

2 **A survey of biogenic amines profile in opened wine** 3 **bottles**

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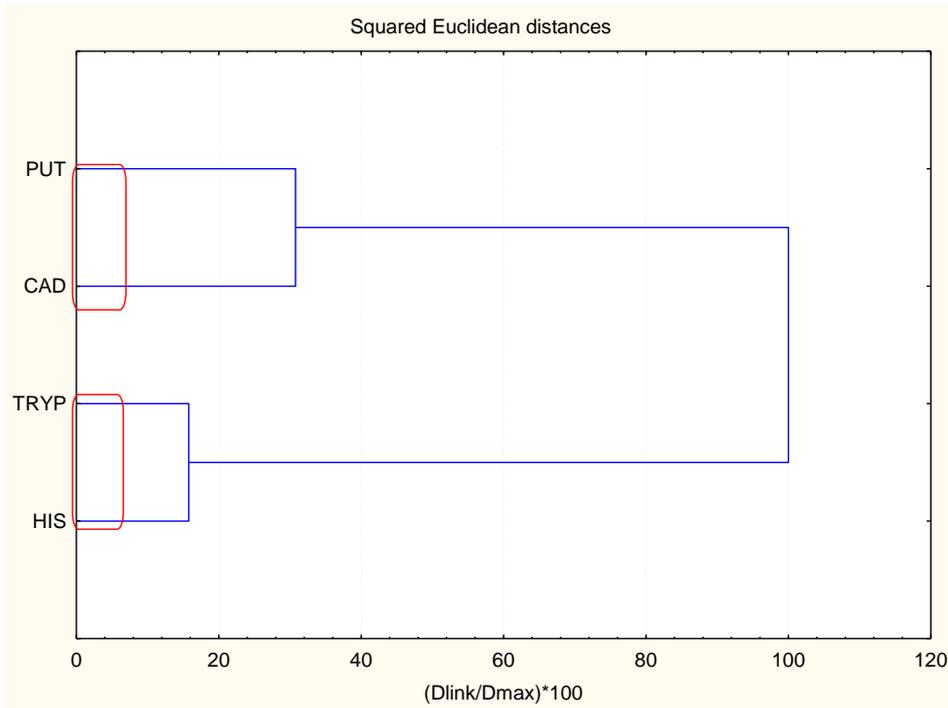
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11 **Abstract:** 1) Background: A survey of biogenic amines profile in opened wine bottles has been
12 established. Opened bottles of red and white wine were submitted to different temperature as well
13 as different kind of stopper (screw cap, cork stopper) and use of vacuum devices. A total of six
14 wine made from different variety of grapes were obtained from Polish vineyard places in different
15 region of Poland; 2) Results: DLLME-GC-MS procedure for biogenic amines determination was
16 validated and applied for wine samples analysis. The total content of BAs in white wines ranged
17 from 442 µg/L to 929 µg/L, while in red wines ranged from 669 µg/L to 2244 µg/L the set of just
18 opened wine samples. The most abundant biogenic amines in the six analysed wines were
19 histamine and putrescine; 3) Conclusion: Considering the commercial availability of the analysed
20 wines, there was no relationship between the presence of biogenic amines in a given wine and their
21 availability on the market. However, it was observed that the different storage conditions
22 employed in this experiment affect not only the biogenic amines profile, but also the pH. The
23 results were confirmed by chemometric analysis.

24 **Keywords:** Biogenic amines; chemometric analysis; DLLME, GC-MS; storage conditions; stopper
25 type
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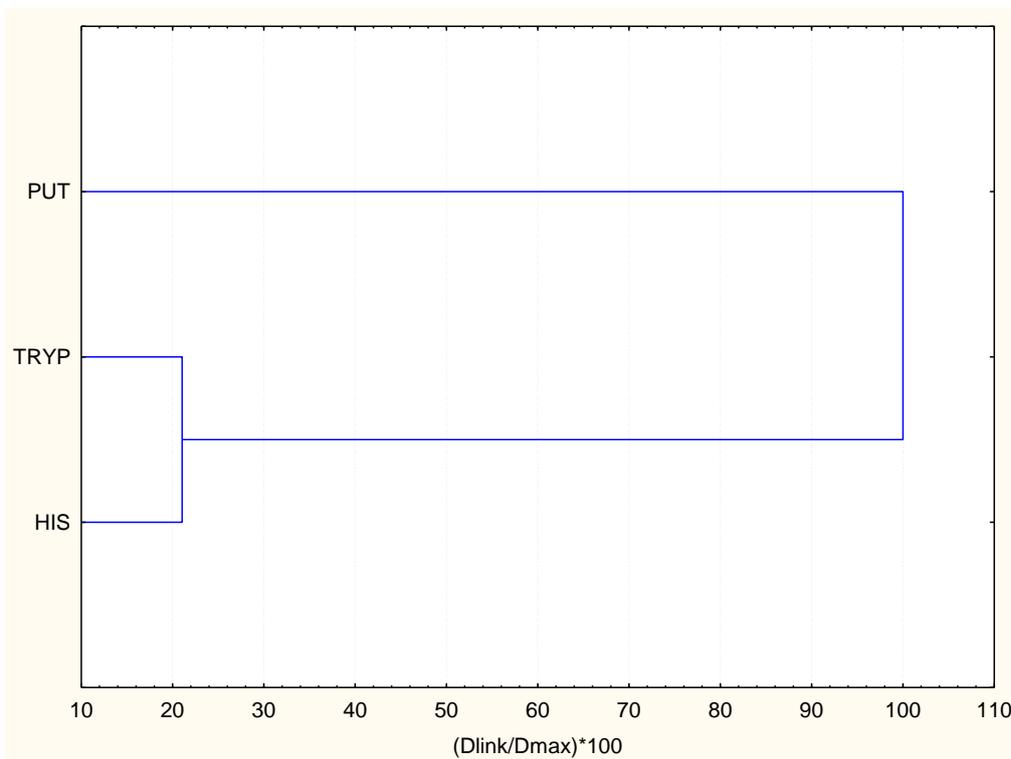
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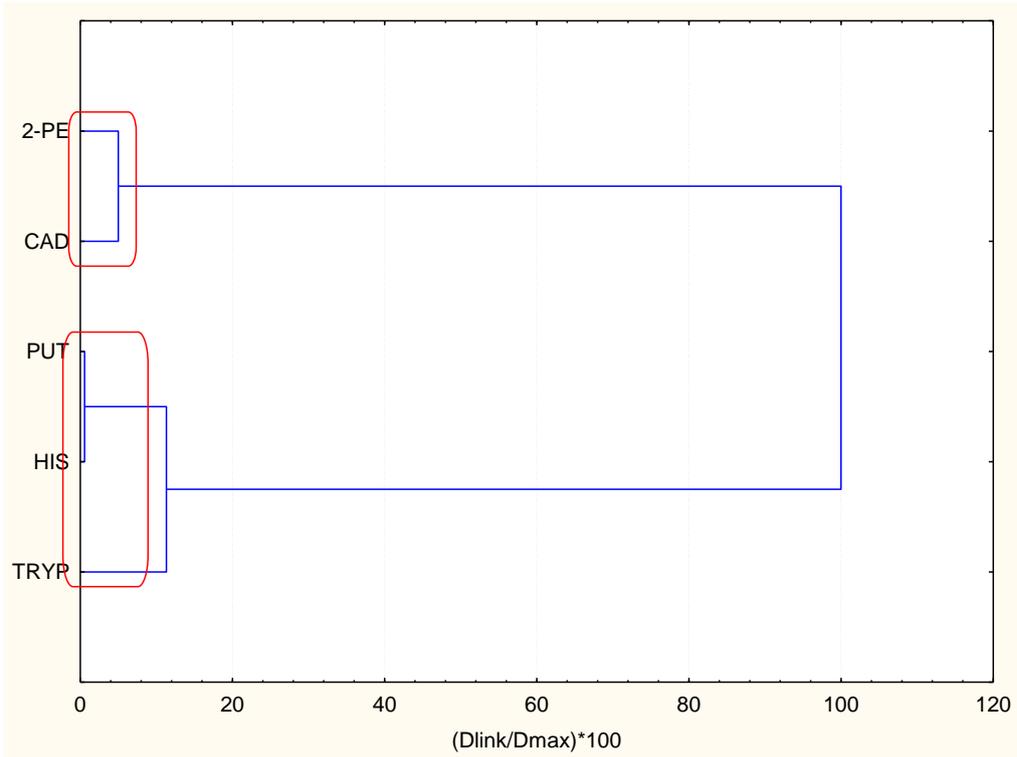
30 Figure 1 SI. Variable clustering for Wine B

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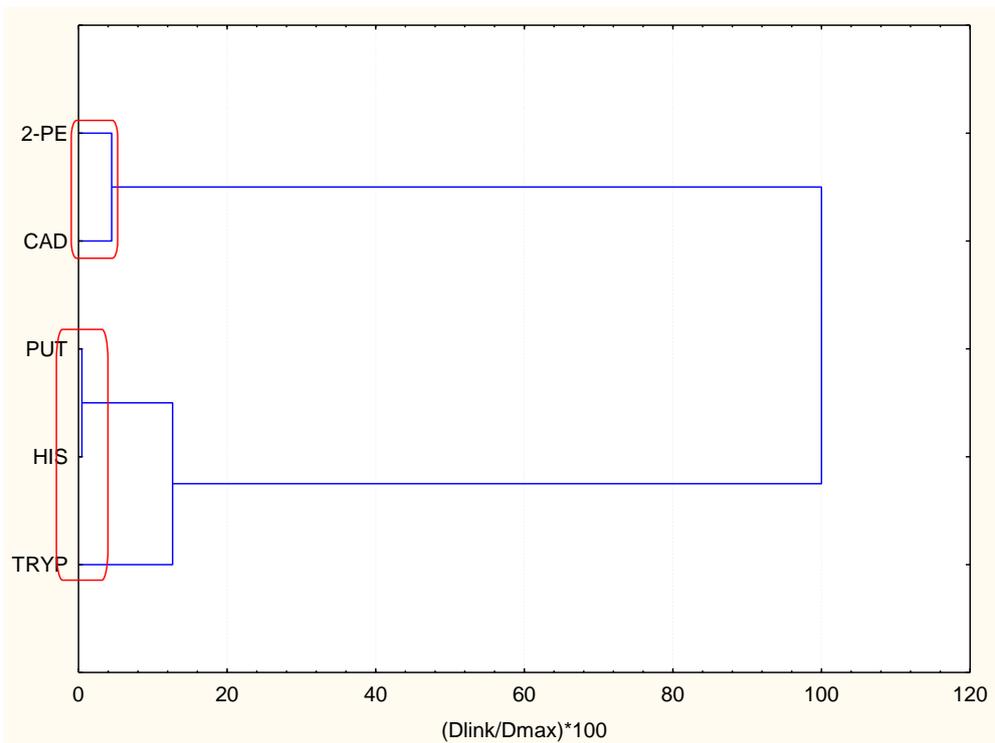
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33 Figure 2 SI. Variable clustering for Wine C



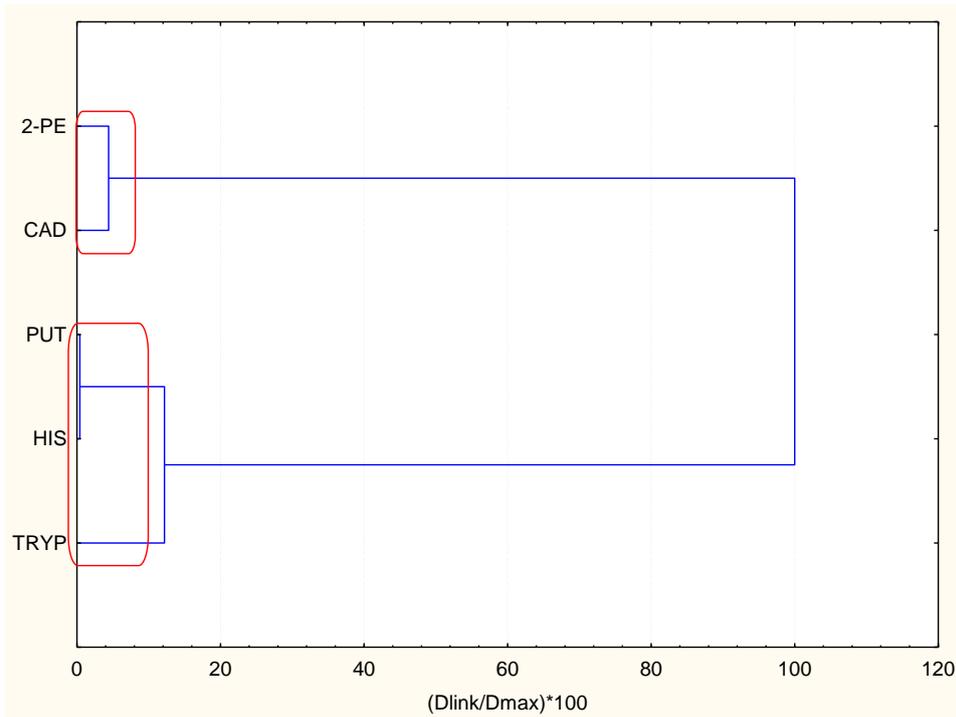
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35 Figure 3 SI. Variable clustering for Wine D



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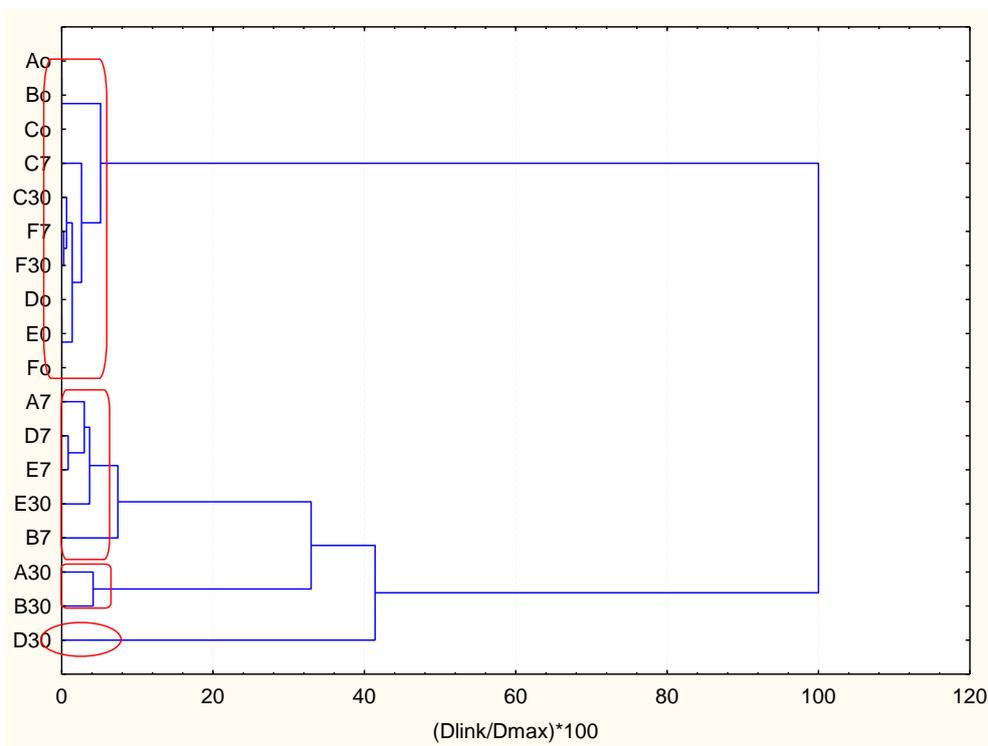
37 Figure 4 SI. Variable clustering for Wine E



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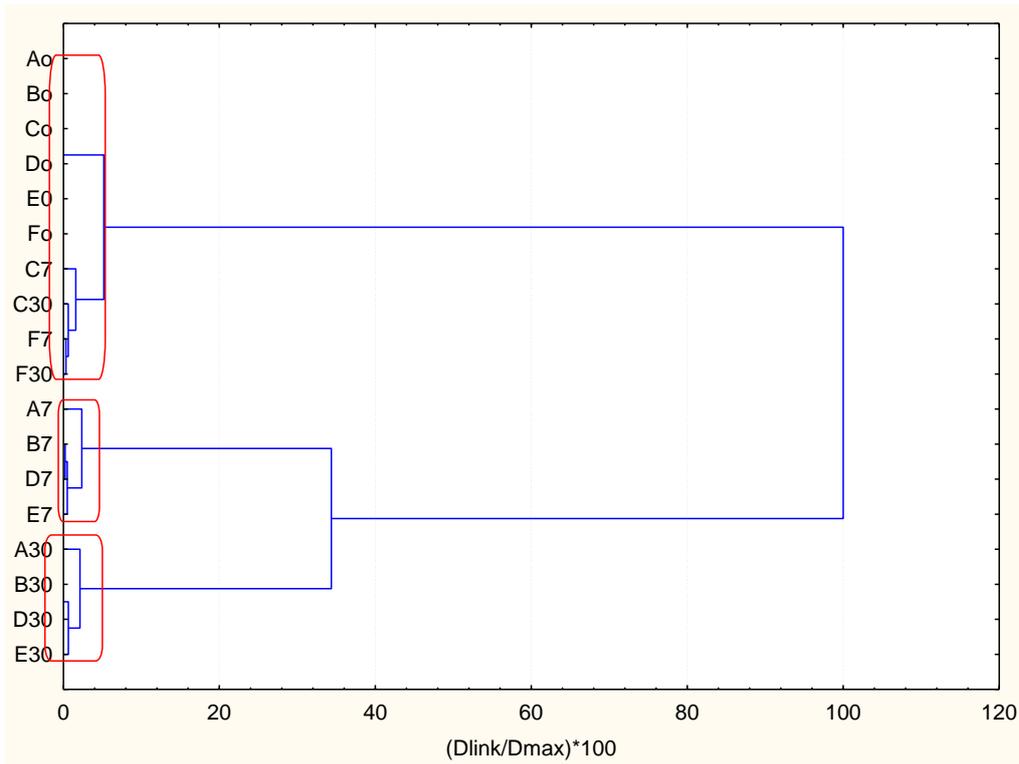
39 Figure 5 SI. Variable clustering for Wine F

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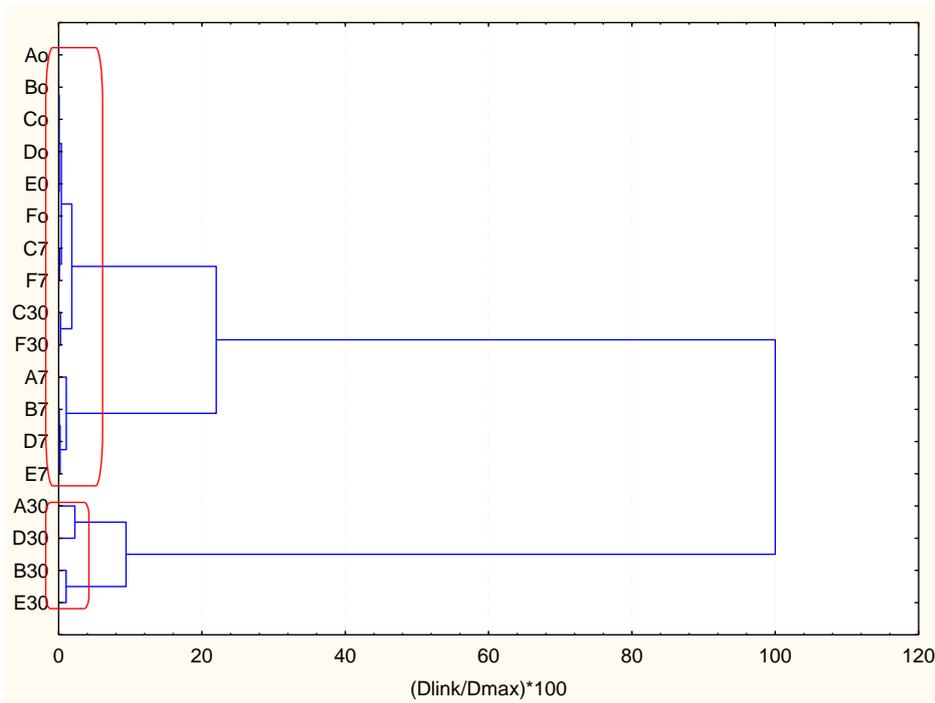
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42 Figure 6 SI. Hierarchical dendrogram for wine samples (Wine B)



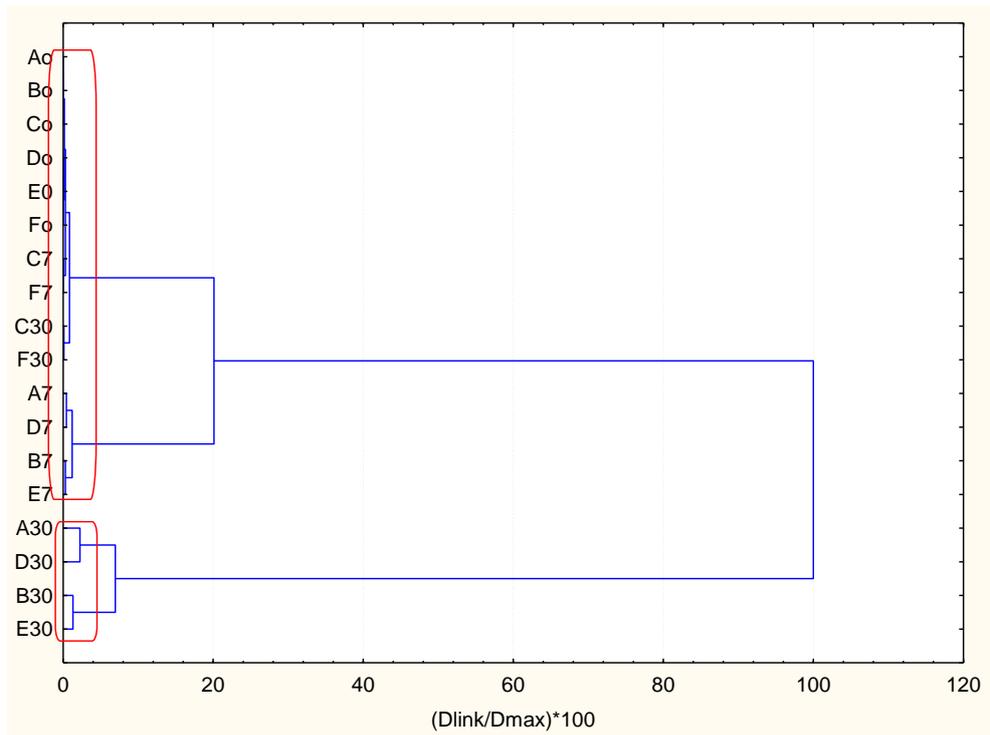
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44 Figure 7 SI. Hierarchical dendrogram for wine samples (Wine C)



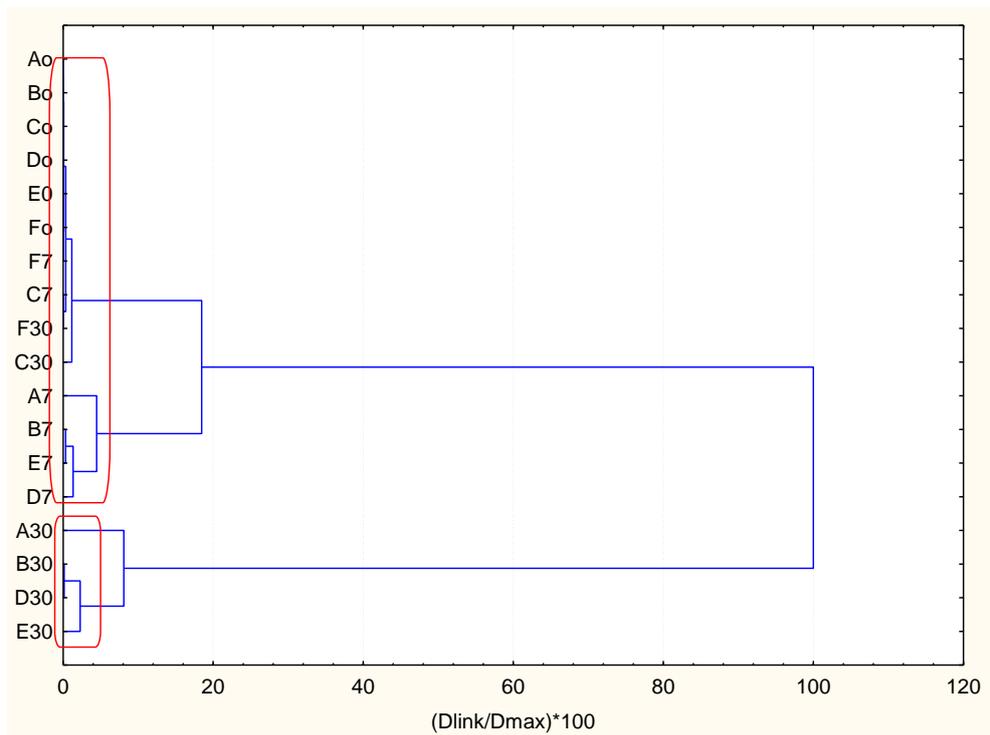
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46 Figure 8 SI. Hierarchical dendrogram for wine samples (Wine D)



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48 Figure 9 SI. Hierarchical dendrogram for wine samples (Wine E).



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50 Figure 10 SI. Hierarchical dendrogram for wine samples (Wine F)

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