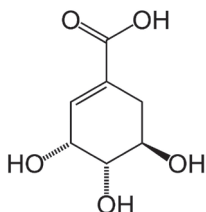
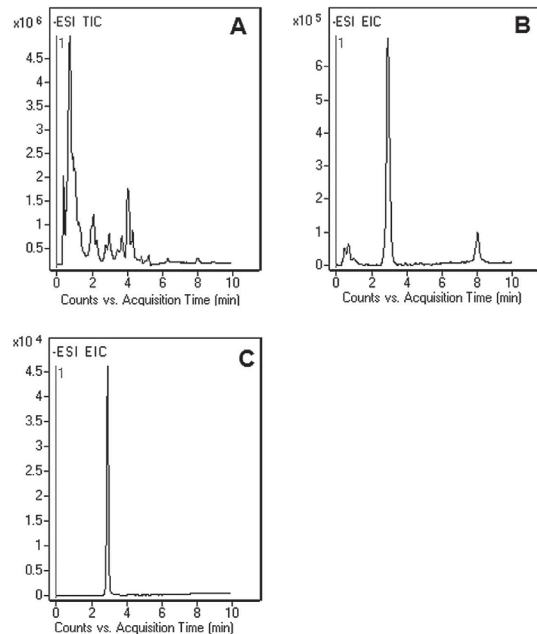


Shikimic Acid in Red Wine (LC-MS)

Ingredient for production of oseltamivir



Note: Shikimic acid is a key ingredient in the production of Tamiflu®, an antiviral drug for Influenza virus A and swine-origin influenza (H1N1). Shikimic acid comes from grape skin and is always present in wines. Determination of its concentration in wine can be used as a tool to differentiate between different red wine varieties. It is an intermediate molecule produced in the shikimate pathway. It participates in the biosynthesis of antocyanines.

Method Conditions

Column: Cogent Diamond Hydride™, 4µm, 100Å

Catalog No.: 70000-05P-2

Dimensions: 2.1 x 50 mm

Solvents: A: 50% methanol / 50% DI H₂O / 10 mM ammonium acetate

B: 90% acetonitrile / 10% DI H₂O / 10 mM ammonium acetate

Gradient:	time (min.)	%B
	0	95
	1	95
	5	50
	8	50
	10	95

Post Time: 5 min

Injection vol.: 1µL

Flow rate: 0.4 mL/min

Detection: ESI - NEG - Agilent 6210 MSD TOF mass spectrometer

Sample: Panel A: TIC of Red Wine (Pinot Noir).

Panel B: Red Wine: EIC: Shikimic acid 173.0455 m/z

Panel C: Standard: EIC: Shikimic acid 173.0455 m/z

Red wine: filtered, 0.45µm nylon filters (MicroSolv Tech

Corp.). Sample for injection was diluted 1:1 using A/B solvent

mixture. Standard: 0.1 mg/mL in methanol, diluted 1:100 for

injection using 1:1 A/B solvent mixture.

Peak: Shikimic acid 173.0455 m/z (M-H)⁻

t₀: 0.4 min

Discussion

This application note presents a method for the analysis of shikimic acid in red wine. The main advantage of using LC-MS in this method is its high specificity (mass accuracy) of analysis, the short analysis time, fast equilibration time between runs, and high repeatability (%RSD < 0.7). The developed method can be used as an analytical tool to verify the varietal authenticity of red wine. Also, Cogent™ columns are well known for long lifetime (low cost per injection of the sample).