

Amongst other volatiles that are formed during industrial fermentation processes, the short chain fatty acids (SCFA) are important products to investigate as they significantly impact the quality of the ferment and the organoleptic properties. This study demonstrates how we can use on-line, ion molecule reaction mass spectrometry for detection and quantification of these compounds in ferment medium

## Materials & Methods

### Samples

Known concentrations of various SCFA were used to develop a detection and quantification model. For validation, mixtures were prepared out of the calibration solutions.

### Media Composition

Component	Concentration
K <sub>2</sub> HPO <sub>4</sub> *3H <sub>2</sub> O	2.6 g/l
NaHCO <sub>3</sub>	0.2 g/l
NaCl	4.5 g/l
MgSO <sub>4</sub> *7H <sub>2</sub> O	0.5 g/l
CaCl <sub>2</sub> *2H <sub>2</sub> O	0.3 g/l
FeSO <sub>4</sub> *7H <sub>2</sub> O	0.005 g/l

### Acids Ranges

SCFA	Concentrations
Acetic Acid	0.1g/l - 0.5 g/l - 2.0 g/l
Propionic Acid	0.1g/l - 0.5 g/l - 2.0 g/l
Valeric Acid	0.1g/l - 0.5 g/l - 2.0 g/l
Iso-Valeric Acid	0.1g/l - 0.5 g/l - 2.0 g/l
Butyric Acid	0.1g/l - 0.5 g/l - 2.0 g/l
Iso-Butyric Acid	0.1g/l - 0.5 g/l - 2.0 g/l

Table 1 : Samples

### Equipment

The analysis was conducted using an Airsense.net multi component analyzer.

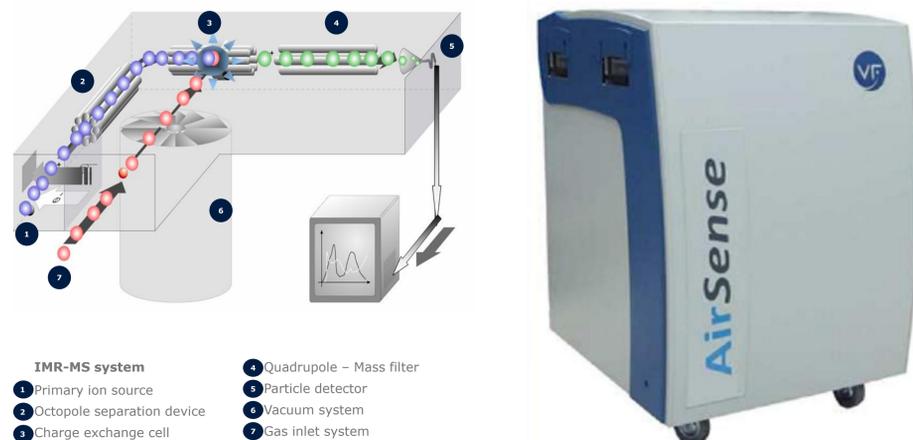


Fig. 1: Airsense analyzer and schematics of working principle

Low energy (10 - 14 eV) and highly efficient ionization allows for low level detection of volatiles with minimal fragmentation. After the ionization the analyte ions are separated using a quadrupole mass filter and an electron multiplier.

The software interface allows for real-time readouts of the signals. In this study the data for multi-variate regression were exported, however, such results can also be programmed directly into the operating software.

### Analytical Conditions

Samples were prepared in 20 ml headspace vials. Headspace was generated in an auto sampler under typical fermentation temperatures (39°C) with a short (20min) equilibration time. The headspace was pumped to the analyzer and the sample pressure was set to 25 mbars. Both Hg (low energy) and Xe (medium energy) ionization modes were used, as acetic acid detection requires higher energy than the other acids. The pH of the solution was kept constant using a buffer solution.

## CONCLUSION

In this study the feasibility of detecting and quantifying short chain fatty acids in a fermentation medium could be demonstrated. The application is very promising for on-line analysis and control of industrial fermentation processes.

## Results & Discussion

Molecule	Formula	MW (g/mol)	Ion energy (eV)
Acetic acid	C <sub>2</sub> H <sub>4</sub> O <sub>2</sub>	60.05	10.65
propionic acid	C <sub>3</sub> H <sub>6</sub> O <sub>2</sub>	74.08	10.44
butyric acid	C <sub>4</sub> H <sub>8</sub> O <sub>2</sub>	88.10	10.17
Isobutyric acid	C <sub>4</sub> H <sub>8</sub> O <sub>2</sub>	88.10	10.24
isovaleric acid	C <sub>5</sub> H <sub>10</sub> O <sub>2</sub>	102.13	10.51
valeric acid	C <sub>5</sub> H <sub>10</sub> O <sub>2</sub>	102.13	10.53

Gas	Symbol	Ion energy (eV)
Mercury	Hg	10.44
Xenon	Xe	12.13
Kr	Kr	14.00

Table 2: Ionisation energies

### Results and Discussion

A detailed energy analysis of the various fragments indicated that interfering fragments from the higher acids should be expected on the molecule ions corresponding to the shorter acids (for example: valeric acid will also give a signal on the mass 88). This was confirmed by the analysis of pure compounds, and for each acid the relative mass ratios were recorded for concentration calculations.

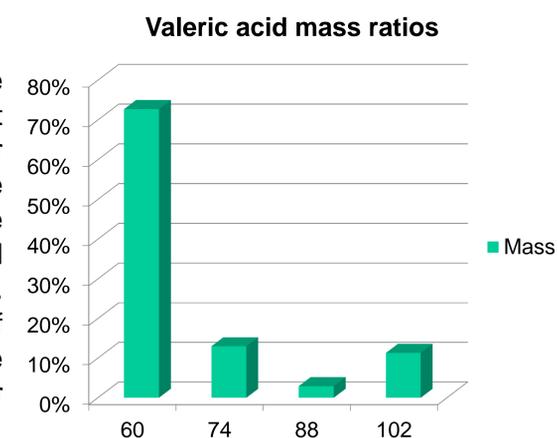


Fig. 2: Example: Signal Coefficients for valeric acid

Apart from the overlapping fragments another major challenge was to differentiate acids from their isomers. Since the resolution of our measurement is 1 amu, we had to find the significant difference in the signal pattern. For all the acids, the iso form gave relatively lower intensity on the protonated molecule ion.

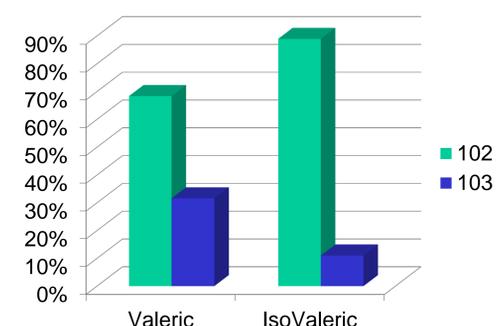


Fig. 3: Example: Differentiation patten between isobaric acids

With this data at hand it was possible to calculate:

- First, the valeric and isovaleric concentrations from M102 / M103
- The butyric and isobutyric concentrations from M88 / M 89 and the now known valeric and isovaleric contributions
- The propionic from M74 and the contributions from the four higher acids
- Finally, the acetic acid from Xe based M60 adjusted for the five other acids

	Acetic		Propionic		Isobutyric	
	Real	Model	Real	Model	Real	Model
<b>Test Mix 1*</b>	0,200	0,200	0,125	0,125	0,188	0,190
<b>Test Mix 2*</b>	0,000	0,000	0,000	0,000	0,000	0,000
<b>Test Mix 3*</b>	0,000	0,000	0,000	0,000	1,330	1,328
	Butyric		IsoValeric		Valeric	
	Real	Model	Real	Model	Real	Model
<b>Test Mix 1*</b>	0,125	0,126	0,188	0,188	0,125	0,125
<b>Test Mix 2*</b>	0,000	0,000	1,330	1,330	0,670	0,670
<b>Test Mix 3*</b>	0,670	0,669	0,000	0,000	0,000	0,000