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Title: Burley Study (III): The Use of DOF Analyses to Monitor the Chemical Changes that take place during Heat-treatment when Tobaccos are cased with Various Sugars

Objective: To determine whether DOF analyses correlate with the chemical changes that occurred when Burley tobacco is cased with various sugars and heat-treated in a Sargeant Dryer

Summary: Routine analyses do not provide enough information on the chemical changes that take place when tobacco is heat-treated. Analyses such as pH, the level of reducing sugar and headspace analyses can only give us a direction trend on the heat-treatment, and not very conclusive and condition sensitive. We applied the DOF results to confirm our prediction and to correlate the condition change of heating process with chemical change. We have established the correlation from analyzing the DOF formation from the tobaccos cased with different sugars and undergo high, medium and low temperature. Higher temperature or longer duration of heating produce higher DOF, and vice versa. Fructose favor the formation of 2,5-DOF and glucose favor the 2,6-DOF formation. Ammonia added would definitely enhance DOF formation. DOFs are the flavor precursors of lower alkylpyrazines, and hydroxylalkylpyrazines. The amounts of DOF formed in cased tobaccos (fructose=HFCS > glucose >> sucrose) are similar to the results obtained when sugar and DAP are heated together. It is postulated that both reactions followed the same type of reaction kinetics and mechanism. Sucrose did not show much effect due to the fact that the heating was not very severe, even when the tobacco was treated with ammonia. It was of interest to note that when HFCS is treated with ammonia, 2,5-DOF is found in preference to 2,6-DOF. This finding is the reverse of what happens when ammonia is absent.

Key Words: Burley, DOF, Casing sugars, fructose, glucose, HFCS, sucrose, heat-treatment, chemical change, Sargeant dryer, tobacco, HPLC, Maillard, monitor, ammonia, isomers

Status: This is the third paper in a series of studies related to the casing and heat treatment

of Burley tobacco.

Results and Discussion:

In our second paper on the heat-treatment study of cased burley¹, we described that none of existing routine analytical methods (i.e. nicotine, ammonia, reducing sugars, pH, etc.) (Tables 1-4), except a weak trend correlation between the decrease in pH and reducing sugars with the increase in temperature of heat-treatment was found.

Specific analyses (such as amino acid, glucosamine, etc.) were examined; however, they also did not clearly demonstrate the quantitative chemical changes that take place during heating the different sugar-cased tobaccos²⁻⁷. Although the sophisticated headspace analyses gave a trend on the formation of certain specific volatile components, alone it was not very conclusive as to what reactions took place and to what extent did they proceed⁸. The HPLC method of deoxyfructosazine (DOF) measurement has been demonstrated to be an indicator of the chemical changes that take place with of sugar after ammoniation (quantitatively shown a certain degree of Maillard reaction of the processed tobacco)⁹. We have recently applied the DOF method¹⁰ to study a number of heat-treated cased burley tobacco samples (those used in a previous report)¹.

The DOF results of all samples from burley tobacco cased with different sugars and at different heating conditions using the Sargeant Dryer are collectively summarized in four separate Tables (6-9). Under constant heating and time, tobaccos were separately heated at high (330°F), medium (300°F) and low temperature (230-260°F). The highlights of these DOF studies are described as follows:

A) Fructose Cased Tobacco

- | | |
|---------------------------------|---------------------------------------|
| 1) Temperature factor--- | $DOF_{330} > DOF_{300} \gg DOF_{230}$ |
| 2) Time factor----- | $DOF_{3.5min} > DOF_{2.5min}$ |
| 3) Ammonia content factor---- | $DOF_{300, 1\% NH_3} > DOF_{300}$ |
| 4) Isomer predominate factor--- | $2,5-DOF > 2,6-DOF$ |

B) Glucose Cased Tobacco

- | | |
|--------------------------------|---------------------------------------|
| 1) Temperature factor--- | $DOF_{330} = DOF_{300} \gg DOF_{248}$ |
| 2) Ammonia content factor---- | $DOF_{300, 1\% NH_3} > DOF_{300}$ |
| 3) Isomer predominate factor-- | $2,6-DOF > 2,5-DOF$ |

C) HFCS Cased Tobacco

- | | |
|--------------------------|---------------------------------------|
| 1) Temperature factor--- | $DOF_{330} = DOF_{300} \gg DOF_{248}$ |
|--------------------------|---------------------------------------|

2) Ammonia content factor----	$\text{DOF}_{300, 1\% \text{NH}_3} \gg \text{DOF}_{300}$
3) Isomer predominate factor--	$2,6\text{-DOF} > 2,5\text{-DOF}$
but after added 1% NH_3	$2,5\text{-DOF} \gg 2,6\text{-DOF}$

C) Sucrose Cased Tobacco

Sucrose was very slightly affected by

1) Temperature 2) Duration of heating and 3) The addition of ammonia.

D) DOF Content in tobaccos cased with various sugars

Fructose = HFCS > glucose >> sucrose

E) Different Intermediate Mechanism for 2,5-DOF and 2,6-DOF:

In order to explain the preference of certain isomer of DOF formation, the following Scheme 1 and 2 would demonstrate their direct relation with the kind of sugars cased on tobaccos, which confirmed by the above-mentioned results after heat-treatments. Their differences in the kinetics of formation are similar to the kinetics results when sugars and DAP reacted¹¹.

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T-1 Temperature Effect on the Tobacco pH of Fructose Cased Burlax

Sample #	Cased	Heated	Reordered	Cased	Heated	Reordered
DL0630, 10# tobacco, AN16211 T=260-265 up for 4min., 260-265 down for 3min.						
Tob pH	5.8	5.23	5.2	5.69	5.34	5.23
reducing sugar	9.3	6.3	6.0	8.8	4.1	6.2
Moisture %	31	0.4	11.8	30.07	1.8	9.53
Nicotine	2.29	2.24	2.26	2.45	2.40	2.31
Fructose	6.85	2.5	2.63	7.36	2.71	3.28
DL0709 a, 10# tobacco, AN16225 T=310-308 up for 2.5min., 285-320 down for 2min						
Tob pH	6.73	6.21	6.25	6.7	6.3	6.24
reducing sugar	10	4.2	4.7	8.6	3.0	3.0
Moisture %	28.09	0.95	9.08	30	8.4	15.6
Nicotine	2.47	2.47	2.4	2.1	2.03	2.14
Fructose	6.6	1.95	2.72	7.43	1.73	1.63
DL0709 b, 10# tobacco, AN16323 T=229-306 up for 2.5min., 294-204 down for 2min						
Tob pH	5.9	5.34	5.31	5.84	5.81	5.76
reducing sugar	8.9	3.6	3.9	8.2	8.0	8.7
Moisture %	30.77	1.08	11.7	31.38	5.64	12.32
Nicotine	2.25	2.14	2.36	2.43	2.62	2.37
Fructose	6.88	1.93	2.08	6.03	5.65	6.13
DL0618, 20# tobacco, AN16024 T=290-308 up for 4min., 270-314 down for 1.6min Cooling 200 for 2.4min, reorder in drum externally						
Tob pH	5.72	5.32	5.4	5.84	5.54	5.43
reducing sugar	9.5	6.6	6.6	9.3	8.0	8.0
Moisture %	30.6	2.42	4.5	30.3	8.16	12.67
Nicotine	2.41	2.48	2.6	2.45	2.62	2.55
Fructose	8.36	4.94	4.4	6.92	5.23	5.53
DL0701 b, 20# tobacco, AN16237 T=290-300 up for 5min., 240-314 down for 5min						
Tob pH	-	5.30	5.25	5.82	5.37	5.32
reducing sugar	-	4.2	4.2	9.2	5.0	5.2
Moisture %	-	1.27	12.0	30.23	2.59	10.1
Nicotine	-	2.30	2.31	2.01	2.18	2.1
Fructose	-	2.23	2.34	6.67	2.91	3.16
DL0702, 20# tobacco, AN16244 T=260-292 up for 5min., 280-312 down for 5min						
Tob pH	5.76	5.33	5.23			
reducing sugar	10	4.2	4.7			
Moisture %	29.09	0.95	9.08			
Nicotine	2.47	2.47	2.4			
Fructose	8.59	2.35	2.48			



Temperature Effect on the Tobacco pH of HFCS Cased Burley

<u>Sample #</u>	<u>Cased</u>	<u>Heated</u>	<u>Reordered</u>	<u>Cased</u>	<u>Heated</u>	<u>Reordered</u>
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DL0721 A, 10# tobacco, AN16515				DL0721 B, 10#, AN16525		
T=303-295 up for 2.5min., 265-285 down for 2min				T=304-296, up, 2.5 min; T=290-305, for 2 min.		

<i>Tob pH</i>	5.75	5.42	5.39	5.98	5.47	5.44
<i>reducing sugar</i>	6.75	4.05	4.8	7.3	4.3	5.1
<i>Moisture %</i>	32.4	1.53	11.87	32.44	1.04	13.64
<i>Nicotine</i>	2.48	2.49	2.46	2.38	2.57	2.39
<i>Fructose</i>	3.28,3.56	1.32,1.53	1.55,1.91	3.16	1.55	1.89
<i>Glucose</i>	2.17,2.3	0.3,0.43	0.02,0.6	2.27	0.4	0.6

DL0722, 10# tobacco, AN16538

T=238-234 up for 2.5min., 192-248 down for 2min

<i>Tob pH</i>	5.98	5.76	5.72	5.72	5.41	5.31
<i>reducing sugar</i>	7.5	6.2	7.1	7.3	1.9	1.8
<i>Moisture %</i>	32.9	3.97	13.9	33.58	1.31	10.82
<i>Nicotine</i>	2.62	2.56	2.46	2.41	2.46	2.43
<i>Fructose</i>	3.50	2.76	3.1	3.31	0.59	0.52
<i>Glucose</i>	2.52	1.61	1.7	2.07	0.12	0.11

DL0723 B, 10# tobacco, AN16567

T=297-310 up for 2.5min., 246-312 down for 2min
add 1% NH₃

<i>Tob pH</i>	6.61	5.62	5.6			
<i>reducing sugar</i>	8.4	4.5,3.5	3.3			
<i>Moisture %</i>	32.53	4.56,0.76	11.24			
<i>Nicotine</i>	2.59	2.58,2.46	2.48			
<i>Fructose</i>	3.52	1.55,1.25	1.11			
<i>Glucose</i>	2.43	0.56,0.28	0.26			
<i>Ammonia</i>	0.81	0.11,0.45	0.35			

DL0723 A, 10# tobacco, AN16565

T=334-338 up for 2.5min., 284-339 down for 2min

<i>Tob pH</i>	5.72	5.41	5.31			
<i>reducing sugar</i>	7.3	1.9	1.8			
<i>Moisture %</i>	33.58	1.31	10.82			
<i>Nicotine</i>	2.41	2.46	2.43			
<i>Fructose</i>	3.31	0.59	0.52			
<i>Glucose</i>	2.07	0.12	0.11			



T-3

Temperature Effect on the TobaccopH of Sucrose Cased Burley

<u>Sample #</u>	<u>Cased</u>	<u>Heated</u>	<u>Reordered</u>	<u>Cased</u>	<u>Heated</u>	<u>Reordered</u>
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DL0724, 10# tobacco, AN16584

T=308-293 up for 2.5min., 254-307 down for 2min

DL0727, 10#, AN16603

T=301-294, up, 2.5 min; T=243-3
Added 2% NH3

<i>Tob pH</i>	5.67	5.49	5.54	6.41	6.11	6.09
<i>reducing sugar</i>	5.0	1.4	1.2	1.2	0.7	0.7
<i>Moisture %</i>	31.99	1.21	11.84	37.54	2.19	13.59
<i>Nicotine</i>	2.68	2.13	2.24	2.01	2.09	2.03
<i>Fructose</i>	0.60	0.55	0.55	0.94,0.83	0.75,0.86	0.71,0.82
<i>Glucose</i>	0.73	0.63	0.60	0.96,0.85	0.76,0.87	0.73,0.82
<i>Sucrose</i>	6.54	5.94	5.71	7.22,7.48	7.44,7.83	7.0,7.50
<i>Ammonia</i>	-	-	-	0.8,0.63	0.47,0.59	0.73,0.33

DL0728 A, 10# tobacco, AN16635

T=338-334 up for 2.5min., 291-330 down for 2min

<i>Tob pH</i>	5.84	5.46	5.41
<i>reducing sugar</i>	0.9	0.8	0.7
<i>Moisture %</i>	32.4	11.91	10.59
<i>Nicotine</i>	2.21	2.15	2.06
<i>Fructose</i>	0.73	0.92	0.92
<i>Glucose</i>	0.72	0.71	0.72
<i>Sucrose</i>	7.11	6.75	6.51

L900 16605



T-4

Temperature Effect on the Tobacco pH of Glucose Cased Burley

<u>Sample #</u>	<u>Cased</u>	<u>Heated</u>	<u>Reordered</u>	<u>Cased</u>	<u>Heated</u>	<u>Reordered</u>
DL0729 A, 10# tobacco, AN16656				DL0729 B, 10#, AN16658		
T=307-302 up for 2.5min., 245-308 down for 2min				T=304-296, up, 2.5 min; T=290-305, for 2 min.		
				Added 1% NH3		
<i>Tob pH</i>	5.74	5.33	5.30	6.41	5.50	5.48
<i>reducing sugar</i>	8.4	4.0	5.8	8.75	3.65	4.8
<i>Moisture %</i>	30.68	0.72	10.92	33.32	0.62	12.83
<i>Nicotine</i>	2.23	2.21	2.18	2.18	2.28	2.11
<i>Fructose</i>	0	0	0	0.1,0.1	0.15,0.15	0.16,0.17
<i>Glucose</i>	6.60	1.19	2.07	6.32,6.84	1.05,0.62	1.4,1.49
<i>Ammonia</i>	-	-	-	0.56,0.67	0.38,0.48	0.59,0.47
DL0728 B, 10# tobacco, AN16642				DL0730, 10# tobacco, AN16694		
T=341-338 up for 2.5min., 273-318 down for 2min				T=226-248 up for 2.5min., 221-228 down for 2		
<i>Tob pH</i>	5.70	5.26	5.88	5.92	5.80	5.67
<i>reducing sugar</i>	8.5	2.8	3.4	8.7	8.5	8.5
<i>Moisture %</i>	32.83	11.02	11.05	33.82	4.17	12.63
<i>Nicotine</i>	2.12	2.26	2.23	2.2	2.28	2.24
<i>Fructose</i>	0.20	0.17	0.2	0	0	0
<i>Glucose</i>	7.41	0.69	1.03	6.42	5.09	4.75



Correlation of Deoxygenation Levels and Fructose Casein/Glucose Processed Burley

Sample #	Control	Caseid	Dried	Etal	Control	Caseid	Dried	Etal
DL0709 b, 10 ⁴ tobacco, AN16223 T=228-224 up for 2.5 min, 164-204 down for 2 min								
Tab pH	AP	BP	CP	DP	AP	BP	CP	DP
reducing sugar	5.9	5.34	5.31	5.31	5.67	5.84	5.81	5.76
Fructose	8.9	8.2	8.0	8.7	8.8	8.2	8.0	8.7
2,6-DOF(mg)	0.02	1.88	1.59	0.78	0.05	0.30	0.57	0.06
2,6-DOF	0.03	0.98	0.78	0.78	0.04	0.17	0.12	0.12
DL0708, 10 ⁴ , AN16319 T=308-286 up, 2.5 min; T=258-304, for 2 min								
Tab pH	AL	5.74	5.69	5.34	5.23	5.74	5.69	5.34
reducing sugar	8.4	8.8	4.1	5.2	8.21	7.38	2.71	3.28
Fructose	5.58	1.95	3.28	3.28	0.05	xx	xx	xx
2,6-DOF(mg)	0.2	1.73, 1.91	2.18, 1.83	1.13, 1.10	0.07	2.46	2.40	2.31
2,6-DOF	0.12	0.89, 0.95	1.13, 1.10	1.13, 1.10	DL0701 a, 10 ⁴ tobacco, AN16225 T=310-308 up for 3.5 min, 280-327 down for 1.5 min			
Tab pH	AP	BP	CP	DP	AP	BP	CP	DP
reducing sugar	5.66	5.78	5.22	5.18	5.66	5.69	5.32	5.25
Fructose	0.032	9.3	6.5	4.4	8.5	2.7	3.0	3.0
2,6-DOF(mg)	0.21	7.11	2.63	2.17	7.09	1.47	1.70	1.70
2,6-DOF	0.06	0.99	2.69	1.79	0.62	2.28	2.51	2.51
2,6-DOF	0.05	0.27	1.38	0.67	0.23	1.2	1.2	1.29
DL0729 b, 10 ⁴ , AN18152 T=304-293 up, 2.5 min; T=280-303, for 2 min Added 1% NFG								
Tab pH	AP	BP	CP	DP	AP	BP	CP	DP
reducing sugar	5.74	5.74	5.23	5.30	5.86	5.79	5.41	5.41
Fructose	8.4	8.4	4.0	5.6	6.0	6.6	6.0	3.97
Glucose	0	0	0	0	0.1	7.2	1.17	1.17
2,6-DOF(mg)	6.60	1.19	2.07	2.07	0.12	0.10	1.23	1.17
2,6-DOF	0.08	0.21	0.18	0.18	0.09	0.08	0.62	0.62
Ammonia	0.17	1.40	1.49	1.49	DL0702, 20 ⁴ tobacco, AN16244 T=280-282 up for 5 min, 280-312 down for 5 min			
Tab pH	AP	BP	CP	DP	AP	BP	CP	DP
reducing sugar	6.75	6.30	6.25	6.25	6.76	6.33	6.23	6.23
Fructose	0.7	4.2	4.2	4.2	10	4.2	4.7	4.7
2,6-DOF(mg)	0.09	2.23	2.34	2.34	8.89	2.35	2.48	2.48
2,6-DOF	0.08	2.25	2.04	2.04	0.27	2.43	2.25	2.25
2,6-DOF	0.08	1.17	1.10	1.10	0.16	1.38	1.16	1.16
DL0815, 20 ⁴ tobacco, AN18970 T=310 up for 4 min, 270-307 down for 1.5 min, cooling 210 for 2 min, let recode, 3.4 min, and recode, 2 min								
Tab pH	AP	BP	CP	DP	AP	BP	CP	DP
reducing sugar	5.72	5.32	5.4	5.4	5.70	5.64	5.54	5.43
Fructose	9.5	6.5	6.5	6.5	0.9	9.3	8.0	8.0
2,6-DOF(mg)	6.38	4.94	4.4	4.4	0.12	6.62	5.23	5.53
2,6-DOF	0.75	1.53	1.89, 1.79	1.89, 1.79	0.16	1.33	1.34	1.61
2,6-DOF	0.30	0.6	0.72, 0.4	0.72, 0.4	0.07	0.34	0.51	0.62
DL0701 b, 20 ⁴ tobacco, AN16237 T=301-292 up for 4 min, 275-302 down for 2.5 min								
Tab pH	AP	BP	CP	DP	AP	BP	CP	DP
reducing sugar	6.75, 5.88	5.37	5.32	5.32	6.86	6.79	6.41	6.44
Fructose	9.7, 6.6	5.0	5.2	5.2	0.6	8.6	8.0	8.1
2,6-DOF(mg)	6.81, 5.64	2.91	3.16	3.16	0.1	7.2	3.97	4.08
2,6-DOF	0.52, 1.55	2.25	2.13, 1.91	2.13, 1.91	0.12	0.10	1.23	1.17
2,6-DOF	0.13, 0.33	0.62	0.76, 0.72	0.76, 0.72	0.09	0.08	0.62	0.62



T-7

Correlation of Deoxyfructosazine levels and HFCS Cased/heating processed Burleys

Sample #	Control	Cased	Dried	Final	Control	Cased	Dried	Final
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DL0723 A, 10 # tobacco, AN16565

T=334-338 up for 2.5min., 284-339 down for 2min

Tob pH	AP	BP	CP	DP	AP	BP	CP	DP
reducing sugar	5.77	5.72	5.41	5.31	5.80	5.98	5.76	5.72
Fructose	0.5	7.3	1.9	1.8	0.7	7.5	6.2	7.1
Glucose	0.18	3.31	0.59	0.52	0.0	3.50	2.76	3.1
2,5-DOF(mg)	0.09	2.07	0.12	0.11	0.2	2.52	1.61	1.7
2,6-DOF	0.05	0.53	0.87	0.99	0.06	0.12	0.32	0.39
	0.09	0.6	1.17	1.25	0.06	0.14	0.40	0.60

DL0721 A, 10 # tobacco, AN16515

T=303-295 up for 2.5min., 265-285 down for 2min

Tob pH	AP	BP	CP	EP	AP	BP	CP	CP
reducing sugar	5.77	5.72	5.39	5.41	5.98	5.47	5.44	5.44
Fructose	6.9	6.9	3.7	4.4	7.3	4.3	5.1	5.1
Glucose	3.56	3.56	1.32	1.55	3.16	1.55	1.89	1.89
2,5-DOF(mg)	2.3	2.3	0.3	0.02	2.27	0.4	0.6	0.6
2,6-DOF	0.20	0.20	1.00	0.78	0.20	0.93	0.9	0.9
	0.21	0.21	1.25	0.98	0.27	1.25	1.19	1.19

DL0723 B, 10 # tobacco, AN16567

T=297-310 up for 2.5min., 246-312 down for 2min

add 1% NH3

Tob pH	AP	BP	DP	AP	BP	DP
reducing sugar	6.61	5.62	5.6	6.61	5.62	5.6
Fructose	8.4	4.5	3.3	8.4	4.5	3.3
Glucose	3.52	1.55	1.11	3.52	1.55	1.11
2,5-DOF(mg)	2.43	0.56	0.26	2.43	0.56	0.26
2,6-DOF	0.27	1.41	1.71	0.27	1.41	1.71
Ammonia	0.29	1.76	2.16	0.29	1.76	2.16
	0.81	0.28	0.35	0.81	0.28	0.35

0L00 1660S



T-8

Correlation of Deoxyfructosamine levels and Sucrose Cased/heating processes

Sample #	Cased	Heated	Reordered	Cased	Heated	Reordered	Control
DL0728 A, 10# tobacco, AN16635				BP	CP	EP	GP
T=338-334 up for 2.5min., 291-330 down for 2min				DL0727, 10#, AN16603			
				T=301-294, up, 2.5 min; T=243-308, for 2 mir			
				Added 2% NH3			
Tob pH	AP	BP	CP	BP	CP	EP	GP
<i>reducing sugar</i>	5.84	5.46	5.41	5.93	5.92	6.18	5.67
Fructose	0.9	0.8	0.7	1.4	0.7	0.7	0.6
Glucose	0.73	0.92	0.92	0.83	0.75	0.71	0.12
Sucrose	0.72	0.71	0.72	0.85	0.76	0.73	0.0
2,5-DOF(mg)	7.11	6.75	6.51	7.4	7.44	7.0	0.13
2,6-DOF	0.08	0.09	0.06	0.08	0.08	0.08	0.05
Ammonia	0.08	0.15	0.14	0.08	0.06	0.08	0.03
	-	-	-	0.63	0.47	0.73	0.49

DL0724, 10# tobacco, AN16584				AP	BP	CP
T=308-293 up for 2.5min., 254-307 down for 2min				DL0724, 10# tobacco, AN16584		
Tob pH	AP	BP	CP	AP	BP	CP
<i>reducing sugar</i>	5.67	5.49	5.54	5.67	5.49	5.54
Fructose	5.0	1.4	1.2	5.0	1.4	1.2
Glucose	0.60	0.55	0.55	0.60	0.55	0.55
Sucrose	0.73	0.63	0.60	0.73	0.63	0.60
2,5-DOF(mg)	6.54	5.94	5.71	6.54	5.94	5.71
2,6-DOF	0.045	0.06	0.06	0.045	0.06	0.06
	0.03	0.05	0.05	0.03	0.05	0.05



T-9

Correlation of Deoxyfructosazines with Glucose Cased/Heat processed Burley Tobacco

Sample # Cased Heated Reordered

DL0728 B, 10# tobacco, AN16642
T=341-338 up for 2.5min., 273-318 down for 2min

Tob pH	AP	BP	CP
<i>reducing sugar</i>	5.70	5.26	5.88
<i>Fructose</i>	8.5	2.8	3.4
<i>Glucose</i>	0.20	0.17	0.2
<i>2,5-DOF(mg)</i>	7.41	0.69	1.03
<i>2,6-DOF</i>	0.09	0.23	0.17
	0.78	1.44	1.41

DL0729 A, 10# tobacco, AN16656
T=307-302 up for 2.5min., 245-308 down for 2min

Tob pH	AP	BP	CP
<i>reducing sugar</i>	5.74	5.33	5.30
<i>Fructose</i>	8.4	4.0	5.8
<i>Glucose</i>	0	0	0
<i>2,5-DOF(mg)</i>	6.60	1.19	2.07
<i>2,6-DOF</i>	0.08	0.21	0.18
Ammonia	0.17	1.40	1.49
	-	-	-

Cased Heated Reordered

DL0730, 10# tobacco, AN16694
T=226-248 up for 2.5min., 221-228 down for 2min

AP	BP	CP
5.92	5.80	5.67
8.7	8.5	8.5
0	0	0
6.42	5.09	4.75
0.05	0.11	0.03
0.29	0.33	0.50

DL0729 B, 10#, AN16658
T=304-296 up, 2.5 min; T=290-305, for 2 min.
Added 1% NH3

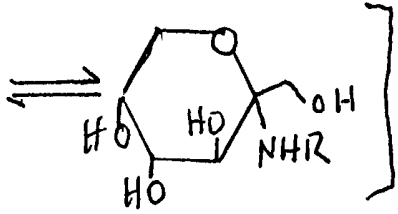
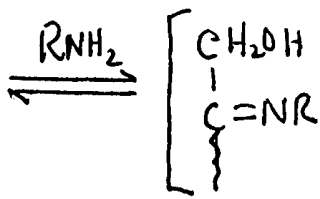
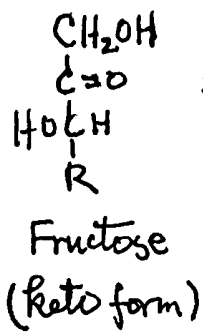
DL	EL	GL
6.41	5.50	5.48
8.75	3.65	4.8
0.1,0.1	0.15,0.15	0.16,0.17
6.32,6.84	1.05,0.62	1.4,1.49
	0.08	
	0.65	



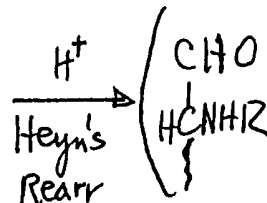
Scheme I Aminosugar Formation

BEST COPY

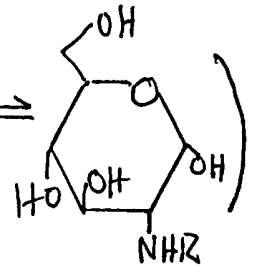
1) Heyn's Rearrangement



α -D-Fructopyranosamine



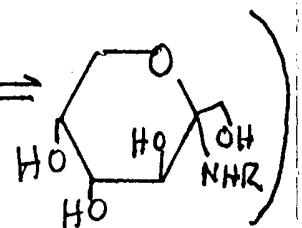
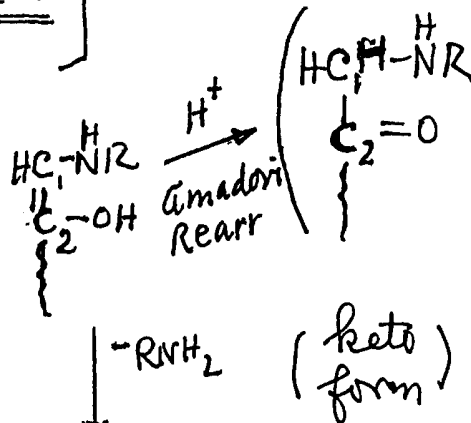
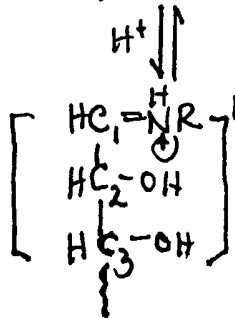
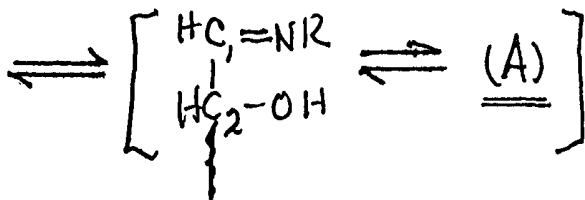
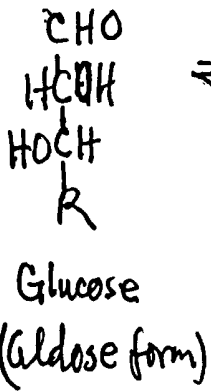
(Aldose form)



2-amino-2-deoxy
 α -D-glucopyranose
(if R=H)

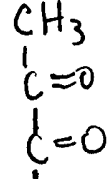
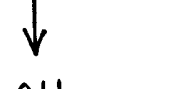
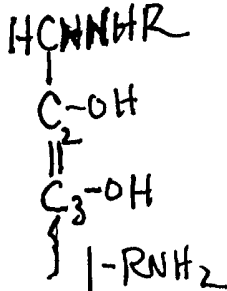
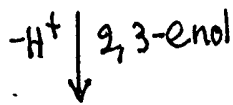
Glucosamine
(A)

2) Amadori Rearrangement and Strecker Degradation

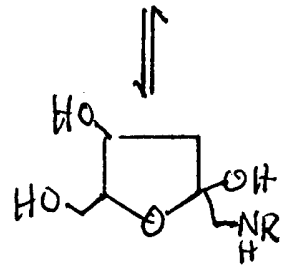
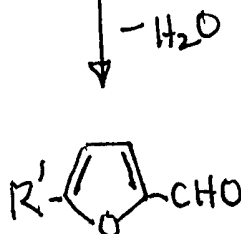
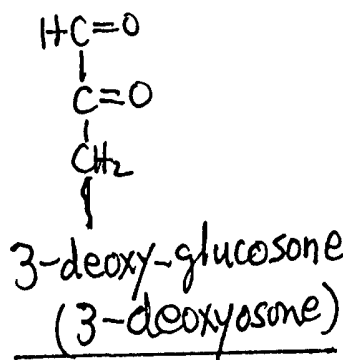
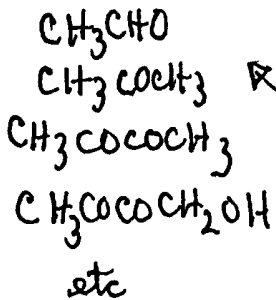


(B)

isoglucosamine
(fructosamine)
1-Amino-1-deoxy
fructopyranose



1-deoxyosone



Scheme II DOF Formation

