Data Analysis Workflow for Comprehensive Two-Dimensional Liquid Chromatography (LCxLC)

Stephen E. Reichenbach Univ. of Nebraska - Lincoln reich@cse.unl.edu

Satya Vijay Devarakonda Univ. of Nebraska - Lincoln dsatyavijay@yahoo.com

Edgar Naegele **Agilent Technologies** edgar_naegele@agilent.com

Qingping Tao GC Image, LLC qtao@gcimage.com

Gerd Vanhoenacker **Research Institute for** Chromatography gerd.vanhoenacker@richrom.com

The End-to-End Data Analysis Workflow (E2E) supports comprehensive comparative chemical analysis with comprehensive two-dimensional liquid chromatography (LCxLC). Comprehensive comparative analysis requires evaluation of every constituent in every sample and is the most general problem of analytical chemistry. LCxLC is a powerful emerging technology that produces

data that is rich with chemical information, but distilling that information from the detector data involves a sequence of data processing challenges. E2E utilizes robust peak-region features and encompasses three principal steps: (1) Chromatogram Processing, (2) Feature Extraction, and (3) Comparative Analysis. E2E is implemented in GC Image[®] LCxLC software with Image InvestigatorTM.

Chromatogram Processing

1. Preprocessing.

2. Peak detection.

3. Template building.

- In each chromatogram:
- a) Align the data to the modulation cycle.
- b) Correct the baseline to zero mean.



In each chromatogram, detect each peak using the Drain algorithm for true 2D peak detection.



Standards mix: Coumarin, Trioxsalen, 5-MOP, Psoralen, & 8-MOP

For each chromatogram, record the retention times, spectrum (if applicable), and CLIC matching

constraints (if desired).







Tryptic Digested mAb (reduced, not)



4. Template matching.

Match each template to every other chromatogram and record the pairwise peak matches.

° 🛠 🖬 Ƴ 📕 🖼 🔹 🔹 🗢 🗢 འ 🗠 🛱 🎕 앱 🖀 🏠 🕅 @ # 🏆 ⊛ 🗉

Feature Extraction

5. Reliable peaks selection.

From the pairwise peak matches, record the peaks that are matched reliably across chromatograms in a reliable peaks template.

<u>File Edit View M</u> ethod Filter <u>C</u> onfigure <u>Windows H</u> elp	
The East free method fritter Connight mindows freep	File Edit View Method Filter Configure Windows Help
	The Fair Mew Method (The Coundare Mindows Telp

6. Composite chromatogram. Align every chromatogram using the reliable peaks template. Then, create a composite chromatogram with the data from the aligned chromatograms.

7. Feature template.

Detect peaks in the composite chromatogram. Then, define a region from the footprint of each peak. Combine these peak-regions with the reliable peaks to create a



mAb not reduced template & mAb reduced target



mAb reduced template & mAb not reduced target



mAb not reduced & reliable peaks template



mAb reduced & not reduced composite

comprehensive feature template.



mAb composite with marker peaks & peak-regions



Comparative Analysis

9. Chromatogram-feature analysis.

Match and apply the feature template to each chromatogram. The result is a Chromatogram-Feature Table with a column for each chromatogram and a row for peak-region feature.

•		
Image Investigator - W:	\img\Agilent\LCMS\May2012\HPLC2012\amr.gcfm\Feature\FeatureTemplate.bt	
ile Help		
Images Compounds Attribu	Utes Summary	
Explore Attributes	Percent Response	
View: Areas 🗸	Line Chart Scatter Chart PCA Chart	
		4

10. Comparative feature analysis.

Analyze the Chromatogram-Feature Table for important differences, anomalies, trends, patterns, fingerprints, clusters, classifications, or chemical markers.





Chromatogram-Feature Table with peak-region features for 24 chromatograms of three anti-oxidant beverages.



Compositional differences between three anti-oxidant beverages: a commercial anti-oxidant drink, red grape juice, and Merlot wine. Circles are located by peak-region retention times. Blue circles indicate that the first average (two replicates of four different concentrations for a total of eight chromatograms) is greater than the second average. White circles indicate that the second average is greater than the first average. Circle areas indicate the magnitudes of the differences. Merlot has the largest relative concentration of preferred anti-oxidants (upper-right), such as resveratrol, and red grape juice has the least.





