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Alison Colyer, Roy Macarthur, Joy Lloyd, Hez Hird. A comparison of calibration methods for quantifictation of Basmati and non-Basmati rice using microsatellite analysis. Food Additives and Contaminants, 2008, 25 (10), pp.1189-1194. 10.1080/02652030802040141. hal-00577373

HAL Id: hal-00577373 https://hal.science/hal-00577373

Submitted on 17 Mar 2011

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Food Additives and Contaminants



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Journal:	Food Additives and Contaminants
Manuscript ID:	TFAC-2007-324.R1
Manuscript Type:	Original Research Paper
Date Submitted by the Author:	20-Feb-2008
Complete List of Authors:	Colyer, Alison; Central Science Laboratory, Statistics Macarthur, Roy; Central Science Laboratory Lloyd, Joy; Central Science Laboratory Hird, Hez; Central Science Laboratory
Methods/Techniques:	Microsatellite, Statistical analysis, Calibration
Additives/Contaminants:	Non-Basmati rice
Food Types:	Basmati rice



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A comparison of calibration methods for quantification of Basmati and non-Basmati rice using microsatellite analysis

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Abstract

The accurate quantification of non-Basmati rice in Basmati rice is central to the successful prosecution of adulteration, where non-basmati rice has been substituted for Basmati rice. The current method and three alternatives of constructing calibration curves for the measurement of non-Basmati rice in Basmati rice using microsatellite analysis were investigated. The methods compared involved power regression, linear regression (with and without log₁₀ transformation) and hyperbolic regression of the ratio of Basmati to non-Basmati peak areas. Assessments were made using the error uncertainty, standard error at the agreed limit of adulteration and 95% confidence intervals for five example data sets. The linear regression of the ratio of peak areas onto the ratio of content proportions was found to give the most precise calibration and thus enhanced quantification of the level of adulteration of Basmati rice with non-Basmati rice.

Key words: microsatellite, Basmati, DNA, calibration

Introduction

The consumption of Basmati rice has gained in popularity in recent years, particularly in the UK, which consumes 70% of the Basmati rice imported into the EU (approximately 155,000 tonnes/year). Its popularity stems from its unique characteristics, which include a popcorn-like fragrance and light fluffy grains on cooking. All rice varieties are closely related and only skilled technicians are able to use a variety of objective measures to distinguish varieties apart. However, varietal identification using DNA based analysis has been reported in the literature. The range of DNA based techniques includes random amplified polymorphic DNA (Ko et al 1994; Ohtsubo et al 1997) amplified fragment length polymorphisms (Mackill et al 1996) and microsatellite analysis (Bligh, et al 2000; Vemireddy et al 2007; Archak et al 2007). Of these techniques, microsatellite analysis appears to be the most successful and was recently used by the Food Standards Agency of the UK to survey the authenticity of Basmati rice on sale in the UK. The survey found that 17% of retail Basmati rice samples contained over 20% non-Basmati rice (Food Standards Agency, 2004). The adventitious mixing of Basmati with non-Basmati rice can occur during the production of Basmati rice and hence up to 7% non-Basmati rice may be present legally in "Basmati rice" (agreed level of admixture in the UK Code of Practice). However the presence of more than 20% non-Basmati in some Basmati rice samples indicates wilful substitution, which if not declared would be illegal under food labelling rules. The accurate quantitation of the level of

non-Basmati rice is therefore of paramount importance for successful However, microsatellite analysis is a multi-step process, the prosecution. accuracy of which is affected by, and not limited to, the selection of the rice varieties as appropriate calibrants, the microsatellites used for analysis, the methodology used for DNA extraction, PCR and capillary electrophoresis, the efficiency of the software used for data collection and the methodology used for subsequent data analysis. We have focused on improving the methodology used to calculate the level of adulteration with non-Basmati rice. We report a comparison of the current method (construction of a standard curve with a bestfit parabolic line) and possible alternative methods of constructing calibration curves for the measurement of non-Basmati rice in Basmati rice using microsatellite analysis, to enable a more accurate measurement. Calibration methods were compared using a range of measures of uncertainty. The calibration method that was found to give the most precise calibration was the linear regression of the 'ratio of Basmati peak area to non-Basmati peak area' against the 'ratio of the proportion of Basmati rice to the proportion of non-Basmati rice', which when used together with the measurement of uncertainty, should provide enhanced quantification of the level of adulteration of Basmati rice with non-Basmati rice.

Materials and methods

Sample DNA extraction and purification

Calibrants were prepared by gravimetrically mixing milled samples of Taraori (Basmati rice type) and Sherbati (long grain rice type). These samples were further ground to a fine powder, in a food processor, prior to DNA extraction using the Nucleon[®] Phytopure kit (Amersham Pharmacia Biotech), with the following minor modifications: the cooled cell lysate was centrifuged at 4500g for 15mins prior to transferring 0.5ml supernatant to a fresh microcentrifuge tube and at the end of the procedure the DNA pellet was resuspended in TE buffer which had been previously heated to 85° C.

PCR assay conditions

Each PCR reaction (25µL), contained 1x Amplitaq Gold[®] reaction buffer, 0.625 Units AmpliTaq Gold[®] DNA Polymerase (Applied Biosystems) and 0.5µM of each deoxynucleotide triphosphate (Sigma) and 5 pmols of sense (CTTAAATGGGCCACATGCG, 5' labelled with hexachlorofluorescein) and 5 pmols of anti-sense (TGCAAGAATCTGACCCGG) oligonucleotide primers (Sigma) for rice microsatellite marker RM222. DNA template was diluted 1:4 DNA:water and 5µL added per reaction. Reactions were assembled in Axygen thin walled PCR tubes and run on ABI 7900 PCR machine with the following thermal cycling protocol: 94°C for 10 min followed by 45 cycles of 94°C for 1 min, 55°C for 1 min and 72°C for 1 min with a hold for 60min at 60 °C.

Fluorescence gel electrophoresis

Amplicons were electrophoresed under denaturing conditions on an ABI377 (Applied Biosystems). Each reaction was run with a set of N,N,N',N'tetramethyl-6-carboxyrhodamine (TAMRA) labelled size standards (Applied Biosystems). The results were analysed using GeneScan analysis software (Applied Biosystems) and the total area, under each peak, for both alleles, at each calibration point, was calculated (Table 1).

Calibration methods

Four calibration methods were compared for their ability to estimate accurate measurements of non-Basmati in Basmati rice. The error uncertainty, standard error at the agreed limit of adulteration and 95% confidence intervals were determined. The methods of calibration investigated were as follows:

Power regression curve

A frequently used method of constructing calibration curves, where a power regression curve is fitted to the ratio of Basmati peak area to non-Basmati peak area against the proportion of non-Basmati rice, is shown in equation 1.

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r = ap^b
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Equation 1

Where r is the ratio of 'Basmati peak area' to 'non-Basmati peak area', p is the proportion of non-Basmati rice and a, b are constants estimated during model fitting.

Linear regression of the ratio of peak areas onto the ratio of proportions

An alternative option is to fit a linear regression to the ratio of Basmati peak area to non-Basmati peak area onto the ratio of the proportion of Basmati to the proportion of non-Basmati, as in equation 2.

r = cm + d

Equation 2

Where *m* is the ratio of the proportion of Basmati rice to the proportion of non-Basmati rice, i.e. m = (1-p)/p and *c*, *d* are constants estimated during model fitting.

Linear regression of the log of the ratio of peak areas onto the log of the ratio of proportions

This method fits a linear regression to the log (base10) of the ratio of Basmati peak area to non-Basmati peak area against the log of the ratio of the proportion of Basmati to the proportion of non-Basmati, as in equation 3.

 $\log_{10}(r) = e \log_{10}(m) + f$

Equation 3

Where e and f are constants estimated during model fitting.

Hyperbolic Regression Curve

This alternative regresses the ratio of Basmati peak area to the non-Basmati peak area against the proportion of non-Basmati in the form of a hyperbolic line, as in equation 4. This is a generalized form of equation 2 that allows for the presence of an additional constant (Bligh, 2000).

r = g + h/(1 + kp) Equation 4

Where g, h and k are constants estimated during model fitting.

Statistical methods

Statistical analyses of five example calibration curves were performed by applying afore mentioned regression techniques to investigate which calibration method would provide the most accurate results for prediction. The uncertainty Page 7 of 18

associated with each calibration method was estimated by performing residual analyses (the residual is the difference between the observed response and its fitted model value) and by calculation of standard errors at the agreed limit of 7% non-Basmati rice in Basmati rice, by method of inverse calibration (Brown, 1993). The residual analyses consisted of comparing the residual standard deviation and a graphical inspection to test modelling assumptions. In addition, 95% confidence intervals were calculated and the adjusted R² statistic (the proportion of total variability in the response that is accounted for by the model, adjusted for degrees of freedom) was recorded. Appropriate transformations were performed for equation 3 to enable an appropriate comparison of errors and confidence widths to the other calibration methods. Without the transformation, measures may falsely appear smaller, as they are on the log(ratio of peak areas) scale rather than the ratio of peak areas scale. All analyses were performed using GenStat[®] 8.1 statistical software

Results and discussion

Microsatellite analysis has now become the 'gold standard' method for the identification and quantification of long grain adulterant rice in Basmati rice following the survey conducted by the Food Standards Agency of the UK in 2004 and the uptake of the methodology by analytical laboratories world wide (Archak et al 2007; Vemireddy et al., 2007). Rice varieties are closely related and no one marker can definitively identify a variety of rice, therefore, a panel of microsatellite markers are used to build a profile of the rice varieties present. Analysis of samples is usually a two step process, where the rice varieties of rice present is determined using up to 12 microsatellite markers, followed by

quantitative analysis, using either a single or occasionally, two microsatellite markers, appropriate for the constituents of the sample. The choice of microsatellite markers for both the identification and quantification stages are a matter of choice, although some, for example RM1, RM55 and RM44 are used by many laboratories (Food Standards Agency, 2004; Archak et al 2007). The work presented in this study uses the microsatellite marker RM222 for illustrative purposes, since this marker easily distinguishes between the two rice varieties used to construct the calibration curve: Taraori basmati and Sherbati long grain. However, the approach outlined in this manuscript has also been shown to be applicable for quantitation using the microsatellite markers M16, RM44, RM171 and RM201 and should in fact be appropriate for any microsatellite marker optimised for quantification.

The data for the current study was generated by the analysis of multiple identical calibration curves, constructed from samples taken from single batches of Taraori Basmati and Sherbati long grain rice. In all 5 calibration curves were prepared and taken through the complete analysis, under repeatability conditions to provide independent, but linked datasets, enabling statistical analysis.

For illustration one of the five calibration data sets used to compare the calibration methods is shown in table 1. From this, the calculation of the ratio of peak areas and the ratio of proportions was determined.

Calibration models, in equations 1 to 4, applied to this data set are illustrated in figures 1 to 4. The changes in uncertainty between models are demonstrated by 95% confidence intervals for mean values. The linear regression of the ratio

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of peak areas onto the ratio of proportions (figure 2, equation 2) has the tightest intervals on the ratio of peak areas scale.

A visual check may lead the reader to believe that equation 3 (figure 3) has lesser scatter of points or tighter confidence intervals than the other equations. However, the plots are on different scales (log(ratio of peak areas) for figure 3 compared to ratio of peak areas for figure 1, 2 and 4) and so the spread can not be crudely compared in this way. An investigation of the maximum confidence interval widths for each calibration model (table 2), after appropriate transformations for equation 3, show equation 1 can have over 15 times the confidence width of equations 2 and 4. Equation 3 can have up to 4 times that of equations 2 and 4. Therefore equations 2 and 4 give more accurate estimation of the ratio of peak areas.

Graphical residual checks highlighted a non-random structure for equation 1 due to the poor fit of the model. Alternative model residuals were much improved with a random scatter of points around zero. This may be expected as the relationship between the ratio of peak areas against the ratio of proportions (equation 2) should be linear if the relative peak area for each type of rice is constant for each rice across the calibration range, or if relative peak areas against the log of ratio of proportions (equation 3) may be desirable as measurements based on PCR are cyclic in nature and therefore follow a lognormal distribution (assuming all other sources of error are minimal). Also, due to the reference concentration values often chosen, the log transformation can lead to a more evenly distributed set of calibration points.

 Adjusted R^2 values for each calibration data set for equations 2, 3 and 4 are mostly greater than 90%, where as the majority of adjusted R^2 values of equation 1 are under 90% (table 3). Hence equation 1 explains less of the variation in the data sets than the alternatives and so has a poorer fit.

Residual standard deviation values for each calibration data set for equations 2 and 4 are all less than 1.1 (table 4). Equations 1 and 3 can have over 5 and 2 times the residual standard deviation of equations 2 and 4 respectively. Thus equations 2 and 4 provide better fits to the calibration data.

Standard error values at the agreed limit of 7% non-Basmati rice in Basmati rice show equation 1 to be consistently larger than the alternatives (table 5). Equation 2 has the smallest standard error for the first four calibrations and has the smallest maximum standard error overall. Hence, equation 2 performs more accurately when predicting at the limit of 7% non-Basmati rice.

An observation concerning the available data is the modest amount of information for the very low or very high percentage non-Basmati rice, where most assessments and predictions will be made. Therefore, it is advised that more reference materials at very high and very low concentrations are used for calibration.

In addition, when constructing calibration curves it is advised that the modelling checks that have been carried out during this investigation, such as graphical exploration of residuals, are continually performed. This enables monitoring of any underlying structure in the data which is not at first evident but which could lead to a poor fitting and so unreliable calibration curve being used for prediction of non-Basmati rice content.

Conclusion

In conclusion, after investigation into current methods for constructing calibration curves for quantitative microsatellite analysis, it is recommended that a linear regression of the ratio of Basmati peak area to non-Basmati peak area onto the ratio of the proportion of Basmati to the proportion of non-Basmati (equation 2) is used in future calibrations.

It was found that equations 2 and 4 gave more accurate assessments when comparing error uncertainty and structure, standard errors at the agreed limit of 7% non-Basmati rice and 95% confidence intervals, when compared with equations 1 and 3. Overall, for these data sets, equation 2 was found to give the most precise calibration, as it reported the lowest standard error at the agreed limit of 7% non-Basmati on average. For future data sets of this kind, equations 2 and 4 may give very similar performances. However, due to ease of implementation in a non-statistical package, equation 2 is favoured.

Using this calibration method, and the measurement uncertainty derived from it, will provide improved quantification of the level of adulteration of Basmati rice with non-Basmati rice. Furthermore, this method can be utilised for other measurements taken from an electropherogram where the aim is to compare peak areas.

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Table 1. Total peak area under Basmati and Non-Basmati peaks for rice

 microsatellite marker RM222, from calibration data 1

Percentage of	Ratio of	Basmati peak	Non-Basmati	Ratio of peak
Non-Basmati	proportions [#]	area	peak area	areas*
90	0.11	8573	107530	0.080
90	0.11	5338	77420	0.069
80	0.25	25523	117400	0.217
80	0.25	16418	76782	0.214
80	0.25	10755	49969	0.215
60	0.67	45955	62983	0.730
60	0.67	35775	48708	0.734
60	0.67	36784	49601	0.742
40	1.50	108668	71095	1.528
40	1.50	44688	26491	1.687
40	1.50	31717	18572	1.708
30	2.33	45393	17985	2.524
30	2.33	30896	11838	2.610
30	2.33	79124	31434	2.517
20	4.00	40269	5137	7.839
20	4.00	35717	4785	7.464
10	9.00	58007	5382	10.778
10	9.00	37721	3891	9.694
10	9.00	32834	3865	8.495
7	13.29	48012	3125	15.364
7	13.29	43202	2590	16.680
7	13.29	43736	3061	14.288

[#] Ratio of proportions = 'proportion of Basmati rice in sample' / 'proportion of non-Basmati rice in sample', e.g. 90% non-Basmati implies the ratio of proportions is 0.1/0.9=0.111

Ratio of peak areas = 'Basmati peak area' / 'Non-Basmati peak area'

Table 2.	Maximum width	n of confidence	intervals or	n ratio of pe	eak areas	scale
(after trar	nsformation for e	equation 3 to er	nable comp	arability)		

Calibration	Model			
Calibration	Equation 1	Equation 2	Equation 3	Equation 4
1	23.25	2.24	5.33	2.46
2	37.28	4.51	7.20	4.72
3	29.64	1.86	6.48	1.49
4	42.99	3.76	11.26	4.48
5	10.89	2.32	3.34	1.31

Table 3 Adjusted R² values for calibration models

Calibration	Model			
Calibration	Equation 1	Equation 2	Equation 3	Equation 4
1	89.1	95.8	98.6	95.9
2	89.7	87.2	98.5	89.4
3	86.6	96.7	98.3	98.3
4	89.2	93.6	97.6	93.5
5	91.0	91.5	97.7	98.2

Table 4. Residual standard deviation for calibration models (after transformation for equation 3 to enable comparability)

Calibration	Model			
Calibration	Equation 1	Equation 2	Equation 3	Equation 4
1	3.529	1.018	1.468	1.052
2	6.033	1.080	2.457	1.068
3	4.629	1.048	1.839	1.029
4	6.106	1.022	2.297	1.048
5	1.113	1.054	1.291	1.043

Table 5. Standard error of the calibration models at the agreed limit of 7% non-Basmati rice in Basmati rice (after transformation for equation 3 to enablecomparability)

Colibration	Model			
Cambration	Equation 1	Equation 2	Equation 3	Equation 4
1	0.0090	0.0023	0.0043	0.0032
2	0.0088	0.0043	0.0046	0.0077
3	0.0098	0.0020	0.0047	0.0025
4	0.0095	0.0030	0.0064	0.0046
5	0.0078	0.0032	0.0055	0.0006
Maximum	0.0098	0.0043	0.0064	0.0077

Figures

Figure 1 Calibration of data set 1 using equation 1 - fitted power regression of the ratio of peak areas* against the proportion of non-Basmati rice in the sample with 95% confidence intervals.

* Ratio of peak areas = Basmati peak area / non-Basmati peak area



Figure 2 Calibration of data set 1 using equation 2 - fitted linear regression of the ratio of peak areas* against the ratio of proportions[#] 95% confidence intervals.

* Ratio of peak areas = Basmati peak area / non-Basmati peak area # Ratio of proportions = proportion of Basmati rice / proportion of non-Basmati rice in sample



Figure 3 Calibration of data set 1 using equation 3 - fitted linear regression of the log (ratio of peak areas*) against the log (ratio of proportions[#]) 95% confidence intervals.

* Ratio of peak areas = Basmati peak area / non-Basmati peak area # Ratio of proportions = proportion of Basmati rice / proportion of non-Basmati rice in sample



Figure 4 Calibration of data set 1 using equation 4 - fitted hyperbolic model of the ratio of peak areas* against the proportion of non-Basmati rice in the sample (solid) 95% confidence intervals (dashed).

* Ratio of peak areas = Basmati peak area / non-Basmati peak area

