





Año: 2019

Título artículo: Identification of phenolic markers for saffron authenticity and origin: An untargeted metabolomics approach.

Revista, volumen, páginas: Food Research International, 126 (2019) 108584: 7 pp.

Autores: Senizza, B., Rocchettia, G., Ghisonia, S., Busconi, M., De-Los-Mozos-Pascual, M., Fernández, J.A., Lucinia, I., Trevisana, M.

RESUMEN:

Saffron is a high-quality and expensive spice being widely subjected to adulteration. An UHPLC-ESI/QTOF-MS metabolomic-based approach was therefore used to investigate the discrimination potential between adulterated (added with different percentage of other parts of the flower) and authentic saffron, as well as to trace its geographical origin. Both unsupervised (hierarchical clustering) and supervised OPLS-DA multivariate statistics allowed discriminating authentic saffron from styles added of other floral components, as well as PDO (Protected Designation of Origin) vs non PDO saffron samples according to their chemical fingerprints. The proposed markers were then validated through ROC curves. Anthocyanins and glycosidic flavonols were the best markers of the styles' adulteration. However, other flavonoids (mainly free flavonols and flavones), together with protocatechuic aldehyde and isomeric forms of hydroxybenzoic acid, were also validated as markers for the discrimination of PDO vs non PDO saffron samples. This work outlines the potential of untargeted metabolomics based on UHPLC-ESI/QTOF mass spectrometry for saffron authenticity and traceability.

Agradecimientos:

This research did not receive any specific grant from funding agencies in the public, commercial, or not-for-profit sectors. Nonetheless, the creation and management of the World Saffron and Crocus Collection (WSCC) have been supported mainly by the research projects: 1) CROCUSBANK: Genetic Resources of Saffron and Allies (018 AGRI GEN RES 870/2004AGRI GEN RES 018 Action) with the financial support of the European Commission and 2) National Program for Conservation and Utilization of Plant Genetic Resources for Agriculture and Food (Project INIA RFP2014-00012) with the financial support of the Spanish government.

The authors wish to thank the "Romeo ed Enrica Invernizzi" foundation (Milan, Italy) for kindly supporting the metabolomic facility and Hajar Salehi, Hamadan University, for providing authentic Iranian saffron.

The authors declare that they have no known competing financial interests or personal relationships that could have appeared to influence the work reported in this paper.