

1. Introduction

- Accurate measurements of ^{18}O and ^2H ratios are inevitable for tracing water movement through the critical zone
 - Many studies apply different water extraction/water vapor equilibration techniques to obtain ^{18}O and ^2H ratios from soils and plants
 - Volatile organic compounds (VOCs) can be co-extracted/equilibrated with the water/vapor and lead to erroneous isotope results in isotope ratio infrared spectroscopy analysis (IRIS) [1]
- Aims:**
- Compare different water stable isotope extraction/equilibration techniques for measurements of different types of vegetables
 - Examine how co-extracted/equilibrated VOCs (i.e., MeOH and EtOH) affect the isotopic ratios of the measured vegetables

2. Materials & Methods

5 replicates from:

- 4 farms (Fig. 1):
 - 2 organic (K, Q)
 - 2 conventional (M, R)
 - plus supermarket (S)
- Of 4 vegetables:
 - Cauliflower (CAU)
 - Celery root (CEL)
 - Kohlrabi (KOH)
 - Potato (POT)

3 Water extraction/vapor equilibration methods:

- In situ water vapor sampling probes (in situ) (L2120-i)
 - $\text{H}_2\text{O}(\text{liquid})\text{-H}_2\text{O}(\text{vapor})$ equilibration (DVE-LS) (L2120-i)
 - Cryogenic vacuum extraction (CVD) (L2130/40-i)
- Isotope analysis via cavity ring-down spectrometers (CRDS, L2120-40-i, Picarro Inc., Santa Clara, CA, US)
 - Precision: $\pm 0.6\text{‰}$ for $\delta^2\text{H}$ and $\pm 0.16\text{‰}$ for $\delta^{18}\text{O}$ (liquid); $\pm 1.0\text{‰}$ for $\delta^2\text{H}$ and $\pm 0.15\text{‰}$ for $\delta^{18}\text{O}$ (vapor)

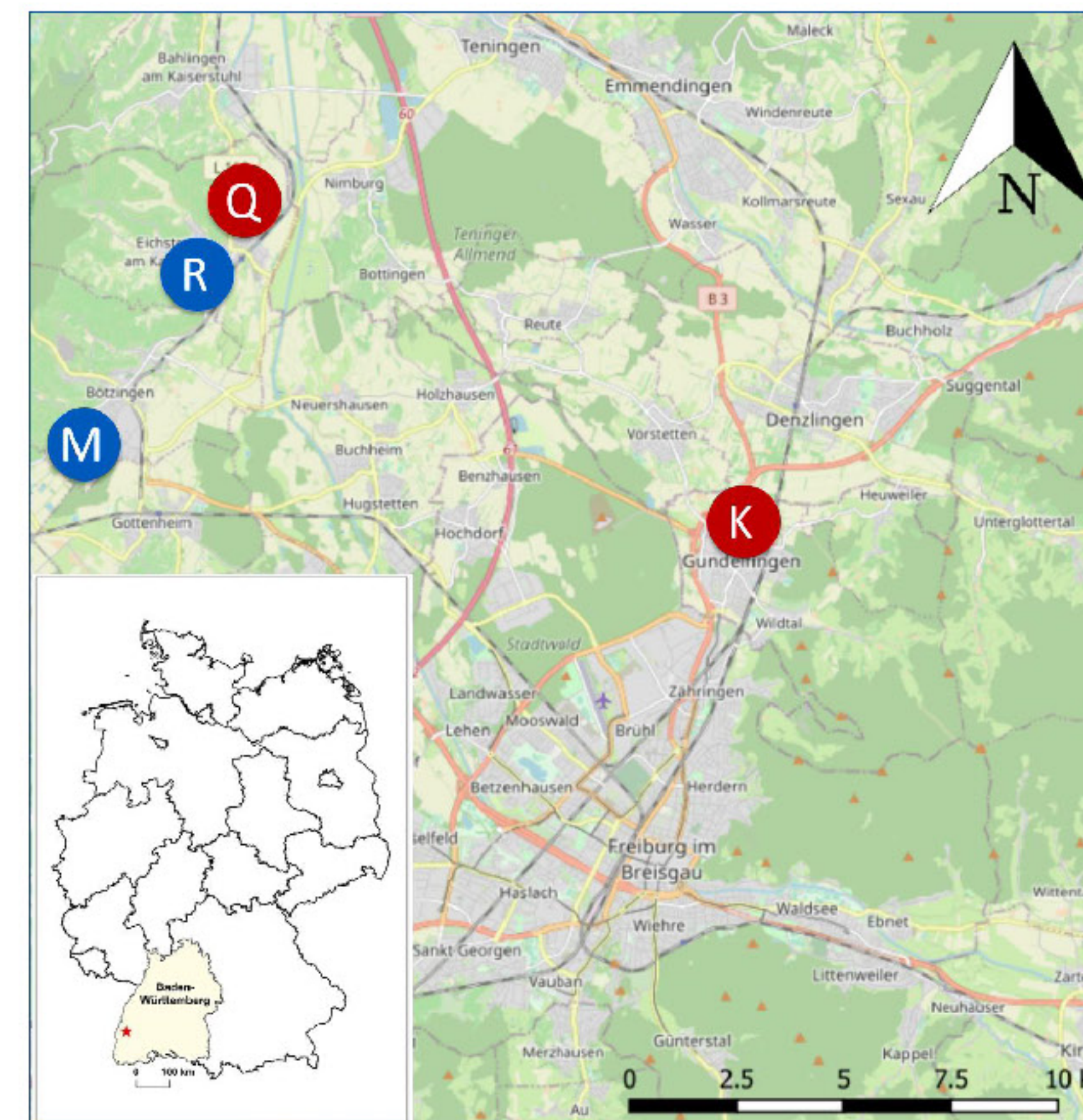


Fig. 1. Vegetable sampling sites at four farms (two organic in red and two conventional in blue) in the state of Baden-Wuerttemberg, DE.

Fig. 2. Applied water extraction/vapor equilibration techniques for obtaining vegetable water isotopic composition (left to right: in situ water vapor sampling, $\text{H}_2\text{O}(\text{liquid})\text{-H}_2\text{O}(\text{vapor})$ equilibration, and cryogenic vacuum extraction).



3. Results & Discussion

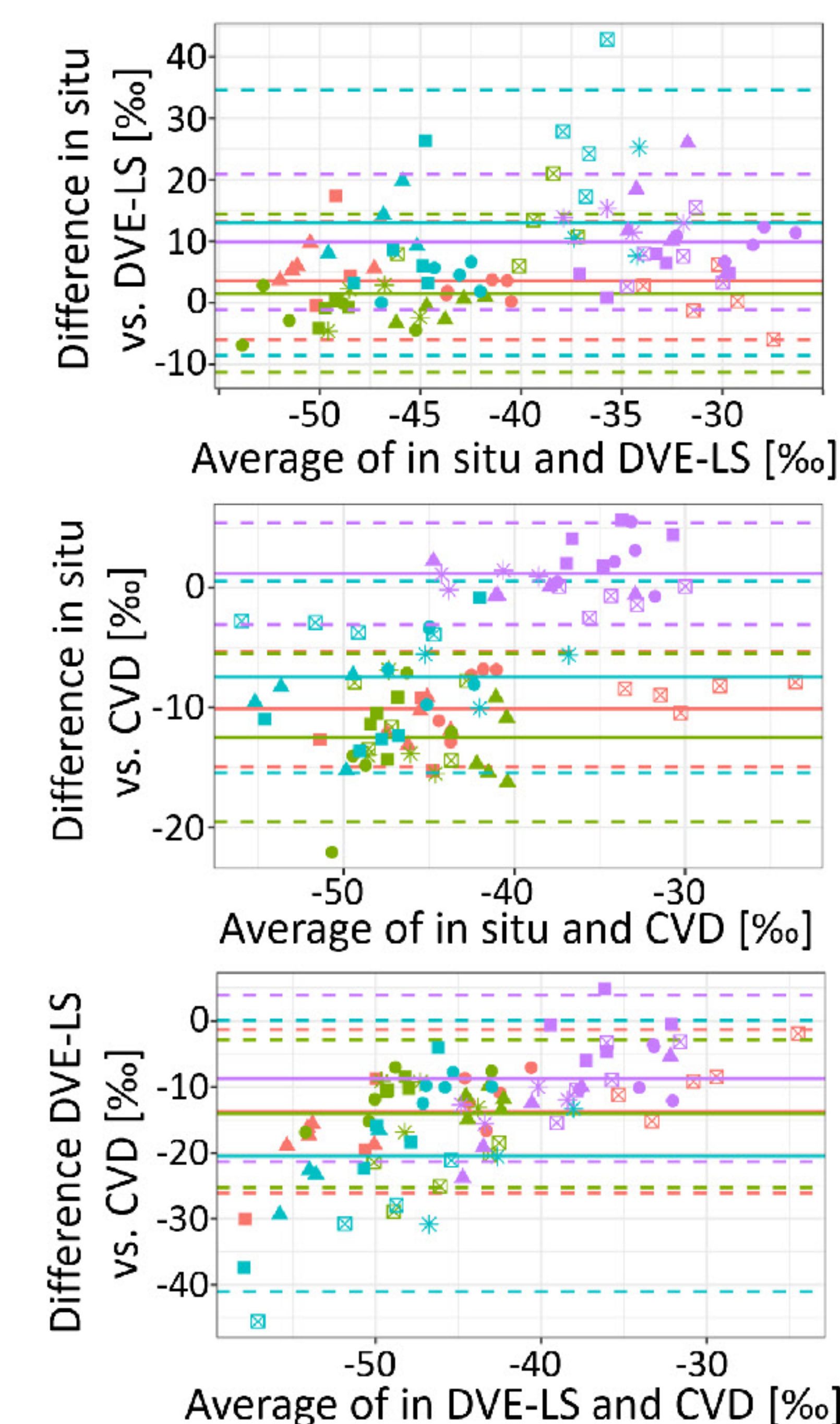


Fig. 3 Bland-Altman plots for all vegetable measurements (different colours) from all farms (different symbols). Lines indicate bias, same coloured dashed lines indicate the upper and lower 95% limits of agreement. Data is corrected for VOCs as recommended by Picarro.

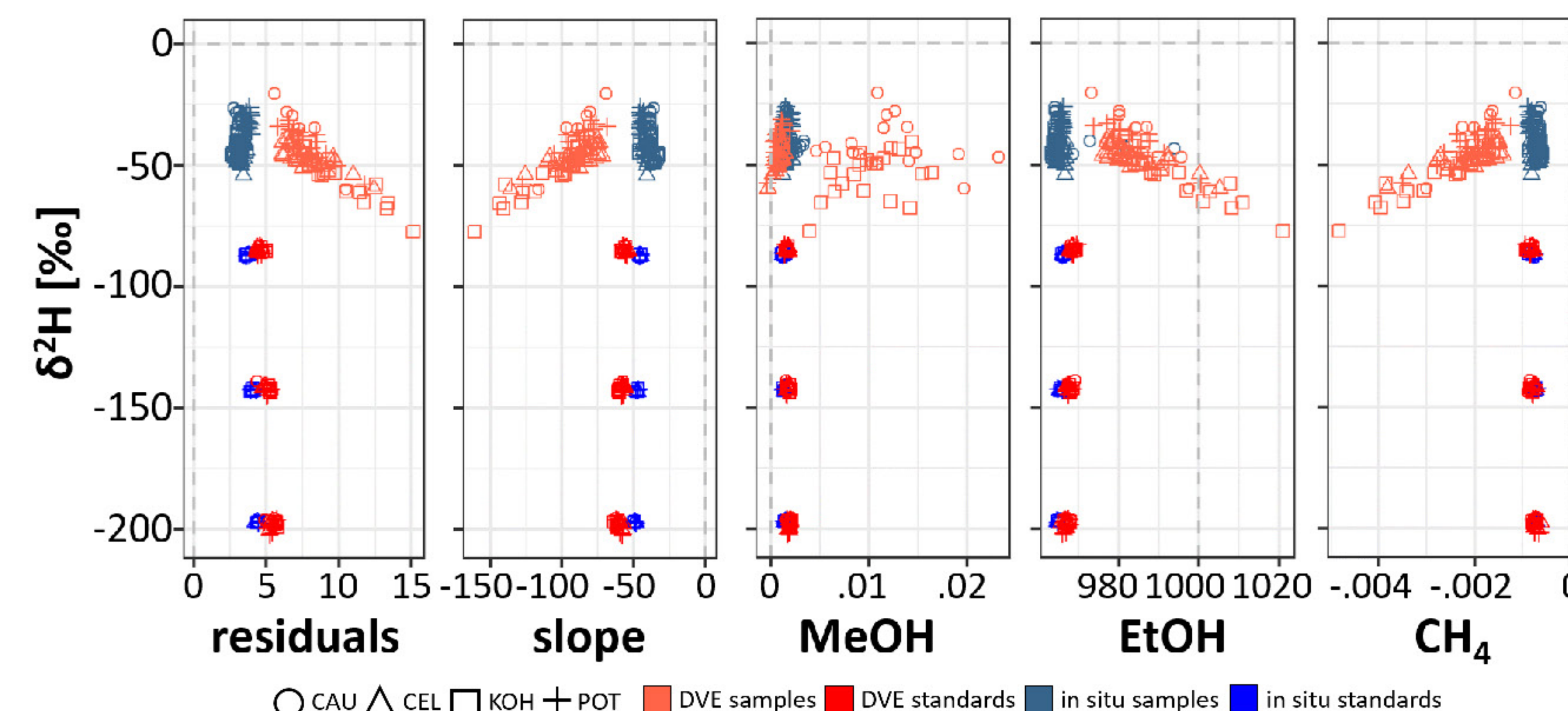


Fig. 4 Selected spectral parameters (L2120-i, Picarro) plotted against $\delta^2\text{H}$ values (light red: DVE sample values, bright red: DVE standards, blue: in situ samples, bright blue: in situ standards; different symbols represent different vegetables).

- POT results were the most comparable between methods (Fig. 3)
- Comparison of in situ and CVD worked best for CAU, KOH and POT and comparison of in situ and DVE-LS worked the best for CEL (Fig. 3)
- CAU and KOH produced the most VOCs (Fig. 4)
- Clear relationships between DVE-LS samples and spectral parameters indicated co-equilibrated VOCs (Fig. 4)
- Data from DVE-LS method varied the most (Fig. 5)
- In situ method showed the smallest data spread across measurements, farms and vegetables and was comparable to CVD for some type of vegetables (Fig. 5)

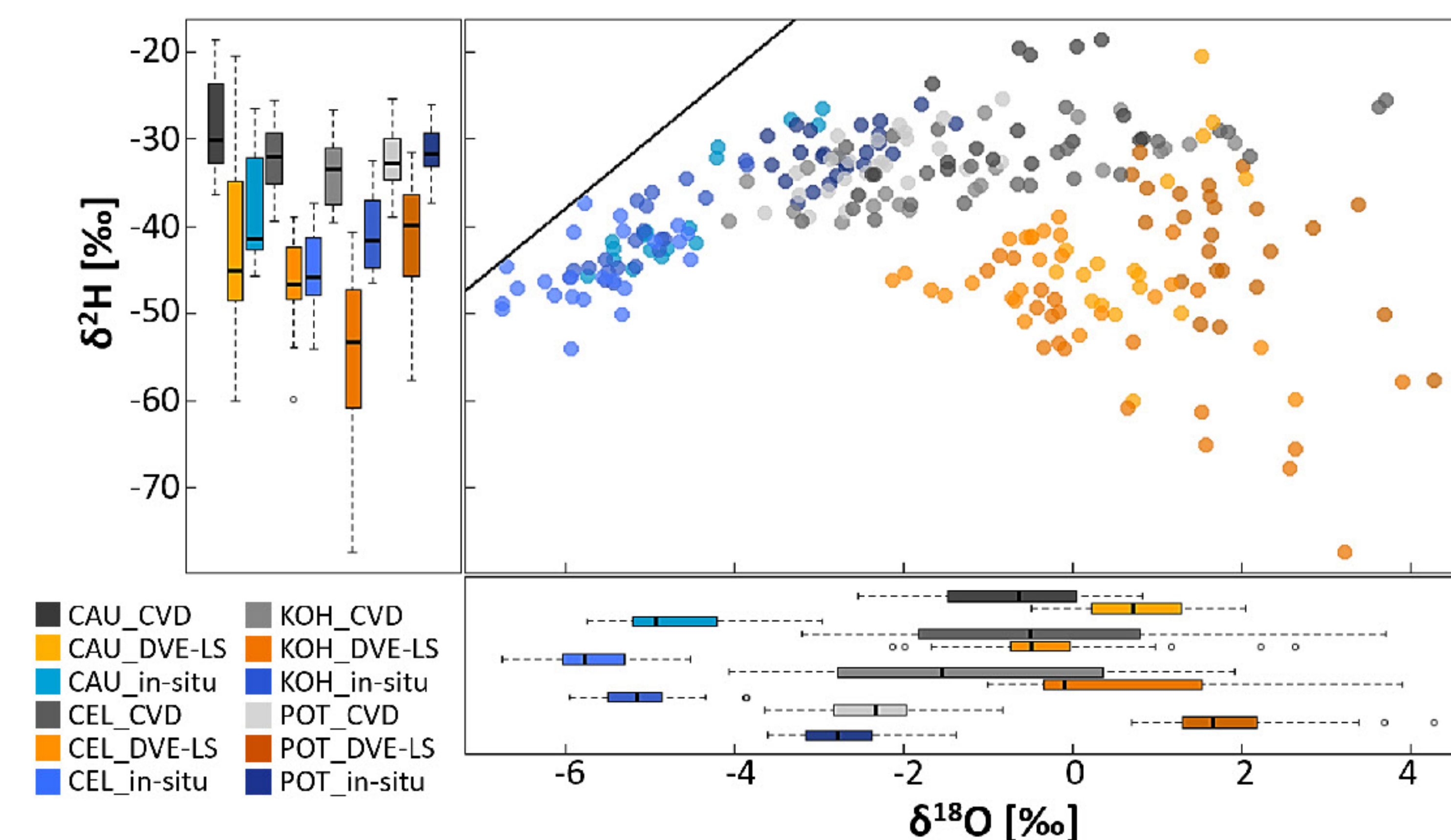


Fig. 5 Dual isotope plot of the four vegetable types (cauliflower - CAU, celery - CEL, kohlrabi - KOH and potato - POT) from all sampling sites obtained from three methods (cryogenic vacuum distillation - CVD, in situ water vapor sampling - in situ and $\text{H}_2\text{O}(\text{liquid})\text{-H}_2\text{O}(\text{vapor})$ equilibration - DVE-LS). Data is corrected for VOCs as recommended by Picarro.

4. Conclusions & Future Needs

- VOCs caused interferences during CRDS measurements
- Vegetables produced different amounts of VOCs, which affected methods differently
- Standardized correction protocols for IRIS analysis for individual VOCs and machines needed
- Correction protocols need to include other VOCs