Distinction of the Grain Flour of Multi-Specimens by 3-D Fluorescence Spectra Measurement (Fluorescence Fingerprint) using the Microplate Reader Accessory

INTRODUCTION	
Currently, in fields including the food field, the study to apply a 3D fluorescence spectrum (fluorescence fingerprint), with a large amount of sample-specific numerical data, for the determination of agricultural product origins and the evaluation of grain powder types and grades is being conducted. In general, chemical analysis is used for the analysis of foods and agricultural products. However, the preparation is necessary and it takes a long time to analyze multi-specimens. On the other hand, the analysis by a fluorescence spectrometer, which provides a sample-specific fluorescence fingerprint, characteristically allows the direct measurement of a sample without any preparation. This time, an example of the analysis by the microplate reader accessory, which allows the efficient 3D fluorescence measurements of multi-specimens at the highest scan speed for the instrument class (60000 nm/min), is introduced here. The microplate is usually used for the multi-specimen analysis of solution samples. However, it was used to analyze solid sample as its structure allows the fluorescence measurement on the sample surface.	
SAMPLE	ACCESSORY
Sample: wheat flour, rye flour, corn flour, potato flour, pumpkin flour, rice flour, brown rice flour, soybean flour	Microplate reader accessory (P/N : 5J0-0139) Nunc FluoroNunc plate (Cat No.237108)
ANALYTICAL CONDITIONS	
Instrument : F-7000	
Excitation wavelength range: 200 - 550 nmScan speed: 600Fluorescence wavelength range: 200 - 550 nmResponse: AutoSlit on excitation side: 5 nmDetector: R92Slit on fluorescence side: 5 nmPhotomultiplier Vol.: 400	00 nm Full scale : 500 omatic Contour line interval : 10 8F V
<image/> <complex-block><image/><complex-block><image/><image/><image/><image/></complex-block></complex-block>	A manual state of the second state of the s
Figure 1 Outline of Microplate Reader Accessory	
KEY WORDS Bio/Medical Science/Food/Pharmaceutical, Food, Grain Flour, Powder, Food, Fluorescence Fingerprint, Quality Determination, Distinction Analysis, EEM, 3D Fluorescence Spectrum, Microplate, FL, F-7000	Fluorophotometer (FL)
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The microplate was filled with eight types of grain flours such as wheat flour (all-purpose plour) and rye flour (N=3, total 24 specimens). The specimen surfaces were evened to ensure the photometric accuracy and the 3D fluorescence spectra were measured.

In the 3D fluorescence spectrum of the wheat flour, two characteristic fluorescence fingerprints (Peak A: excitation wavelength of 290 nm, fluorescence wavelength of 330 nm, Peak B: excitation wavelength of 335 nm, fluorescence wavelength of 425 nm) were confirmed.

Peaks A and B of the wheat flour are shown in the 3D fluorescence spectra of other grain flours (Figure 2) for the easy comparison. A different fluorescence fingerprint was obtained for each powder.



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