

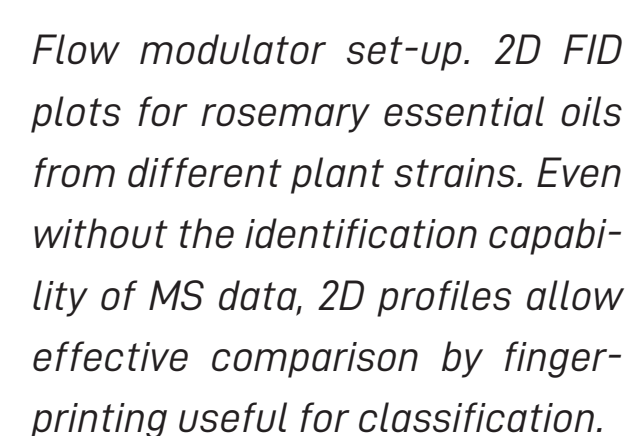
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Comprehensive two-dimensional gas chromatography (GC×GC) offers significantly enhanced separation power and superior peak capacity. It can therefore play a strategic role to tackle high complexity with elevated degree of detail. In this study GC×GC, combined with the additional dimension added by MS data, was employed for untargeted profiling of chemical composition of rosemary and lavender leaf essential oil.

SAMPLES

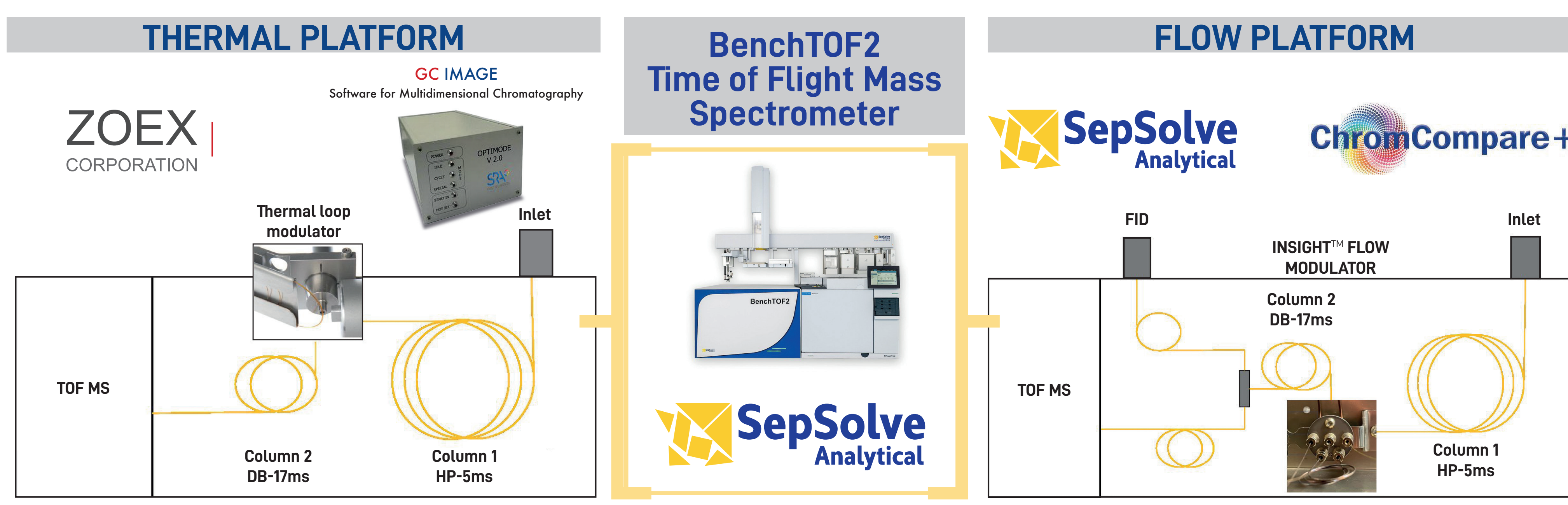
- Plants: lavender (*Lavandula Officinalis* L. *Angustifolia* Miller – or *Spica* – and *Lavandula Officinalis* L. – or *Fine*) and rosemary (*Rosmarinus Officinalis* L. *Camphoriferum* and *Rosmarinus Officinalis* L. *Verbenoniferum*).
- Essential oils were obtained by steam distillation with production on a small scale. Water was brought to a boil to generate a steam current that was directed through the plant material (leaves) to release the oil.
- After condensation to liquid phase, the aqueous phase was discharged by gravity and the organic phase was collected as the final product.

- GC×GC-MS allowed effectively separating and detecting a significantly higher number of components compared to conventional GC-MS.
- Individual compounds and chemical groups were distributed across a 2D space, reducing co-elutions. Cleaner spectra are beneficial to improve the identification process, bringing value added for untargeted screening.

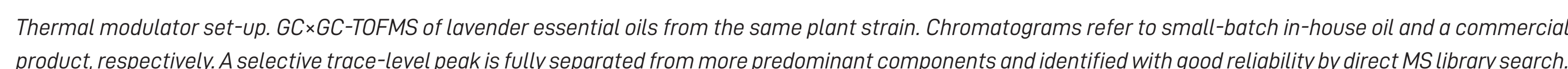


- GC×GC-MS is a very powerful tool for detailed profiling of complex mixtures such as essential oils.
- Chemical composition of lavender and rosemary oils was characterized with much more insight compared to conventional separation techniques.
- Characteristic 2D profiles demonstrated very effective to highlight differences useful to classify origin in terms of plant strains or production.
- The multivariate analysis tools employed proved useful to extend the applicability of advanced data processing in an effective yet accessible manner.

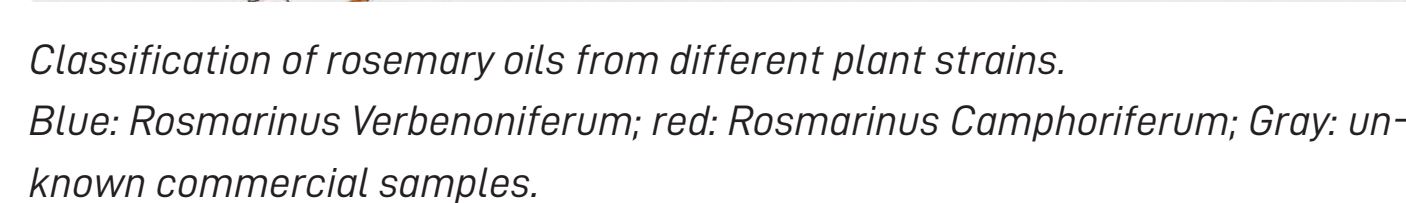
- Investigated the chemical composition of lavender and rosemary leaf oils from plants harvested in Italy produced by steam extraction in small batches.
- Commercial products were analysed to evaluate the impact of isolation process.
- Analyses were performed by GC×GC-TOFMS based on flow and thermal modulation, respectively.
- Data processing performed with commercial software, including statistical tools such as Principal Component Analysis (PCA), was used for sample classification.



- Informative 2D chromatograms confirmed excellent for samples comparison. Differences in composition between lavender and rosemary oils from different strains were observed. Similarly, it was possible to discover differences between essential oils produced by small-scale approach and the commercial oils.
- The streamlined workflows offered by the data processing software allowed to minimize laborious, challenging procedures to enable advanced yet (semi-)automated user-friendly operation.



Examples of classification by PCA (ChromCompare+ software, SepSolve Analytical) based on TOFMS data acquired with the flow-modulated set-up.



Classification of lavender oils from different plant strains and production.
Red/pink: *Lavandula Officinalis* L. *Angustifolia* Miller (SPICA)
Blue/green: *Lavandula Officinalis* L. (FINE).