

Food Safety

Emerging Residues and Contaminants Control

9 May 2024

Dr. Thomas Gude

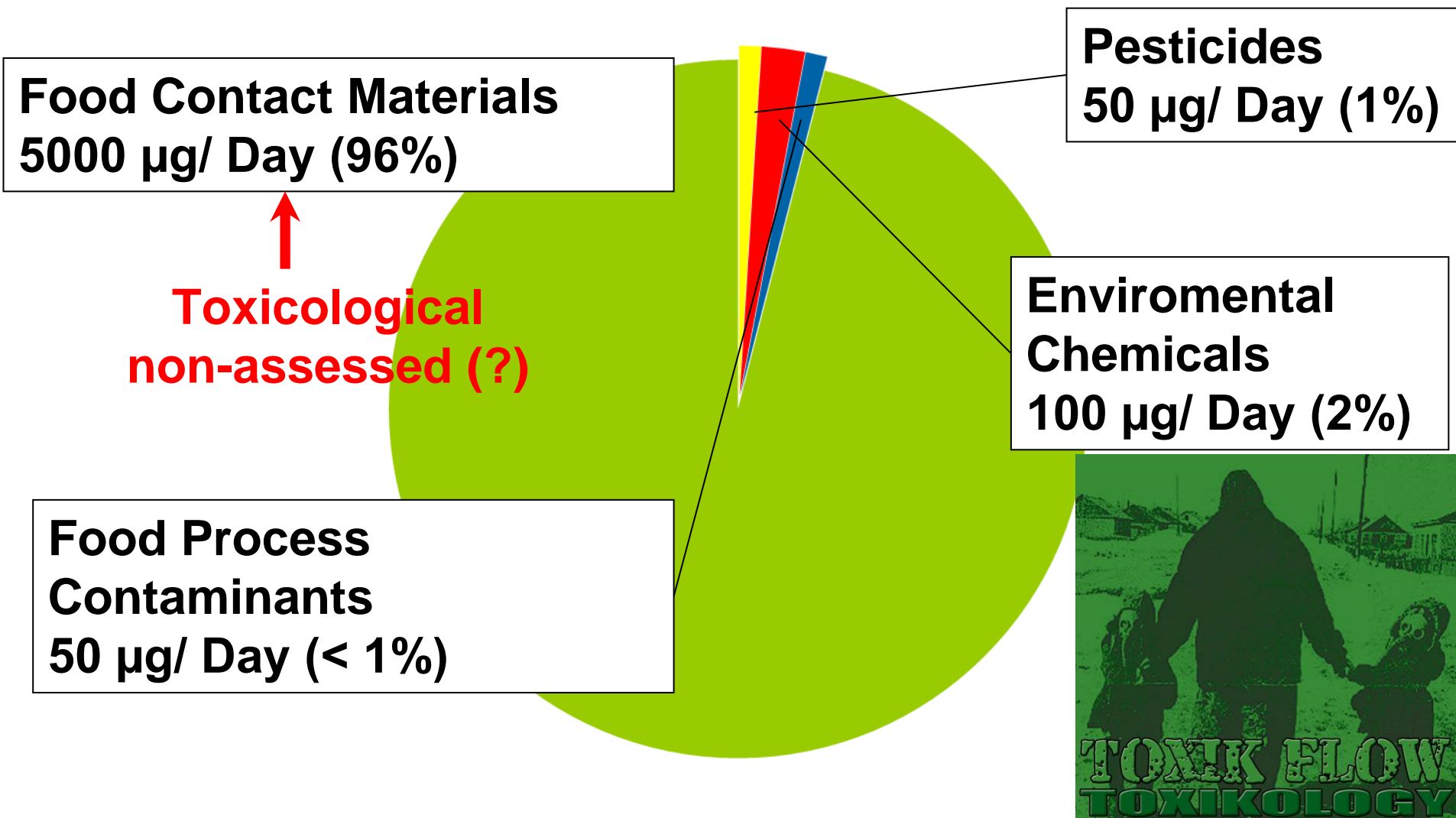
8th International
Food Safety Congress
9-10 May 2024 Istanbul-TÜRKİYE
Grand Cevahir Hotel & Convention Center

- **AOAC stands for:**
ASSOCIATION OF OFFICIAL ANALYTICAL COLLABORATION (AOAC)
INTERNATIONAL
- **Our Mission**
 - AOAC Europe brings together government, industry, and academia to establish standard methods of analysis that ensure the safety and integrity of foods and other products that impact public health around the world
- **Our Activities**
 - We are organizing regularly meetings together with other European Societies
 - We are organizing workshops based on working group activities:
 - Q3 2024: Bioassay – Harmonization
 - Q3 2024: Chemical Analysis Non-Target MethodsTaking place in Nov 2024 in Prague as part of the RAFA Conference

The Future of Food Safety*

- **FOOD SAFETY IS FOOD SECURITY**
 - If it is not safe, it is not food. Food security is achieved when all people, at all times, have physical and economic access to food that meets their dietary needs for an active and healthy life.
- **FOOD SAFETY IS SCIENCE CENTRED**
 - Science-based decision-making increases public health and protects trade. Risk assessment provides policy makers with the information and evidence they need for effective and transparent decision-making, contributing to better food safety outcomes and improvements in public health.
- **FOOD SAFETY REQUIRES SHARED SOLUTIONS**
 - Human health is closely interlinked with the health of animals and the environment around us.
- **FOOD SAFETY IN EMERGENCIES**
 - International emergency response systems ensure coordinated action when combatting outbreaks of foodborne illness globally.

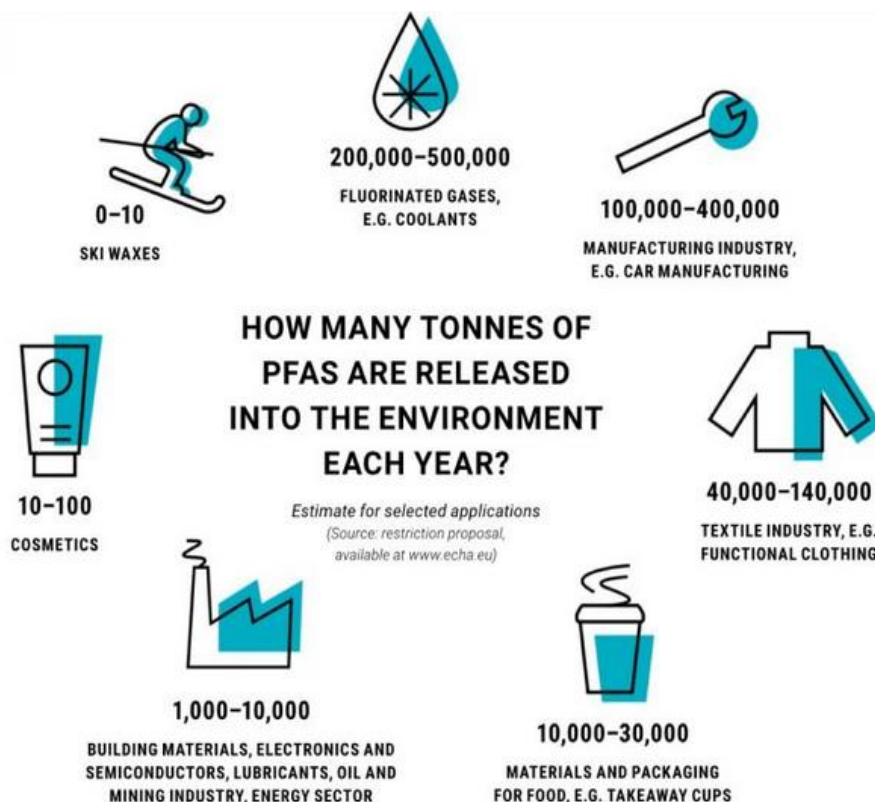
Risks from a Toxicological Point



Lets Talk about PFAS



- Poly- and per-fluoroalkyl substances
 - Generic family of chemicals
 - Manmade and do not occur naturally
 - Used since 1940 (Critical for the Manhattan Project)
 - Can be branched or unbranched
 - Short chain or long chain
 - Used to make products that resist heat, oils, grease, stains, and water
- Most prevalent and researched: PFOA and PFOS

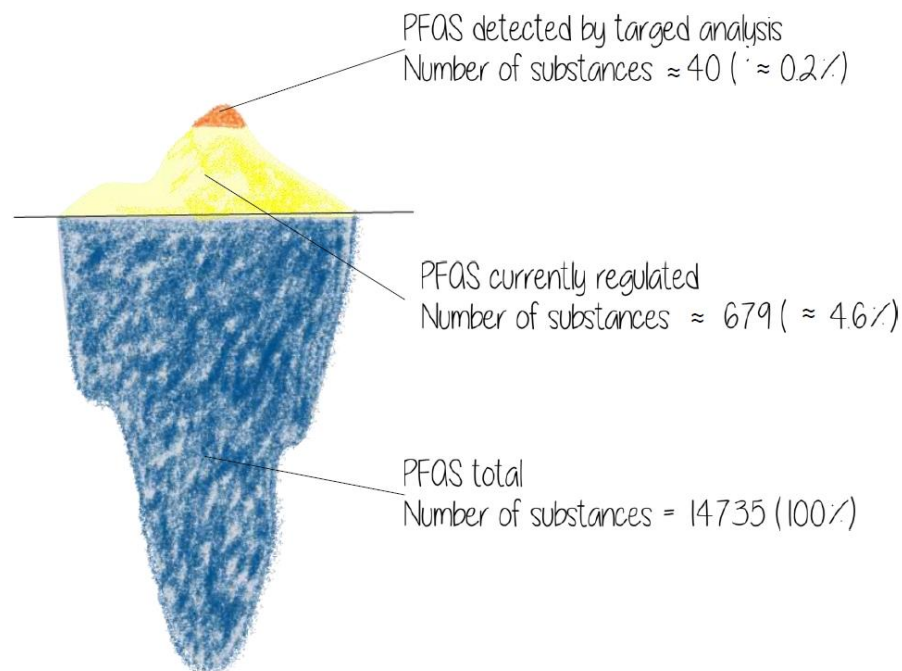


The Iceberg

Know Who or What are PFAS?

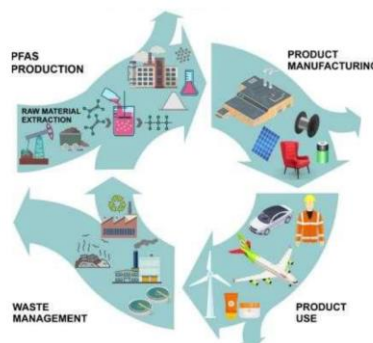


- According to the OECD definition (2021), “per- and polyfluoroalkyl substances” (PFAS) are defined as fluorinated substances that contain at least one fully fluorinated methyl or methylene carbon atom (with no H/Cl/Br/I atom attached), meaning with few exceptions, any chemical with at least one perfluorinated methyl group ($-\text{CF}_3$) or one perfluorinated methylene group ($-\text{CF}_2-$) is a PFAS.”
- The “mentioned exceptions” refer to a carbon atom with an H/Cl/Br/I atom attached to it (Wang et al., 2021).

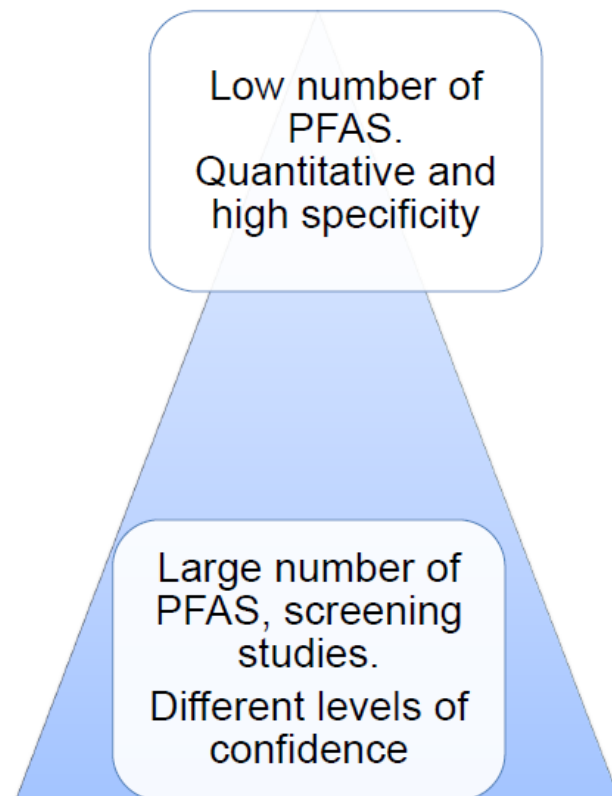


75 000 tons of
emissions in 2020

4.5 mio tons of
emissions over
30 years



Source:
https://ec.europa.eu/environment/pdf/chemicals/2020/10/SWD_PFA.pdf



REGULATION (EU) 2022/2388

Maximum levels of PFAS in Food

Foodstuff	PFOS*	PFOA*	PFNA*	PFHxS*	Sum of PFOS*, PFOA*, PFNA* and PFHxS* (**)
Eggs	1,0 µg/kg	0,30 µg/kg	0,70 µg/kg	0,30 µg/kg	1,70 µg/kg
Fishery products:					
a) Muscle meat of fish, group A ¹	2,0 µg/kg	0,20 µg/kg	0,50 µg/kg	0,20 µg/kg	2,0 µg/kg
b) Muscle meat of fish, group B ¹	7,0 µg/kg	1,0 µg/kg	2,5 µg/kg	0,20 µg/kg	8,0 µg/kg
c) Muscle meat of fish, group C ¹	35,0 µg/kg	8,0 µg/kg	8,0 µg/kg	1,5 µg/kg	45,0 µg/kg
Crustaceans and bivalve molluscs	3,0 µg/kg	0,70 µg/kg	1,0 µg/kg	1,50 µg/kg	5,0 µg/kg
Meat and edible offal:					
a) Meat of bovine animals, pig and poultry	0,30 µg/kg	0,80 µg/kg	0,20 µg/kg	0,20 µg/kg	1,30 µg/kg
b) Meat of sheep	1,0 µg/kg	0,20 µg/kg	0,20 µg/kg	0,20 µg/kg	1,6 µg/kg
c) Offal of bovine animals, sheep, pig and poultry	6,0 µg/kg	0,70 µg/kg	0,40 µg/kg	0,50 µg/kg	8,0 µg/kg
d) Meat of game animals (not bear meat)	5,0 µg/kg	3,50 µg/kg	1,50 µg/kg	0,60 µg/kg	9,0 µg/kg
e) Offal of game animals (not bear offal)	50 µg/kg	25 µg/kg	45 µg/kg	3,0 µg/kg	50 µg/kg

* Sum of linear and branched stereoisomers, ** Lower-bound concentrations

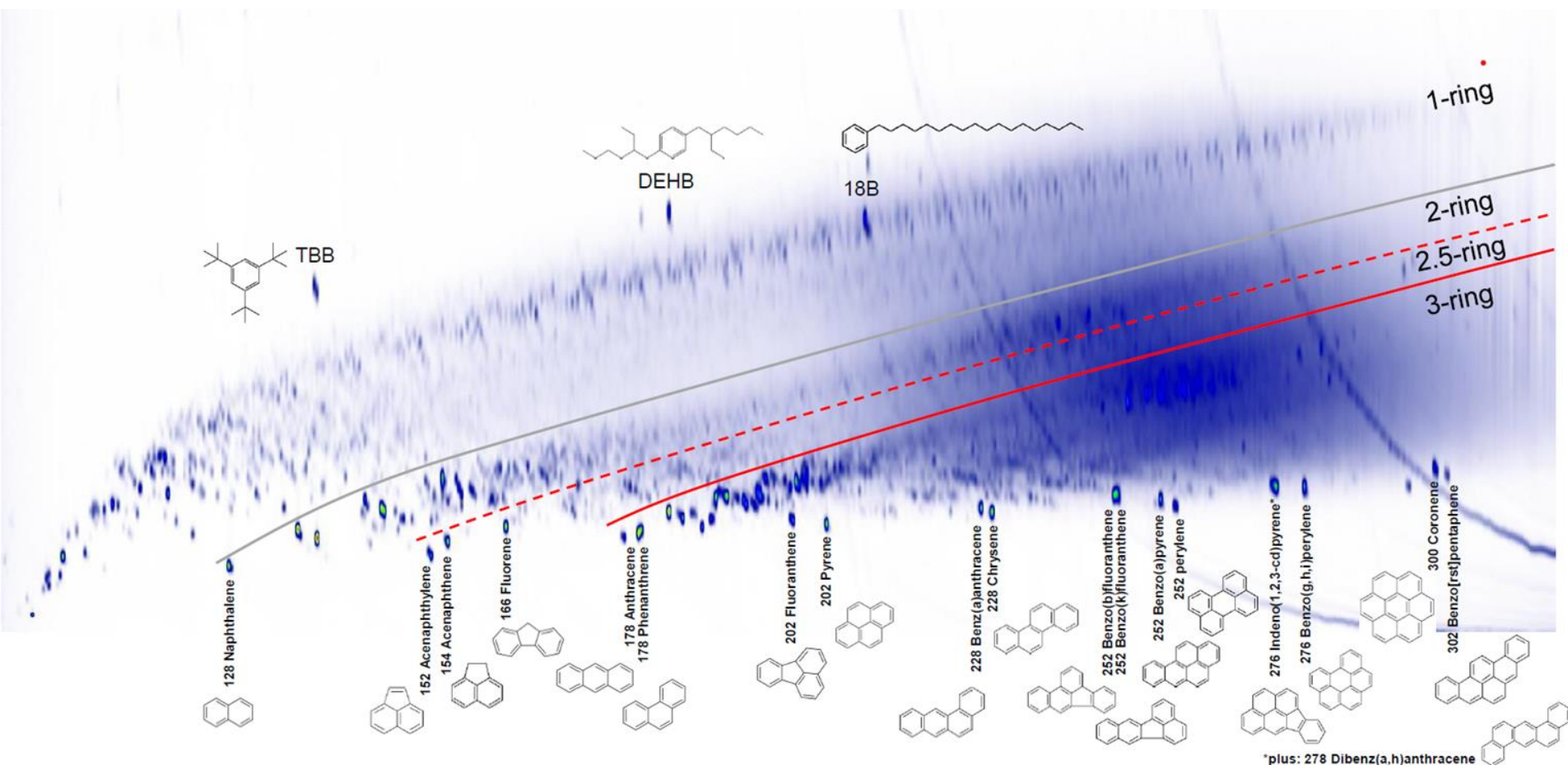
Let's Talk About Mineral Oil



- The European Food Safety Authority (EFSA) has published an updated risk assessment on mineral oil residues in food.
- According to current knowledge, there are no health concerns regarding the amount of saturated mineral oil hydrocarbons (MOSH) consumed in food.
- However, the EFSA still believes that the intake of aromatic mineral oil hydrocarbons (MOAH) is too high, especially for infants and young children.
- **Separation between 1-2 ring and 3-7 ring systems?**



Analytical Challenge



mixture of mineral oil fractions (crude, DAE, waxes) + 16 EPA PAHs + individual components, MOAH LC fraction, GC column set: mid-polar–apolar

Taken from M. Biedermann

3rd International Akademie Fresenius Online Conference „Residues of Mineral Oil and Synthetic Hydrocarbons in Food“ - 25 and 26 January 2024

Non-Intentionally Added Substances (NIAS) – The Box of Pandora



NIAS



Listed
Substances

In the EU
specifically
covered
Substances

In the EU
controlled
Substances

Food Contact Materials (FCM)

Size of EU industry:

~€100
billion/ annum

Plastics
€30 bn

Paper
€25 bn

Glass
€20 bn

Other
€18 bn

Metal
€7 bn

What toxicological limit must be reached?

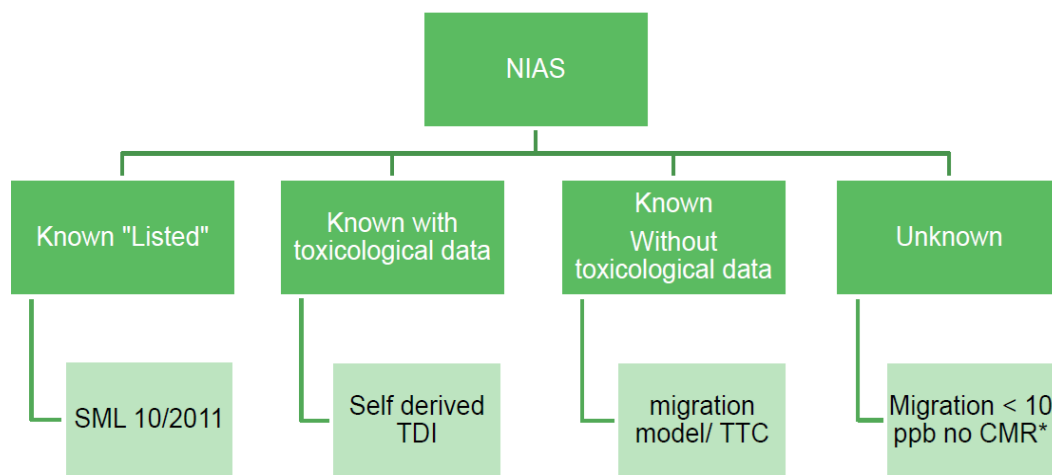


Analytical detection limit

- **So far:** threshold given by analytical possibility
 - Idea: No evidence necessary below the detection limit because it cannot be verified
 - **Detection limit of 0.01 mg/kg** set in the EU
- **Present/future**
 - LoDs can/must be reduced below the toxicological relevance

High Degree of Purity (Article 3a- Draft to Reg 10/2011)

they are unknown or have not been subject to an assessment specified in points (ii) or (iii) but are present at a level in the plastic material or article that, assuming their full migration into food, cannot give rise to individual migration into food of any of them resulting in their presence **in food exceeding 0.00015 mg/kg.**



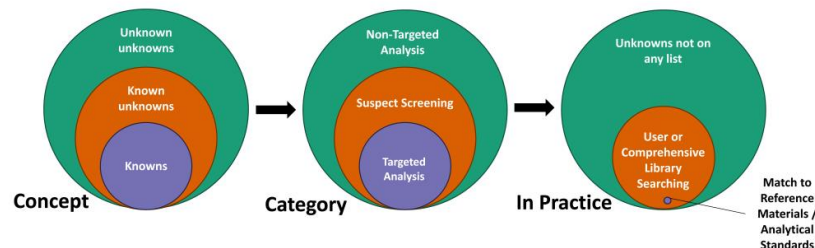
*When migration < 10 ppb, no further considerations are necessary dependent on exclusion of CMR substances based on expert judgement. <http://fca.cefic.org/images/Documents/FCA.pdf>

Challenges

- Safety is insufficiently defined at EU/Worldwide level for most FCMs (lack of harmonisation)
- No capacity for risk assessment and management of all FCM substances.
- Lack of priority on most hazardous substances; the use of certain chemicals is increasingly no longer accepted
- Safety of migrating substances is not transparent
- Public authorities have insufficient capacity to comprehensively enforce compliance and safety in accordance with current rules
- Environmental challenges call for more sustainable production and use.
- New products are entering the market that challenge present categories
- **No harmonized analytical test methods, especially for screening**

Target Testing versus Non-Target Testing

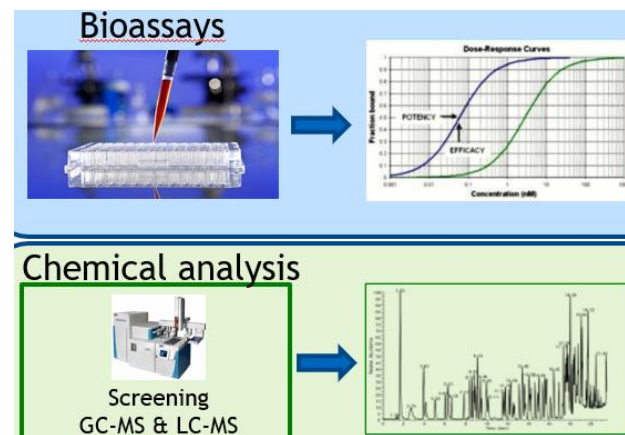
- Target:
 - limitation of the target analysis technique is in terms of the number and variety of compounds for which qualitative as well quantitative analysis can be achieved
- Non-Target:
 - Non-target screening is useful for screening and identifying compounds that have not yet been discovered



<https://nontargetedanalysis.org/reference-content/methods/study-design/>

Chemical versus Biological Testing

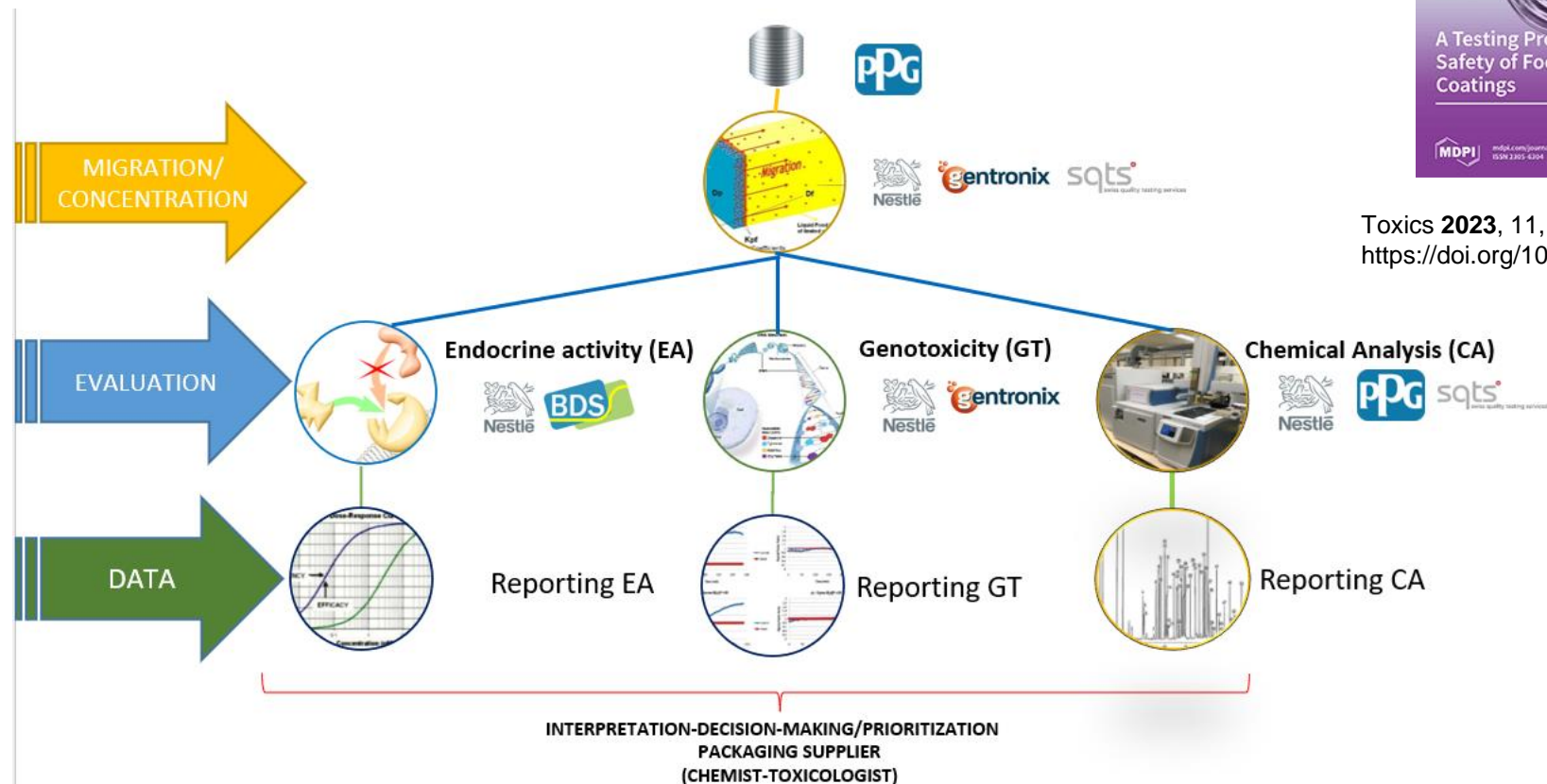
- A contrast or complementary?



Toxics **2023**, 11, 156.
<https://doi.org/10.3390/toxics11020156>

A Comparison

Workflow of Interlaboratory Study



Toxics **2023**, *11*, 156.
<https://doi.org/10.3390/toxics11020156>

Chemical Analysis



GC-MS



- Different instruments and methods between labs.
- EI
- 12 main peaks (highest areas) reported without identification of the chemicals.

LC-MS



- Different instruments and methods between labs.
- ESI positive mode
- 100 main peaks (highest areas) reported without identification of the chemicals.

LC-MS DATA

Lab C

100 peaks
89 distinct peaks*

Lab E

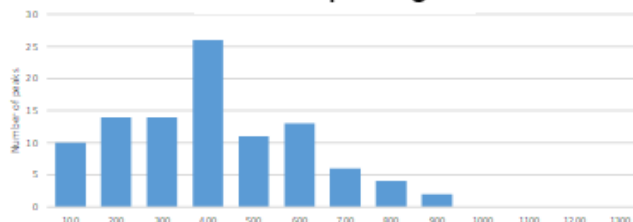
109 peaks
72 distinct peaks*

Lab A

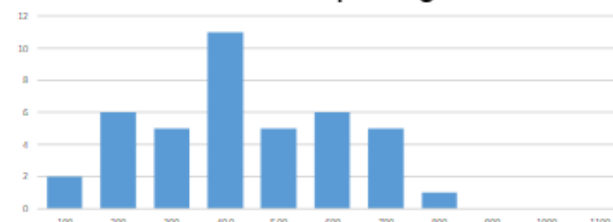
41 peaks
38 distinct peaks*

*Distinct peaks: Difference on exact mass (-cation) > 0.05 Da

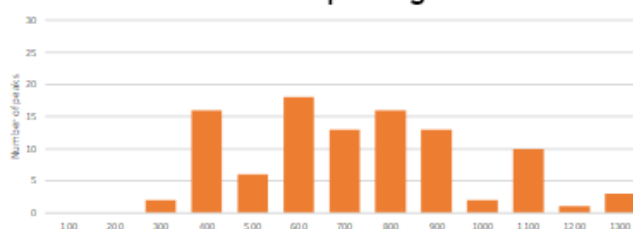
Lab C reporting



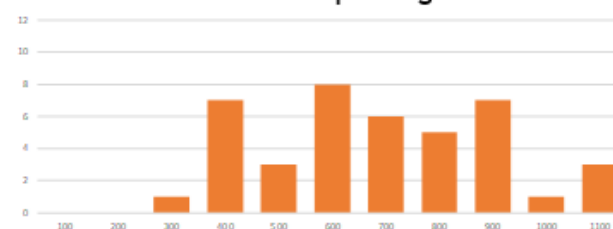
Lab C reporting



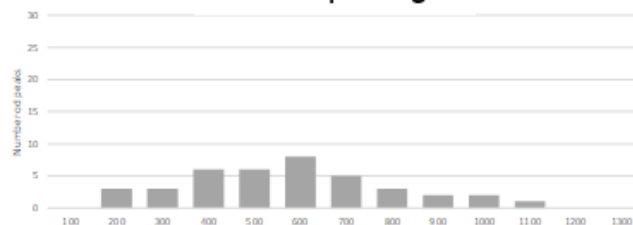
Lab E reporting



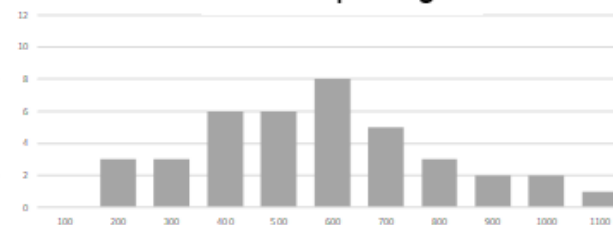
Lab E reporting



Lab A reporting



Lab A reporting



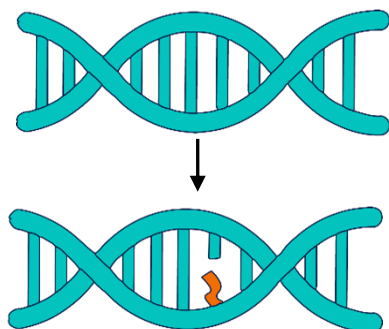
Distribution top 100 peaks

Distribution top 41 peaks

Not all genotoxic substances are critical at very low doses



1. Direct-DNA reactive / mutagen: direct changes in the DNA sequence

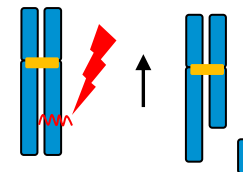


Mutation

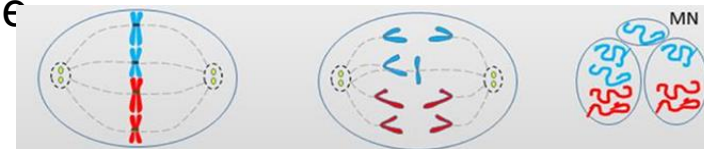
- Tolerated intake very low
- (0.15 µg/day for 60 kg person)
- Detection: Ames test (bacteria-based)

2. Clastogens/Aneugens: indirect DNA damage at the chromosomal level

- **Clastogens:** chromosome breakage (Deletion, Insertion, Chromosome rearrangement)



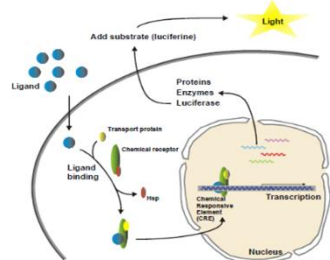
- **Aneugens:** disrupt cell division/mitotic spindle



- A safe threshold can be set up
- Covered by Cramer Class III
- Undetectable with bacteria-based tests

ENDOCRINE ACTIVITY

**Transcription activation CALUX bioassays:
Receptor mediated Chemically Activated
Luciferase eXpression**

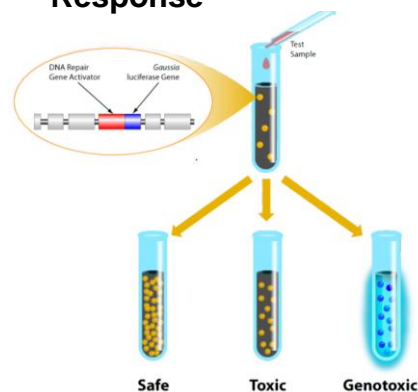


CALUX cell lines to assess
activation or inhibition:

Estrogen Receptor ✓
Androgen Receptor ✓

GENOTOXICITY

**Cellular DNA Damage
Response**



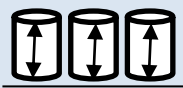
Bluescreen TM
(Gadd45a)

Broad Genotoxicity Evaluation

Overall Interlab Study Conclusions



The interlab study allowed to identify critical steps for Best Practices Framework



Migration



Triplicate Solvent control
Sample preparation



Sample contamination



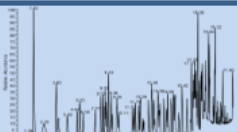
Bioassays



Qualified bioassays



Avoid technical
differences



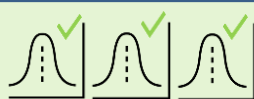
Chemical analysis



Instrument/method
differences



Use of internal
standard



Reproducibility



Data analysis/ID/
Reporting

R&D recommendations for the
Chemical and Biological Migration
Screening of coated metal
packaging materials

Qualified
Recommendations

Harmonization of protocols with
detailed precision of conditions
are needed



Skilled laboratories for packaging
safety assessment of IAS and NIAS
has been identified as crucial to
reduce laboratory variability and to
improve concordance.

“Different methodologies can give different results and it can
be difficult to make meaningful comparisons”.



Food Additives & Contaminants: Part A



ISSN (Print) (Online) Journal homepage: <https://www.tandfonline.com/loi/taf20>

Guidance in selecting analytical techniques
for identification and quantification of non-
intentionally added substances (NIAS) in food
contact materials (FCMS)

Cristina Nerin, Siméon Bourdoux, Birgit Faust, Thomas Gude, Céline
Lesueur, Thomas Simat, Angela Stoermer, Els Van Hoek & Peter Oldring

Harmonisation Activities

Bioassays: 4 working groups within AOAC Europe Section are formed to achieve a “Broader harmonization at each stage to reduce bias/misinterpretation?!”



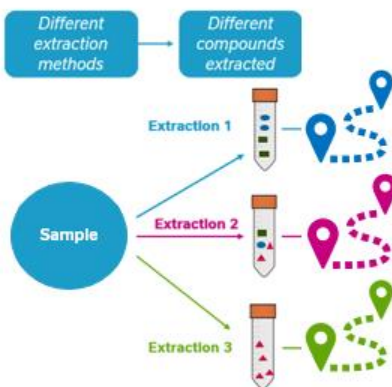
Diversity samples

Heterogeneous Mixture



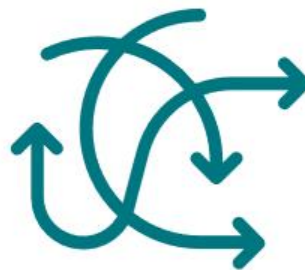
Variability factor?

Extraction methods



Variability factor?

Bioassays practice



- Qualified and validated methods?
- Exposure?
- Point of Departure assessment?

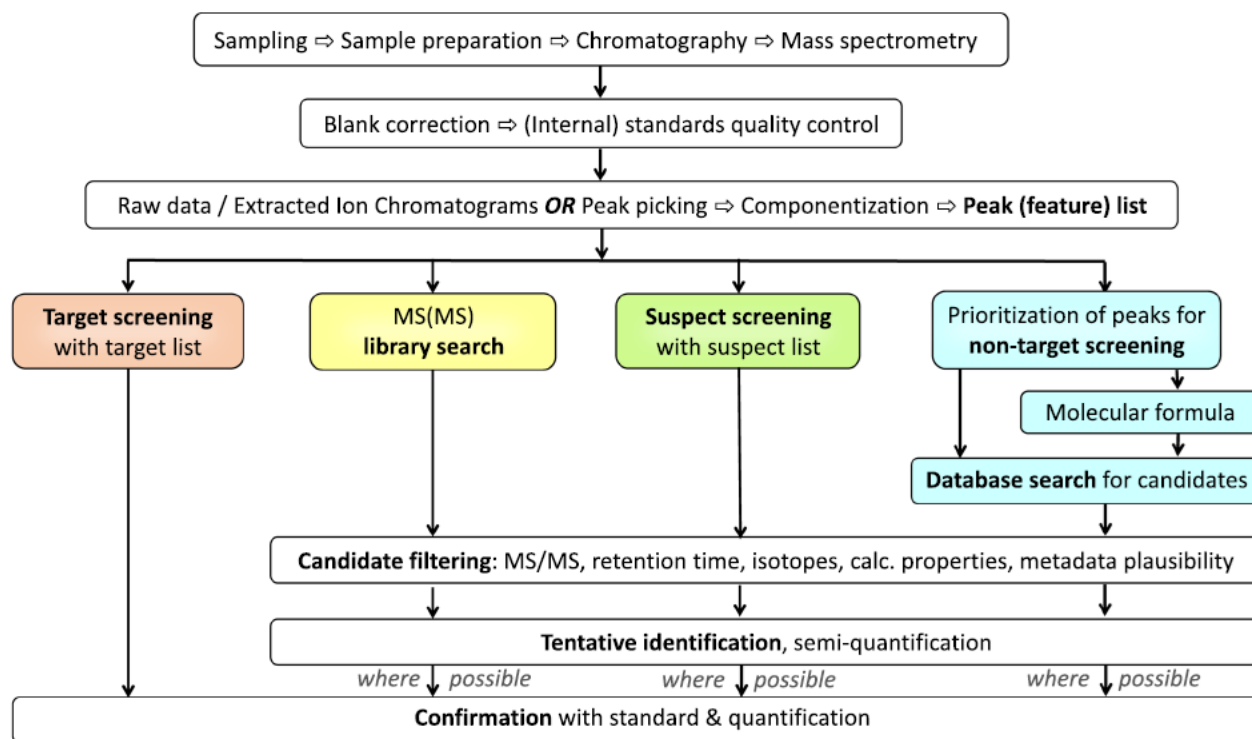
Variability/bias factor(s)?

Toxicological assessment



Harmonisation Activities

Screenings: working groups covering environment, food, food contact materials, metabolomics and forensic within AOAC Europe Section are formed to achieve a “Broader harmonization at each stage to reduce bias/misinterpretation?!”



To be presented



- Report out to and engagement with the AOAC INTERNATIONAL annual meeting attendees
- Possibility of having a scientific session focused on bioassays



11th International Symposium on Recent Advances in Food Analysis

November 5-8, 2024; Prague, Czech Republic

- Report out during the AOAC INTERNATIONAL session at 2024 RAFA
- Possibility of having a face-to-face AOAC Europe Section meeting