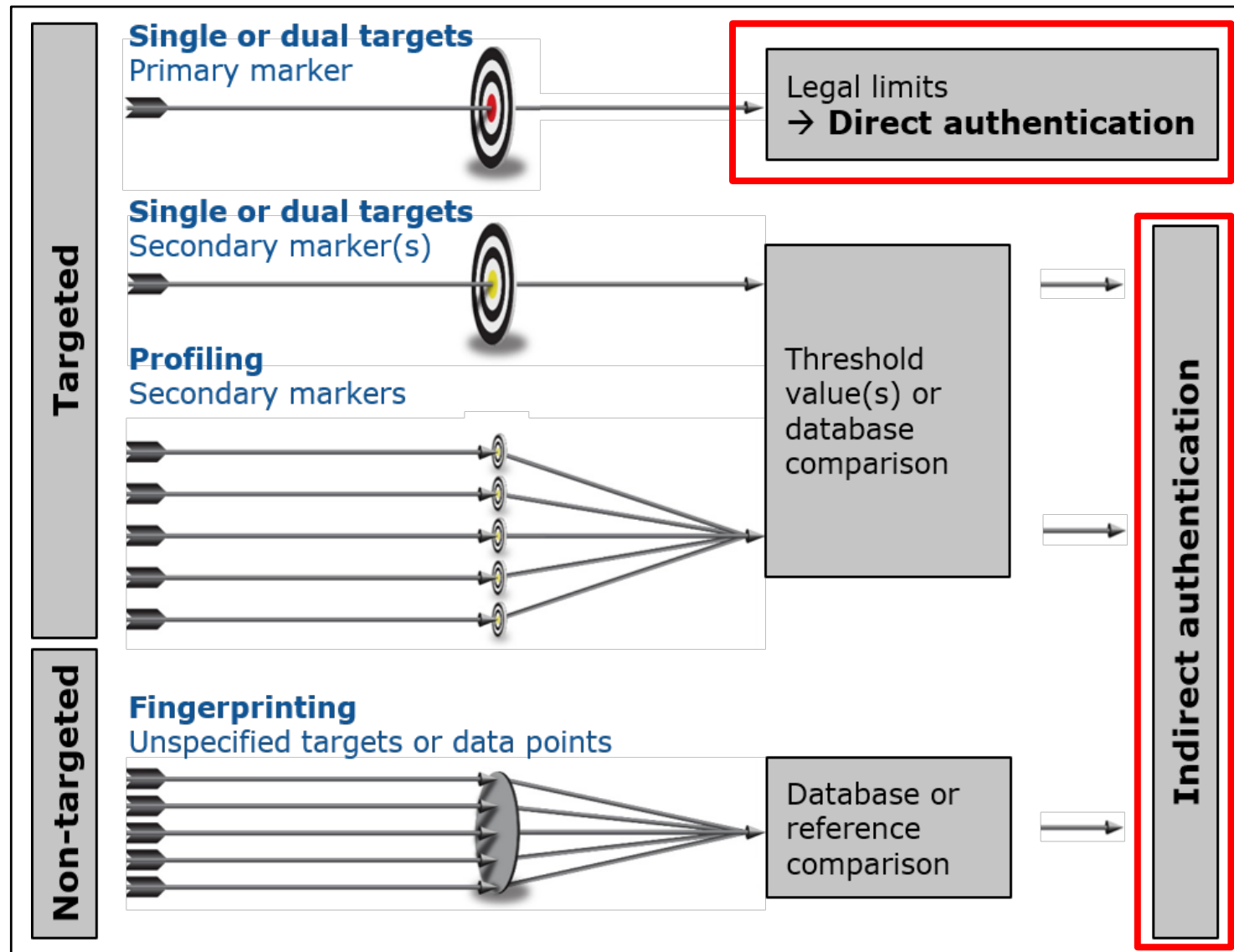
Analytical chemistry  
DNA  
Food authentication  
Food fraud  
Non-targeted  
Targeted

### ABSTRACT

The use of non-targeted analytical methods in food authentication has rapidly increased during the past decade. Non-targeted analyses are now used for a plethora of different food commodities but also across several scientific disciplines. This has brought together a mixture of analytical traditions and terminologies. Consequently, the scientific literature on food authentication often includes different approaches and inconsistently used definitions and nomenclature for both targeted and non-targeted analysis. This commentary paper aims to propose definitions and nomenclature for targeted and non-targeted analytical approaches as a first step towards harmonization.



# Terminology





# Sudan dye scandal 2005 – direct authentication

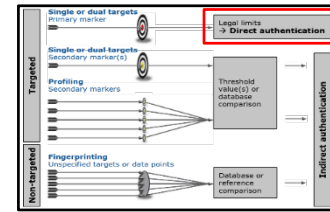


Image: Divyakant Solanki / EPA

Watch One-Minute World News

Last Updated: Thursday, 24 February, 2005, 17:46 GMT

E-mail this to a friend Printable version

## More food contaminated with dye

More food items have been identified as being contaminated with Sudan I dye - bringing the total to 474.

The Food Standards Agency says the vast majority of contaminated products have now been removed from shops.

Some brands of pizza are affected

Uutiset + Urheilu Sää + Tuoreimmat

UUTISET > NEWS

News 27.4.2017 16:02 | updated 27.4.2017 16:43

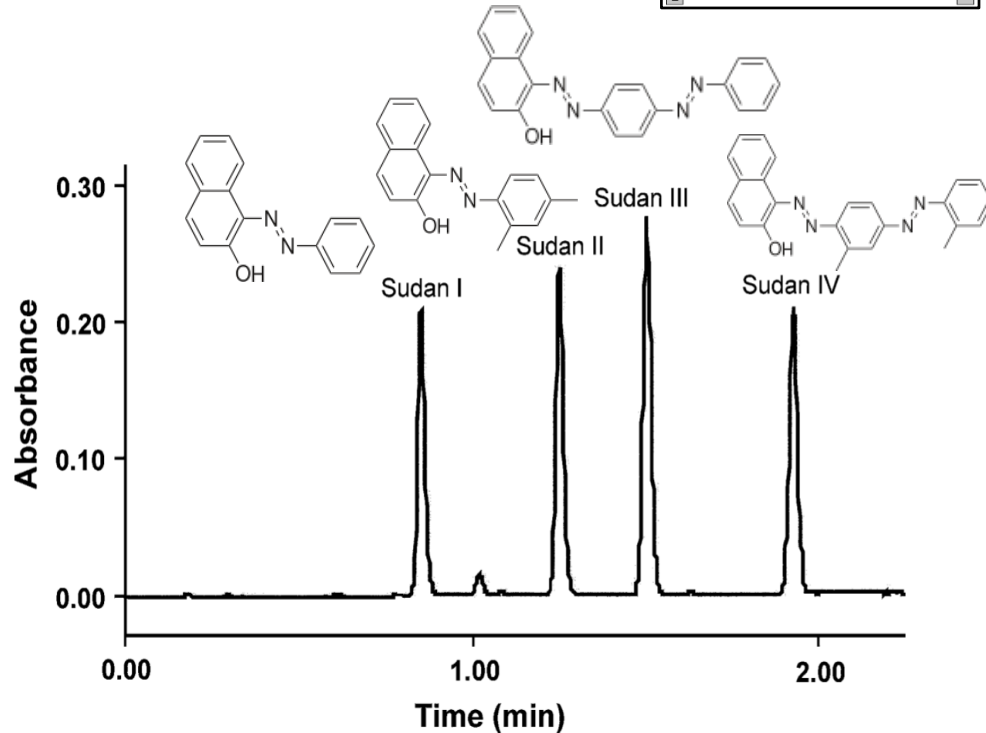
## Food fraud: Finnish Customs seize 950 kg of tainted, carcinogenic spices

# Primary marker, *Sudan dyes in spices*

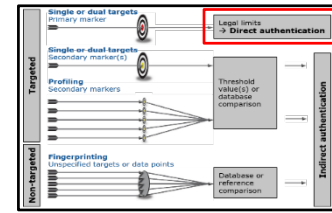


Image: Divyakant Solanki / EPA

UPLC



Kesiūnaitė et al. Chromatographia, 2009; 70, 1691-1695.



Analytical result = Reported result

**Direct authentication**



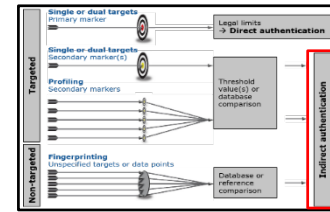
# Horsemeat scandal 2013

On 10 April 2013, it was reported that two Dutch trading companies... may have supplied 50 000 metric tonnes of adulterated beef containing horse meat since January 2011.

*BBC News. 10 April 2013.*

“Tesco's market value dropped by 360 million EUR”.

*The Irish Independent. 22 January 2013.*



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## Horsemeat found in beefburgers on sale in UK and Ireland

🕒 15 January 2013

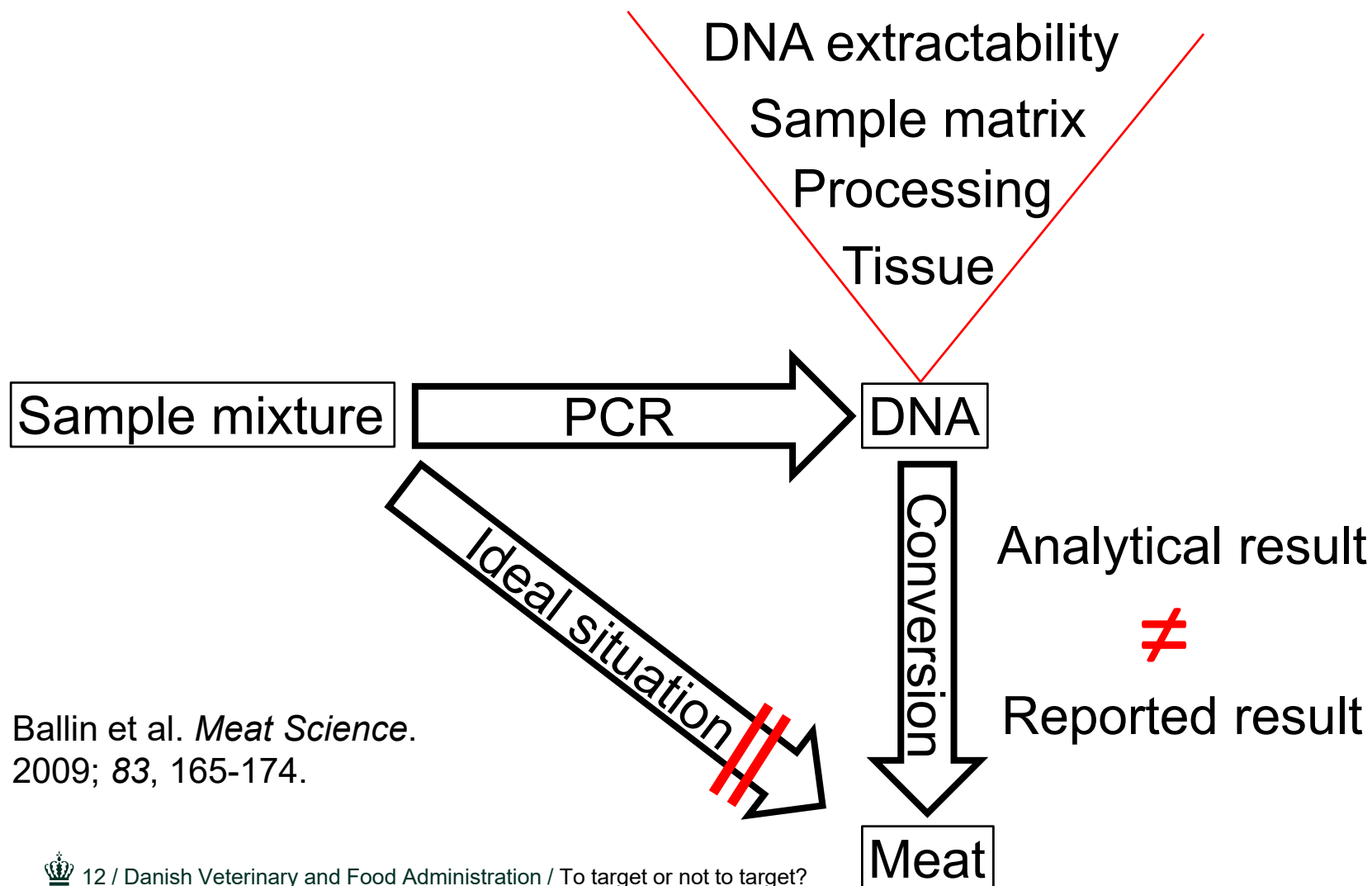
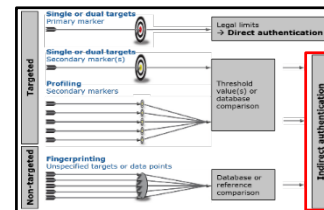
f 🗨️ 🐦 ✉️ 🌐 Sha

Horse DNA has been found in some beefburgers being sold in UK and Irish supermarkets, the Republic of Ireland's food safety authority (FSAI) has said.



produced the 29% horsemeat burger

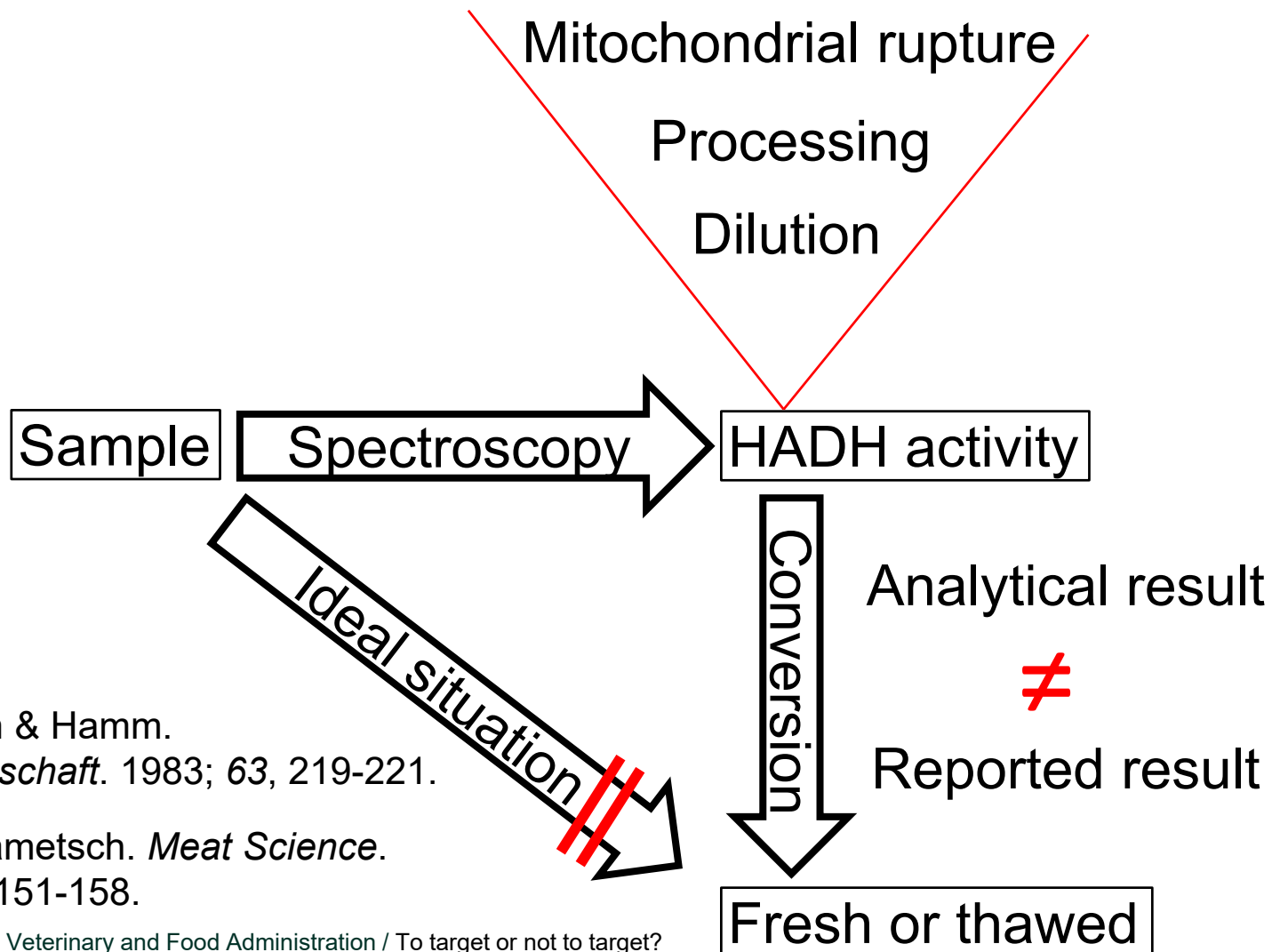
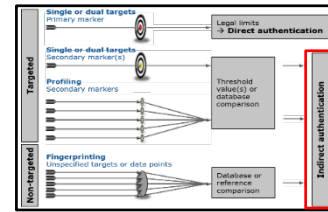
# Secondary marker in species determination, *DNA*



Ballin et al. *Meat Science*.  
2009; 83, 165-174.

**Indirect authentication**

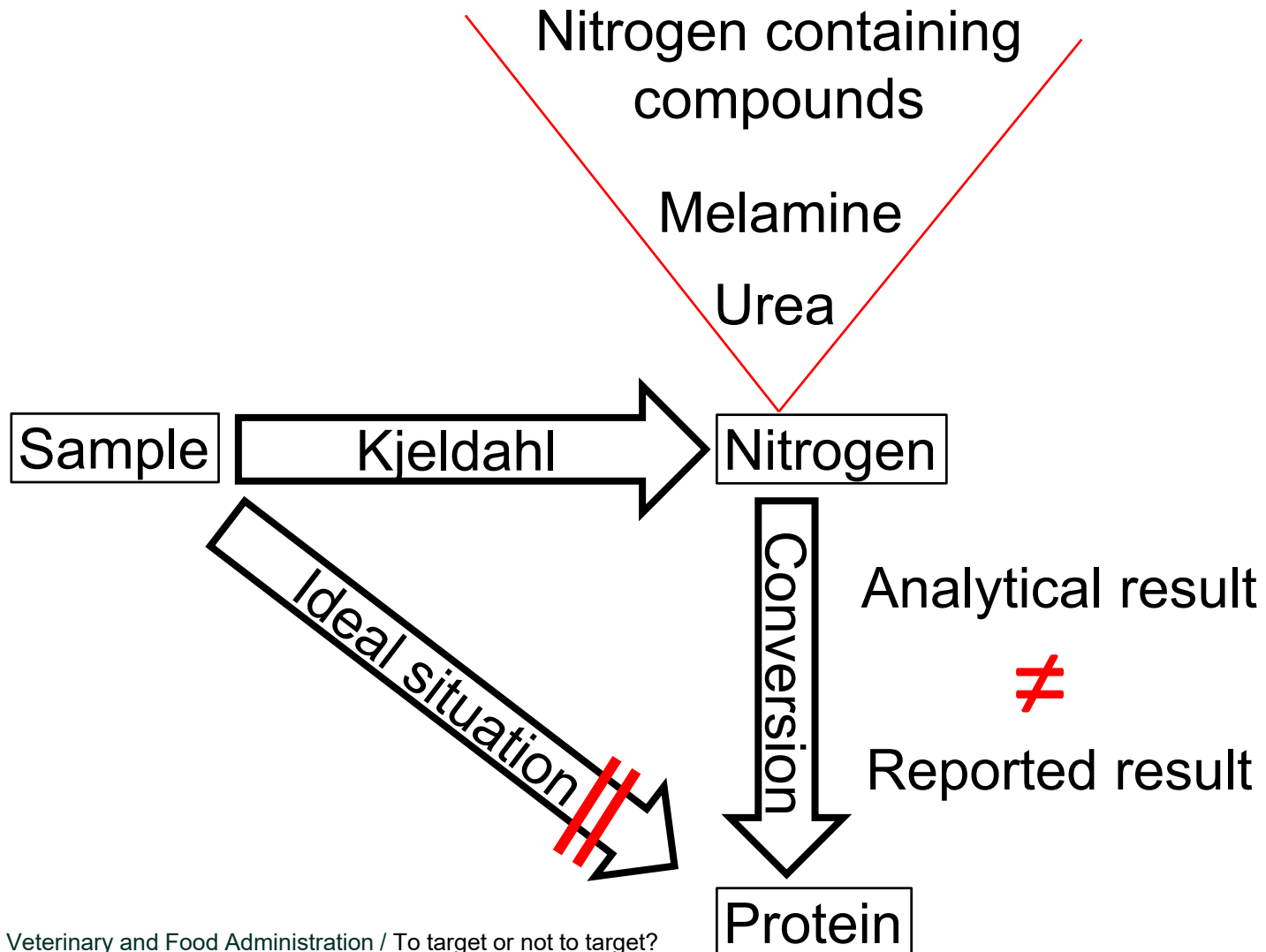
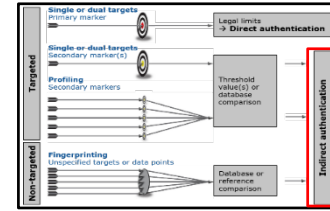
# Secondary marker in fresh vs. thawed determination, *enzyme*



Gottesman & Hamm.  
*Fleischwirtschaft*. 1983; 63, 219-221.

Ballin & Lametsch. *Meat Science*.  
2008; 80, 151-158.

# Secondary marker in protein determination, *nitrogen*



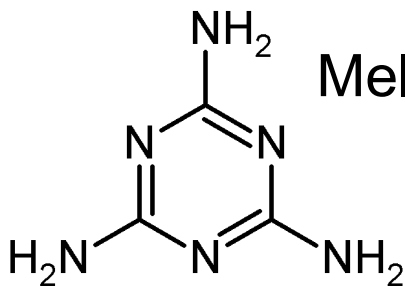
**Indirect authentication**





# Melamine scandal 2008

300,000 victims  
50,000 hospitalized  
6 deaths



Melamine

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**NEWS** Watch ONE-MINUTE WORLD NEWS

Page last updated at 08:39 GMT, Friday, 19 September 2008 09:39 UK

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**China tainted milk scandal widens**

The scandal of tainted dairy products in China has widened, with liquid milk now found to be contaminated.

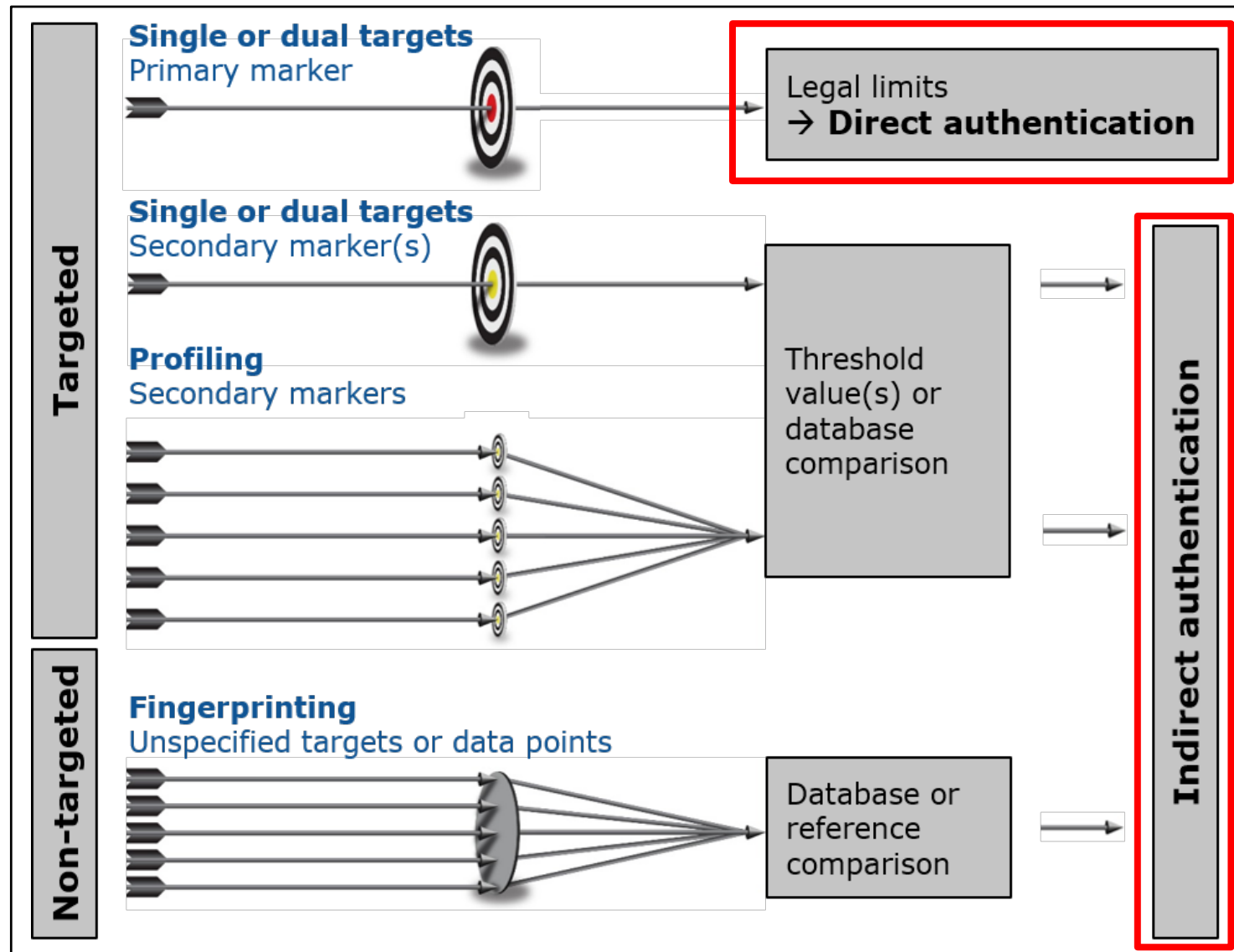
Inspectors found that 10% of liquid milk taken from three dairies was tainted with melamine.

The scandal first came to light in milk powder that killed four infants and sickened more than 6,000 others.

A photograph of a young child, likely a toddler, being held by an adult. The child is looking towards the camera with a concerned expression. The background is slightly blurred, showing what appears to be a hospital or clinical setting.

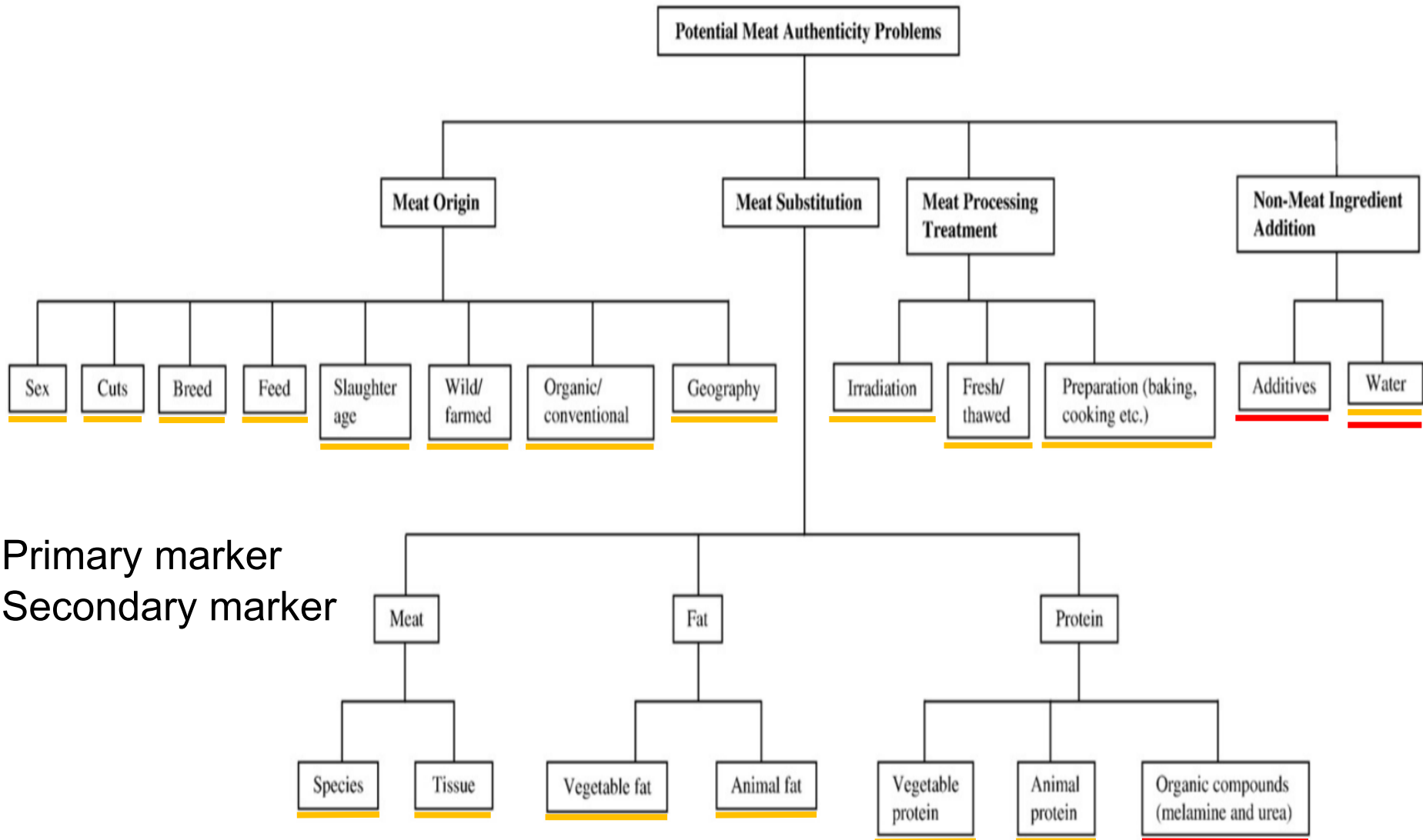
Four infants have died and more than 6,000 are sick

# Terminology





# Primary vs. secondary markers



# Lessons learned – primary and secondary markers

## Primary marker

- Straight forward authentication

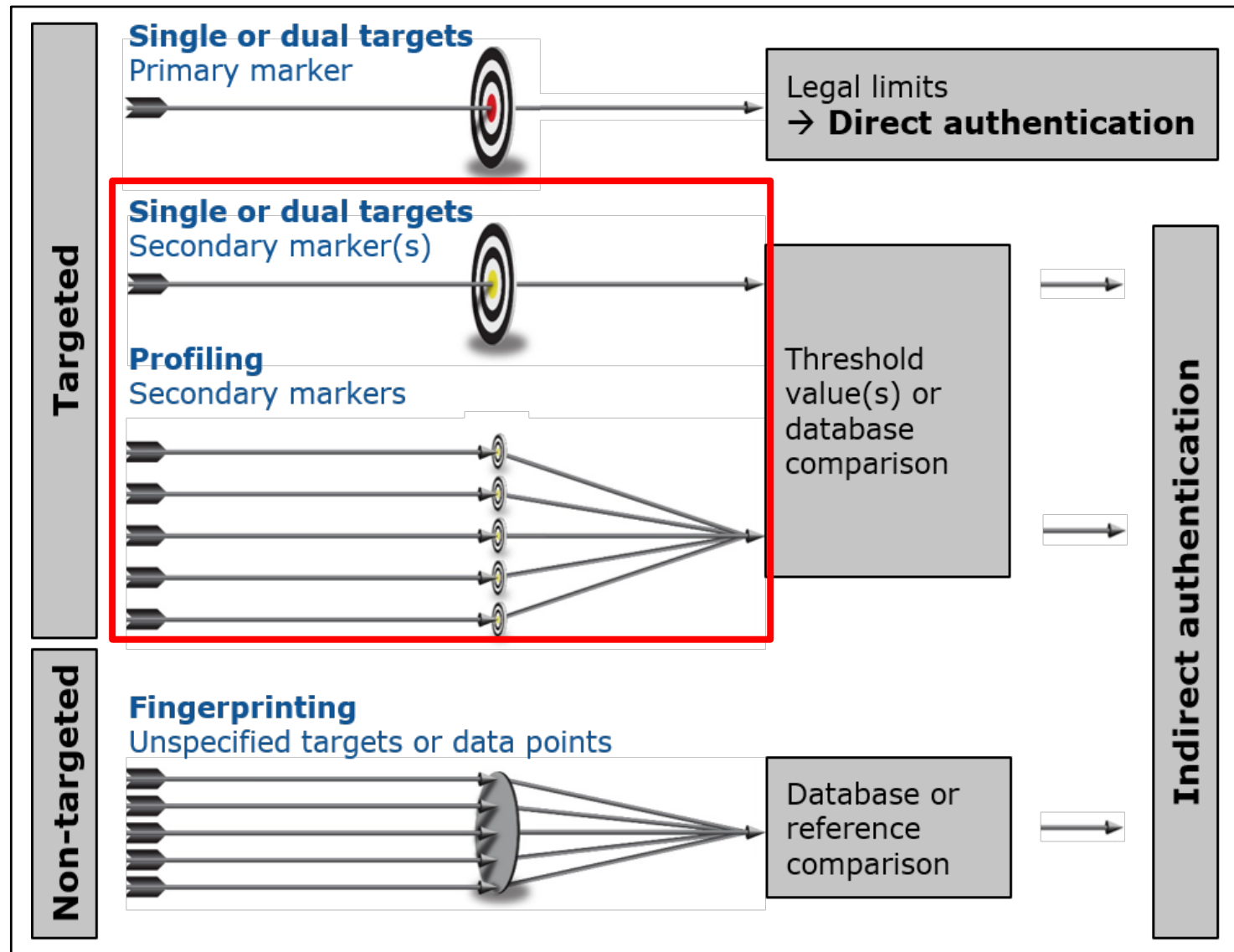
## Secondary markers

- Be cautious! Results are converted
- Conversion might be wrong or biased
- Report the analytical result

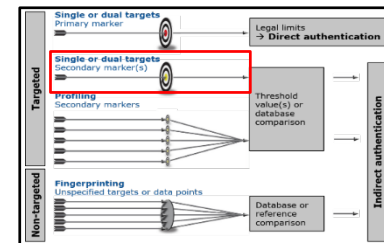
and state your conversion and assumptions as comments



# Terminology



# Pine species - pine nut syndrome



A: *Pinus armandii*  
 K: *Pinus koraiensis*  
 S: *Pinus sibirica*  
 P: *Pinus pinea*  
 G: *Pinus gerardiana*  
 M: *Pinus massoniana*  
 u: unknown



Contents lists available at [ScienceDirect](http://www.sciencedirect.com)

Food Control

journal homepage: [www.elsevier.com/locate/foodcont](http://www.elsevier.com/locate/foodcont)



## Polymerase chain reaction and chemometrics detected several *Pinus* species including *Pinus armandii* involved in pine nut syndrome



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PCR

Pine nut syndrome

*Pinus armandii*

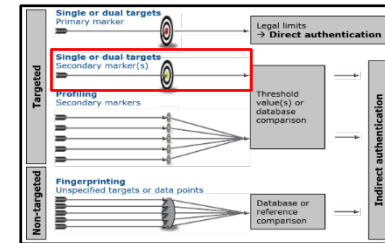
Species determination

### ABSTRACT

A dramatic peak in reported cases of pine mouth or pine nut syndrome (PNS) was observed in Europe and in the United States of America in 2008–2012. The PNS symptoms involve a constant bitter and/or metallic taste that appear 1–2 days after ingestion and disappear within 5–14 days. The chemical compound responsible for the symptoms is unknown, but symptoms are related to ingestion of pine nuts from the species *Pinus armandii*. *P. armandii* used industrially for non-food purposes has entered the food chain through mislabeling. Consequently, species determination of pine nuts has gained focus in governmental control of food authenticity. In this study, a PCR primer design targeted conserved DNA sequences that span an area of variation between *P. armandii* and other relevant species. Principal component analysis (PCA) of high-resolution melting curves from PCR amplicons was used to cluster pine species from reference material, and to determine the species of unknown samples. The PCA successfully clustered 2 subspecies/varieties of *P. armandii*, *Pinus bungeana*, *Pinus massoniana*, *Pinus pinea*, and *Pinus wallichiana*. *Pinus koraiensis*/*Pinus pumila* and *Pinus sibirica*/*Pinus cembra* had identical PCR amplicons, respectively, and formed 2 distinct clusters. 12 pine nuts from 4 unknown samples were analyzed. 10 pine nuts clustered together with *P. armandii* and *P. koraiensis*/*P. pumila*. 2 pine nuts were not part of clusters, but probabilities suggested *P. armandii*, and *P. sibirica*/*P. cembra*. These determined species were comparable to external results obtained elsewhere.



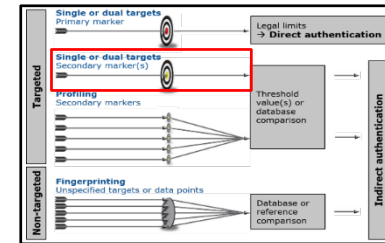
# Single targeted, *Pine species* identification



Accession number and species	DNA sequence from an intron in the NADH dehydrogenase subunit 5 spanning the area between primers Pin4 and Pin5	Amplicon size
DQ983609.1 <i>P. armandii</i>	<u>ACCCTTCTCACTCTTTGAGGG</u> -AAGAAATTC TAGT-AAAACCCTATAGAGGGGGAAGGGGGGGGGGGATCCTGTTCCGACATACGGT	86
AB455857.1 <i>P. armandii</i>	<u>ACCCTTCTCACTCTTTGAGGGGA</u> AAGAAATTC TAGTAAAAACCCTATAGAGGGGGAAGGGGGGGGGG-ATCCTGTTCCGACATACGGT	87
EU369320.1 <i>P. bungeana</i>	<u>ACCCTTCTCACTCTTTGAGGGGA</u> AAGAAATTT TAGTC AAAACCCTATAGAGGGGGAAGGGGGGGGGG-ATCCTGTTCCGACATACGGT	86
AB455866.1 <i>P. cembra</i>	<u>ACCCTTCTCACTCTTTGAGGGGA</u> AAGAAATTC TAGTAAAAACCCTATAGAGGGGGAAGGGGGGGGG-ATCCTGTTCCGACATACGGT	85
AB675846.1 <i>P. koraiensis</i>	<u>ACCCTTCTCACTCTTTGAGGGGA</u> AAGAAATTA TAGTAAAAACCCTATAGAGGGGGAAGGGGGGGGG-ATCCTGTTCCGACATACGGT	86
AB455868.1 <i>P. pumila</i>	<u>ACCCTTCTCACTCTTTGAGGGGA</u> AAGAAATTA TAGTAAAAACCCTATAGAGGGGGAAGGGGGGGGG-ATCCTGTTCCGACATACGGT	86
AB455869.1 <i>P. sibirica</i>	<u>ACCCTTCTCACTCTTTGAGGGGA</u> AAGAAATTC TAGTAAAAACCCTATAGAGGGGGAAGGGGGGGGG-ATCCTGTTCCGACATACGGT	85
AB455864.1 <i>P. wallichiana</i>	<u>ACCCTTCTCACTCTTTGAGGGGA</u> ATAAATTA TAGTAAAAACCCTATAGAGGGGGAAGGGGGGGGG-ATCCTGTTCCGACATACGGT	85

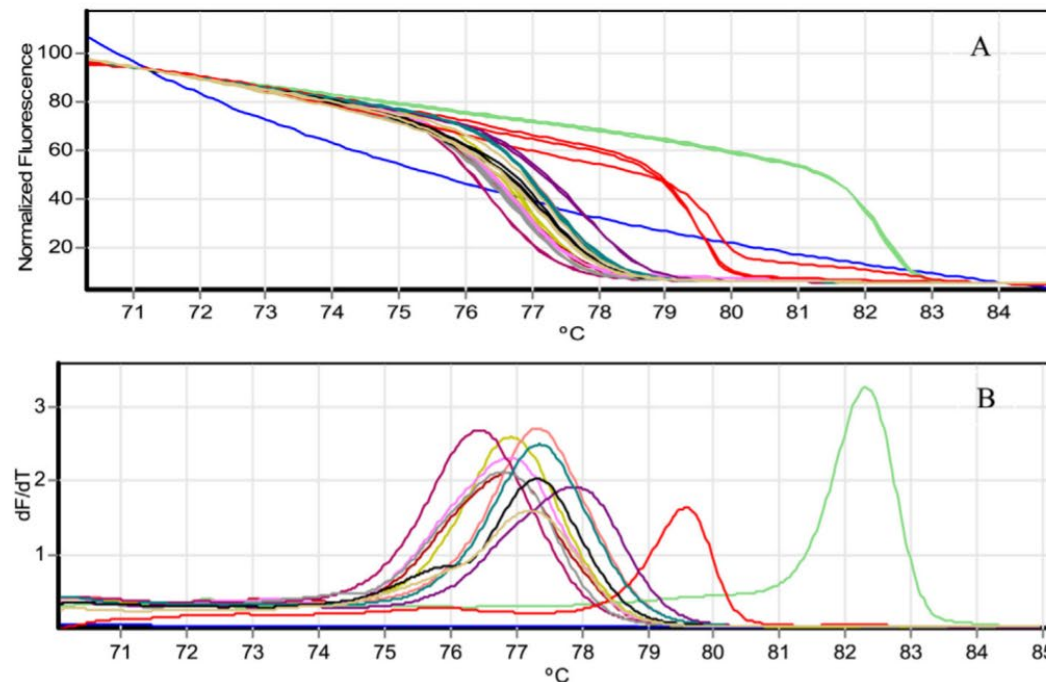


# Single targeted, *Pine species identification*



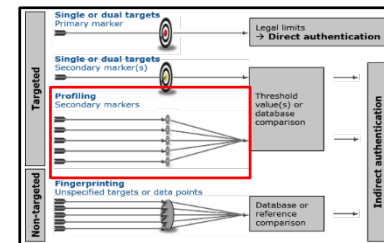
238

N.Z. Ballin, K. Mikkelsen / Food Control 64 (2016) 234–239

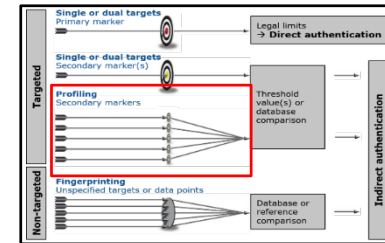


**Fig. 1.** Panel A shows normalized high-resolution melting curves from PCR amplicons. Panel B shows normal melting curves; only one replicate is shown for clarity. Color codes: NTC, *P. armandii* (RM1), *P. armandii* (RM2), *P. armandii* (RM3), *P. bungeana* (RM4), *P. cembra* (RM5), *P. koraiensis* (RM6), *P. koraiensis* (RM7), *P. pumila* (RM8), *P. sibirica* (RM9), *P. wallichiana* (RM10), *P. massoniana* (RM11), *P. pinea* (RM12). (For interpretation of the references to color in this figure legend, the reader is referred to the web version of this article.)

# Substitution of plant material

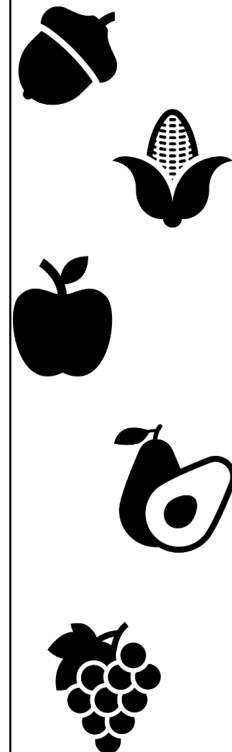


# Profiling, *Plant species identification*



**Table 1.** Details on the plant barcode regions and PCR primers

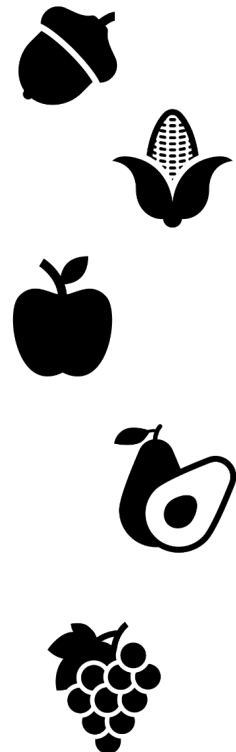
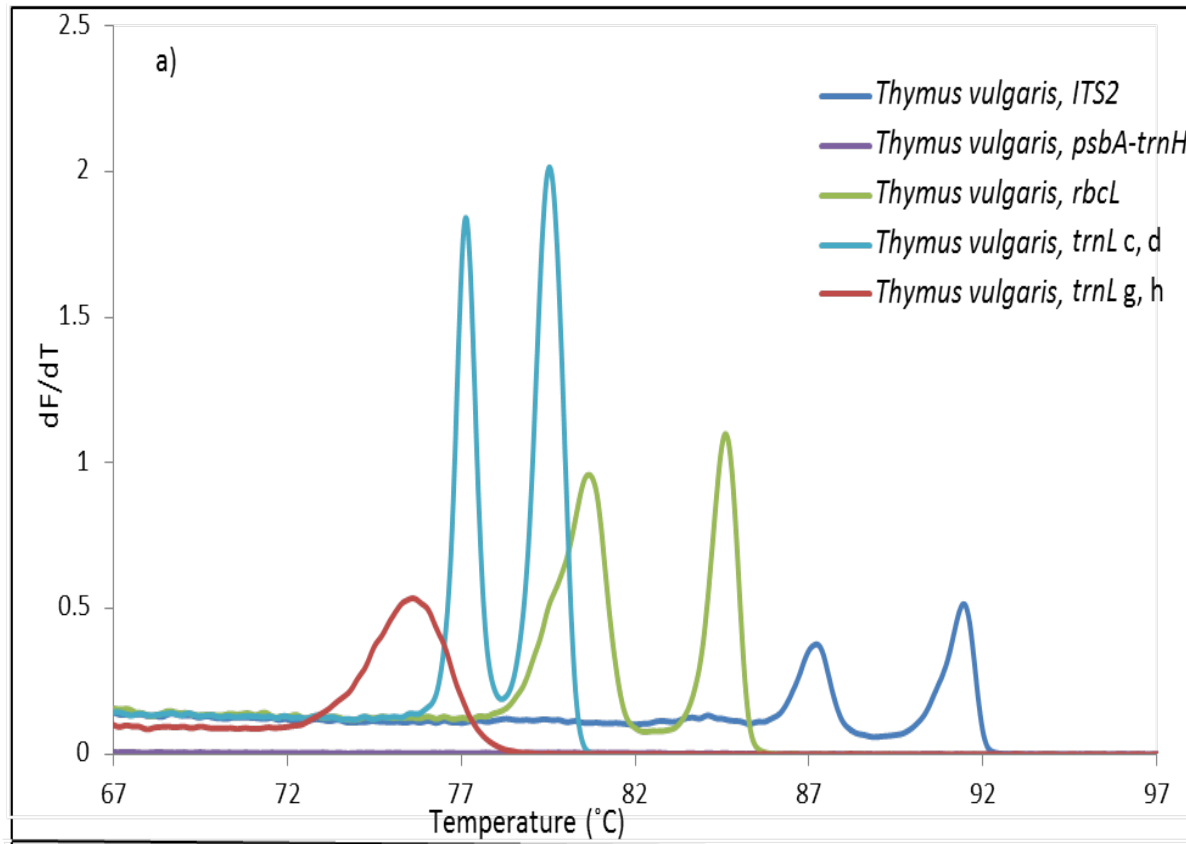
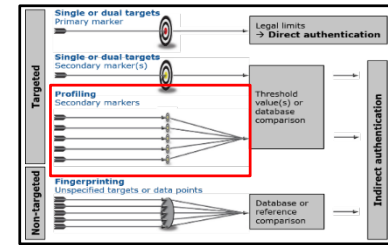
DNA region	Organelle	Primer ID	Primer sequence	Reference
<i>ITS2</i>	Nuclear	ITS-u3	CAWCGATGAAGAACGYAGC	(Cheng, Xu, Lei, Li, Zhang, & Zhou, 2016)
	ribosomal	ITS-u4	RGTTTCTTTTCCTCCGCTTA	
<i>psbA-trnH</i>	Chloroplast	psbA3'f	GTTATGCATGAACGTAATGCTC	(Sang, Crawford, & Stuessy, 1997)
<i>rbcl</i>	Chloroplast	trnHf	CGCGCATGGTGGATTCAATCC	(Tate & Simpson, 2003)
		rbcl a f	ATGTCACCACAAACAGAGACTAAAGC	(Kress & Erickson, 2007)
		rbcl a_rev	GTAAAATCAAGTCCACCRGC	(Ferri, Corradini, Ferrari, Santunione, Palazzoli, & Alu', 2015)
<i>trnL c, d</i>	Chloroplast	trnL c	CGAAATCGGTAGACGCTACG	(Taberlet, Gielly, Pautou, & Bouvet, 1991)
		trnL d	GGGGATAGAGGGACTTGAAC	
<i>trnL g, h</i> (loop)	Chloroplast	trnL g	GGGCAATCCTGAGCCAA	(Taberlet, Coissac, Pompanon, Gielly, Miquel, Valentini, et al., 2007)
		trnL h	CCATTGAGTCTCTGCACCTATC	



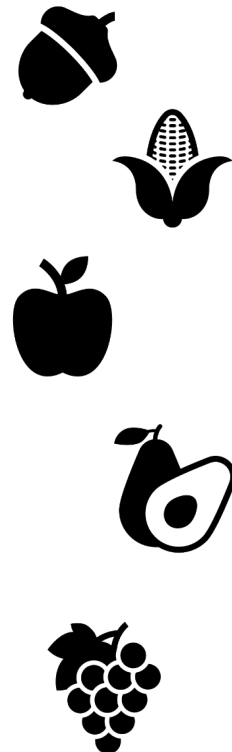
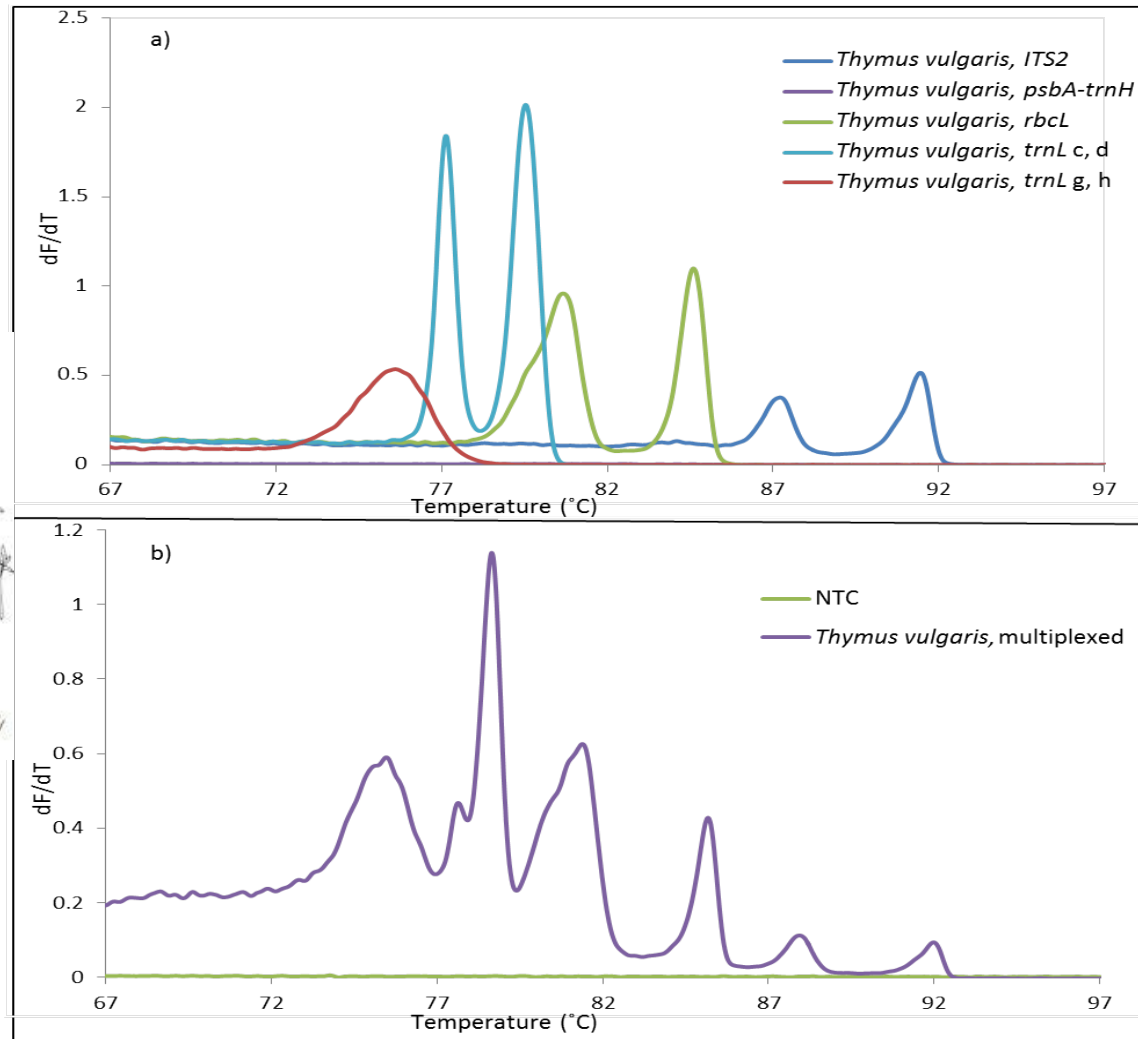
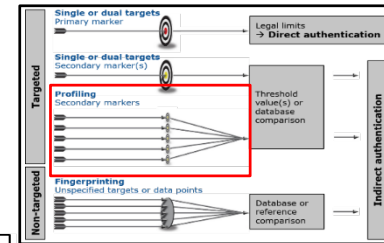
Ballin et al. *Food Control*. 2019; 105, 141-150.



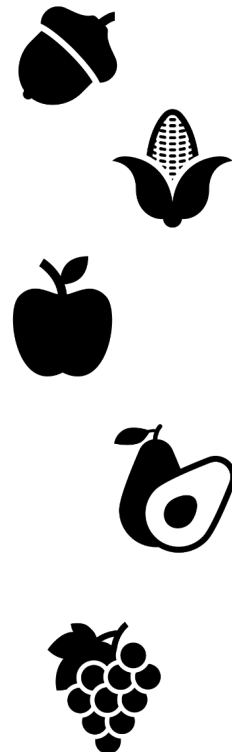
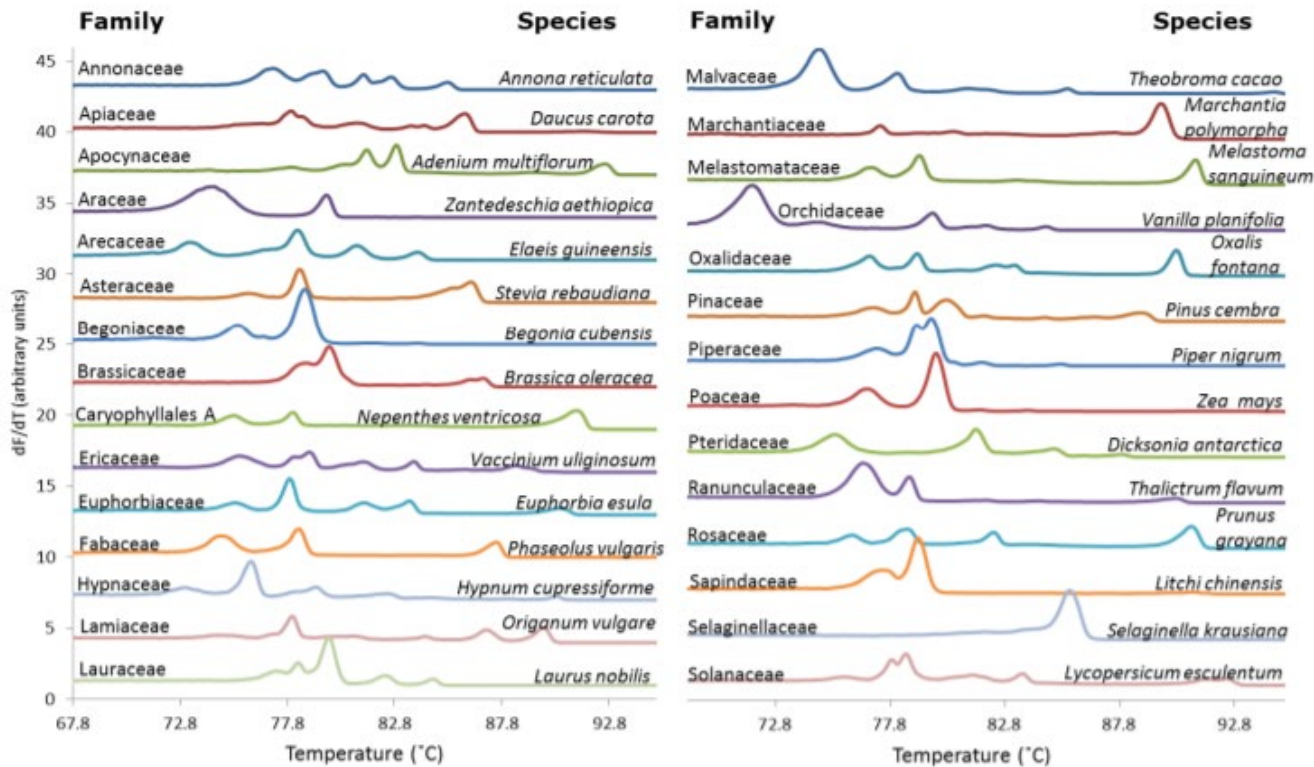
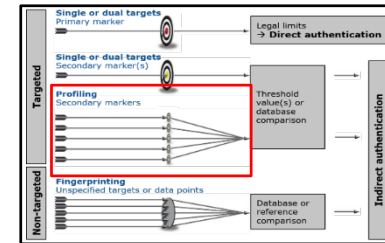
# Profiling, *Plant species identification*



# Profiling, *Plant species identification*

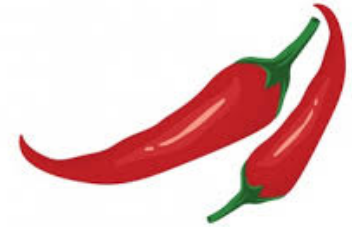
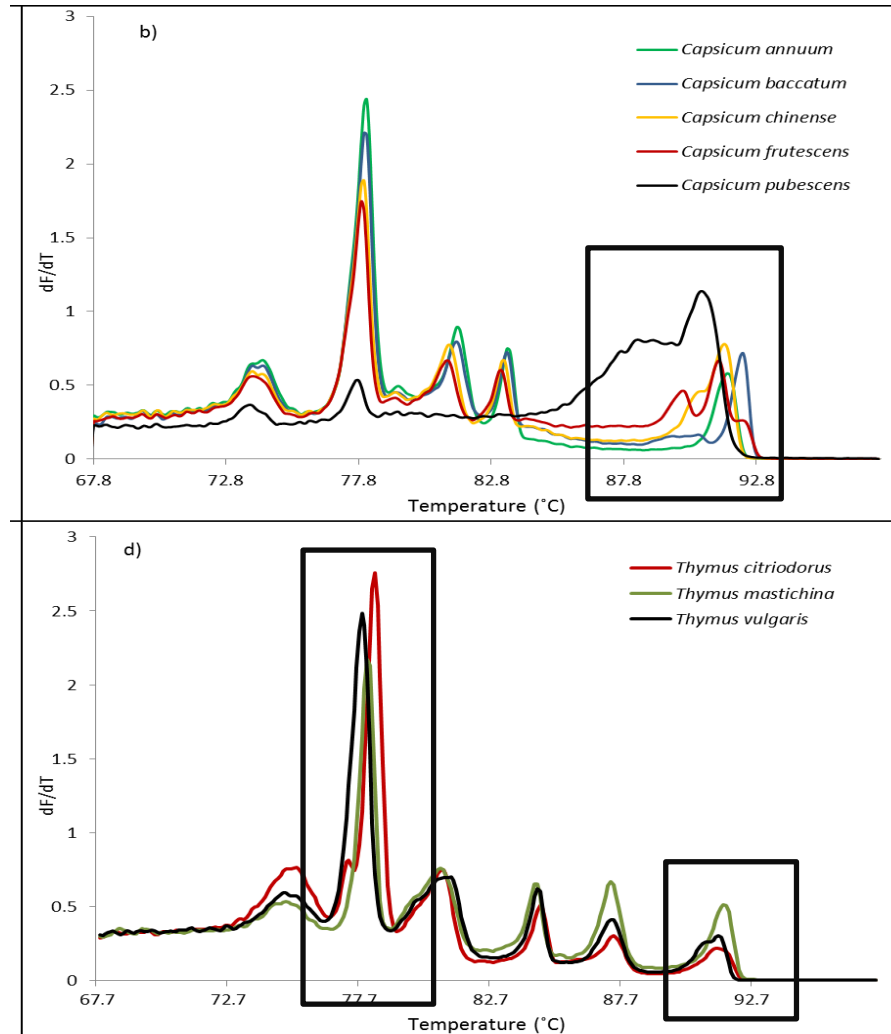
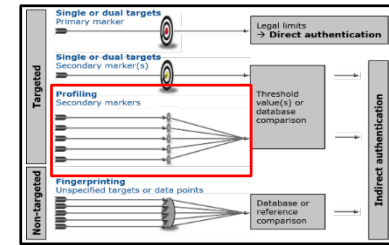


# Profiling, *Plant species identification*

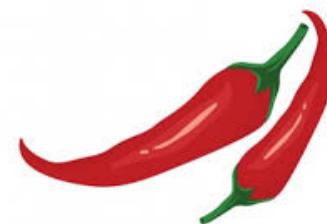
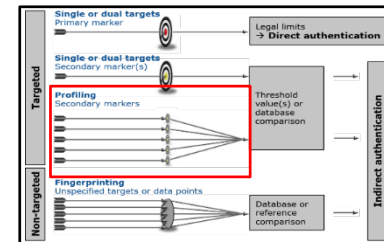
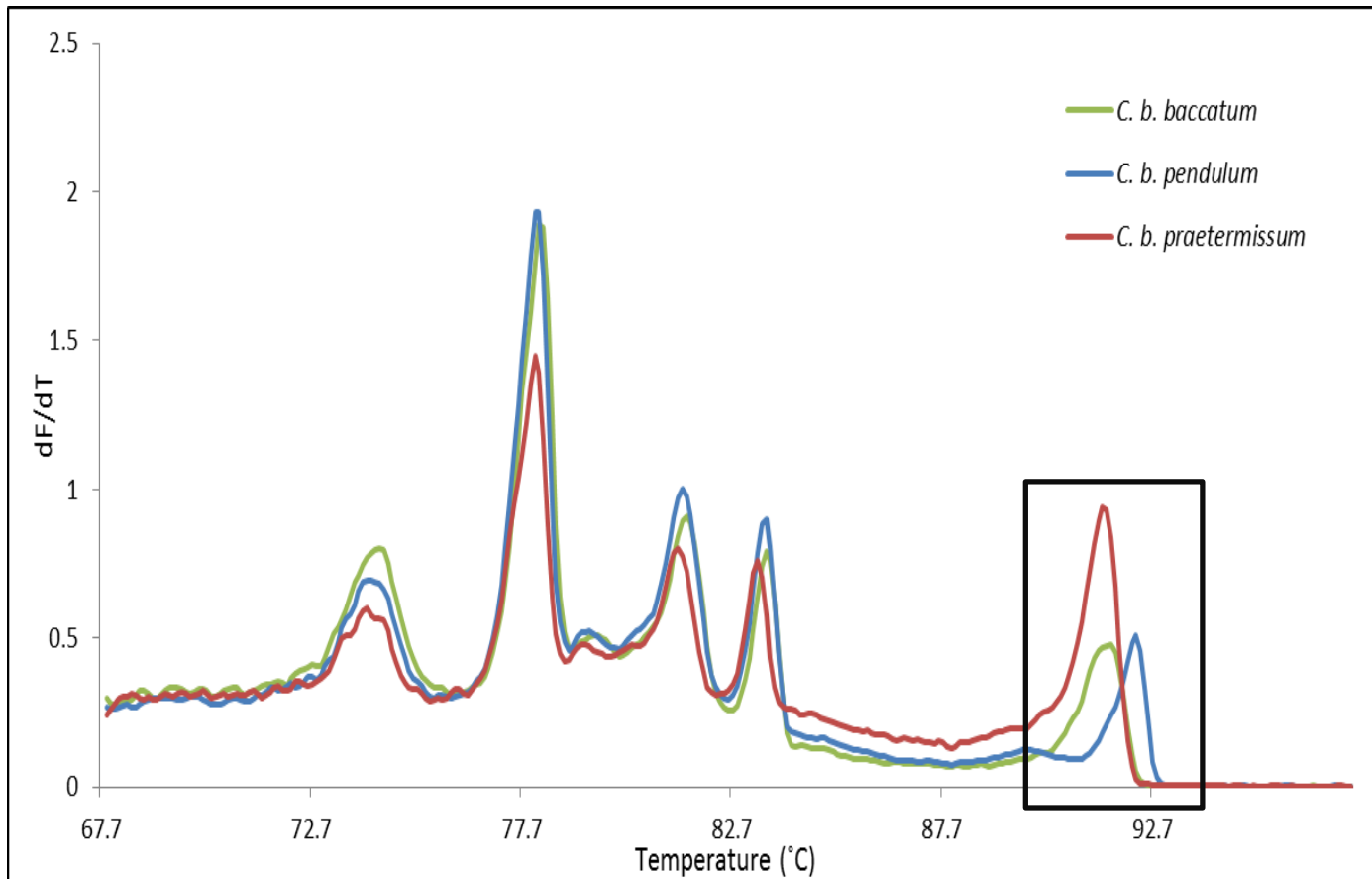


**Fig. 3.** Multiplexed melting profiles from 29 plant species representing 29 families. For clarity, only the average profile of triplicates for each species is presented. See Supplementary S4, for the full sized melting profiles.

# Profiling, *Plant species identification*



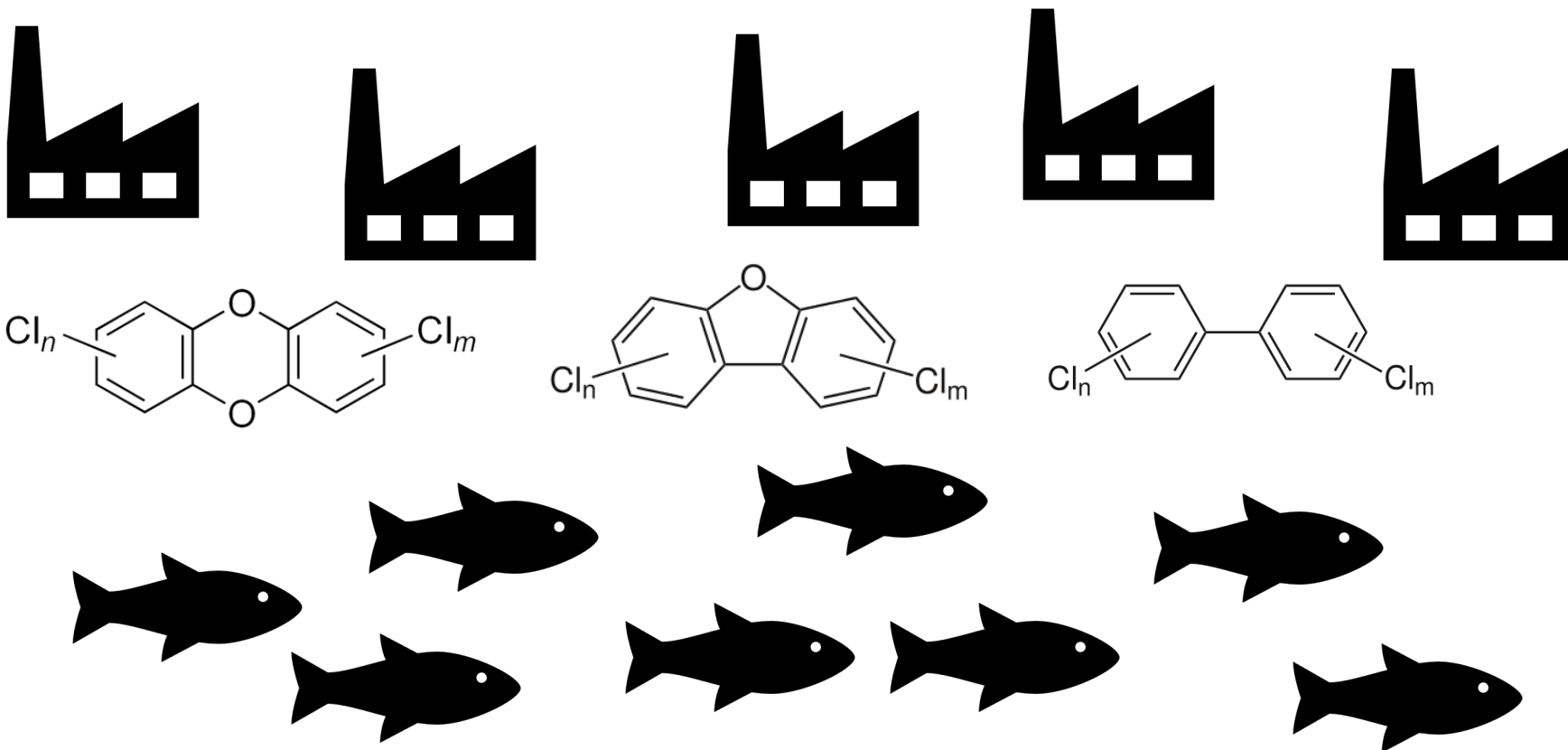
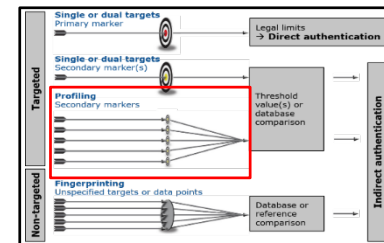
# Profiling, *Plant sub-species identification*



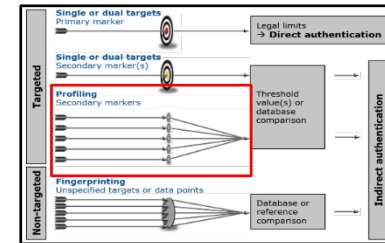
Ballin et al. *Food Control*. 2019; 105, 141-150.



# Another profiling example – dioxins and PCBs in salmon



# Dioxins and PCBs in salmon – from primary to secondary markers

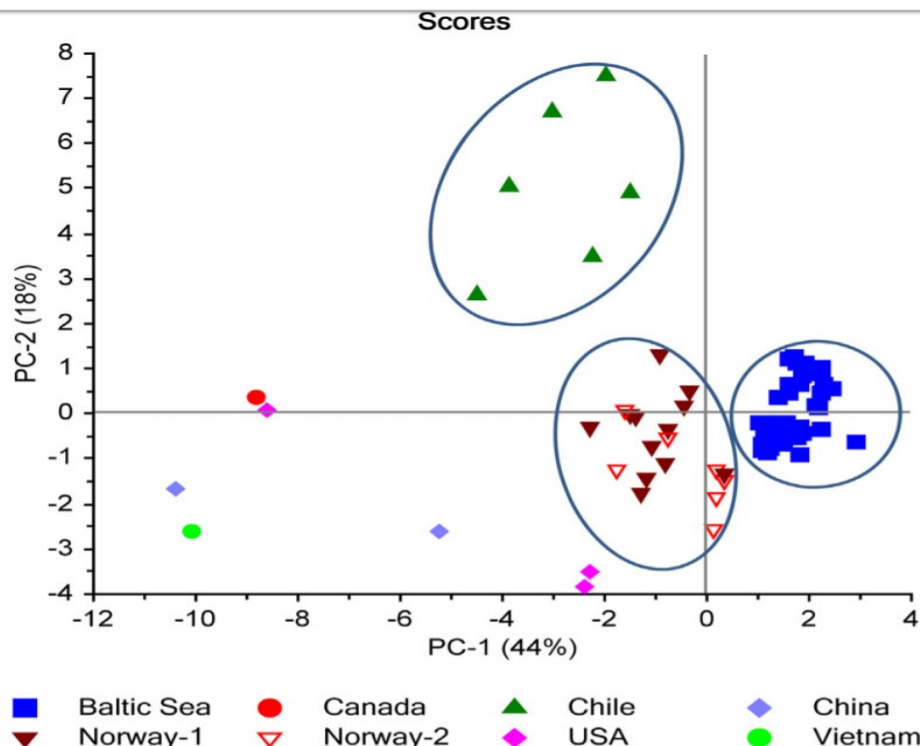
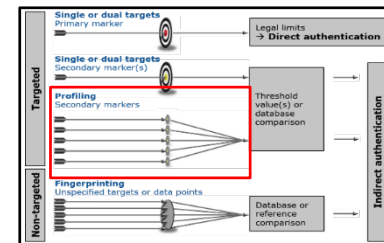


Salmon	Origin	PCB77	PCB81	PCB126	PCB169	PCB28	PCB52	PCB101	PCB105	PCB114	PCB118	PCB138	PCB153	PCB156	PCB157	PCB167	PCB170	PCB180	PCB189
1	China	0.00334	0.00023	0.00051	0.00022	0.08303	0.11930	0.15797	0.03243	0.00648	0.12713	0.15381	0.23605	0.00217	0.00211	0.00267	0.01706	0.04694	0.00123
2	USA	0.00218	0.00016	0.00066	0.00025	0.03791	0.10341	0.19207	0.04109	0.00239	0.13191	0.15007	0.24804	0.00985	0.00067	0.00666	0.02292	0.04936	0.00040
3	USA	0.00218	0.00018	0.00060	0.00018	0.03534	0.11132	0.18328	0.03691	0.00162	0.13073	0.15120	0.26726	0.00841	0.00168	0.00773	0.01853	0.04218	0.00067
4	Baltic Sea	0.00157	0.00005	0.00080	0.00022	0.01300	0.03436	0.12199	0.03945	0.00214	0.11225	0.21274	0.29624	0.01888	0.00408	0.00895	0.04073	0.09020	0.00234
5	Baltic Sea	0.00157	0.00005	0.00069	0.00022	0.01198	0.03405	0.11028	0.03601	0.00211	0.10368	0.22006	0.31665	0.01692	0.00376	0.00972	0.03968	0.09023	0.00234
6	Baltic Sea	0.00230	0.00006	0.00086	0.00021	0.01427	0.04070	0.12187	0.03534	0.00212	0.10875	0.20731	0.30817	0.01675	0.00416	0.01112	0.03603	0.08783	0.00213
7	Baltic Sea	0.00190	0.00005	0.00079	0.00021	0.01403	0.03776	0.11879	0.03829	0.00220	0.12259	0.21794	0.28972	0.01685	0.00386	0.00989	0.03588	0.08732	0.00192
8	Baltic Sea	0.00215	0.00005	0.00092	0.00022	0.01241	0.03927	0.12282	0.03591	0.00197	0.10961	0.22027	0.29914	0.01582	0.00386	0.00976	0.03856	0.08534	0.00191
9	Baltic Sea	0.00245	0.00004	0.00089	0.00022	0.01265	0.03618	0.11415	0.03603	0.00188	0.10032	0.22322	0.31943	0.01675	0.00364	0.01065	0.03512	0.08443	0.00195
10	Baltic Sea	0.00268	0.00006	0.00097	0.00026	0.01240	0.03918	0.11967	0.03544	0.00212	0.10281	0.21279	0.31833	0.01586	0.00345	0.01133	0.03421	0.08652	0.00193
11	Baltic Sea	0.00231	0.00004	0.00088	0.00022	0.01331	0.03409	0.12171	0.03956	0.00206	0.11579	0.22530	0.29165	0.01661	0.00381	0.01065	0.03346	0.08670	0.00187
12	Norway	0.00270	0.00013	0.00069	0.00013	0.03687	0.11502	0.14581	0.03457	0.00251	0.10489	0.15536	0.26419	0.01143	0.00296	0.00829	0.03506	0.07630	0.00310
13	Norway	0.00281	0.00013	0.00065	0.00014	0.07099	0.10055	0.14692	0.02925	0.00235	0.09963	0.15395	0.26632	0.01019	0.00286	0.00258	0.03655	0.07342	0.00073
14	Baltic Sea	0.00224	0.00005	0.00100	0.00025	0.02104	0.03272	0.12356	0.03702	0.00176	0.11674	0.21183	0.29487	0.01969	0.00384	0.01021	0.03473	0.08608	0.00237
15	Baltic Sea	0.00254	0.00005	0.00101	0.00021	0.02566	0.03622	0.13218	0.03654	0.00184	0.11796	0.20589	0.29595	0.01758	0.00396	0.01081	0.03235	0.07750	0.00176
16	Baltic Sea	0.00252	0.00006	0.00104	0.00021	0.02581	0.03620	0.11989	0.03680	0.00188	0.11451	0.21320	0.29874	0.01782	0.00416	0.00940	0.03708	0.07870	0.00197
17	Norway	0.00279	0.00012	0.00058	0.00012	0.05504	0.08401	0.12283	0.02915	0.00119	0.09815	0.17051	0.28605	0.01079	0.00288	0.00673	0.04476	0.08374	0.00055
18	Norway	0.00201	0.00010	0.00060	0.00013	0.06717	0.10779	0.13858	0.03414	0.00147	0.10460	0.17492	0.25169	0.01076	0.00329	0.00631	0.02908	0.06671	0.00068
19	Norway	0.00235	0.00010	0.00067	0.00003	0.05480	0.10171	0.14143	0.03472	0.00231	0.10646	0.16742	0.25818	0.00824	0.00352	0.00696	0.02855	0.08171	0.00082



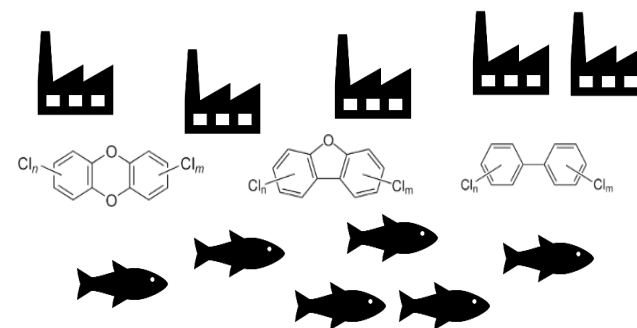


# Extend the use of regulatory control



**Fig. 2.** The score plot of PC-1 and PC-2 for the principal component analysis of the PCB congeners in the 79 samples of salmon in this study. Samples are marked according to their geographical origin.

Sørensen et al. *Food Control*.  
2016; 61, 165-171.



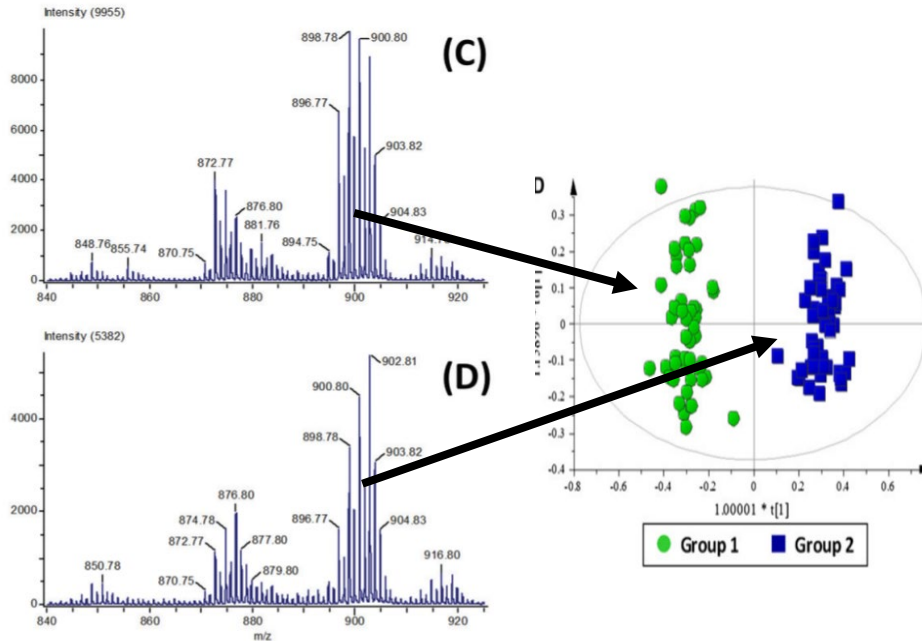
Convert a primary marker analysis into a profiling one, e.g:

- Dioxins and PCBs
- Minerals and metals



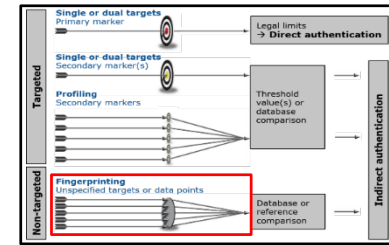
# Fingerprint examples

DART-MS -  
Extracts of chicken

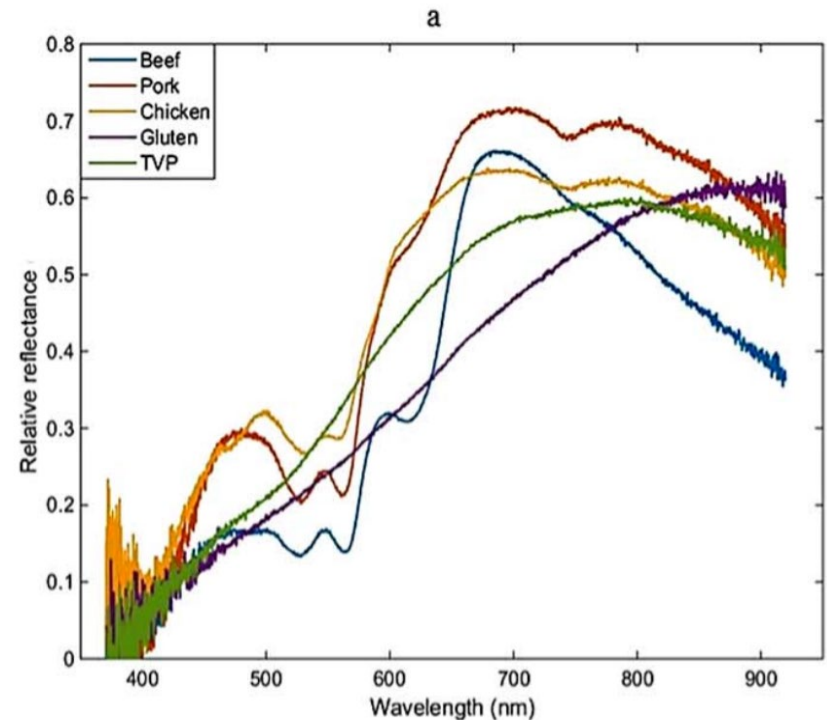


(C) feed without chicken bone meal  
(D) feed with chicken bone meal

Cajka et al. *Metabolomics*. 2013;  
9, 545-557.

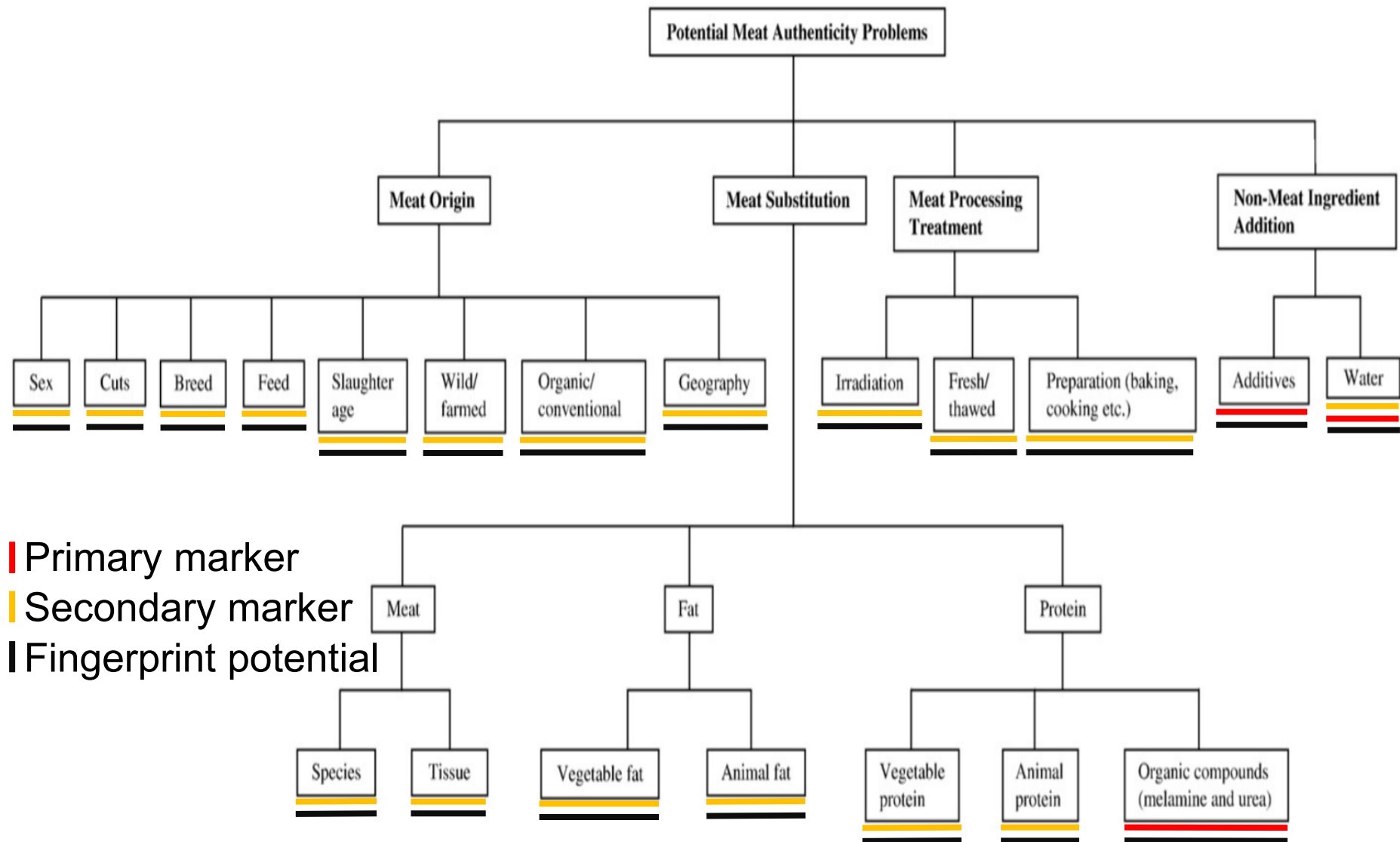


Vis-NIR  
Processed meat and protein



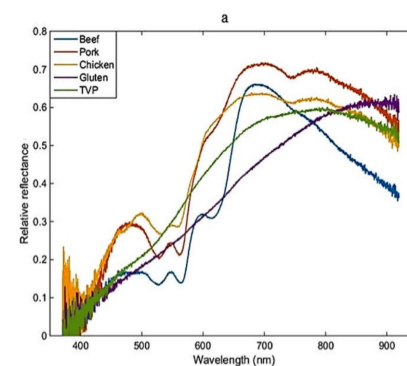
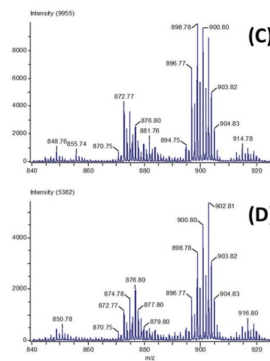
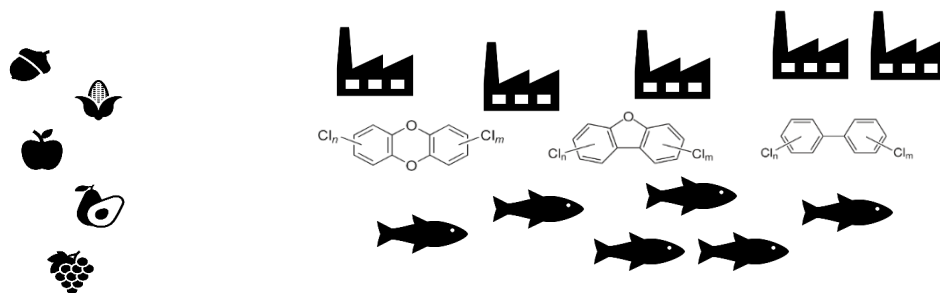
Rady & Adedeji. *Meat Science*.  
2018; 136, 59-67.

# Fingerprinting in meat authentication



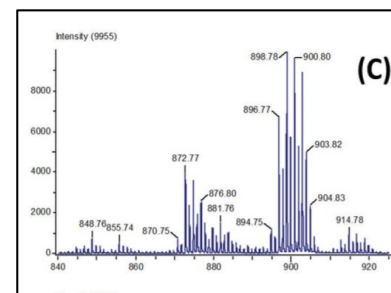
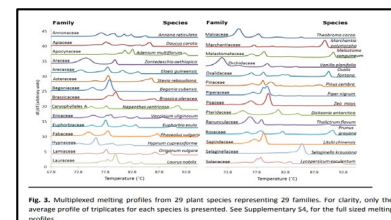
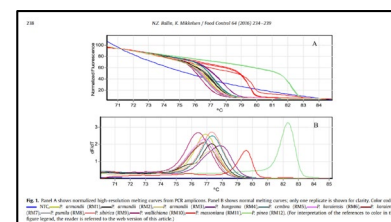
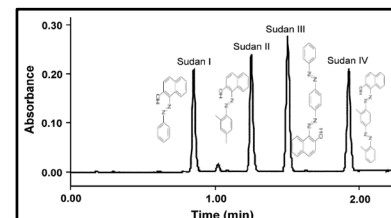
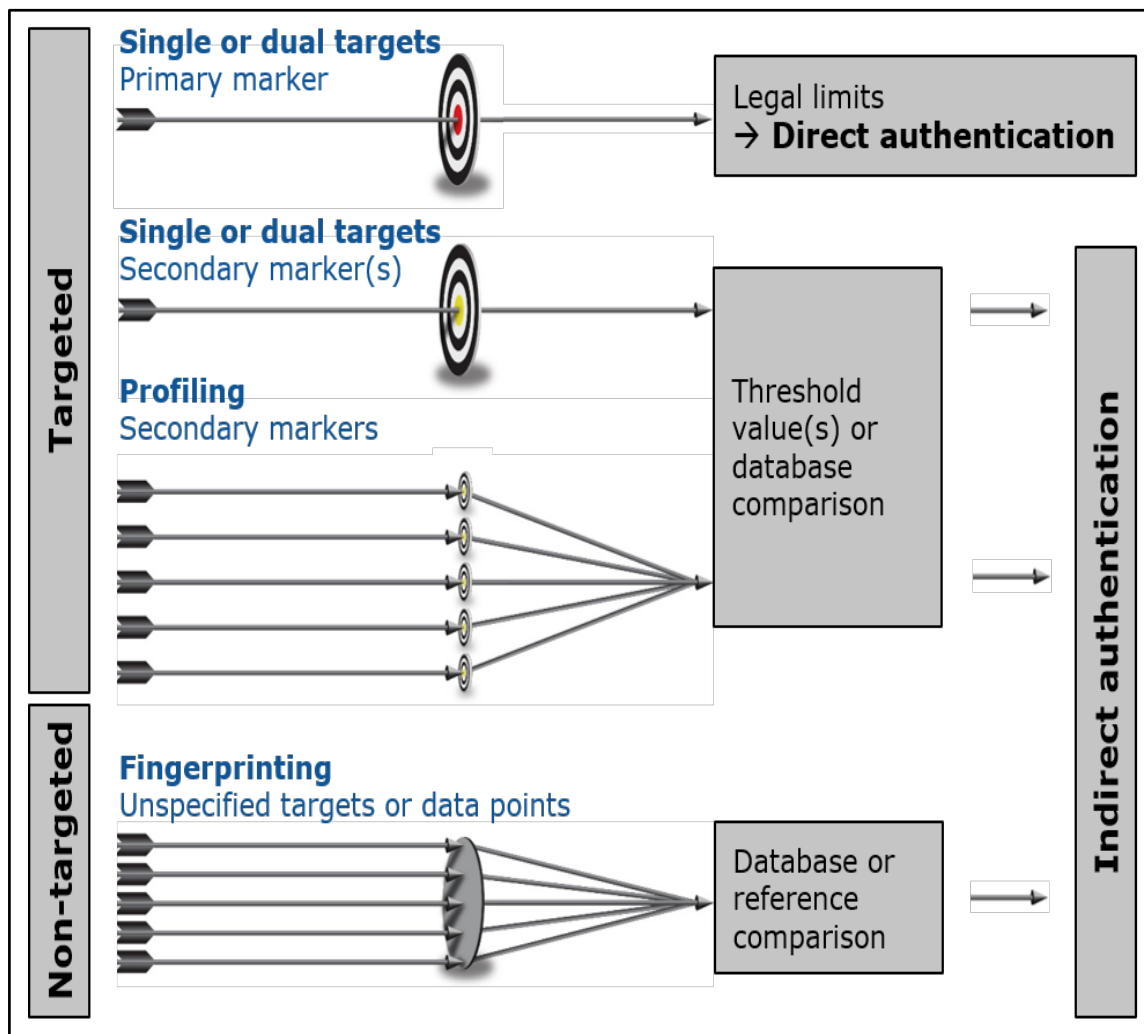
# Lessons learned – single target, profiling, and fingerprinting

- Single target
  - Limited use
- Profiling
  - Broad applicability
  - Reuse data
- Fingerprinting
  - Suitable for complex issues
  - Identify abnormalities



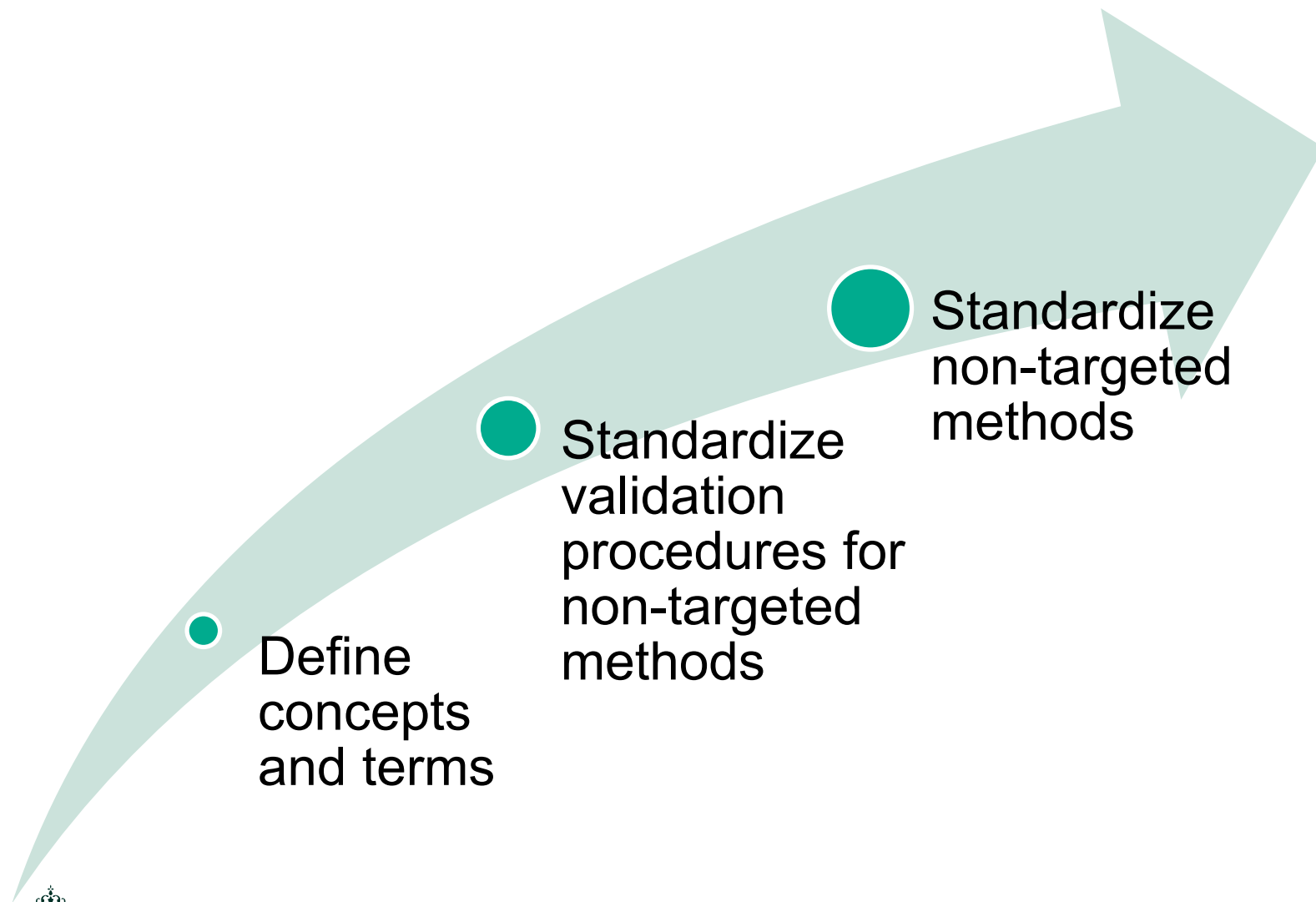
# Targeted vs. non-targeted

Validation requirements

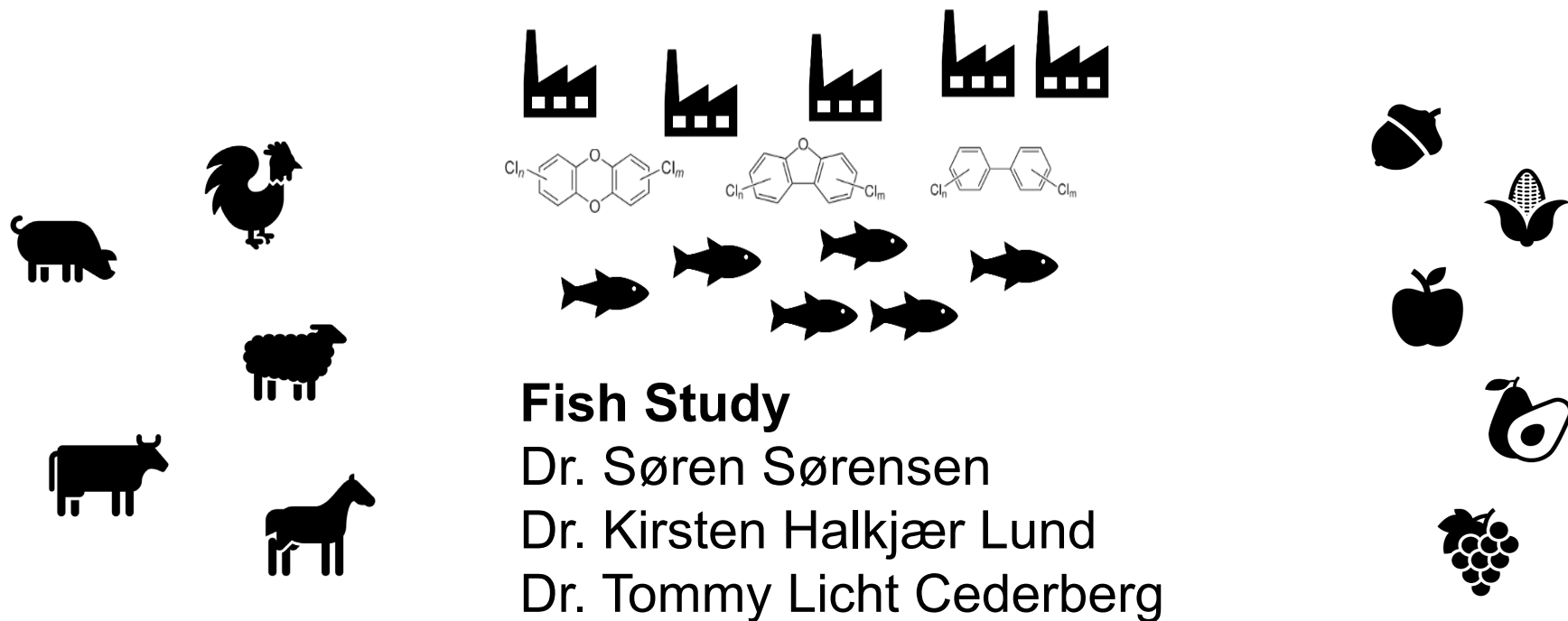


Complexity of authentication issue

# Perspectives in regulatory non-targeted food authentication



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Technician Hadeel Jawad

Dr. Rafael Fernandez-Carazo

Dr. Alain Maquet

Technician Karin Mikkelsen



# Comments and questions are highly welcomed

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