



# SLOVENSKI STANDARD

## SIST EN 17958:2025

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**Pristnost živil - Določanje vrednosti  $\delta^{13}\text{C}$  mono- (fruktoza in glukoza), di- in trisaharidov v medu s tekočinsko kromatografijo - z masno spektrometrijo z izotopskim razmerjem (LC-IRMS)**

Food authenticity - Determination of the  $\delta^{13}\text{C}$  value of mono- (fructose and glucose), di-, and trisaccharides in honey by liquid chromatography-isotope ratio mass spectrometry (LC-IRMS)

Lebensmittelauthentizität - Bestimmung des  $\delta^{13}\text{C}$ -Wertes von Mono- (Fructose und Glucose), Di- und Trisacchariden in Honig durch Flüssigchromatographie-Isotopenverhältnis-Massenspektrometrie (LC-IRMS)

Authenticité des aliments - Détermination de la valeur du  $\delta^{13}\text{C}$  des mono- (fructose et glucose), di-, et trisaccharides présents dans le miel par chromatographie en phase liquide spectrométrie de masse de rapports isotopiques (CL-SMRI)

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**ICS:**

67.180.10      Sladkor in sladkorni izdelki      Sugar and sugar products

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EUROPEAN STANDARD

EN 17958

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English Version

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This European Standard was approved by CEN on 24 June 2024.

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COMITÉ EUROPÉEN DE NORMALISATION  
EUROPÄISCHES KOMITEE FÜR NORMUNG

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<b>Contents</b>	<b>Page</b>
European foreword.....	3
Introduction .....	4
1 Scope.....	5
2 Normative references.....	5
3 Terms and definitions .....	5
4 Principle .....	6
5 Reagents .....	6
6 Apparatus.....	7
7 Procedure.....	8
7.1 Preparation of the test sample.....	8
7.2 Preparation of the test sample solution .....	8
7.3 LC-IRMS setup and performance qualification.....	8
7.3.1 LC-IRMS interface setup.....	8
7.3.2 IRMS calibration .....	8
7.4 Determination and analytical sequence.....	8
7.5 Calculations.....	8
7.5.1 General.....	8
7.5.2 Calculation of compound specific $\delta^{13}\text{C}$ values using two-point linear normalization.....	8
8 Precision.....	9
8.1 General.....	9
8.2 Repeatability.....	9
8.3 Reproducibility.....	9
Annex A (informative) Experimental conditions used by the participants in the interlaboratory comparison .....	10
Annex B (informative) Example of a chromatogram of the expected separation of the honey saccharides.....	11
Annex C (informative) Precision data.....	12
Bibliography.....	16

## European foreword

This document (EN 17958:2024) has been prepared by Technical Committee CEN/TC 460 “Food Authenticity”, the secretariat of which is held by DIN.

This European Standard shall be given the status of a national standard, either by publication of an identical text or by endorsement, at the latest by May 2025, and conflicting national standards shall be withdrawn at the latest by May 2025.

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## Introduction

Honey is a natural sweet substance produced by honey bees having attractive sensory properties. Demand has increased over the years, partially due to population increase, but also due to the preference of consumers for natural and unprocessed food. It is a globally traded commodity following complex trade routes, which makes quality and authenticity control difficult. Honey is among the commodities most vulnerable to fraud [1]. The EU Honey Directive lays down the composition and authenticity criteria for honey [2]. A set of analytical methods have been harmonized by the International Honey Commission [3], which allows enforcement of the provisions of the Directive. Those methods are widely used but are not always appropriate for assessing the authenticity of the product: specifically, adulteration of honey by non-declared dilution with foreign sugars/sweeteners, which is among the most frequently encountered cases.

Syrups that mimic the composition of honey that are produced by chemical and/or enzymatic modification of starch or sucrose are difficult to detect [4]. If the starting product is obtained from a plant using the Hatch–Slack pathway for carbon fixation (C4 plant), such as maize or sugar cane, stable carbon isotope ratio analysis (SCIRA) using a combination of an elemental analyser and an isotope ratio mass spectrometer (EA-IRMS) offers a possibility to detect additions down to a level of 7 % [5]. Sugars originating from C3 plants, which use the Calvin–Benson cycle, such as beet root or sugars generated from rice or wheat starch escape detection by SCIRA. Combining liquid chromatography (LC) with IRMS (LC-IRMS) offers new possibilities for detecting honey adulteration with sugars derived from C3 plants as well as increasing the sensitivity for detecting C4 sugars [6][7]. The method has gained popularity but has never been subjected to multi-laboratory validation, which is a prerequisite for further developing it into a standard by a Standards Developing Organization.

An LC-IRMS method for the determination of the  $^{13}\text{C}/^{12}\text{C}$  isotope delta values of glucose, fructose, glycerol and ethanol in products of viti-vinicultural origin was collaboratively studied by the International Organization of Vine and Wine (OIV) and endorsed for inclusion in the Compendium of International Methods of Analysis of Wines and Musts (OIV-OENO resolution 479-2017).

This document provides the basis for the analytical method. The setup of the required apparatus depends to a large extent on its design principles, and the specific recommendations of the manufacturers should be followed. It is intended to serve as a frame in which the analyst can define their own analytical work in accordance with the standard procedure.