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5 **Ion mobility spectrometry and mass spectrometry coupled to gas chromatography**
6 **for analysis of microbial contaminated cosmetic creams**

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38 **Abstract**

39 The most commonly used technique for monitoring microbial contamination in cosmetic
40 products is plate counting. In this contribution, headspace - gas chromatography (HS-GC)
41 coupled to mass spectrometry (MS) or ion mobility spectrometry (IMS) is proposed as a
42 technique to evaluate rapidly and accurately the state of microbial colonies in cosmetic
43 creams using the volatile organic compounds produced by microorganisms (MVOC). The
44 work focuses on monitoring two of the microorganisms that most frequently occur in such
45 creams, *Candida albicans* and *Staphylococcus aureus*. In addition, two different types of
46 ingredient with antimicrobial properties (a chemical preservative and a natural
47 preservative) were added to study the behaviour of these microorganisms under different
48 conditions. The facial creams were elaborated and inoculated with the two above
49 microorganisms, and then sampled weekly for 4 weeks, analysing the evolution of the
50 MVOCs by HS-GC-MS and HS-GC-IMS. In addition, microbial contamination was
51 determined by the classical plate counting method. The pH, colour, viscosity and water
52 activity parameters were also measured. The use of chemometric tools is essential because
53 of the large amount of data generated, and different models based on discriminant analysis
54 with an orthogonal projection on latent structures (OPLS-DA) were constructed. The
55 optimal models obtained by both analytical techniques allowed differentiation between
56 contaminated and non-contaminated creams, with a validation success rate of 94.4%. In
57 addition, MVOC monitoring also allowed assessment of the microbial concentration.

58

59 **Keywords:** ion mobility spectrometry; mass spectrometry; gas chromatography;
60 cosmetic creams; microbial contamination.

61

62 1. Introduction

63 The microbial contamination of cosmetic products has been extensively studied [1,
64 2]. Cosmetic products can be contaminated with filamentous fungi, yeasts and bacteria
65 from many different sources, including the natural raw materials, equipment, water,
66 operators or even air. Research has shown that the most frequently microorganisms found
67 in cosmetics are *Pseudomonas aeruginosa*, *Klebsiella oxytoca*, *Burkholderia cepacia*,
68 *Staphylococcus aureus*, *Escherichia coli*, *Candida albicans*, *Enterobacter gergoviae* and
69 *Serratia marcescens*, although other bacteria, fungi and yeasts may also be found [3]. In
70 this work, two of these microorganisms, *S. aureus* and *C. albicans*, were investigated. *S.*
71 *aureus* is an opportunistic human pathogen and it is one of the principal causes of skin
72 infections, many of which involve episodes of cellulite and post-operative infections. In
73 addition, skin lesions, such as atopic dermatitis and eczema, are often caused by
74 colonization by high densities of this genus [4,5]. The presence of *S. aureus* in the
75 cosmetic product or its feedstock indicates that contamination may occur as a result of
76 human action, as it can be carried by dust, skin, clothing and water micro-droplets
77 generated by moving, talking and sneezing [6]. In turn, *C. albicans* can produce secondary
78 allergies and mycosis, behaving as a pathogen. Since it is a normal host of the human
79 intestinal flora, it produces superficial or systemic candidiasis in weakened, new-born
80 children and elderly people with a deficient immune system. Because of its propensity to
81 grow in humid environments, *C. albicans* is commonly found in cosmetic creams [3,7].

82 The monitoring of microbial contamination in cosmetic creams is of great importance
83 to assess the useful life of these products. The most commonly used technique to detect
84 the presence of microbial contamination of both *S. aureus* and *C. albicans* is the plate
85 counting of colony forming units (CFU). The main disadvantage of this methodology is
86 the length of time needed to obtain results, and, consequently, the increase in the cost of
87 analysis. It is for this reason that recent studies have focused on developing alternative
88 methodologies to classical microbiological counting in order to save materials and time,
89 while providing sufficient viability for the detection of microorganisms in cosmetics.

90 One of the alternative methods used for microbial determination in cosmetics is direct
91 amplification of the DNA of the microorganism by polymerase chain reaction (PCR),
92 enabling the identification of bacteria such as *S. aureus* in the amplified DNA [8]. In
93 addition, for the detection of *S. aureus* and *C. albicans* in cosmetic products, rapid
94 microbiological methods such as impedance, direct epifluorescent filter techniques

95 (DEFT) and bioluminescence ATP have been used [9, 10]. Matrix-assisted laser
96 desorption ionization-time-of-flight (MALDI-TOF) MS has also been proposed for
97 identification of microorganism isolated in cosmetic samples [11]. This technique allows
98 the identification of microorganisms through an analysis of proteins, associating a
99 specific mass spectrum to a given species. However, it presents drawbacks when used in
100 direct samples due to its low sensitivity, and the need for a considerable amount of protein
101 in order to obtain reliable profiles.

102 In recent years, the determination of microbial volatile organic compounds (MVOC)
103 has proved to be very useful to assess the status of microbial communities quickly and
104 reliably, as they represent different MVOC profiles depending on the environment in
105 which they are found [12]. The difficulty of these experiments lies in the large number of
106 metabolites produced, as well as the diversity of the chemical and physical properties of
107 these compounds, which makes the simultaneous quantification of all the metabolites
108 very complicated with current instrumental methods [13].

109 Volatile compounds in cosmetic creams have been determined using gas
110 chromatography (GC) coupled to a flame ionization detector (FID) or mass spectrometry
111 (MS) [14]. The coupling of GC-MS is the most widely used technique and it has been
112 applied for the determination of suspicious volatile allergens [15], by placing the sample
113 on a polydimethylsiloxane (PDMS) cylinder and using direct contact sorptive tape
114 extraction (DC-STE-GC-MS) [16] or with a combination of full evaporation dynamic
115 headspace (FEDHS-GC-MS) [17]. It has also been used to identify and quantify
116 nitrosamines following solid-phase microextraction in the headspace (HS-SPME-GC-
117 MS) [18] and for the determination of volatile methylsiloxane compounds with
118 QuEChERS ("Quick, Easy, Cheap, Effective, Rugged, and Safe") sample treatment [19].
119 However, to date, the volatile profile has not been linked to microbial contamination of
120 cosmetic products.

121 The principle of ion mobility spectrometry (IMS) separation is based on the different
122 mobility of the gas phase ions inside a drift tube under the effect of a constant electric
123 field at atmospheric pressure [20]. IMS is a rapid and very sensitive analytical technique,
124 which is also characterized by minimal requirements for sample treatment and the low
125 cost of the analysis compared with other analytical techniques. Its effectiveness has been
126 demonstrated for the determination of VOCs in samples of a diverse nature, such as food
127 [21,22], clinical [23] and environmental [24] samples. IMS has also been applied for the
128 determination of trace impurities in cosmetic intermediates [25]. Coupling to GC

129 combines the high selectivity of GC separation and the good sensitivity of IMS, resulting
130 in a two-dimensional separation. Therefore, each VOC is characterized by two
131 parameters, GC retention time and IMS drift time, which is defined as the time required
132 for ions to cross the distance between the ion shutter and detector. As far as we know,
133 there are no procedures that have analysed cosmetic creams using GC-IMS.

134 Therefore, in this work, an alternative method to traditional microbial plate counting
135 was developed based on the study of the MVOCs produced by two of the most important
136 microorganisms found in cosmetic creams, *S. aureus* and *C. albicans*. Specifically, the
137 study of volatile profiles using two different techniques HS-GC-MS and HS-GC-IMS,
138 working in their respective optimal conditions, and chemometric approaches were
139 proposed.

140 **2. Materials and methods**

141 *2.1. Reagents and samples*

142 All reagents used were of analytical reagent grade and the solvents were of HPLC
143 grade. Chlorobenzene was supplied by Sigma Aldrich (St. Louis, MO, USA) and
144 dimethyl sulfoxide by ApplicChem GmbH (Darmstadt, Germany). Chlorobenzene was
145 used as internal standard (IS) in the GC-MS. The solution was prepared by diluting 2 μL
146 of chlorobenzene in 25 mL of dimethyl sulfoxide to obtain a concentration of 80 $\mu\text{L L}^{-1}$
147 and stored at $-4\text{ }^{\circ}\text{C}$ until use.

148 The ingredients for cosmetic cream preparation were obtained from a local dealer.
149 Two different type of preservatives were used: a chemical preservative (a
150 sorbate/benzoate mixture) and a natural preservative developed by Productos Sur S.A and
151 obtained from vegetable material.

152 Tryptic soy broth (TSB), sabouraud dextrose agar with chloramphenicol, baird-
153 parker agar with tellurite egg yolk and peptone water, all from Pronadisa Conda (Madrid,
154 Spain), were used in the preparation of the culture media.

155 156 *2.2. Instrumentation and software*

157 HS-GC-MS analyses were carried out on a 7890A GC-System gas chromatograph
158 from Agilent Technologies (California, USA), equipped with a temperature-controlled
159 vaporizer (PTV) model CIS4-C506 and an automatic injector (Headspace model
160 Multipurpose Sampler MPS), both from Gerstel (Mülheim an der Ruhr, Germany). The

161 GC system was coupled to a mass spectrometer (5975C inert MSD-triple axis detector
162 from Agilent Technologies). The chromatographic separation was carried out on a DB-
163 624 column with an internal diameter of 0.25 mm, a length of 60 m and a film thickness
164 of 1.40 μm , which consisted of 94% dimethylpolysiloxane and 6% cyanopropylphenyl,
165 also from Agilent Technologies. The injection was made in split mode with a ratio of
166 1:25. The GC temperature programme was: start temperature 40 $^{\circ}\text{C}$, hold for 5 min,
167 increase to 150 $^{\circ}\text{C}$ at 10 $^{\circ}\text{C min}^{-1}$ and maintain for 2 min; next, the temperature of 220 $^{\circ}\text{C}$
168 was reached at 25 $^{\circ}\text{C min}^{-1}$ and held for 10 min. The mass spectrometer was operated
169 using electron ionization (EI) mode (70 V) and analyses were carried out using scan mode
170 at m/z from 29 to 150, since this range was effective for the assessment of microbial
171 contamination in mayonnaise [31]. The temperature of the GC-MS transfer line was set
172 at 110 $^{\circ}\text{C}$ and temperatures of the ion source and the quadrupole used were 230 $^{\circ}\text{C}$ and
173 150 $^{\circ}\text{C}$, respectively.

174 HS-GC-IMS analyses were performed using a Gerstel MPS headspace unit with a
175 2.5 mL syringe for gas injection. In this case, a gas chromatograph from Agilent 6890N
176 (Agilent, Waldbronn, Germany) was used coupled to a commercial IMS from
177 Gesellschaft für analytische Sensorsysteme mbH (G.A.S., Dortmund, Germany),
178 equipped with a tritium (^3H) ionization source. Separation at the GC was carried out using
179 an HP-5MS-UI column (Agilent J&W GC Column) with an internal diameter of 0.25
180 mm, a length of 30 m and a film thickness of 0.25 μm , which was composed of 95%
181 dimethylpolysiloxane and 5% diphenyl. The oven programme was set as follows: initial
182 temperature of 50 $^{\circ}\text{C}$ held 3 min, which was increased from 50 $^{\circ}\text{C}$ to 120 $^{\circ}\text{C}$ at 5 $^{\circ}\text{C min}^{-1}$
183 and held 120 $^{\circ}\text{C}$ for 3 min (total run 20 min). The analytes were introduced into the IMS
184 module and ionized by a tritium source at atmospheric pressure in a positive ion mode.
185 Nitrogen was used as drift gas at a constant flow of 150 mL min^{-1} . Once the ions had been
186 formed in the ionisation chamber, they were placed in a 98 mm long drift tube operated
187 with a constant field strength (500 V cm^{-1}) at 80 $^{\circ}\text{C}$. Each spectrum had an average of 32
188 scans, which were obtained using a repetition rate of 30 ms, a grid pulse width of 150 μs
189 and drift and blocking voltages of 241 and 80 V, respectively.

190 In both instruments, the samples were analysed in 20 mL vials with 18 mm
191 aluminium magnetic screw cap and silicone septum.

192 A SensION™ pHmeter (Hach, Colorado, USA) was used for pH measurements.
193 Colour determination was carried out using a 962 colorimeter from X-Rite (Michigan,
194 USA), a Visco Basic Plus viscometer was used to determine viscosity (Laboquimia, La

195 Rioja, Spain) and a Nicolet Evolution 300 spectrophotometer from Thermo Electron
196 Corporation (Massachusetts, USA) was used to prepare the inoculum of *C. albicans* and
197 *S. aureus*.

198 MS data were acquired using Maestro 2 Version 1.4.25.8 /3.5 software (GERSTEL)
199 and MSD ChemStation D.02.00.275 (Agilent Technologies). The IMS data were acquired
200 in positive polarity using the LAV (Laboratory Analytical Viewer) software version 2.1.1
201 (G.A.S.). Data were processed using Microsoft Office Excel (Microsoft, Washington,
202 USA), Simca-P (Umetrics, Malmö, Sweden), Sigmaplot 13.1 (Systat, Software Inc., San
203 Jose, CA).

204

205 2.3. *Elaboration and inoculation of cosmetic creams*

206 The experiments were carried out using face cosmetic creams prepared using a food
207 processor under sterile conditions. The formulation of each cream consisted of 77.65%
208 water phase (72.5% pure water; 0.15% rodicare S; 4% glycerin and 1% pantenol USP)
209 along with 22.35% oil phase (5% emulium delta tablets; 2.5% rofetant GTCC/bergabest
210 MCT-OIL; 2.5% isostearyl isostearate; 0.2% dragosantol/bisabolol; 2.70% mirasil DM-
211 350; 0.5% vitamin E acetate; 2.95% jojoba oil; 2% apifil CG 2% massocare SQV; 2%
212 cocoate BG). Two different preservatives were tested to increase the variability of
213 samples and the profile of the VOCs generated. In this way, 1.5 kg of cosmetic cream
214 was prepared, which was divided into 3 batches (0.5 kg each). A natural additive, a
215 chemical additive or no additive was added to each batch in a 0.1% proportion.

216 Each batch was aseptically divided into 50 g aliquots, which were stored in
217 polypropylene flasks with polyethylene caps. One third of the flasks were inoculated with
218 *C. albicans* and another third with *S. aureus*, both at a concentration of 10^5 CFU/g. The
219 flasks were heat sealed and incubated at 25 and 37 °C, respectively, until sampling. The
220 remaining flasks were not inoculated in order to monitor the evolution of the cosmetic
221 cream with no microbial contamination and were incubated in the same conditions (25
222 °C). One gram from each flask was sampled (three times) weekly over four weeks,
223 obtaining a sample for each temperature, each strain and each preservative.

224

225 2.4. *Sample analysis by HS-GC-MS and HS-GC-IMS*

226 For the analysis of VOCs by HS-GC-MS, 1 g of sample with 50 µL of IS
227 chlorobenzene was incubated for 20 minutes at 80 °C at a stirring rate of 250 rpm. Using

228 a syringe at 80 °C, a volume of 2000 µL was then automatically injected from the
229 headspace into the CIS at 0 °C in Split mode with a 1:25 ratio. Helium with a constant
230 flow rate of 1 mL min⁻¹ was used as the carrier gas.

231 For the analysis by HS-GC-IMS, 1 g of sample was also used. The sample was
232 incubated at 100 °C for 5 minutes at a speed of 750 rpm. Then, a volume of 750 µL taken
233 from the headspace was injected automatically by a syringe at 100 °C into the injector
234 (100 °C) in splitless mode. Nitrogen (99.9% purity) with a flow rate of 1 mL min⁻¹ was
235 used as the carrier gas.

236

237 2.5. *Measurement of pH, water activity, colour and viscosity.*

238 The pH, water activity, colour and viscosity were measured in each sample. For
239 colour determination, three parameters (L*, a* and b*) were quantified with an X-Rite
240 962 spectrophotometer using the D65/10° illuminant/observer method, but only the L*
241 parameter was considered for data processing as a* and b* remained constant throughout
242 the experiment.

243

244 2.6. *Strain and culture conditions*

245 Two different microorganism species were used: *C. albicans* and *S. aureus*. The first
246 was obtained from the Spanish Collection of Valencia Type Crops, which was isolated
247 by Berkhout in 1923. *S. aureus* was isolated by Rosenbach in 1884 and also obtained
248 from the Spanish Collection of Valencia Type Crops. The *C. albicans* inoculum was
249 prepared by transferring a colony obtained on Sabouraud dextrose with chloramphenicol
250 agar plate to a soybean digested medium (TSB), which was incubated for 24 h at 25 °C.
251 The *S. aureus* inoculum was prepared by transferring a colony obtained on tellurite egg
252 yolk in baird-parker agar plate to a TSB medium, which was incubated for 24 h at 37 °C.
253 Both inoculums were standardized by dilution in TSB to a concentration of 10⁵ CFU/mL.

254

255 2.7. *Statistical analysis*

256 The discriminant analysis carried out consisted of an orthogonal projection on latent
257 structures (OPLS-DA). OPLS-DA was introduced as an improvement of partial least
258 squares regression discriminant analysis (PLS-DA) to discriminate two or more groups
259 (classes) using multivariate data [26,27]. At first, each data matrix was divided into two

260 groups, a classification set (80% samples) was used to train the models, and the remaining
261 20% of the data was used for model validation. The samples selected to compile the
262 calibration and validation matrices for the HS-GC-MS and HS-GC-IMS data sets were
263 exactly the same. In order to choose the optimal models, the need to transform the data
264 logarithmically was investigated and six different scales were tested: unit variance (UV),
265 unit variance none (UVN), Pareto (Par), Pareto none (ParN), centering (Ctr) and freeze
266 [28]. To ensure fit accuracy and predictive capability, the models were evaluated in R2X
267 (cum), R2Y (cum) and Q2 (cum) terms. R2X is the cumulative fraction of the variation
268 of X, R2Y is the percentage of the variation of the model-dependent variable and Q2 is a
269 measure of the predictive capability of the cross-validation model [28,29]. These
270 parameters have a range between 0 and 1, with values close to 1 representing the highest
271 fitting to the model. At 50% or above of the value of parameter Q2 (cum), the method is
272 considered valuable [29].

273 **3. Results and discussion**

274 *3.1. Optimization of HS-GC-MS parameters*

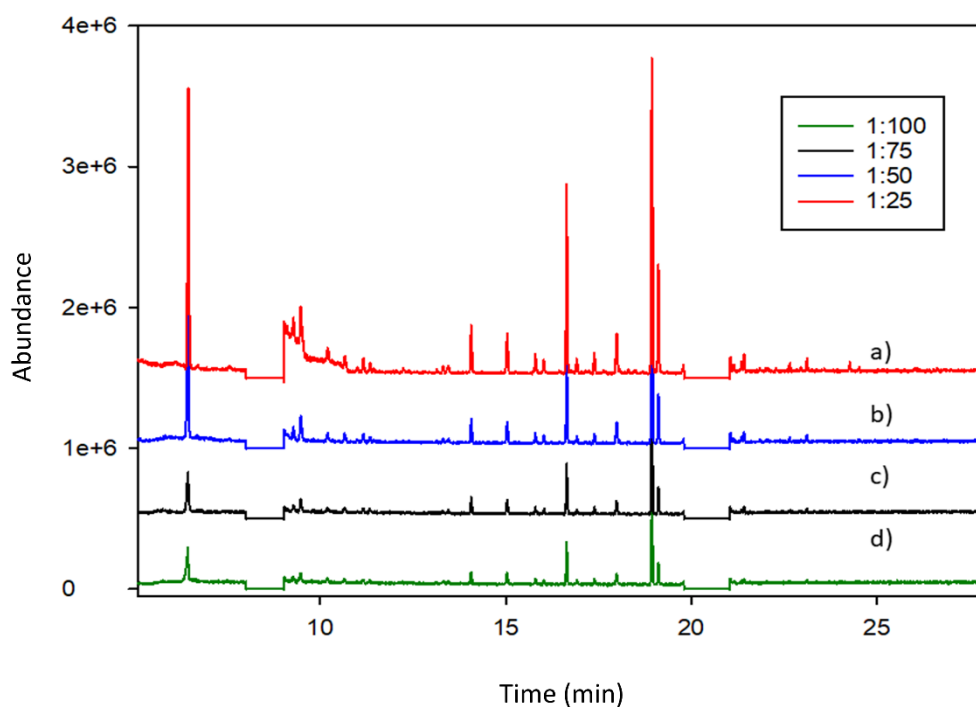
275 The sample amount, sample incubation time, incubation temperature, injection
276 volume, CIS temperature and split injection ratio were investigated in order to optimize
277 the HS-GC-MS method. A cosmetic cream sample without microbial contamination and
278 without preservative was used as reference matrix. During data acquisition, retention time
279 ranges between 8-9 min and 20-21 min were not collected since, at these retention times,
280 dimethyl sulfoxide and ethanol signals were obtained, respectively. Dimethyl sulfoxide
281 was used to prepare the IS solution and ethanol is present in the cosmetic cream
282 preparations. The concentration of these two compounds is very high compared to other
283 ingredients and consequently, their high intensity inhibited visualization of the rest of the
284 signals.

285 Firstly, the sample amount was studied in the 0.1-1 g range. As the sample amount
286 increased the signals improved, so 1 g of sample was selected as optimum. The effect of
287 sample incubation temperature was studied between 60 °C and 80 °C. As the temperature
288 increased, both the number and intensity of the signals increased (Supplemental Figure
289 S1). This was because high temperatures facilitated the release of volatile organic
290 compounds with high boiling points; hence 80 °C was chosen as the optimum
291 temperature, which is the maximum suggested for the injector syringe. Moreover, the

292 sample incubation time was studied between 10 and 20 min. Best results were obtained
293 using 20 min, so this temperature was selected. Longer times were not assayed in order
294 to decrease the total analysis time (Supplemental Figure S2).

295 The injection volume was optimized between 500 and 2000 μL , the best results being
296 obtained using the 2000 μL injection volume, when new peaks with increased intensity
297 were observed. Then, the CIS temperature was optimized between -20 and 20 $^{\circ}\text{C}$.
298 Although working at -20 $^{\circ}\text{C}$ gave the best results, it was decided to set the temperature at
299 0 $^{\circ}\text{C}$ for economic and practical reasons, since the use of CO_2 for cooling is expensive
300 and any differences between -20 $^{\circ}\text{C}$ and 0 $^{\circ}\text{C}$ were not significant.

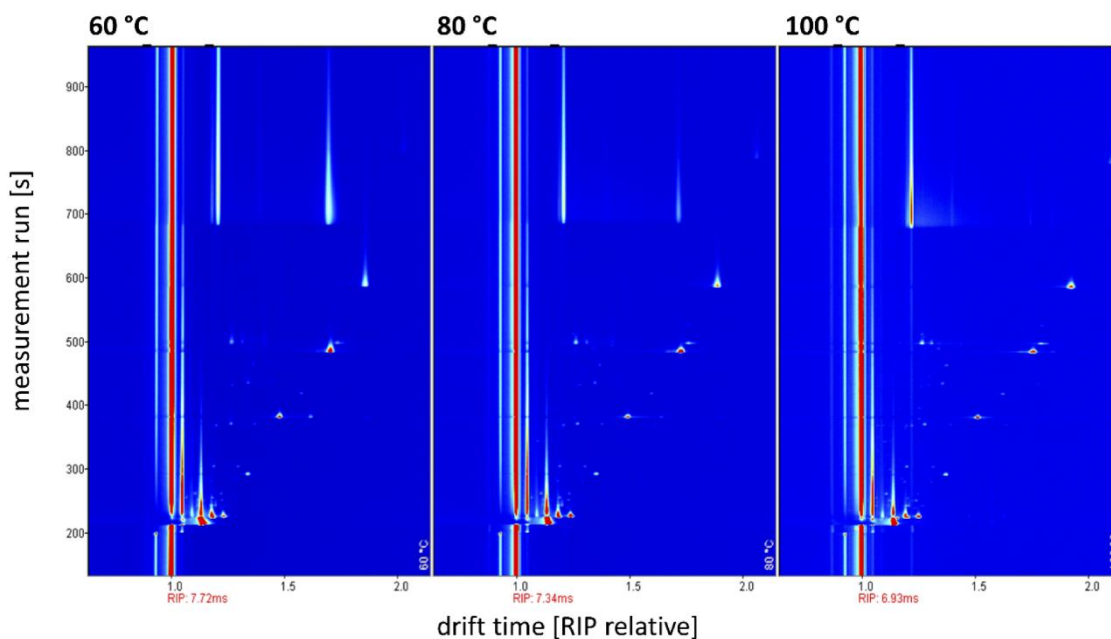
301 Finally, the split injection ratio was studied between 1:25 and 1:100. As expected,
302 the best intensities and number of peaks were obtained with the lower dilution rate.
303 Therefore, the split ratio was set at 1:25 (Figure 1).



304
305 **Figure 1.** HS-GC-MS total ion chromatograms obtained for split ratios of a) 1:25, b) 1:50,
306 c) 1:75 and d) 1:100.
307

308 3.2. Optimization of HS-GC-IMS parameters

309 In order to optimize the HS-GC-IMS method, the following parameters were
310 investigated: sample amount, sample incubation temperature and time, and drift tube
311 temperature. Optimum values were also selected based on the highest intensity obtained
312 for the compounds and the best separation of the compounds on the topographic map.
313 The effect of the sample incubation temperature was studied in the 80–120 °C range. It
314 was found that the higher the incubation temperature, the greater both the intensity and
315 the number of signals (Supplemental Figure S3). At temperatures above 100 °C, the IMS
316 equipment became contaminated and, therefore, 100 °C was set as the optimum
317 temperature. Then, the sample incubation time was studied between 1 and 20 min
318 (Supplemental Figure S4). It was observed that at incubation times lower than 5 min the
319 intensity of the signals decreased, and above this value no significant differences were
320 found, therefore 5 min was selected as optimum. Finally, the drift tube temperature was
321 studied between 60 and 100 °C (Figure 2). As the temperature rose, an increase in the
322 intensity of the signals was clearly observed; however, 80 °C was selected as the drift
323 tube optimum temperature since 100 °C was the limit value of this parameter according
324 to the manufacturer.



325
326 **Figure 2.** HS-GC-IMS topographic maps obtained for drift temperatures of 60, 80 and
327 100 °C.

328
329

330 3.3. *Microbial contamination detection in cosmetic cream samples*

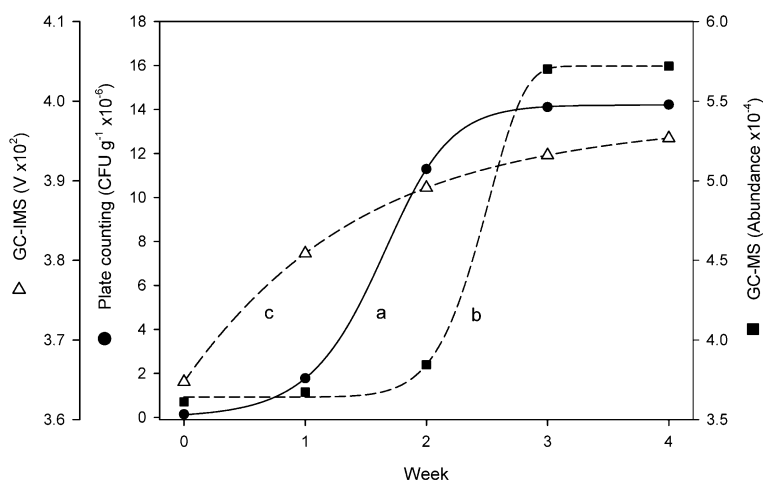
331 Initially, all the cosmetic cream samples were analysed using plate counting to assess
332 the microbial contamination level, the result was expressed as log₁₀, the logarithmic-
333 scale (base 10) for measuring colony-forming unit (CFU)/g. Based on these results,
334 samples were divided into two groups: contaminated (55 samples) and non-contaminated
335 (35 samples) and were analysed by both techniques, HS-GC-MS and HS-GC-IMS. The
336 parameters pH, water activity, colour and viscosity were also measured and their
337 evolution over four weeks is shown as supplementary material (Supplemental Figure S5).
338 To study the evolution of these parameters over time, a statistical study was carried out.
339 The data are included in Tables S2 and S3. Initially, the normality of these parameters
340 was studied through the Shapiro-Wilk test. In all the cases, except the viscosity parameter,
341 data were not adjusted to a normal distribution, therefore a Kruskal-Wallis one way-
342 analysis of variance on ranks was carried out. No significant differences were found for
343 contaminated and non-contaminated samples over four weeks for pH (p-value = 0.5606
344 for contaminated samples, p-value = 0.0809 for contaminated and non-contaminated
345 samples), average pH remaining 5.5. However, water activity values increased in the first
346 week in both group of samples (contaminated (p-value = 0.0003), non-contaminated p-
347 value = 0.0126), and colour values suffered small fluctuation in weeks 2 and 3 for
348 contaminated samples (p-value < 0.0001) and in week 3 for non-contaminated samples
349 (p-value = 0.0032). Great differences were found in the viscosity values when chemical
350 preservative was used. Therefore, the evolution of viscosity in the different batches was
351 studied separately. Since data fit a normal distribution, one way-analysis of variance was
352 carried out. In all the cases, no significant differences were found (p-value > 0.05).

353 In order to investigate the possibility of differentiating contaminated and non-
354 contaminated samples in terms of viscosity, water activity, pH and colour, statistical tests
355 were also carried out, grouping all contaminated or non-contaminated samples. For all
356 parameter except for viscosity, a Mann-Whitney rank sum test was carried out since data
357 were not normally distributed, and no significant differences were found (p-value of
358 0.0654, 0.4102 and 0.1129 for pH, water activity and colour, respectively). A t-test was
359 performance for viscosity and also no significant differences were found (p-value =
360 0.7494 for samples with chemical preservative and p-value = 0.6454 for samples with
361 natural preservative and with no preservative). In conclusion, these parameters did not

362 point to differences in the behaviour of creams depending on the degree of microbial
363 contamination.

364 On the other hand, a new study has been carried out considering the evolution of
365 the samples over time. Specifically, the evolution of microbial contamination by means
366 of plate counting results and the evolution of the total VOCs content detected by HS-GC-
367 IMS and HS-GC-MS were studied. The results are shown in Figure 3, demonstrating that
368 microbial contamination and VOCs content increase with the time, and therefore the
369 information of the four weeks had to be taken in account in the chemometric models for
370 discriminating between contaminated and non-contaminated samples.

371 Chemometric models were constructed using the data obtained by HS-GC-MS and
372 HS-GC-IMS in order to obtain a classification model that allowed differentiation of the
373 contaminated and non-contaminated samples as an alternative to plate counting. Two
374 different chemometric models were constructed using: a) the entire chromatographic
375 profile (HS-GC-MS) [28] and b) a selection of the main markers of the topographic maps
376 (HS-GC-IMS) [30].



377
378 **Figure 3.** Evolution of microbial contamination over time by means of plate counting
379 results (a) and evolution of VOCs detected by HS-GC-MS (b) and HS-GC-IMS (c).

380

381 3.3.1. Classification of samples using the total ion chromatogram obtained by HS-GC- 382 MS

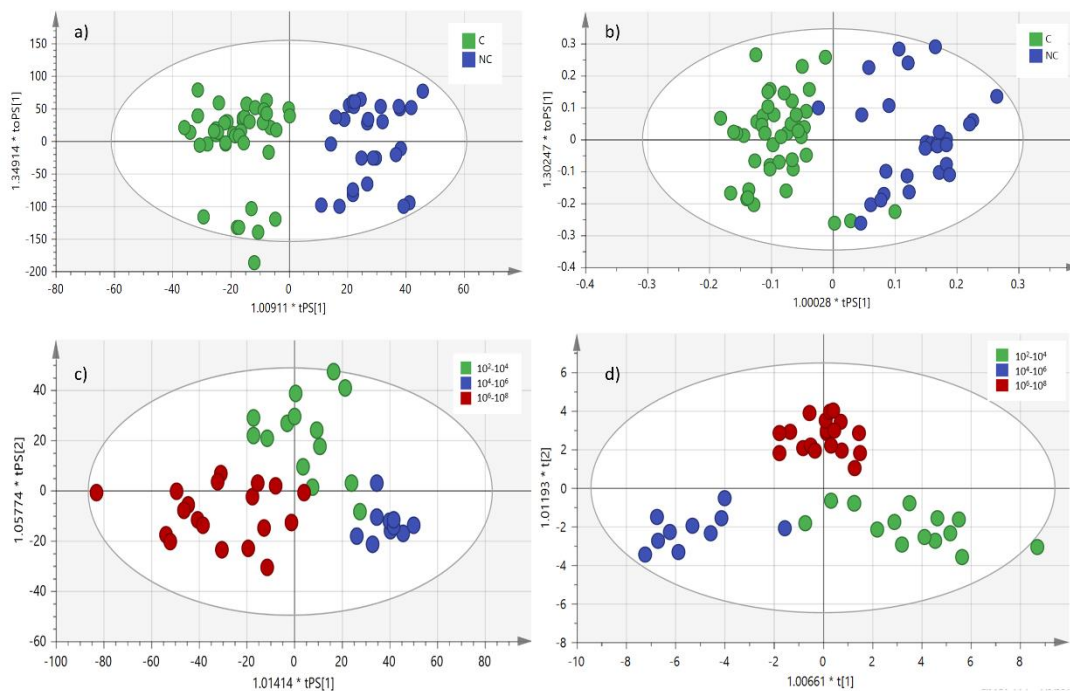
383 The total ion chromatogram (TIC) obtained by HS-GC-MS is the sum of the
384 intensities of all the ions as a function of the retention time of the analytes in the column.

385 The use of TIC instead of the selection of specific markers for the assessment of microbial
386 contamination has already been demonstrated [31].

387 Data were processed following the previously described methodology [31]. Before
388 constructing the models, the need to correct the variations in retention times and the
389 baseline of the chromatograms was investigated. To correct possible variations in
390 retention time, the IS chlorobenzene was added. The baseline remained constant over
391 time and, therefore, it was not necessary to be corrected.

392 The dimensions of the data matrix obtained by HS-GC-MS were 90 rows (samples)
393 x 8779 columns (MS features). This matrix was divided into two: calibration or training
394 matrix and validation matrix. The calibration matrix was formed by 80% of samples, a
395 total of 72, of which 44 were contaminated samples and 28 were non-contaminated
396 samples. The validation matrix was formed by the remaining 20% of samples, a total of
397 18 (11 contaminated and 7 uncontaminated).

398 Using the calibration matrix, the OPLS-DA models were constructed. To obtain the
399 best model, different scales were used - UV, UVN, Par, ParN, Ctr and freeze - and also
400 raw data and the data normalized with the IS, and using logarithmic transformation. A
401 total of 24 different models were built and the best results were obtained with the
402 logarithmic transformation of the raw data and adjustment to the UV scale (Supplemental
403 Table S1). The chemometric model obtained is shown in Figure 4a. The results of
404 applying the classification model to the validation samples are shown in Table 1. As can
405 be seen, no false negatives were obtained, as all the contaminated samples were correctly
406 classified. Only one non-contaminated sample was misclassified as contaminated, giving
407 a total validation success rate of 94.4%.



408
 409 **Figure 4.** OPLS-DA models obtained using: a) total ion chromatogram raw data, UV
 410 scale and logarithmic transformation; b) topographic map data normalized with respect
 411 to the RIP intensity and Ctr scale; c) TIC raw data and freeze scale used to classify
 412 contaminated samples into three groups of microbial concentration; d) topographic raw
 413 data and freeze scale to classify contaminated samples into three groups of microbial
 414 concentration. NC: non-contaminated cosmetic cream samples; C: contaminated
 415 cosmetic cream samples (10^2-10^4 : between 10^2 and 10^4 CFU/g; 10^4-10^6 : between 10^4 and
 416 10^6 CFU/g; 10^6-10^8 : between 10^6 and 10^8 CFU/g).

417

418 3.3.2. Classification of samples using the topographic map obtained by HS-GC-IMS

419 The data obtained by HS-GC-IMS were treated following the methodology
 420 described by Arroyo-Manzanares et al. [32]. In this case, variations in retention time
 421 between samples were observed, so the first processing step was the manual alignment of
 422 the topographic maps. This alignment was performed with the LAV software, and all
 423 samples were aligned with respect to a sample used as reference. No significant variation
 424 in drift times were observed (tolerance of 0.001 ms).

425 Once all the samples were aligned, the topographic maps of all of them were studied
426 visually and a total of 101 markers were selected. Hence, the dimensions of this data
427 matrix were 90 rows (samples) x 101 columns (IMS features). As in the previous section,
428 the OPLS-DA models were constructed and trained using 80% of the samples (calibration
429 set) and validated with the remaining 20% (validation set). More specifically, the
430 calibration set consisted of 72 samples (44 contaminated and 28 non-contaminated) and
431 the validation set of 18 samples (11 contaminated and 7 non-contaminated). Six different
432 scales (UV, UVN, Par, ParN, Ctr and freeze) were also tested working with raw data and
433 data normalized with respect to the RIP intensity, and both were also tested with
434 logarithmic transformation. The best OPLS-DA model constructed was obtained when
435 the raw data adjusted to the Ctr scale and the intensity of the markers was corrected with
436 the intensity of the RIP (Figure 4b, Supplemental Table S1). After applying the optimal
437 model to the validation set, the success rate was 94.4% and only one non-contaminated
438 sample was classified as contaminated (Table 2).

439 The spectra and chromatograms obtained by HS-GC-IMS and HS-GC-MS,
440 respectively, throughout the experiment, showed clearly the evolution of VOCs over time
441 (Supplemental Figure S6). In the case of HS-GC-IMS ten markers contributed most to
442 the distinction of contaminated and uncontaminated samples. From these maps, it can be
443 clearly appreciated the evolution of the MVOCs with time. These markers were: M1 (tr:
444 228.69 s, td: 9.19 ms), M2 (tr: 228.69 s, td: 8.81 ms), M3 (tr: 237.60 s, td: 8.40 ms), M4
445 (tr: 383.13 s, td: 11.07 ms), M5 (tr: 486.09 s, td: 12.77 ms), M6 (tr: 590.04 s, td: 13.96
446 ms), M7 (tr: 264.33 s, td: 9.14 ms), M8 (tr: 499.95 s, td: 9.36 ms), M9 (tr: 712.80 s, td:
447 8.93 ms), M10 (tr: 398.97 s, td: 9.19 ms). The evolution of these markers is shown in
448 Figure S7, where the mean intensity normalized (V) of each marker along time within
449 contaminated and uncontaminated samples is represented. Standard deviation error bars
450 are also represented including all the replicates, which was different for each group of
451 samples and for each week (n varied between 6 and 12 for the error bars). Statistical
452 analysis was performed to these markers in order to evaluate their evolution through the
453 experiment. Since data were not normally distributed Kruskal-Wallis one-way analysis
454 of variance on ranks was carried out for all markers except for M6 (Tables S4 and S5). In
455 the case of M8 marker, data was normally distributed and therefore a one-way analysis
456 of variance was carried out. The data and results of this statistical analysis are a key aspect
457 for building of a classification model, which is finally the major outcome of this study in
458 demonstrating the potential of GC-IMS.

459 The intensity of M1 decreased over time for contaminated samples (p-value < 0.001)
460 while remained practically constant for uncontaminated samples and no significant
461 differences were found (p-value = 0.843). The M2 marker decreased over time for
462 contaminated samples (p-value < 0.001), and had a maximum of intensity in the second
463 week for non-contaminated samples (p-value = 0.021). The M3 marker (p-value = 0.019)
464 had a minimum of intensity in the third week for non-contaminated samples, while no
465 significant differences were found for contaminated (p-value = 0.846). Whereas, the
466 intensity of M4 (p-value < 0.001), M5 (p-value < 0.001) and M6 (p-value < 0.001)
467 decreased in both set of samples (contaminated and non-contaminated). The marker M7
468 had the opposite behaviour, increased over time for contaminated samples (p-value =
469 0.023), while remained almost constant for uncontaminated (p-value = 0.086). On the
470 other hand, the intensity of M8 (p-value=0.019) was higher at the beginning of the
471 experiment and had a drop in the first week for contaminated samples, being the intensity
472 of M8 decreased over time for non-contaminated samples (p-value = 0.004). In a similar
473 way, the intensity of M9 (p-value=0.032) was higher at the beginning of the experiment
474 and had a drop in the first week for contaminated samples; while, for non-contaminated
475 samples, no significant differences were found for M9 (p-value = 0.130). The marker
476 M10 had the opposite behaviour, increased over time for contaminated and non-
477 contaminated samples (p-value < 0.001).

478 Consequently, from these Figures S6 and S7 it was clear the evolution of the marker
479 concentrations over the time.

480 *3.4. Classification of contaminated samples according to microbial concentration*

481 The chemometric models constructed using the TIC data obtained by HS-GC-MS
482 and the main markers of the topographic maps obtained by HS-GC-IMS demonstrated a
483 high success rate in classifying samples contaminated and non-contaminated by
484 microorganisms. Therefore, the potential of both analytical techniques was investigated
485 in order to quantify the microbial level of contamination.

486 For this reason, the 55 contaminated samples were divided into three groups with
487 different levels of microbial contamination: group 1 (between 10^2 and 10^4 CFU/g)
488 consisted of 17 samples and group 2 (between 10^4 and 10^6 CFU/g) of 14 samples while
489 group 3 (between 10^6 and 10^8 CFU/g) was formed by 24 samples. OPLS-DA models were
490 also constructed with 80% of samples (calibration set), using the data matrix obtained by
491 HS-GC-MS with raw data and the data matrix normalized with respect to the IS using

492 different scales and logarithmic transformation. The best model was obtained using the
493 raw data matrix adjusted to a freeze scale, with a success rate of 90.9% when the
494 calibration model was applied to classifying the validation set (the 20% of remaining
495 samples) (Figure 4c, Table 3). Although there was good separation between groups, the
496 parameter Q2 was below 0.5, which indicates that the model fit was not satisfactory.
497 Then, the same concentration groups were established to construct OPLS-DA models
498 with HS-GC-IMS data. As in the previous case, 80% of the samples were used to
499 construct the models (44 samples, of which 14 belonged to group 1, 11 to group 2 and 19
500 to group 3) and the remaining 20% was used to validate them (11 samples, of which 3
501 belonged to group 1, 3 to group 2 and 5 to group 3). Raw data obtained by HS-GC-IMS
502 and the data normalized with respect to the reactant peak intensity was used to construct
503 the models, testing different scaling and logarithmic transformation. As in the case of the
504 MS detector, the best results were obtained using raw data fitted to the freeze scale. The
505 final model obtained is shown in Figure 3d. When this model was applied to the validation
506 set (Table 4), all the samples were classified correctly (100% validation success). With
507 the HS-GC-IMS data, besides improving the validation success rate, the OPLS-DA model
508 obtained fitted the behaviour of the samples, since the Q2 was 0.634 (>0.5).
509

510 3.5. Identification of compounds by HS-GC-IMS and HS-GC-MS

511 The identification of some compounds presents in the chromatographic profile of
512 HS-GC-MS and the topographic plots of HS-GC-IMS was carried out.

513 Using the HS-GC-MS technique, the identification was enabled using available
514 mass spectra libraries and several standards. A total of 17 compounds were identified,
515 named acetaldehyde (RT=6.43 min), isopropyl alcohol (RT=9.49 min), 2-methyl-pentane
516 (RT=10.20 min), 2-methyl-1-pentene (RT=10.99 min), hexane (RT=11.16 min), heptane
517 (RT=14.07 min), methyl-cyclohexane (RT=15.04 min), 2-methyl-heptane (RT= 15.80
518 min), 3-methyl-heptane (RT=16.02 min), octane (RT=16.64 min), (Z)-2-octene (RT=
519 17.13 min), 2,4-dimethyl-heptane (RT= 17.25 min), ethyl-cyclohexane (RT= 17.98 min),
520 4-methyl-octane (RT= 18.30 min), chlorobenzene (RT= 18.94 min), nonane (RT= 19.11
521 min) and 2-phenoxy-ethanol (RT= 26.62 min). Acetaldehyde enable the differentiation
522 between contaminated and uncontaminated samples since it is only identified in
523 contaminated samples. Conversely, isopropyl alcohol, 3-methyl-heptane and 2-phenoxy-
524 ethanol were identified exclusively in uncontaminated samples.

525 In order to identify the most important markers of HS-GC-IMS, formulation face
526 cosmetic creams compounds that have been previously cited in Section 2.3, were prepared
527 at its corresponding concentration in 1 g of sample and analysed. Thus, 3 of 10 markers,
528 M4, M5 and M6, were identified with the component mirasil DM-350. This identification
529 confirmed that the levels of these three markers were very similar for contaminated and
530 non-contaminated samples because they correspond to an essential component of creams,
531 which was not affected by microbial contamination.

532 Consequently, the development of this platform with HS-GC, MS and IMS could
533 be strongly justified.

534

535 **4. Conclusions**

536 The usefulness of monitoring the volatile profile to detect creams contaminated by
537 microorganisms is demonstrated. Two analytical methods, HS-GC-MS and HS-GC-IMS,
538 were optimized and both are good alternatives discriminating between contaminated and
539 uncontaminated samples (validation success of 94.4% in both cases). The IMS detector
540 provided good results when classifying the samples according to microbial concentration.
541 The OPLS-DA model obtained using the IMS detector showed a high validation success
542 rate, as all samples were classified correctly (100% success), while the MS detector
543 classified only 90.9% of the samples correctly. In addition, the IMS model showed a good
544 fit to the behaviour of the data.

545 The HS-GC-IMS method can therefore be considered a good alternative to the
546 classical microbial counting method, allowing saving in materials, time and money.

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553 **Figure Captions**

554 **Figure 1.** HS-GC-MS total ion chromatograms obtained for split ratios of a) 1:25, b) 1:50,
555 c) 1:75 and d) 1:100.

556 **Figure 2.** HS-GC-IMS topographic maps obtained for drift temperatures of 60, 80 and
557 100 °C.

558 **Figure 3.** Evolution of microbial contamination over time by means of plate counting
559 results (a) and evolution of VOCs detected by HS-GC-MS (b) and HS-GC-IMS (c).

560 **Figure 4.** OPLS-DA models obtained using: a) total ion chromatogram raw data, UV
561 scale and logarithmic transformation; b) topographic map data normalized with respect
562 to the RIP intensity and Ctr scale; c) TIC raw data and freeze scale used to classify
563 contaminated samples into three groups of microbial concentration; d) topographic raw
564 data and freeze scale to classify contaminated samples into three groups of microbial
565 concentration. NC: non-contaminated cosmetic cream samples; C: contaminated
566 cosmetic cream samples (10^2 - 10^4 : between 10^2 and 10^4 CFU/g; 10^4 - 10^6 : between 10^4 and
567 10^6 CFU/g; 10^6 - 10^8 : between 10^6 and 10^8 CFU/g).

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Table 1. Validation matrix for non-contaminated/contaminated cosmetic cream samples of the OPLS-DA model built using the TIC raw data and UV scale with logarithmic transformation.

Actual/Prediction	Samples	% Correct	Contaminated	Non-contaminated
Contaminated	11	100	11	0
Non-contaminated	7	85.7	1	6
Total	18	94.4	12	6

Table 2. Validation matrix for non-contaminated/contaminated cosmetic cream samples of the OPLS-DA model built using the topographic map data normalized respect to the RIP intensity and Ctr scale.

Actual/Prediction	Samples	% Correct	Contaminated	Non-contaminated
Contaminated	11	100	11	0
Non-contaminated	7	85.7	1	6
Total	18	94.4	12	6

Table 3. Validation matrix for the classification of contaminated cosmetic cream samples according to microbial concentration of the OPLS-DA model built using the TIC raw data and freeze scale.

Actual/Prediction	Samples	% Correct	10² to 10⁴ CFU/g	10⁴ to 10⁶ CFU/g	10⁶ to 10⁸ CFU/g
10² to 10⁴ CFU/g	3	100	3	0	0
10⁴ to 10⁶ CFU/g	3	100	0	3	0
10⁶ to 10⁸ CFU/g	5	80	0	1	4
Total	11	90.9	3	4	4

Table 4. Validation matrix for the classification of contaminated cosmetic cream samples according to microbial concentration of the OPLS-DA model built using the topographic map raw data and freeze scale.

Actual/Prediction	Samples	% Correct	10² to 10⁴ CFU/g	10⁴ to 10⁶ CFU/g	10⁶ to 10⁸ CFU/g
10² to 10⁴ CFU/g	3	100	3	0	0
10⁴ to 10⁶ CFU/g	3	100	0	3	0
10⁶ to 10⁸ CFU/g	5	100	0	0	5
Total	11	100	3	3	5

