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Metabolite profiling of licorice (*Glycyrrhiza glabra*) from different locations using comprehensive two-dimensional liquid chromatography coupled to diode array and tandem mass spectrometry detection

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| 1 2 3 4 | METABOLITE PROFILING OF LICORICE (<i>Glycyrrhiza glabra</i>) FROM DIFFERENT LOCATIONS USING COMPREHENSIVE TWO-DIMENSIONAL LIQUID CHROMATOGRAPHY COUPLED TO DIODE ARRAY AND TANDEM MASS SPECTROMETRY DETECTION |
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22 ABSTRACT

Profiling of the main metabolites from several licorice (Glycyrrhiza glabra) samples 23 24 collected at different locations is carried out in this work by using comprehensive twodimensional liquid chromatography (LC \times LC) coupled to diode array (DAD) and mass 25 spectrometry (MS) detectors. The optimized method was based on the application of a 26 27 HILIC-based separation in the first dimension combined with fast RP-based second dimension separation. This set-up was shown to possess powerful separation 28 capabilities allowing separating as much as 89 different metabolites in a single sample. 29 30 Identification and grouping of metabolites according to their chemical class were achieved using the DAD, MS and MS/MS data. Triterpene saponins were the most 31 abundant metabolites followed by glycosylated flavanones and chalcones, whereas 32 glyzyrrhizic acid, as expected, was confirmed as the main component in all the studied 33 samples. LC \times LC-DAD-MS/MS was able to resolve these complex licorice samples 34 providing with specific metabolite profiles to the different licorice samples depending 35 on their geographical origin. Namely, from 19 to 50 specific compounds were 36 exclusively determined in the 2D-chromatograms from the different licorice samples 37 depending on their geographical origin, which can be used as a typical pattern that could 38 potentially be related to their geographical location and authentication. 39

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- 41 **Keywords:** LC × LC, licorice, metabolite, triterpene saponins, phenolic compounds,
- 42 authentication.

43

44 1. INTRODUCTION

Licorice (Glycyrrhiza glabra) is an herbaceous perennial plant, belonging to the 45 Leguminosae family and is one of the oldest and most popular herbal medicines in the 46 world. A wide array of biological activities have been ascribed to this plant, including 47 antiulceric, anti-inflammatory [1], antispasmodic, expectorant, antiallergic, 48 antidepressive [2], antiviral [3], antifungal [4] and antioxidant [5] activities. Besides, 49 licorice has been used in the food industry as a sweetener and a flavor enhancer while it 50 is considered as a safe food ingredient (GRAS) by the US Food and Drug 51 Administration [6]. The mentioned potential health beneficial effects have been 52 associated to the secondary metabolites present in licorice which essentially consist on 53 triterpene saponins and phenolic compounds, including flavanones, chalcones, flavones, 54 isoflavones and isoprenylated flavonoids [7]. Triterpene saponins present in G. glabra 55 56 belong to the oleane-type and are the major active substances. In particular, glycyrrhizic acid is regarded the most important constituent of licorice, pointed out to be the main 57 58 responsible of the beneficial effects attributed to this plant [8].

There exist around 30 different Glycyrrhiza species over the world. Their differentiation 59 based only on root morphology is very complicated. As a consequence, it is important 60 to search metabolic markers that may allow the correct identification of licorice species 61 [9]. The content on secondary metabolites in licorice may vary significantly depending 62 on the geographical area of origin, the stage of maturity of the plant, the environmental 63 conditions and the harvesting/production procedures [7]. In this regard, the content of 64 secondary metabolites could be employed for the geographical identification of licorice, 65 as the product characteristics will be greatly influenced by its particular chemical 66 composition. In relation to these differences, licorice from the region of Calabria (Italy) 67 has been described as one of those with highest quality [10] thanks to the amount of 68

bioactive compounds present on it as well as its typical organoleptic characteristics
including volatiles composition. This region presents a Mediterranean climate,
characterized by dry summers and mild winters, whereas springs and autumns last only
few months, that could provide the special characteristics to the Calabrian licorice [10].
The quality of the Calabrian licorice has been recognized with the Protected
Designation of Origin "Licorice from Calabria" in 2011 by the European Union (Reg.
(CE) N. 1072/2011 EU) [11].

76 The metabolic profile of licorice has been widely studied through different analytical techniques such as HPLC-DAD [12,13], HPLC-DAD/MS [10,12-14], UHPLC-DAD 77 [6], UHPLC-MS [6,15-17] or NMR [9,17]. However, aiming the complete profiling of 78 the bioactive phenolics and saponins from licorice is rather difficult since numerous 79 different structures and their isomers are present as well as many compounds with 80 81 similar retention behavior coexisting in its composition. In this regard, comprehensive two-dimensional liquid chromatography (LC \times LC) may be a useful analytical 82 83 technique to provide a broad separation of the whole composition of the chemically complex licorice extracts. $LC \times LC$ allows the separation of a sample through two 84 separation processes simultaneously connected on-line by means of a modulator or 85 interface. This technique provides the advantage of greatly enhancing the peak capacity 86 attainable compared to monodimensional LC due to the use of columns with low 87 correlated separation mechanisms in the first (¹D) and the second (²D) dimension, thus, 88 maintaining a high orthogonality degree [18]. Although LC \times LC is not still a 89 commonly-employed analytical technique, there are many applications in which this 90 91 tool has been employed for the successful attainment of the metabolic profile of 92 complex samples [19-21]. However, $LC \times LC$ has only been scarcely explored for the separation of licorice compounds. Concretely, a RPLC \times RPLC method was developed 93

for the separation of an ethyl lactate fraction of a licorice extract in order to identify 94 flavonoid aglycones present [22]. The developed RPLC \times RPLC approach provided a 95 good separation of some components present in a licorice extract fraction, with higher 96 resolving power than one dimensional methods. However, the use of non-correlated 97 separation mechanisms in the two dimensions may significantly increase the attainable 98 peak capacity as well as the orthogonality of the two-dimensional system. Possible 99 combinations of non-correlated mechanisms include NPLC \times RPLC [23-25], SEC \times 100 101 RPLC [26], and IEC \times RPLC [27-29] approaches. However, these couplings can cause immiscibility and incompatibility problems with the mobile phases employed in both 102 dimensions. The coupling between hydrophilic interaction liquid chromatography 103 (HILIC) and RP separations is useful to partially solve these problems, since the 104 solvents employed in the mobile phases are miscible. In this regard, different HILIC \times 105 106 RP methods have recently been developed for the separation and identification of a variety of compounds in several food-related samples. In particular, HILIC \times RPLC 107 methods have been widely demonstrated to be extremely useful for the separation of 108 109 highly complex and closely related mixtures of phenolic compounds, such as procyanidins [30-33], anthocyanins [34] or phlorotannins [35,36]. The use of DAD and 110 MS detectors connected in series together with the information related to the relative 111 112 position of each peak in the 2D space allow increasing the identification capabilities of this technique. In this regard, this alternative can be also proposed as a potentially 113 successful approach for the separation and identification of the entire phenolic 114 compounds and saponins profile of licorice samples. The acquisition of these profiles 115 might be later on used to differentiate among samples of different geographical origin. 116 Thus, in the present work, a new HILIC × RPLC method employing a microbore ZIC-117 HILIC column in the ¹D and a C_{18} partially porous column in the ²D has been developed 118

for the characterization of the polyphenol and saponin profile of licorice extracts from different geographical locations with the aim of searching for metabolites that could be pointed out as potential markers for the identification and assignment of the geographical origin as well as for the authentication of each sample.

123

124 2. MATERIALS AND METHODS

125 **2.1. Samples and chemicals**

Licorice samples (*Glycyrrhiza glabra*) from China, Iran and Azerbaijan were produced
in 2009, whereas licorice from Crotone and Villapiana (Calabria Region, Italy) were
collected in 2007 and 2013, respectively.

129 HPLC grade ethanol and acetonitrile were purchased from VWR Chemicals (Barcelona,

130 Spain) whereas acetic and formic acids were acquired from Sigma-Aldrich (Madrid,

131 Spain) and ammonium acetate was from Panreac (Barcelona, Spain).

132

133 **2.2. Sample preparation**

The extraction of the metabolites from licorice was carried out following the preparation 134 of the extracts described by Montoro et al. [7]. Briefly, the root material was ground and 135 extracted with a solid-liquid extraction assisted by ultrasonic agitation. The solvent 136 employed was ethanol/water (1:1, v/v) with a sample to solvent ratio of 1:5 (w/v), and 137 the extraction was carried out during 1 h. Then the mixture was maintained in darkness 138 overnight at room temperature. The extract was vacuum filtered and finally diluted 1:10 139 with ethanol/water (1:1, v/v). Prior to the chromatographic analysis, an aliquot of each 140 extract was evaporated to dryness and redissolved in ethanol/ACN (1:1, v/v). 141

142

143 **2.3. LC × LC-DAD-MS/MS**

144 2.3.1. Instrumentation

The LC \times LC-DAD instrumentation consisted on a first dimension (¹D) composed by an 145 Agilent 1200 series liquid chromatograph (Agilent Technologies, Santa Clara, CA) 146 equipped with an autosampler. In order to obtain more reproducible low flow rates and 147 gradients, a Protecol flow-splitter (SGE Analytical Science, Milton Keynes, UK) was 148 placed between the ¹D pump and the autosampler. Additionally, a LC pump (Agilent 149 1290 Infinity) performed the second dimension (²D). Both dimensions were connected 150 151 by an electronically-controlled two-position ten-port switching valve acting as modulator equipped with two identical 30 µl injection loops. Modulation time of the 152 switching valve was 1.3 min. A diode array detector was coupled after the second 153 dimension in order to register every ²D analysis. Besides, an Agilent 6320 Ion Trap 154 mass spectrometer equipped with an electrospray interface working in negative 155 156 ionization mode was coupled in series using the following conditions: dry temperature, 350 °C; dry gas flow rate, 12 L min⁻¹; nebulization pressure, 40 psi; mass range, m/z 157 90-2,200 Da. The LC data were elaborated and visualized using LC Image software 158 159 (version 1.0, Zoex Corp., Houston, TX).

160

161 2.3.2. LC x LC separation conditions

162 The ¹D separation was carried out employing a SeQuant ZIC-HILIC (150 x 1 mm, 3.5 163 μ m d.p., Merck, Darmstadt, Germany) column. The analysis was run using (A) 164 acetonitrile and (B) 10 mM ammonium acetate at pH 5.0 as mobile phases, eluted 165 according to the following gradient: 0 min, 3% B; 5 min, 3% B; 10 min, 5% B; 15 min, 166 10% B; 30 min, 20% B; 40 min, 20% B; 50 min, 30% B; 60 min, 30% B; 65 min, 40% 167 B; 80 min, 40% B. The injection volume was 2.5 μ L and the flow rate was set at 15 μ L 168 min⁻¹.

169 On ²D, an Ascentis Express C_{18} (50 x 4.6 mm, 2.7 µm d.p., Supelco, Bellefonte, CA) partially porous column was employed. Mobile phases consisted of (A) water (0.1 % 170 formic acid) and (B) acetonitrile, eluted at 3 mL min⁻¹. During the LC \times LC analysis 171 two ²D gradients were employed in order to obtain the best ²D separations in agreement 172 with the compounds eluting from the ¹D. Therefore, from 0 min to 23.4 min the ²D 173 gradient elution was: 0 min, 0% B, 0.1 min, 5% B; 0.5 min, 35% B; 0.9 min, 70% B; 1 174 min, 90% B; 1.01 min, 0% B; 1.3 min, 0% B. On the other hand, from 23.4 to 80 min 175 176 the employed gradient was programmed as follows: 0 min, 0% B; 0.1 min, 5% B; 0.3 min, 35% B; 0.5 min, 40% B; 0.9 min, 50% B; 1 min, 90% B; 1.01 min, 0% B; 1.3 min, 177 0% B. UV-Vis spectra were collected in the range of 190-550 nm using a sampling rate 178 of 20 Hz, while 254, 280 and 330 nm signals were also independently recorded. The 179 eluent from the ²D column was splitted before entering the MS instrument, so that the 180 flow rate introduced in the MS detector was 0.6 mL min⁻¹. 181

182

183 3. RESULTS AND DISCUSSION

The metabolic profile of licorice presents compounds with different chemical nature, 184 being the main ones triterpene saponins and phenolic compounds including flavanones, 185 chalcones, flavones, isoflavones and isoprenylated flavonoids [7]. Within this complex 186 187 mixture, isomers of some compounds may coexist in its composition as well as other compounds with closely related chemical structures. Therefore, they present the same or 188 close molecular weights as well as related chromatographic behavior. For this reason, 189 the exhaustive separation of the whole array of these kinds of compounds present in 190 licorice is difficult to be carried out by conventional analytical techniques such as 191 HPLC or UHPLC. In fact, many of these compounds coelute when separated under a 192 single retention mechanism. Hence, the employment of analytical tools able to separate 193

the sample by two separation process like LC x LC may be effective for obtaining thecomplete separation of the metabolic profile of licorice.

196

197 **3.1. Optimization of the 2D profiling of licorice.**

The combination of HILIC in the ¹D and RPLC in the ²D has been shown to provide a high orthogonality degree and therefore good results in terms of peak capacity [30-36]. However, due to the complexity of the samples that are usually analyzed by LC \times LC together with the challenging handling of this technique, the development of each new LC \times LC application has to be carefully optimized. In this regard, in the present development each dimension was separately studied and optimized.

To obtain appropriate conditions, slow separations are needed in ¹D, whereas ²D 204 separations should be as fast as possible; this way, individual ²D analysis time will 205 directly influence the modulation time, and thus, sampling from the ¹D eluate. On the 206 other hand, the use of very low flow rates in ¹D will allow maintaining the transfer 207 volume to a minimum and also increasing the sampling from each ¹D separated peak 208 that could be cut more times into the ²D. Due to these requirements, the use of 209 microbore columns in ¹D is advisable as they present several advantages in terms of 210 separation and resolution attainable at very low flow rates. Consequently, the use of 211 212 these conditions will permit the collection and injection of fractions continuously to the ²D, providing enough time between fractions to completely finish each ²D analysis. 213 Once the basic morphology of the ¹D column was selected, three different HILIC-214 compatible stationary phases were tested, namely silica, diol and ZIC-HILIC columns. 215 For each type of column several gradients and aqueous mobile phases were tested 216 including 10 mM ammonium acetate at pH 5, pH 5.5 and pH 7.5 or mixtures of 217 acetonitrile, methanol, water and acetic acid to find the best conditions independently. 218

Figure 1 shows a comparison of the separation attainable using each column at the 219 specific optimum conditions. It has to be remarked that the silica column was used for 220 comparison in spite of not having the required dimensions to act a ¹D. Still, this test 221 allowed us to discard this stationary phase for further use. After the study and 222 optimization of the experimental conditions that affect the separation, the ZIC-HILIC 223 column was selected employing acetonitrile and 10 mM ammonium acetate at pH 5.0 as 224 the optimum mobile phases for the ¹D separation. As it can be observed in Figure 1, the 225 226 ZIC-HILIC column provided better resolution than the other columns with reasonable analysis times at 15 μ L min⁻¹, which is an appropriate flow rate in order to keep to a 227 minimum the total volume of each transfer to the 2 D. 228

Next, the ²D separation was optimized individually by injecting the whole sample. This 229 provides a good measure of the separation capabilities of the system even if in real 230 conditions no such complex fraction will be transferred into this ²D. Two short RP 231 columns (50 x 4.6 mm), containing C_{18} and PFP (pentafluorophenyl) partially porous 232 particles (2.7 μ m), were tested. Typically, the separation carried out in the ²D has to be 233 fast in order to finish each ²D analysis before the next ¹D fraction is transferred. In this 234 regard, the employment of short partially porous columns in this kind of separation is 235 advantageous since these columns generate lower backpressures and provide better 236 efficiency in short analysis times. For the optimization of the ²D separation, different 237 mobile phases including acetonitrile, methanol and different combinations of 238 acetonitrile/methanol as well as water and acidified water, and gradients were studied. 239 After careful comparison of the best attainable separations, C₁₈ stationary phase was 240 selected as provided a higher resolution between the compounds contained in such a 241

complex sample. The optimized conditions involved the use of water (0.1% formicacid) and acetonitrile as mobile phases.

Starting from the best possible separation conditions already determined for the 244 separation of licorice compounds in each dimension, the optimization of the $LC \times LC$ 245 method as a whole was carried out. After the first analyses it became evident that the 246 huge diversity of compounds contained in the sample meant that the obtained 247 metabolite profiles were clearly grouped in two different areas in the 2D plane (Figure 248 2A). Those compounds eluting first from the ${}^{1}D$ (low polarity compounds, prenvlated 249 flavonoids) were less separated in the ²D under the chosen conditions that those eluting 250 later from the ¹D (high polarity compounds, triterpene saponins) that were less retained 251 in the ²D (Figure 2A). Consequently, with the aim to provide a profile as separated as 252 possible, it was decided to reoptimize the ²D method by including two different 253 gradients along the LC \times LC analysis. Figures 2B and C show a comparison of the two-254 dimensional separation of licorice compounds eluting first from the ${}^{1}D$ (tr~8-22 min). 255 While in Figure 2B the same gradient is maintained along the 2D analysis (the same 256 used for the second part of the analysis), in Figure 2C a newly optimized ²D gradient 257 258 was used in order to maximize the separation of the compounds eluting in this area (see details in Section 2.3.). As can be seen, significantly better separation could be obtained 259 using the new gradient. Thus, under the finally optimized $LC \times LC$ conditions, two 260 different ²D gradients were adopted in order to achieve the best possible separation of 261 262 the licorice metabolites in agreement with their chemical nature, allowing a theoretical peak capacity value of 1306, calculated according to Li et al. [37], which considers the 263 2 D time cycle as well as the influence of undersampling of the 1 D eluate. Moreover, as it 264 can be observed from the 2D plots illustrated in Figure 2, the retention in both 265 dimensions was clearly non-correlated, assuring a good degree of orthogonality. 266

267

3.2. Phenolic compounds and saponins profiling of licorice by HILIC × RP-DADMS/MS.

Once the ZIC-HILIC \times C₁₈ method was completely optimized, an MS instrument 270 equipped with an ESI interface working in negative ionization mode was coupled in 271 series to the DAD for the characterization and identification of each separated 272 compound. The employed MS analyzer was an ion trap that offered valuable 273 information about the chemical structure of the separated compounds thanks to its 274 275 capacity to work in MS/MS mode. However, the use of a high resolution MS detector with high scanning speed could significantly improve the obtained results in terms of 276 reducing the number of non-identified compounds and increasing the certainty of the 277 identifications. The five licorice samples studied, belonging to diverse locations, 278 namely, Calabria-Italy (Villapiana and Crotone), Iran, China and Azerbaijan, were 279 280 injected and analyzed in detail. Table 1 shows the compounds tentatively identified in more than one sample, whereas Table 2 shows those compounds that were exclusively 281 282 found in just one location (potential markers of geographical origin). Figure 3 shows the 283 two-dimensional plots obtained for each sample in which the assigned peaks are marked. 284

The main licorice metabolites are triterpene saponins and phenolic compounds, including flavanones, chalcones, flavones, isoflavones and isoprenylated flavonoids. Some of these flavonoids may be found as aglycones or glycosylated. Each group of compounds described in licorice can be identified attending to their mass fragmentation pathway [42]. This information was collected and studied in order to tentatively assign the separated peaks in the different samples.

In any case, as can be seen in Figure 3 the profile of the 5 licorice samples is rather similar being the main detected compounds (those with higher intensities) present in all locations.

294

3.2.1. Flavonoid aglycones and prenylated flavonoids.

At the beginning of the analysis, a group of prenylated flavonoids was found together with other flavonoid aglycones, clearly located in the upper side of the 2D plot, as can be observed in Figure 2. Among prenylated flavonoids, only kanzonol Y (peak 1, m/z409.6) was described in more than a sample. Others were just found to be potential markers of location, such as glabridin (peak E4) from Villapiana, hispaglabridin (peak C1) and glyasperin E (peak C2) from Crotone or kanzonol H (peak A4) from China.

The most relevant flavonoid aglycone found was liquiritigenin (peak 4), a flavanone with [M-H]⁻ at m/z 255.0, which provided fragment ions at m/z 135 and 119 through the fragmentation via retro Diels-Alder (RDA) reaction. Figure 4A shows the MS/MS fragmentation pattern of this compound.

306

307 *3.2.2.Glycosylated flavanones and chalcones.*

Glycosylated flavanones and their related glycosylated chalcones were found to be the 308 309 major phenolic compounds in the metabolites profile of all the studied samples. Depending on the position of the OH- groups of the molecule, the fragmentation 310 pathway of these compounds was different. Among them, different peaks presented 311 MS/MS fragmentation patterns that gave rise to a characteristic fragment with m/z 255, 312 corresponding to the aglycone liquiritigenin. Thus, the presence of the fragment at m/z313 314 255 meant that these compounds suffered the loss of the saccharide groups. In particular peaks 8, 9 and 11 with $[M-H]^-$ at m/z 725.3 were assigned to licorice glycoside A or 315

316 licorice glycoside C1 or C2. The chemical structure of these compounds presents two glycoside groups (an apiose and a glucose units), and a p-coumaroyl group with a 317 methylated group that decreases their polarity; therefore, their retention on the HILIC 318 ¹D was low. Figure 4B shows the chemical structure of these components as well as 319 their corresponding MS/MS spectrum. As can be observed, their fragmentation 320 produced ions at m/z 549, 531, 417, 255; these fragments could correspond to the loss of 321 176 Da ($[M-H - C_{10}H_8O_3]^{-}$), 194 Da ($[M-H - C_{10}H_8O_3 - H_2O]^{-}$), 308 Da ($[M-H - C_{10}H_8O_3]^{-}$) 322 - Api]) and 470 Da ($[M - H - C_{10}O_3H_8 - Api - Glu]$), respectively. 323

The same behavior was observed for licorice glycoside B or D1/D2 (peak 14) formed by 324 a liquiritigenin moiety linked to a hexose, a pentose and a p-coumaroyl group. This 325 compound presented a [M-H]⁻ at m/z 695.3 and a fragmentation pattern characterized by 326 ions at m/z 549 (loss of p-coumaroyl group), 531 (loss of p-coumaroyl group and a 327 328 water molecule), 417 (loss of p-coumaryl and pentose molecules) and 255 (removal of the three linked groups: p-coumaroyl, pentose and hexose). Figure 4C illustrates these 329 330 data. On the other hand, liquiritin apioside and isoliquiritin apioside (peaks 16 and 18), 331 with $[M-H]^{-}$ at m/z 549.6, have a chemical structure composed by a liquiritigenin and a hexose and a pentose units. As it is shown in Figure 4D, their MS/MS pattern was 332 characterized by the occurrence of an ion at m/z 417 attributed to the loss of apioside 333 334 (neutral loss of 132 Da), m/z 297 to the combination of the loss of the apioside unit and the cleavage of the hexose (-132 Da and -120 Da, respectively) and m/z 255 due to the 335 loss of the two glycosidic units [49]. 336

Other compounds belonging to these groups were also tentatively identified or putatively assigned to this group thanks to their MS characteristics, as can be observed in Tables 1 and 2, as well as to their typical UV maxima (270 nm for chalcones and 360 nm for flavanones). 341

342 *3.2.3.Triterpene saponins.*

Triterpene saponins are regarded as the main bioactive metabolites present in licorice, 343 344 eluting together in the last part of the two-dimensional analyses. The triterpene saponins of licorice belong to oleanane-type triterpene saponins and their chemical structure 345 consist on a 30-carbon aglycone (sapogenin) with multi-sugar attached units. Under 346 MS/MS experiments carried out in negative ionization mode, oleanane-type triterpene 347 348 saponins mainly give rise to a [M - aglycone - H]⁻ fragment ion. Glycyrrhizic acid (peak 54) presented a [M - H]⁻ at m/z 821.5 and its fragmentation pattern showed ions at m/z349 803 ([M - H₂O - H]⁻), 645 ([M - Glucuronic acid-H]⁻), 351 ([2 Glucuronic acid - H]⁻). 350 As mentioned in the introduction section, many compounds and their isomers and 351 compounds with the same molecular weight coexist in the licorice extract, hence, 352 353 several separated peaks presented [M-H]⁻ at m/z 821. Glycyrrhizic acid is the main licorice metabolite and thus, peak 54 was assigned to this component as it was the most 354 355 intense peak in all studied samples. Besides this component,18-α-glycyrrhizic acid, macedonoside C, yunganoside L2, uralsaponin A, licorice saponin H2 and licorice 356 saponin K2 presented the same molecular ion and fragmentation pattern, and thus, the 357 peaks that presented this pattern (peaks 40, 55, 58, 59, 65 and 72) could not be 358 359 unequivocally assigned.

Other important saponins were identified in the samples according to their [M-H]⁻ values and MS/MS spectra. Table 1 summarizes this information. Among them, 22acetoxyl-glycyrrhizin (peak 53), licorice saponin A3 (peak 66) and licorice saponin G2 (peak 71) were found in all the studied samples. Additionally, other compounds that could not be identified were putatively assigned as triterpene saponins based on the typical MS/MS behavior. 366

367 3.3. Geographical differentiation of licorice by HILIC × RP-DAD-MS/MS.

The huge potential that comprehensive two-dimensional LC may provide for the 368 369 separation of very complex samples, like those studied in the present work, is 370 complemented by the possibility of attaining 2D-plots that may be employed to discriminate among samples. In an effort to avoid frauds when dealing with protected 371 designation of origin foods, metabolite profiling can be used to effectively differentiate 372 373 samples with different geographical origin. In this work, a first approach to this strategy is employed using the optimized HILIC × RP-DAD-MS/MS method in order to 374 demonstrate the potential of this technique to point out possible markers of geographical 375 origin in different licorice samples. Besides the qualitative information collected 376 described in section 3.2, the generation of 2D-plots may be used to produce 377 378 characteristic patterns of each type of sample. Figure 5 shows reconstructed 2D-plots corresponding to the individual markers found in each sample. Thus, only those 379 380 compounds that were found in just one sample are included. As can be observed in that 381 Figure, each particular pattern was formed by a variety of peaks at different points along the complete 2D-plot. The use of those points could effectively offer an advantage for 382 the identification of unknown or suspected samples. Consequently, these patterns might 383 384 be used to visually assign a sample to a particular location, although the analysis of a significantly higher number of samples is required to statistically validate the found 385 386 candidate markers. Chinese licorice was the one that presented a higher amount of typical compounds (50), whereas the Calabrian samples (C and E) presented just 19 and 387 388 22 exclusive peaks, respectively, being clearly more similar.

389 Once this method has been optimized and its usefulness to analyze licorice samples 390 demonstrated, its extension to a higher number of samples of each location to statistically confirm the validity of the found markers to discriminate according theirlocation will be assessed in a forthcoming paper.

393

394 4. CONCLUSIONS

The development of a new LC × LC-DAD-MS/MS method to obtain a complete 395 phenolic compounds and saponins profile of licorice samples has been carried out in 396 this work. The optimized method was able to separate a large number of compounds (up 397 398 to 89 in the Iranian sample), which were grouped in the obtained 2D-plots according to their chemical class. Triterpene saponins were the most abundant metabolites followed 399 by glycosylated flavanones and chalcones. Glyzyrrhizic acid was confirmed as the main 400 component in all the studied samples. Moreover, the developed method not only 401 permitted the assignment of compounds to a particular chemical family according to 402 403 their position in the 2D-plot, but it was also employed to produce a typical pattern of each sample that could be later on be used to differentiate among geographical 404 405 locations, once statistically validated. A good number of unique components (from 19 406 to 50) were found in all the samples. Thus, the usefulness of this method to generate patterns that could be potentially employed to confirm the authenticity and geographical 407 origin of unknown or suspected licorice samples is demonstrated. 408

409

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- 621

622 FIGURE LEGENDS

- **Figure 1.** First dimension chromatograms (280 nm) obtained under optimum conditions
- for each type of column studied. Separations using: A) Silica column (250 x 2.5 mm, 5
- 625 µm d.p., Synchronis HILIC, Thermo Scientific) eluted using acetonitrile (with 0.1%
- HCOOH), and water (containing 0.1% HCOOH), at 0.5 mL min⁻¹; B) Diol column (150)
- 627 x 1.0 mm, 5 μm d.p., Lichrospher diol-5, HiChrom) eluted using acetonitrile and 10
- mM ammonium acetate at pH 5.5 at 15 μ L min⁻¹, and; C) ZIC-HILIC column (150 x 1.0
- 629 mm, 3.5 μm d.p., SeQuant ZIC-HILIC, Merck) at the optimum conditions detailed in

630 Section 2.3.2. For other separation conditions, see text.

- Figure 2. Two-dimensional licorice metabolites profiles (280 nm) obtained under the
 studied conditions using the same ²D gradient along the whole analysis (A).
 Comparison of the separation obtained in the first area using the same ²D gradient (B)
 and the newly optimized ²D gradient. For separation conditions, see text.
- Figure 3. Two-dimensional HILIC × RP licorice metabolites profiles (280 nm) obtained
 for licorice samples collected from China (A), Iran (B), Crotone (Italy, C), Azerbaijan
 (D) and Villapiana (Italy, E). For peak identification, see Tables 1 and 2. Separation
 details in section 2.3.
- Figure 4. Chemical structure and MS/MS fragmentation patterns for A) liquiritigenin,
 B) licorice glycoside A, C) licorice glycoside B, and D) liquiritin apioside, detected in
 the licorice samples.
- Figure 5. Reconstructed two-dimensional HILIC × RP traces of metabolites exclusively
 present in the indicated licorice sample. A) China, B) Iran, C) Crotone (Italy), D)
 Azerbaijan and E) Villapiana (Italy).

645

Table 1. Tentatively identified common metabolites present in more than one licorice
sample together with their MS and MS/MS information. Source: A) China, B) Iran, C)
Crotone (Italy), D) Azerbaijan and E) Villapiana (Italy).

| Peak | $^{2}\text{D} t_{\text{R}}$ | Total t _R | [M-H] ⁻ | Main MS/MS | Identification | Structure class | Source | Ref |
|------|-----------------------------|----------------------|--------------------|--|--------------------------------------|----------------------------|------------------|--------------|
| 1 | 67.9 | 8.93 | 409.3 | 405, 391, 365, 235, 217 | Kanzonol Y | Prenylated favonoid | B, C, E | [38] |
| 2 | 53.3 | 9.99 | 576.8 | 539, 518, 419, 331, | NI | | B, D | |
| 3 | 70.9 | 10.28 | 409.4 | 391, 235 | NI | | C, D, E | |
| 4 | 40.7 | 11.08 | 255.0 | 134, 119 | Liquiritigenin or isomer | Flavanone | B, D. E | [39-42] |
| 5 | 35.3 | 12.29 | 727.7 | 613, 549, 532, 255 | NI | Flavanone | A, B, C, D | |
| 6 | 37.5 | 12.33 | 727.4 | 549, 531, 389, 255 | NI | Flavanone | B, C, D | |
| 7 | 31.0 | 14.82 | 417.2 | 255, 135 | (Iso)liquiritin / | Flavanone | B, E | [43-45] |
| 8 | 34.4 | 42.17 | 725.3 | 549, 531, 399, 255 | Licorice glycoside A/C1/C2 or isomer | Flavanone | B, E | [9,22,42,44] |
| 9 | 33.3 | 42.81 | 725.2 | 695, 512, 575, 549, 532, 255 | Licorice glycoside A/C1/C2 or isomer | Flavanone | B, E | [9,22,42,44] |
| 10 | 31.1 | 43.42 | 419.4 | 391, 279, 256, 201, 135 | NI | | Β, Ε | |
| 11 | 37.3 | 44.82 | 725.3 | 549, 531, 255 | Licorice glycoside A/C1/C2 or | Flavanone | B, E | [9,22,42,44] |
| 12 | 31.0 | 46.02 | 633.8 | 587, 549, 511, 426, 339, 295, 229 | Isomer Sarcaglaboside D | Sesquiterpene Glycoside | A, D, E | [45] |
| 13 | 32.6 | 46.04 | 549.7 | 494, 481, 419, 256 | | Flavanone | A, B, C, D, | |
| 14 | 34.1 | 46.07 | 695.3 | 649, 549, 531, 417, 255 | Licorice glycoside B/D1/D2 | Flavanone | E C, E | [9,27,42] |
| 15 | 29.6 | 47.28 | 759.4 | 549, 467, 209 | NI | | A, B, E | |
| 16 | 38.8 | 47.45 | 549.2 | 429, 255 | (Iso)liquiritin apioside | Flavanone | A, D | [7,22,44,45] |
| 17 | 30.5 | 48.61 | 549.9 | 494, 481, 419, 256 | NI | Flavanone | B, D, E | |
| 18 | 32.8 | 48.65 | 549.2 | 429, 417, 297, 255 | (Iso)liquiritin apioside | Flavanone | A, B, C, D, | [7,22,44,44] |
| 19 | 37.1 | 48.72 | 549.8 | 494, 480, 418, 255 | NI | Flavanone | E C, D | |
| 20 | 29.3 | 51.19 | 577.3 | 559, 526, 503, 488, 441, 406 | (Iso)violantin | Flavone | B, C, D, E | [9,22] |
| 21 | 30.3 | 51.21 | 665.9 | 619, 551, 530, 505, 447, 383, 239 | NI | | Α, Ε | |
| 22 | 27.1 | 51.80 | 721.3 | 677, 619, 577, 559, | NI | Flavone | A, C | |
| 23 | 60.7 | 52.36 | 777.6 | 487, 437, 585 715, 627, 538, 470, 427 | Apioglycyrrhizin | Triterpene saponin | A, B, C, D, E | [7] |
| 24 | 29.4 | 52.49 | 577.2 | 559, 526, 503, 488, | (Iso)violantin | Flavone | B, C, D | [9,22] |
| 25 | 27.8 | 53.76 | 711.1 | 441, 400 674, 649, 591, 549, 531, 443, 423, 298, 255 | Glucoliquiritin apioside or | Flavanone | С, Е | [39,46] |
| 26 | 29.4 | 53.79 | 837.8 | 828, 791, 672, 588, 472 | Cicloheptaleucyl | Cyclopeptide | A, B, C, D, | [42] |
| 27 | 49.2 | 54.12 | 983.7 | 965, 921, 879, 838, 733, 715, 687, 645, 439 | NI | | E A, E | |
| 28 | 28.5 | 54.43 | 563.1 | 545, 503, 473, 443, | Shaftoside/Apigenin 6-C- | Flavone | C, D | [22,39,47] |
| 29 | 52.2 | 54.82 | 807.3 | 383, 353 745, 627, 609, 583, 537, 469, 351 | Licorice saponin B2 or isomer | Triterpene saponin | A, B, C, D, E | [42] |
| 30 | 63.0 | 55.00 | 793.5 | 775, 732, 645, 522, 351 | NI | Triterpene saponin | _ D, E | |
| 31 | 28.6 | 55.08 | 711.2 | 674, 649, 591, 549, 531, 443, 423, 208, 255 | Glucoliquiritin apioside or | Flavanone | A, B, C, D, F | [39,46] |
| 32 | 30.9 | 55.12 | 649.2 | 531, 443, 425, 298, 255 631, 613, 604, 565, 523, 444, 392, 259 | NI | | A, B, D, E | |

| 33 | 41.1 | 55.29 | 939.6 | 921, 879, 879, 777, | NI | Triterpene saponin | B, C, D | |
|----|------|-------|--------|---|---|--------------------|-------------------|--------------|
| 34 | 49.0 | 55.42 | 865.3 | 645, 523, 437 847, 821, 803, 727, 689, 608, 351 | 22-acetyl licorice saponin B2 or isomer | Triterpene saponin | A, B, D | [47] |
| 35 | 50.1 | 55.44 | 865.3 | 805, 690, 607, 351 | 22-acetyl licorice saponin B2 or isomer | Triterpene saponin | A, E | [47] |
| 36 | 27.0 | 56.35 | 711.4 | 674, 649, 591, 549, | Glucoliquiritin apioside or | Flavanone | C, D, E | [39,46] |
| 37 | 29.6 | 56.39 | 707.3 | 531, 443, 423, 298, 255 647, 617, 563, 545, 473, 443, 253, 255, 205 | 3-Hydroxyl-3-methylglutaroyl- | Flavone | С, Е | [42] |
| 38 | 65.1 | 56.99 | 807.0 | 475, 445, 555, 255, 205 791, 745, 632, 351, 334, 289, 261 | Licorice saponin B2 or isomer | Triterpene saponin | A, B, C, D, F | [7,9,42,44] |
| 39 | 44.5 | 59.24 | 865.0 | 848, 821, 803, 689, 351 | 22-acetyl licorice saponin B2 or | Triterpene saponin | E, C, E | [47] |
| 40 | 52.5 | 59.38 | 821.0 | 801, 757, 644, 351, 333 | lsomer 18-α-glycyrrhizin / macedonoside C / Yunganoside L2 / Uralsaponin A/ Licorice saponin H2/ Licorice saponin K2 | Triterpene saponin | B, C | [7,17,42,45] |
| 41 | 57.6 | 59.46 | 807.0 | 789, 746, 632, 351, 334, 290 | Licorice saponin B2 or isomer | Triterpene saponin | A, B, C, D, F | [7,9,42,44] |
| 42 | 65.6 | 59.59 | 939.8 | 921, 878, 523, 776, 622, 497, 435 | NI | Triterpene saponin | A, B, E | |
| 43 | 28.4 | 59.63 | 675.9 | 549, 531, 255 | NI | | Β, Ε | |
| 44 | 37.0 | 59.77 | 881.6 | 864, 819, 705, 351 | 22-Acetoxyl licorice saponin J2 | Triterpene saponin | A, D | [46] |
| 45 | 41.0 | 59.83 | 969.9 | 953, 925, 909,835, 824, 793, 351 | Albiziasaponin B or isomer | Triterpene saponin | B, D | [42] |
| 46 | 49.4 | 59.97 | 1011.6 | 993, 949, 867, 831, 689, 643, 629, 497, 321 | Licorice saponin D3 | Triterpene saponin | B, C, E | [7] |
| 47 | 57.4 | 60.11 | 955.8 | 938, 847, 633, 611, 497, 435, 339 | Yunganoside A1/C1/B1 | Triterpene saponin | B, C | [9] |
| 48 | 59.8 | 60.15 | 737.3 | 719, 647, 617, 593, 503, 473, 393, 353 | 6-(3-Hydroxy-3- methylglutaroyl)-vicenin-2 or isomer | Flavone | C, D, E | |
| 49 | 57.0 | 60.21 | 807.5 | 789, 745, 631, 611, 351, 289 | Licorice saponin B2 or isomer | Triterpene saponin | С, Е | [7,9,42,44] |
| 50 | 60.6 | 60.27 | 953.8 | 937, 892, 849, 790, 633, 497, 339, 321 | NI | Triterpene saponin | A, B, C, D | |
| 51 | 27.9 | 60.27 | 593.3 | 575, 503, 474, 441, 406, 354 | Apigenin 6,8-di-C-glucoside (Vicenin-2) | Flavone | B, C, D, E | [47] |
| 52 | 35.3 | 60.39 | 823.5 | 805, 779, 761, 647, 539, 351, 333, 289 | Licorice saponin J2 / Uralsaponin C | Triterpene saponin | A, B, C, D, E | [33,44-46] |
| 53 | 41.4 | 60.49 | 879.8 | 861, 800, 703, 685, 643 584 351 333 315 | 22-Acetoxyl-glycyrrhizin | Triterpene saponin | A, B, C, D, F | [45,47] |
| 54 | 52.6 | 60.68 | 821.5 | 803, 759, 645, 351 | Glycyrrhizic acid | Triterpene saponin | A, B, C, D, | [17,42,45] |
| 55 | 60.0 | 60.80 | 821.4 | 803, 759, 645, 351 | 18-α-glycyrrhizin/ Yunnanglysaponin B/ macedonoside C / Yunganoside L2 / Uralsaponin A/ Licorice saponin H2/ Licorice saponin K2 | Triterpene saponin | A, B, C, D, E | [17,42,45] |
| 56 | 27.7 | 62.86 | 737.3 | 675, 635, 619, 593, 575, 503, 473, 353 | 6-(3-Hydroxy-3- methylglutaroyl)-vicenin-2 or isomer | Flavone | B, C, E | |
| 57 | 28.7 | 62.88 | 737.5 | 675, 635, 619, 593, 575, 503, 473, 353 | 6-(3-Hydroxy-3- methylglutaroyl)-vicenin-2 or isomer | Flavone | A, B, C, D, E, | |
| 58 | 49.6 | 63.23 | 821.3 | 803, 759, 645, 351 | 18-α-glycyrrhizin / macedonoside C / Yunganoside L2 / Uralsaponin A/ Licorice saponin H2/ Licorice saponin K2 | Triterpene saponin | B, C, D, E | [17,42,45] |
| 59 | 52.6 | 63.28 | 821.4 | 803, 759, 645, 351 | 18-α-glycyrrhizin / macedonoside C / Yunganoside L2 / Uralsaponin A/ Licorice saponin H2/ Licorice saponin K2 | Triterpene saponin | B, C | [17,42,45] |
| 60 | 31.8 | 64.23 | 969.6 | 951, 904, 837, 793, 711, 351 | Albiziasaponin B or isomer | Triterpene saponin | A, C, D | [42] |
| 61 | 33.8 | 64.26 | 969.1 | 951, 793, 497, 436, 351 | Albiziasaponin B or isomer | Triterpene saponin | D, E | [42] |
| 62 | 37.0 | 63.72 | 1025.7 | 1007, 956, 908, 645, 497, 321 | 22-Acetoxyl-rhaoglycyrrhizin | Triterpene saponin | A, C, E | [45,48] |

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|----|------|-------|--------|---|---|--------------------|------------------|------------------------------|
| 63 | 47.8 | 65.80 | 837.6 | 819, 776, 704, 661, 485, 351, 333, 289 | Licorice saponin G2 or isomers / 24- hydroxyl-glycyrrhizin/ YunganosideK2/ Macedonoside P / Macedenosin B / Macedenosin A or isomers | Triterpene saponin | Α, Β | [7,9,17, 22,42,44- 47] |
| 64 | 48.2 | 73.03 | 837.5 | 819, 776, 704, 661, 485, 351, 333, 289 | Licorice saponin G2 or isomers / 24- hydroxyl-glycyrrhizin/ YunganosideK2/ Macedonoside P / Macedenosin B / | Triterpene saponin | A, B, C, D, E | [7,9,17, 22,42,44- 47] |
| 65 | 52.3 | 65.87 | 821.5 | 803, 759, 645, 351 | Macedenosin A or isomers 18aglycyrrhizin / macedonoside C / Yunganoside L2 / Uralsaponin A/ Licorice saponin H2/ Licorice saponin K2 | Triterpene saponin | A, B, C, D, E | [17,42,45] |
| 66 | 37.0 | 66.92 | 983.5 | 923, 863, 821, 803, 760, 645, 351, 289 | Licorice saponin A3 or isomer | Triterpene saponin | A, B, C, D, F | [45] |
| 67 | 39.7 | 66.93 | 983.5 | 923, 863, 821, 803, 760, 645, 251, 280 | Licorice saponin A3 or isomer | Triterpene saponin | Е В, С, D, E | [45] |
| 68 | 48.6 | 67.11 | 969.7 | 951, 904, 837, 793, | Albiziasaponin B or isomer | Triterpene saponin | B, C, D, E | [42] |
| 69 | 52.8 | 67.18 | 967.7 | 949, 906, 833, 645, | Yunganoside J1/L1 | Triterpene saponin | B, C | [42] |
| 70 | 44.8 | 68.35 | 837.6 | 497, 321 819, 781, 661, 351 | Licorice saponin G2 or isomers / 24- hydroxyl-glycyrrhizin/ YunganosideK2/ Macedonoside P / Macedenosin B / Macedenosin A or isomers | Triterpene saponin | C, D, E | [7,9,17, 22,42,44- 47] |
| 71 | 50.3 | 68.44 | 837.7 | 819, 775, 661, 644, 351 | Licorice saponin G2 or isomers / 24- hydroxyl-glycyrrhizin/ YunganosideK2/ Macedonoside P / Macedonosin B / Macedonosin B / | Triterpene saponin | A, B, C, D, E | [7,9,17, 22,42,44- 47] |
| 72 | 59.7 | 68.60 | 821.5 | 803, 759, 645, 351 | Macedenosin A of isomers 18\alleglycyrrhizin / macedonoside C / Yunganoside L2 / Uralsaponin A/ Licorice saponin H2/ Licorice saponin K2 | Triterpene saponin | B, C, D, E | [17,42,45] |
| 73 | 31.1 | 70.72 | 1115.9 | 1097, 793, 497, 435 | NI | | A, D | |
| 74 | 34.6 | 70.78 | 999.6 | 881, 837, 819, 661, 351 | 22-Hydroxyl-licorice saponin | Triterpene saponin | A, B, C, E | [42,45,48] |
| 75 | 36.9 | 70.82 | 989.6 | 966, 924, 821, 803, 645, 501, 351, 289 | Licorice saponin A3 or isomer | Triterpene saponin | A, B, C, D, E | [45] |
| 76 | 39.9 | 70.87 | 969.8 | 951, 907, 793, 351, 289 | Albiziasaponin B or isomer | Triterpene saponin | _ С, Е | [42] |
| 77 | 41.8 | 72.19 | 837.6 | 821, 776, 661, 485, 351 | Licorice saponin G2 or isomers / 24- hydroxyl-glycyrrhizin/ YunganosideK2/ Macedonoside P / Macedenosin B / Macedenosin A or isomers | Triterpene saponin | B, C, D, E | [7,9,17, 22,42,44- 47] |
| 78 | 36.0 | 73.40 | 837.7 | 821, 776, 661, 485, 351 | Licorice saponin G2 or isomers / 24- hydroxyl-glycyrrhizin/ YunganosideK2/ Macedonoside P / Macedenosin B / Macedenosin A or isomers | Triterpene saponin | B, C, D, E | [7,9,17, 22,42,44- 47] |
| 79 | 38.1 | 71.74 | 853.6 | 837, 835, 677, 502, 351 | 22-Hydroxy licorice saponin | Triterpene saponin | B, C, D, E | [42,48] |
| 80 | 42.9 | 74.82 | 983.7 | 965, 880, 821, 661, | Licorice saponin A3 or isomer | Triterpene saponin | B, C, D, E | [45] |

Table 2. Tentatively identified metabolites exclusively found present in the indicatedlicorice source.

| China | l I | | | | | | |
|-------|-------------------------------|-------------------------------|--------------------|---|---|-------------------------|-----------|
| ID | $^{2}D\ t_{R}\left(s\right)$ | Total t _R (min) | [M-H] ⁻ | Main MS/MS fragments detected | Identification | Structure class | Ref. |
| A1 | 51.2 | 8.65 | 331.2 | 311, 293, 229, 211, 171, 139, 99 | NI | | |
| A2 | 53.4 | 8.69 | 269.8 | 159,99 | Emodin | | [49] |
| A3 | 72.1 | 10.30 | 407.4 | 379, 284, 235, 177, 135 | NI | | <u>_</u> |
| A4 | 74.2 | 10.34 | 423.9 | 391, 347, 322, 229, 207, 193, 177 | Kanzonol H or isomer | Prenylated flavonoid | [50,51] |
| A5 | 31.2 | 12.22 | 417.2 | 297, 255, 174, 135 | (Iso)liquiritin / | Flavanone | [43-45] |
| A6 | 34.3 | 12.27 | 433.3 | 385, 301, 271, 176, 151 | 5-Hydroxyliquiritin | Flavanone | [52] |
| A7 | 38.9 | 12.35 | 695.3 | 549, 531, 399, 255 | Licorice glycoside | Flavanone | [9,27,42] |
| A8 | 40.7 | 12.38 | 417.4 | 297, 255, 135 | (Iso)liquiritin / Neo(iso)liquiritin | Flavanone | [43-45] |
| A9 | 43.1 | 12.42 | 475.3* | 417, 345, 311, 267, 252 | Ononin | Prenylated flavonoid | [53] |
| A10 | 54.2 | 12.60 | 255.0 | 134, 119 | Liquiritigenin or isomer | Flavanone | [39-42] |
| A11 | 59.1 | 12.69 | 369.3 | 352, 339, 323, 309, 297, | NI | \mathbf{Q} | |
| A12 | 61.0 | 12.72 | 423.4 | 405, 387, 355, 264, 213, | NI | | |
| A13 | 31.4 | 13.52 | 419.0 | 298, 256, 153, 134, 119 | NI | | |
| A14 | 33.3 | 13.56 | 551.1 | 515, 445, 429, 419, 297, 255, 221 | NI | Flavanone | |
| A15 | 32.0 | 14.83 | 586.7 | 549, 539, 504, 399 | NI | | |
| A16 | 31.0 | 47.32 | 481.4 | 438, 432, 417, 381, 321, 255 | NI | Flavanone | |
| A17 | 35.3 | 47.39 | 551.6 | 255 515, 431, 419, 389, 297, 257 | NI | Flavanone /Chalcone | |
| A18 | 37.3 | 47.42 | 551.0 | 429, 417, 297, 255 | NI | Flavanone | |
| A19 | 38.5 | 47.44 | 478.5 | 423, 378, 319, 271, 167 | NI | /Charcone | |
| A20 | 32.7 | 49.95 | 777.1 | 716, 627, 537 | Apioglycyrrhizin | Triterpene saponin | [42] |
| A21 | 27.5 | 51.16 | 579.4 | 547, 417, 324, 255 | Liquiritigenin -7, 4' | Flavanone | [53] |
| | 20.0 | 51.10 | 500 7 | 500 100 110 070 017 | Glucoliquiritin | | |
| A22 | 28.9 | 51.18 | 528.7 | 509, 483, 410, 273, 247 | | | [40] |
| A23 | 46.9 | 51.48 | 836.0 | 775, 685, 626 | | Cyclopeptide | [42] |
| A24 | 27.7 | 53.76 | 590.8 | 549, 531, 471, 459, 297, 255 | Liquiritigenin 4'-[3- acetylapiosyl-(1-2)] | Triterpene saponin | |
| A25 | 31.8 | 53.83 | 881.8 | 864, 819, 754, 705, 644, 584, 351 | 22-Acetoxyl glycyrrhizic acid / 22β-acetoxyl | Triterpene saponin | [43] |
| A26 | 46.9 | 54.08 | 866.3 | 805, 626 | NI | | |
| A27 | 50.2 | 54.14 | 966.3 | 947, 896, 863, 757, 717, | NI | | |
| A28 | 60.6 | 54.31 | 809.3 | 745, 627, 537 | NI | | |
| A29 | 37.3 | 55.22 | 810.3 | 629, 540 | NI | | |
| A30 | 40.7 | 55.28 | 923.9 | 905, 877, 861, 777, 716, 627, 609, 537 | NI | | |
| A31 | 41.9 | 55.30 | 1014.1 | 995, 951, 909, 867, 805, 782, 763, 745, 687, 645, 601, 487, 371 | NI | | |
| A32 | 46.9 | 55.38 | 997.9 | 935, 893, 787, 747, 652, | NI | | |
| A33 | 52.1 | 55.47 | 868.0 | 830, 806, 690, 599, 487, | NI | Triterpene saponin | |
| A34 | 41.0 | 56.58 | 982.7 | 963, 921, 903, 859, 815, 685, 669, 643, 625, 595, 581, 535 | NI | | |

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|-----|-------|-------|--------|--|--|--------------------|--------------------------|
| A35 | 50.5 | 56.74 | 864.8 | 847, 803, 687, 351 | 22-Acetoxyl licorice | Triterpene saponin | [46] |
| A36 | 28.7 | 57.68 | 709.6 | 647, 617, 563, 473, 443, 383 | NI | | |
| A37 | 37.5 | 57.83 | 1012.2 | 993, 951, 889, 845, 744, | NI | | |
| | | | | 699, 685, 667, 643, 625, 595, 535, 423 | | | |
| A38 | 28.7 | 58.33 | 955.8 | 937, 893, 793, 747, 643, 539 | Hederagenin-3- Orhamnosyl glucoryl arabinosyl glucuronide or isomer | Triterpene saponin | [55,55] |
| A39 | 37.7 | 58.48 | 837.3 | 817, 773, 701, 659, 351, 289 | Licorice saponin G2 or isomer / 24- hydroxyl- glycyrthizin/ YunganosideK2/ Macedonoside P/ Macedenosin B / Macedenosin A | Triterpene saponin | [7,9,17,22, 42,44-47] |
| A40 | 26.4 | 58.94 | 676.7 | 632, 550, 475, 402, 297, 256 | NI | | |
| A41 | 44.7 | 59.25 | 823.1 | 654, 351 | Licorice saponin J2 / Uralsaponin C or isomer | Triterpene saponin | [39,44,46] |
| A42 | 28.7 | 60.28 | 823.2 | 806, 761, 647, 351 | Licorice saponin J2 / Uralsaponin C or isomer | Triterpene saponin | [36,44-46] |
| A43 | 40.9 | 60.48 | 881.5 | 862, 819, 575, 705, 643, 466, 351 | 22-Acetoxyl glycyrrhizic acid / 22β -acetoxyl licorice saponin I2 | Triterpene saponin | [46] |
| A44 | 35.1 | 62.99 | 967.7 | 933, 907, 794, 351 | NI | Triterpene saponin | |
| A45 | 37.7 | 64.33 | 895.6 | 877, 833, 721, 351 | 22-Acetoxyl licorice saponin G2 | Triterpene saponin | [46] |
| A46 | 33.4 | 65.56 | 841.6 | 821, 663, 351 | NI | Triterpene saponin | |
| A47 | 41.1 | 65.69 | 882.1 | 863, 803, 351 | NI | Triterpene saponin | |
| A48 | 33.5 | 72.06 | 1129.7 | 1060, 967, 951, 931, 807, 627, 497, 321 | NI | Triterpene saponin | |
| A49 | 33.5 | 73.36 | 837.2 | 820, 661, 351 | Licorice saponin G2 or isomers / 24- hydroxyl- glycyrrhizin/ YunganosideK2/ Macedonoside P / Macedenosin B / Macedenosin A | Triterpene saponin | [7,9,17,22, 42,44-47] |
| A50 | 30.35 | 74.61 | 1132.6 | 1114, 1072, 1052, 497 | NI | Triterpene saponin | |

| Iran | | | | | | | _ |
|------|-------------------------------|-------------------------------|--------------------|-----------------------------------|---|-------------------------|------------------|
| ID | $^{2}D\ t_{R}\left(s\right)$ | Total t _R (min) | [M-H] ⁻ | Main MS/MS fragments detected | Identification | Structure class | Ref. |
| B1 | 40.7 | 9.78 | 577.2 | 559, 539, 472, 386, 329 | NI | | |
| B2 | 61.3 | 10.12 | 557.1 | 539, 521, 499, 381, 323, 261, 173 | NI | | |
| B3 | 67.9 | 10.23 | 423.0 | 403, 352, 309, 229, 193 | Kanzonol H or isomer | Prenylated flavonoid | [53] |
| B4 | 70.6 | 10.28 | 468.4 | 441, 423, 405, 335, 248, 178 | NI | | |
| В5 | 32.6 | 12.24 | 477.7* | 443, 433, 317, 271, 252, 176 | Naringenin-7-Oglucoside or isomer | Flavanone | [52] |
| B6 | 68.6 | 12.84 | 742.7 | 725, 672, 633, 539, 417, 309 | NI | | |
| B7 | 31.2 | 13.52 | 496.6 | 481, 460, 418, 297, 230, 162 | NI | | |
| B8 | 34.4 | 13.57 | 725.3 | 632, 612, 549, 533, 255 | Licorice glycoside A/C1/C2 or isomer | Flavanone | [9,22,42,44] |
| B9 | 37.6 | 13.63 | 695.3 | 549, 531, 399, 255 | Licorice glycoside B/D1/D2 | Flavanone | [9,27,42] |
| B10 | 68.6 | 14.14 | 525.7 | 456, 334 | NI | | |
| B11 | 30.4 | 20.01 | 491.4 | 446, 283, 267, 211 | NI | | |
| B12 | 35.1 | 27.89 | 578.2 | 534, 387, 326, 283, 268, 194 | NI | Isoflavone | |
| B13 | 35.2 | 29.19 | 695.3 | 576, 549, 531, 255 | Licorice glycoside B/D1/D2 | Flavanone | [9,27,42] |
| B14 | 33.6 | 42.16 | 563.6 | 483, 427, 310, 267, 253, 183 | NI | | |

| B15 | 34.0 | 44.77 | 697.5 | 662, 551, 533, 255 | NI | Flavanone | |
|--------|-----------|-------|--------|---|---|------------------------|--------------------------|
| B16 | 39.5 | 44.86 | 903.5 | 885, 873, 725, 531, 255 | NI | /Chalcone Flavanone | |
| B17 | 29.3 | 45.99 | 518.9 | 446, 385, 307, 205, 153 | NI | | |
| B18 | 31.0 | 46.02 | 633.9 | 587, 549, 417, 339 | NI | | |
| B19 | 33.4 | 46.06 | 921.7 | 903, 873, 725, 549 | NI | | |
| B20 | 37.1 | 46.12 | 727.4 | 685, 550, 532, 309, 255 | NI | Flavanone | |
| B21 | 38.8 | 48.75 | 565.3 | 471, 433, 271, 161 | Naringenin 7-O-(2-β-D- apiofuranosyl)-β-D- glucopyranoside | Flavanone | [42] |
| B22 | 52.2 | 52.87 | 808.3 | 745, 627, 539, 469 | NI | Triterpene saponin | |
| B23 | 40.1 | 55.27 | 1013.7 | 996, 952, 928, 909, 805, 763, 745, 687, 645, 601, 469 | NI | | |
| B24 | 46.9 | 56.68 | 824.0 | 804, 779, 762, 643, 600, 554, 485 | NI | Triterpene saponin | Y |
| B25 | 27.0 | 57.65 | 563.1 | 545, 503, 485, 473, 443, 383, 353 | Shaftoside | Flavone | [56] |
| B26 | 50.7 | 58.05 | 924.0 | 905, 862, 777, 716, 627, 537 | NI | Triterpene saponin | |
| B27 | 67.3 | 58.32 | 805.5 | 787, 746, 631, 351, 289 | Licorice saponin C2 | Triterpene saponin | [9] |
| B28 | 51.3 | 59.36 | 1222.1 | 1204, 1088, 1045, 965, 869, 789, 352 | NI | Triterpene saponin | |
| B29 | 45.4 | 60.56 | 1027.8 | 1009, 984, 922, 706, 559, 497, 339 | NI | Triterpene saponin | |
| B30 | 34.0 | 64.27 | 825.6 | 808, 779, 765, 649, 599, 554, 351, 333, 259 | NI | Triterpene saponin | |
| B31 | 32.1 | 65.53 | 969.7 | 953, 925, 909,835, 824, 793, 351 | Albiziasaponin B or isomer | Triterpene saponin | [42] |
| B32 | 45.0 | 68.35 | 837.6 | 819, 661, 485, 351 | Licorice saponin G2 or isomers / 24- hydroxyl- glycyrrhizin/ YunganosideK2/ Macedonoside P / Macedenosin B / Macedenosin A or isomers | Triterpene saponin | [7,9,17,22, 42,44-47] |
| B33 | 52.9 | 68.48 | 839.1 | 821, 777, 715, 663, 645, 488, 351, 334, 289, 261, 235 | Yunganoside G2 or isomer | Triterpene saponin | [9] |
| B34 | 50.2 | 69.74 | 969.7 | 951, 924, 887, 833, 647, 497, 405, 339, 321 | Albiziasaponin B or isomer | Triterpene saponin | [42] |
| B35 | 56.9 | 71.15 | 839.1 | 837, 821, 663, 351 | Yunganoside G2 or isomer | Triterpene saponin | [9] |
| B36 | 50.8 | 73.65 | 985.8 | 967, 923, 851, 663, 497, 435, 321 | Yunganoside K1 or isomer | Triterpene saponin | [17] |
| Croton | e (Italy) | | | | | | |

| Croto | ne (Italy) | | | | | | |
|-------|-------------------------------|-------------------------------|--------------------|---|---|----------------------|------|
| ID | $^{2}D\ t_{R}\left(s\right)$ | Total t _R (min) | [M-H] ⁻ | Main MS/MS fragments detected | Identification | Structure class | Ref. |
| C1 | 53.5 | 8.69 | 391.0 | | Hispaglabridin | Prenylated flavonoid | [43] |
| C2 | 62.5 | 8.84 | 385.6 | 367, 340, 311, 162 | Glyasperin E | Prenylated flavonoid | [57] |
| C3 | 31.2 | 12.22 | 419.2 | 255, 135 | NI | | |
| C4 | 34.1 | 12.31 | 420.2 | 401, 297, 257, 119 | NI | | |
| C5 | 71.5 | 12.89 | 667.4 | 644, 553, 471, 290, 210 | NI | | |
| C6 | 31.3 | 13.52 | 659.7 | 642, 548, 481, 335 | NI | | |
| C7 | 30.1 | 20.00 | 549.2 | 488, 445, 429, 325, 255 | NI | Flavanone | |
| C8 | 31.2 | 47.32 | 549.7 | 494, 430, 342, 293, 256 | NI | Flavanone | |
| C9 | 29.4 | 48.59 | 634.0 | 598, 549, 492 | NI | | |
| C10 | 33.1 | 51.25 | 724.3* | 677, 633, 577, 550, 283, 225 | NI | | |
| C11 | 30.8 | 54.41 | 721.9 | 703, 647, 617, 577, 559, 457, 383, 353 | Apigenin 6-C-α-L- rhamnopyranoside-8-C-[6"'- (3-methylglutaroyl)-β-D- glucopyranoside] | Flavone | [58] |
| C12 | 53.3 | 54.79 | 793.7 | 775, 750, 731, 644, 485, 384, 351 | NI | Triterpene saponin | |

| C13 | 43.9 | 55.33 | 807.3 | 789, 765, 633, 524, 423, | Licorice saponin B2 or | Triterpene saponin | [42] |
|-----|------|-------|-------|--------------------------------|--|--------------------|------------|
| C14 | 55.7 | 55.53 | 863.5 | 351 845, 687, 393, 351, 263 | isomer 22-Acetoxy- | Triterpene saponin | [49] |
| C15 | 44.8 | 59.25 | 807.3 | 791, 747, 631, 527, 351 | Licorice saponin B2 or | Triterpene saponin | [42] |
| C16 | 41.3 | 59.84 | 953.6 | 936, 862, 803, 497, 321 | Yunganoside D1 / H1 / I1 | Triterpene saponin | [17] |
| C17 | 64.7 | 60.23 | 821.4 | 803, 759, 645, 351 | 18αglycyrrhizin/ Yunnanglysaponin B/ Macedonoside C / Yunganoside L2 / Uralsaponin A/ Licorice saponin H2/ Licorice saponin K2 | Triterpene saponin | [17,42,45] |
| C18 | 42.8 | 64.41 | 895.6 | 877, 660, 351 | 22β-Acetoxyl licorice saponin G2 | Triterpene saponin | [46] |
| C19 | 40.7 | 72.68 | 969.7 | 952, 922, 793, 351 | Albiziasaponin B or isomer | Triterpene saponin | [42] |

Azerbaijan

| ID | $^{2}D\ t_{R}\left(s\right)$ | Total t _R (min) | [M-H] ⁻ | Main MS/MS fragments detected | Identification | Structure class | Ref. |
|-----|-------------------------------|-------------------------------|--------------------|--------------------------------------|---|------------------------|--------------------------|
| D1 | 62.5 | 10.14 | 559.0 | 541, 421, 375, 313, 223 | NI | | |
| D2 | 66.3 | 10.21 | 556.9 | 539, 487, 391, 336, 253 | NI | | |
| D3 | 68.2 | 10.24 | 411.5 | 392, 236, 217, 177 | NI | | |
| D4 | 41.0 | 11.08 | 661.3 | 642, 549, 481, 335 | NI | \mathbf{Q} | |
| D5 | 32.8 | 12.25 | 725.2 | 549, 531, 255 | Licorice glycoside A/C1/C2 or isomer | Flavanone | [9,22,42, 44] |
| D6 | 39.5 | 12.36 | 737.3 | 691, 653, 613, 543, 381, 267 | NI | | |
| D7 | 70.5 | 12.88 | 757.1 | 741, 711, 521, 349, 297 | NI | | |
| D8 | 31.2 | 13.52 | 480.9 | 444, 376, 283, 137 | NI | | |
| D9 | 34.4 | 13.57 | 727.7 | 669, 551, 533, 399, 311, 254 | NI | | |
| D10 | 36.6 | 13.61 | 697.5 | 632, 550, 532, 430, 281 | NI | | |
| D11 | 33.8 | 16.16 | 648.1 | 561, 322, 267 | NI | | |
| D12 | 33.8 | 17.46 | 598.3 | 561, 867 | NI | | |
| D13 | 35.1 | 33.09 | 561.2 | 482, 309, 267, 252 | Glycyroside or isomer | Isoflavone | [42,51] |
| D14 | 33.5 | 48.66 | 561.1 | 484, 401, 309, 267 | Glycyroside or isomer | Isoflavone | [42,51] |
| D15 | 31.5 | 48.63 | 711.1 | 693, 681, 601, 417, 385 | NI | | |
| D16 | 33.3 | 48.66 | 670.8 | 626, 549, 531, 255 | NI | Flavanone /Chalcone | |
| D17 | 38.7 | 54.60 | 921.4 | 903, 874, 835, 790, 725, 550, 531 | NI | , chalcone | |
| D18 | 53.6 | 55.49 | 955.6 | 937, 747, 630 | Hederagenin-3-O- | Triterpene saponin | [54,55] |
| | | | Ċ | | arabinosyl glucuronide or isomer | | |
| D19 | 45.1 | 55.35 | 867.6 | 848, 691, 351 | NI | Triterpene saponin | |
| D20 | 51.1 | 59.35 | 867.3 | 847, 803, 689, 593, 351 | NI | Triterpene saponin | |
| D21 | 65.9 | 60.25 | 807.4 | 790, 744, 676, 630, 454, 351 | NI | Triterpene saponin | |
| D22 | 30.2 | 64.20 | 713.5 | 674, 593, 550, 255 | NI | Flavanone /Chalcone | |
| D23 | 41.6 | 64.39 | 985.5 | 863, 823, 805, 647, 497, 351 | Yunganoside K1 or isomer | Triterpene saponin | [17] |
| D24 | 43.6 | 64.43 | 1027.8 | 990, 983, 959, 942, 646, 497 | NI | Triterpene saponin | |
| D25 | 48.4 | 64.51 | 837.5 | 819, 793, 775, 661, 351 | Licorice saponin G2 / 24- hydroxyl-glycyrrhizin/ YunganosideK2 / Macedonoside P / Macedenosin B / | Triterpene saponin | [7,9,17,22, 42,44-47] |
| D26 | 49.9 | 64.53 | 837.6 | 819, 793, 775, 661, 351 | Licorice saponin G2 / 24- hydroxyl-glycyrrhizin/ YunganosideK2 / Macedonoside P / | Triterpene saponin | [7,9,17,22, 42,44-47] |

| | | | | | Macedenosin B / Macedenosin A | | |
|---------|---|----------------------|-----------------------------|---|---|-------------------------|------------------|
| D27 | 58.7 | 64.68 | 821.4 | 805, 760, 647, 627, 351 | 18αglycyrrhizin/ Yunnanglysaponin B/ maagdonasida C / | Triterpene saponin | [17,42,45] |
| | | | | | Yunganoside L2 / | | |
| | | | | | Uralsaponin A/ Licorice saponin H2/ Licorice | | |
| D28 | 27.2 | 66.02 | 082.5 | 065 072 962 971 904 | saponin K2 | Tritornono cononin | [45] |
| D28 | 51.2 | 00.92 | 985.5 | 760, 645, 351 | Liconce saponin A5 | Therpene saponin | [43] |
| D29 | 39.8 | 68.26 | 971.2 | 953, 909, 791, 585, 497, 435, 351 | NI | Triterpene saponin | 6 |
| D30 | 31.8 | 70.73 | 969.7 | 951, 907, 807, 793, 643, 553, 407, 351 | Albiziasaponin B or | Triterpene saponin | [42] |
| D31 | 31.1 | 72.02 | 1115.9 | 1098, 981, 951, 858, 793, 497, 435 | isomer | Triterpene saponin |) |
| D32 | 30.7 | 74.61 | 985.5 | 983, 967, 924, 810, 496, 405, 351 | Yunganoside K1 or isomer | Triterpene saponin | [17] |
| D33 | 48.2 | 76.20 | 969.7 | 946, 864, 821, 803, 645, | NI | Triterpene saponin | |
| D34 | 35.9 | 77.30 | 987.2 | 527, 351, 289 967, 923, 810, 351 | NI | Triterpene saponin | |
| Villapi | ana (Italy) | | | | | | |
| ID | ${}^{2}\mathbf{D}\mathbf{t}_{\mathbf{R}}$ | Total t _R | [M-H] ⁻ | Main MS/MS fragments | Identification | Structure class | Ref. |
| E1 | 53.8 | 8.70 | 345.4 | 235, 166 | NI | 9 | |
| E2 | 57.4 | 8.76 | 472.2 | 386, 296, 178 | | | |
| E3 | 62.2 | 8.84 | 359.0 | 311, 269, 177 | | | |
| E4 | 71.8 | 9.00 | 323.2 | 253, 213, 201, 135, 121 | Glabridin | Prenylated flavonoid | [9,43] |
| E5 | 35.4 | 9.69 | 477.1 | 432, 353, 268, 253, 221 | Naringenin-7-Oglucoside or isomer | Flavanone | [42] |
| E6 | 32.5 | 9.64 | 592.4 | 549, 531, 255 | NI | | |
| E7 | 34.7 | 9.68 | 725.2 | 611, 549, 532, 255 | Licorice glycoside A/C1/C2 or isomer | Flavanone | [9,22,42, 44] |
| E8 | 37.3 | 9.72 | 695.3 | 549, 531, 255 | Licorice glycoside B/D1/D2 or isomer | Flavanone | [9,27,42] |
| E9 | 30.1 | 42.10 | 725.4 | 678, 605, 577, 562, 549, | Licorice glycoside | Flavanone | [9,22,42, |
| E10 | 29.3 | 43.39 | 591.5 | 531, 310, 255 549, 531, 473, 399, 255 | A/C1/C2 or isomer NI | Flavanone | 44] |
| E11 | 34.6 | 51.28 | 549.2 | 429, 417, 297, 255 | (Iso)liquiritin apioside | Flavanone | [7,22,44, |
| E12 | 34.6 | 55.18 | 723.7* | 677, 659, 577, 457, 383 | Ciclohexaleucyl | Cyclopeptide | 45] [42] |
| E13 | 36.7 | 55.21 | 925.7 | 908, 894, 879, 717, 603, | NI | | |
| E14 | 32.9 | 60.35 | 939.6 | 539, 509, 469 922, 877, 777, 732, 644, | dHex-Hex-HexA- | Triterpene saponin | [54] |
| E15 | 44.4 | 60.54 | 707.2 | 524, 457 674, 648, 617, 563, 545, | Soyasapogenol E 3-Hydroxyl-3- | Triterpene saponin | [42] |
| | | | | 443, 383, 353, 255 | methylglutaroyl- (iso)schaftoside | | |
| E16 | 34.6 | 62.98 | 865.3 | 847, 804, 689, 582, 351 | 22-acetyl licorice saponin | Triterpene saponin | [47] |
| E17 | 40.8 | 63.08 | 823.5 | 805, 761, 648, 351 | Licorice saponin J2 / | Triterpene saponin | [33,44-47] |
| E18 | 57.7 | 63.36 | 1011.7 | 994, 923, 689, 497, 339 | Licorice saponin D3 | Triterpene saponin | [7] |
| E19 | 43.2 | 65.72 | 821.3 | 804, 760, 646, 351 | 18αglycyrrhizin/ | Triterpene saponin | [17,42,45] |
| | | | | | Macedonoside C/ | | |
| | | | | | Yunganoside L2/ Uralsaponin A/ Licorice | | |
| | | | | | saponin H2/ Licorice saponin K2 | | |
| E20 | 41.3 | 73.49 | 939.2 | 922, 878, 732, 643, 554, 485, 356 | NI | Triterpene saponin | |
| E21 | 40.8 | 74.78 | 837.5 | 821, 775, 661, 351 | Licorice saponin G2 or | Triterpene saponin | [7,9,17,22, |
| | | | | | glycyrrhizin/ | | 42,44-47] |
| | | | | | YunganosideK2/ Macedonoside P / | | |
| | | | | | Macedenosin B / | | |

Macedenosin A or isomers

* ions detected as [M-H + HCOOH]

654

655





















¹D (min)



HIGHLIGHTS.

- Non-correlated comprehensive LC is applied to licorice roots metabolic profiling

for the first time

- Complex 2D-plots for different licorice samples are attained
- Typical metabolite patterns potentially helpful to assess origin are obtained
- Different gradients in D2 are employed to improve separation
- Up to 89 compounds are separated and detected in the metabolite profile

CER MAR