

# Quantitative Analysis of Chromium and Arsenic Species in Food and Food Packaging using LC-ICPMS

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### Overview and Objective

Food safety is one of the major concerns of the European population and the European Commission is aiming to assure a high level of food safety and animal & plant health within the EU through the farmto-fork principle. This implements effective control systems for harmful substances such as pesticides, mycotoxins and heavy metals.

Nowadays in food control the speciation analysis has become an important tool for the determination of elements like cadmium, chromium, mercury, tin, and arsenic where simply the measurement of the total amount of the element is not sufficient.

## Chromium Speciation in Food Packaging

As early as 1998, the European Union has adopted the Ordinance on the Avoidance and Recovery of Packaging Wastes (VerpackV) and amended it in the most recent version of 2014 [2]. The VerpackV regulates the concentration of harmful substances, such as heavy metals that may be present in packaging materials. Accordingly, packaging or its components may only be put into circulation if the cumulative concentration of lead, cadmium, mercury and chromium VI does not exceed 100 milligrams per kilogram.



#### Tab. 3: ICPMS-2030 Method Parameters

Parameter	Setting		
<b>RF</b> generator power	1.2 kW		
Plasma gas	8 l/min		
Auxilliary gas	1,1 l/min		
Carrier gas	0.6 l/min		
Nebulizer	coaxial		
Sampling depth	5.0 mm		
Spray Chamber temperature	ure 5 °C		
Collision Cell Gas flow (Helium)	6.0 ml/min		
Cell Voltage	-21 V		
Energy Filter	7.0 V		



The idea is to have a clear identification and quantification of the different species for a better understanding of toxicological impacts on human health, animal health and the environment. In case of arsenic for example the inorganic species arsenite and arsenate have a bigger toxicological relevance than the organic species. For chromium in food packaging the hexavalent species needs to be determined as it is recognized as a human carcinogen and the speciation analysis needs to be performed using the combination of HPLC and ICPMS is applied (figure 1). The ICPMS-2030 has been used in basic Minitorch setup, enabling drastically lower flow rates of Argon. Even for higher matrix samples the total consumption is below 10 l/min. At the same time the Argon purity requirements for the ICPMS-2030 are on a very low level (min. Argon 3.5 = 99.95 %). The basic method parameters are summarized in table 1 for ICPMS and in table 2 for LC.

Parameter	Setting	
RF generator power	1.2 kW	
Plasma gas	8 l/min	
Auxilliary gas	1,1 l/min	
Carrier gas	0.75 l/min	
Nebulizer	coaxial	
Sampling depth	4.5 mm	
Spray Chamber temperature	4 °C	
Collision Cell Gas flow (Helium)	4.4 ml/min	
Cell Voltage	-10 V	
Energy Filter	5.5 V	

### Tab. 4: Prominence Inert LC Method Parameters

Parameter	Setting		
Mobile phase	10mM Sodium 1-butanesulfonate 4mM Tetramethylammonium hydroxide 4mM Malonic acid (pH=3) 0.05% Methanol		
Column	Shiseido Capcell Pak C18 MG S5		
Sample injection volume	20 µL		

With the described parameters in table 2 and table 3, ion pair chromatography is applied. Different species like As(V), As(III) and dimethylarsenic acid (DMAA) are well separated within 5 minutes (Figure 3).

Pure water : As:75	
As(III)_As(V)_As(DMA)_1ppb:As:75	
6.0 As(III) As(V) As(DMA) 5ppb : As:75	
NMIJ CRM7532-a Brown rice : As:75	As(III)

Further application example is the arsenic speciation in rice, which is getting more relevant because of the tendency that an increasing amount of people follow gluten free diets (even without having celiac disease) and different products of rice like rice flour are a common substitute of wheat products. As rice is well known to bioaccumulate certain toxic elements like arsenic, special attention has to be paid to avoid any negative consequences for the human health [1].



Parameter	Setting		
Mobile phase	30Mm Ammonium Nitrate(V) pH=7,1		
Column	Hamilton PRP-X100, 250x4,1mm, 10μm		
Sample injection volume	495 μL		

Applying such parameters, excellent sensitivity within low ppt range can be obtained combined with a good calibration curve linearity (r > 0.9999, figure 2).

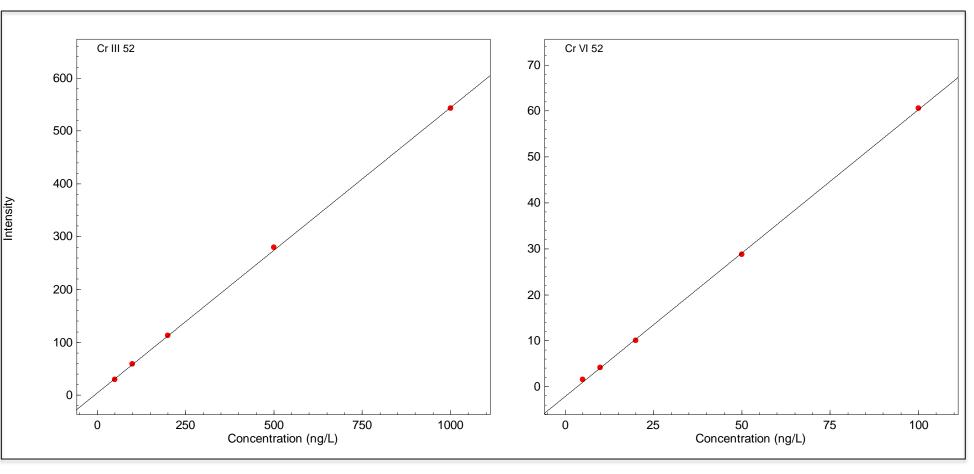
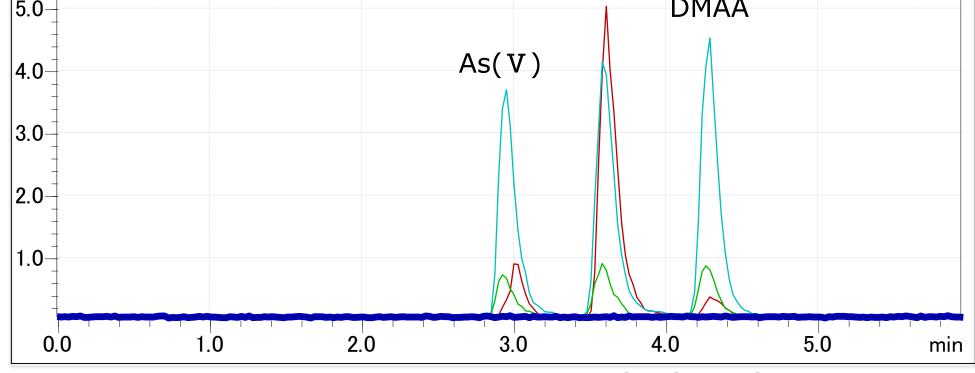


Fig. 2: Calibration curve of Cr(III) and Cr(VI)

The system configuration is an ideal tool for determination of the hexavalent chromium according to the requirements of the Ordinance on the Avoidance and Recovery of Packaging Wastes (VerpackV).





For checking method correctness, certified reference material was analysed and the recovery rate is on a very acceptable level (table 5).

Tab. 5: Measurement results of certified reference material White Rice: Certified Standard Material (NMIJ CRM 7503-a) Brown Rice: Certified Standard Substance (NMIJ CRM 7532-a)

Re	sults in [mg/kg]	As(III)	As(V)	DMAA
Rice	Measurement Result (n=3)	0.0649	0.0203	0.0138
بو ال	Total Inorganic Arsenic	0.0852 0.0841 As(Ⅲ)+As(Ⅴ)		-
White	NMIJ Certified Value			0.0133
	Measurement Result (n=3)	0.251	0.0511	0.0186
Ri Ri	Total Inorganic Arsenic	0.302		-
OWP	NMIJ Certified Value	0.298		0.0186

Fig. 1: Inductively Coupled Plasma Mass Spectrometer ICPMS-2030 (Shimadzu) connected to the Prominence Inert LC System (Shimadzu)

[1] http://www.labmanager.com/news/2017/02/gluten-free-dietmay-increase-risk-of-arsenic-mercury-exposure#.WTQIDbpul1D (06.06.2017)

[2] Verordnung über die Vermeidung und Verwertung von Verpackungsabfällen (Verpackungsverordnung - VerpackV), 2014

[3] http://ricepedia.org/rice-as-food/the-global-staple-riceconsumers (06.06.2017)

[4] COMMISSION REGULATION (EU) 2015/1006, 25 June 2015, amending Regulation (EC) No 1881/2006 as regards maximum levels of inorganic arsenic in foodstuffs

## Arsenic Speciation in Rice

In case of food safety, the checking of rice for contaminants is getting more and more important. Over the past 10 years, the global rice consumption is increasing and compared to other leading food crops, global rice production accounted 78% for human consumption, whereat the rate is much lower for wheat (64%) or maize (14%) [3].

Especially when rice is getting the main food source like for some Asian countries or in low-income countries, to ban contaminants or to keep them on a minimum level should be a major goal. The European commission has fixed the maximum levels of inorganic arsenic in Non-parboiled milled rice at 0.2  $\mu$ g/Kg and rice for the production of food for infants and young children at 0.1  $\mu$ g/Kg [4].

## $\frac{S}{RSD(\%) (n=6)} = \frac{As(III) + As(V)}{1.1} = \frac{SIG100}{2.6}$

## Summary

LC-ICPMS is an ideal tool for chromium and arsenic speciation in food and food packaging. Easy method development, routine measurement plus result overview – all is combined in a single software platform and allows the highest level of compliance for food and food safety.

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