

NON-TARGETED NMR METHOD TO PRESERVE THE BIODIVERSITY OF AUTOCHTHONOUS LENTILS CULTIVATION

M. Antonicell[‡], B. Musio[‡], P. Mastrorilli^{††}, M. Latronico^{††}, M. Triggiani^{††}, V. Gallo^{††}

[‡]Department of Civil, Environmental, Land, Building and Chemical Engineering, Politecnico di Bari, Via Edoardo Orabona 4, Bari Italy

^{††} Innovative Solutions S.r.l., Zona H 150/B, Noci Italy

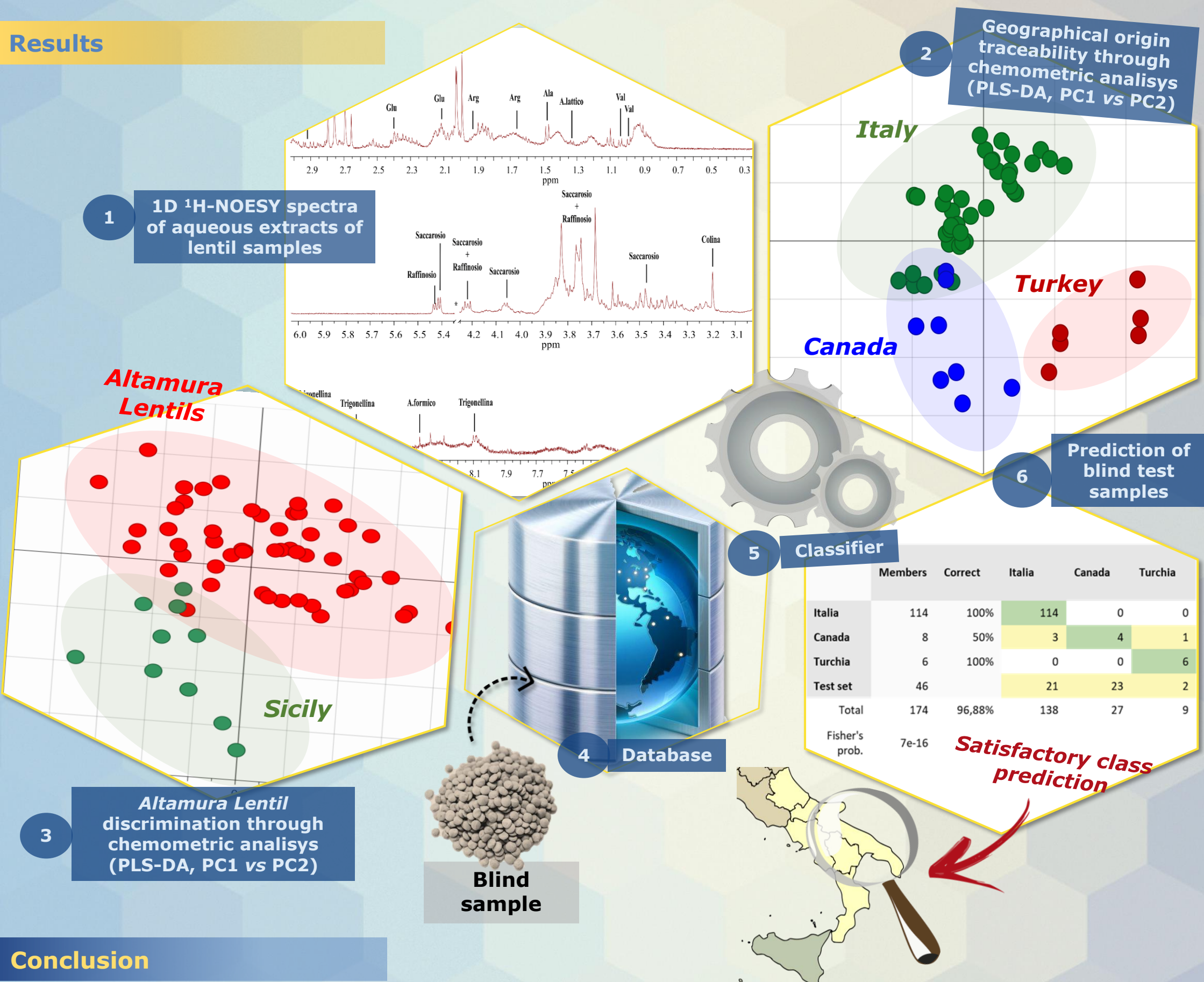
marica.antonicelli@poliba.it



Introduction

The Protected Geographical Indication (IGP) is an EU appellation of agricultural and food products. Recently, *Altamura Lentil* has received this denomination in order to protect and differentiate the quality of this typical local product. Non-targeted NMR method has received growing attention as a rapid method for food authenticity assessment, because of its potential for identification of specific features of the products by data-driven classifiers [1,2]. Herein, we have applied the non-targeted approach to assess the authenticity of *Altamura Lentil* and identify the geographical origin, in such a way to valorize this product. Three geographical origin were considered, namely Italy, Canada and Turkey. Among the Italian samples, two subgroups were available: Altamura and Sicilian lentils.

Results



Conclusion

The classifier developed was capable of discriminating Lentil samples according to geographical origin; in particular, it distinguished lentils from Italy against imported ones (Canada and Turkey). Within the class of Italian samples, a distribution according to the regional origin was observed, identifying *Altamura lentils* against those from Sicily. The resulting model was validated by blind test samples and demonstrated a good prediction capability (96.88%). This approach has successfully demonstrated the power of Nuclear Magnetic Resonance to assess and valorize the authenticity of local food products.

References

- [1] R. Ragone, S. Todisco, M. Triggiani, S. Pontrelli, M. Latronico, P. Mastrorilli, N. Intini, C. Ferroni, B. Musio, V. Gallo *Food Chemistry*, **332**, 127339 (2020).
- [2] V. Gallo et al., *Food Analytical Methods*, **13**, 530–541 (2020).



Politecnico di Bari

