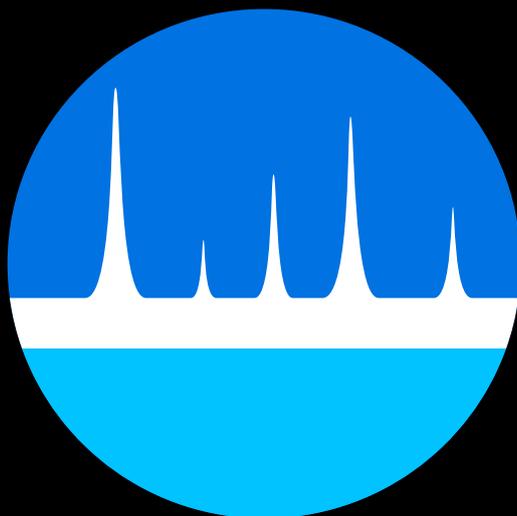


CONGRESSO LATINO-AMERICANO DE CROMATOGRAFIA E TÉCNICAS RELACIONADAS

**Campos do  
Jordão, Brasil**

**28-31, Outubro  
2025**



**COLACRO XX  
(2025)**

**LIVRO DE RESUMOS  
*BOOK OF ABSTRACTS***

# Development and application of a microextraction by packed sorbent method with ionic liquid-grafted silica-graphene oxide for multiclass pesticides in Spanish wines

Alessandra Timóteo Cardoso<sup>\*1</sup>, Gloria Domínguez-Rodríguez<sup>2</sup>, Alejandro Cifuentes<sup>2</sup>,  
Fernando Mauro Lanças<sup>1</sup>

<sup>1</sup>São Carlos Institute of Chemistry, Universidade de São Paulo, São Carlos, Brazil

<sup>2</sup>Foodomics Laboratory, Instituto de Investigación en Ciencias de la Alimentación, Consejo Superior de Investigaciones Científicas, Madrid, Spain

\* Corresponding author: Alessandracardoso@usp.br

Monitoring pesticide residues in wine is essential to ensure food safety, as these compounds and their metabolites can persist in the final product and pose health risks. In this study, a hybrid sorbent was developed by anchoring graphene oxide onto amino-silica particles (GO@Sil) and functionalizing them with ionic liquids (ILs) via direct anion exchange. Among the tested materials, GO@Sil-[VHIm]<sup>+</sup>PF<sub>6</sub><sup>-</sup> showed the best extraction performance due to its multiple interaction mechanisms with the analytes. This sorbent was integrated into a microextraction by packed sorbent (MEPS) system for the determination of six multiclass pesticides (carbendazim, thiodicarb, carbofuran, carbaryl, atrazine, and terbuthylazine) in wines, followed by HPLC-MS/MS analysis. Extraction conditions were optimized using univariate and multivariate approaches, establishing the following protocol: 3 mg of sorbent packed into a 1 mL polypropylene syringe, six extraction cycles of 1 mL wine (draw/eject), one washing cycle with ultrapure water to remove polar interferents, six desorption cycles with 200 µL of acetonitrile:methanol (50:50, v/v), and sorbent regeneration with 500 µL of acetonitrile to prevent carryover. The validated method provided excellent linearity ( $r^2 \geq 0.9958$ ), satisfactory precision (RSD < 15%), and recoveries between 49% and 112%. Limits of detection ranged from 0.030 to 0.130 ng mL<sup>-1</sup>, with negligible matrix effects in white, red, and rosé wines. The sorbent could be reused for at least six extractions, and batch-to-batch reproducibility met acceptance criteria (all RSDs < 20%), confirming the reliability of the synthesis. Additionally, the method demonstrated notable green advantages, including device reusability and low solvent consumption (0.7 mL per analysis). Sustainability assessments with AGREEprep and BAGI yielded favorable scores (0.52 and 57.5, respectively). Overall, this study introduces a promising and environmentally friendly analytical approach for multiclass pesticide monitoring in wines, with strong potential for routine application.

**Acknowledgements:** This study was financed, in part, by the São Paulo Research Foundation (FAPESP), Brasil (Process Numbers: 2023/06258-1, 2023/07159-7 and 2024/12325-6) and CNPq (INCT-ALIM, 406760/2022-5). Additional support was provided by projects PID2020-113050RB-I00 and PDC2021-120814-I00 (funded by MCIN/AEI/10.13039/501100011033 and the European Union Next Generation EU/PRTR), the INCGLO0019 project, and the Juan de la Cierva grant JDC2023-052516-I.