Dear Editor,

Please find attached our paper:

**Discriminating cereal and pseudocereal species using binary system of GC/MS data - Chemometric approach**

Whose authors are:

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We would like to publish this article in thejournal *Journal of the Serbian Chemical Society*.

This paper has not been previously published in any other language and it is not under consideration for publication elsewhere.

The authors have nothing to disclose. The studies reported in this publication were supported by a grant from the Ministry of Education, Science and Technological Development of the Republic of Serbia and COST Action FA13066. The research findings included in this publication are original and haven’t had a relationship that could pose a direct or indirect conflict of interest.

The derivatized hexane extracts of 50 flour samples of various cultivars belonging to a different cereal (wheat, barley, oat, rye, triticale, corn, spelt) and pseudocereal species (amaranth, buckwheat) were subjected to a GC-MS analysis. The lipid components detected in particular flour samples (fatty acids and non-saponifiable compounds: phytosterols, alpha-tocopherol, squalene) were coded using binary system, to signify the presence (“1”) or the absence (“0”) of the particular component. Applying chemometric tools (cluster analysis and principal component analysis) to GC-MS data in binary form the classifications and groupings of flour samples according to the corresponding botanical origin were obtained. The results show that it is possible to differentiate samples of cereal and pseudocereal flour, in a simple and rapid way, excluding the application of analytical standards (typically used in this kind of analysis) and quantitative determinations of profiling lipid components. The results are applicable in the quality assurance of mixed flour on the market, considering the increased popularity of their usage in human nutrition.

For the review process, the authors would like to suggest the following reviewers:

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We hope that you will find the paper interesting and worth publishing.

Sincerely,

Kristian Pastor

Research Assistant

25th of September, 2017, Novi Sad, Serbia