



**INSTITUTE OF
CHEMICAL TECHNOLOGY PRAGUE**

HIGH-THROUGHPUT GC-MS/MS ANALYSIS OF BFRs (INCLUDING EMERGING COMPOUNDS) IN FISH/SEAFOOD

**KAMILA KALACHOVA, JANA PULKRABOVA,
TOMAS CAJKA, JANA HAJŠLOVA**

Department of food chemistry and analysis

5th International Symposium on RECENT ADVANCES IN FOOD ANALYSIS
November 1–4, 2011 Prague, Czech Republic



CONFIDENCE: CONTaminants in Food and Feed: Inexpensive DETECTION for Control of Exposure.

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CONFIDENCE

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CONFIDENCE: Contaminants in food and feed: Inexpensive detection for control of exposure

Improving Food Safety in Europe: developing rapid tests for chemical contaminants in a new European research project

Safer food through rapid and cost-efficient tests for chemical contaminants in the food chain. This is the major goal of a new European research project called CONFIDENCE.



| Cluster 1: Organic pollutants | | | Cluster 2: Veterinary pharmaceuticals | | Cluster 3: Heavy metals | Cluster 4: Biotoxins | | |
|-------------------------------|--------------|--------------------|---------------------------------------|----------------------|-------------------------|----------------------|------------------------|--------------------|
| WP1a POPs | WP1b PFCs | WP1c Pesticides | WP2a Cocci-diestats | WP2b Anti-biotics | WP3 Heavy metals | WP4a Alka-loids | WP4b Marine biotox. | WP4c Mycotoxins |
| | | | | | | | | |



CONFIDENCE – Project objectives

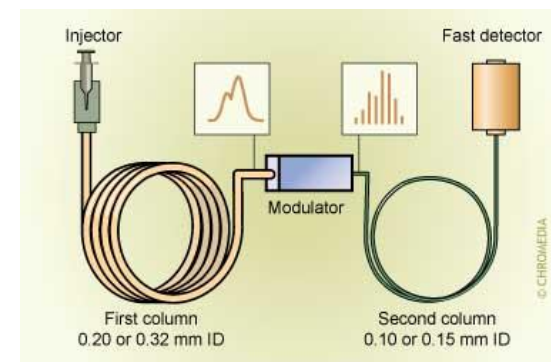


- To develop a simplified sample preparation strategy for the simultaneous determination of wide range of contaminants in food and feed focused on fish and cereal based baby food.



- To implement a GC×GC–TOFMS for the determination of wide range of contaminants in food and feed.

- Fasten and simplified sample preparation method
- Decrease the consumption of chlorinated solvents
- Decrease the financial cost of analysis
- Obtain high chromatographic resolution and low limits of quantification (LOQ)

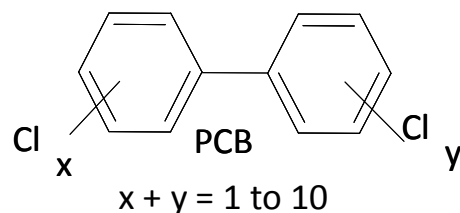
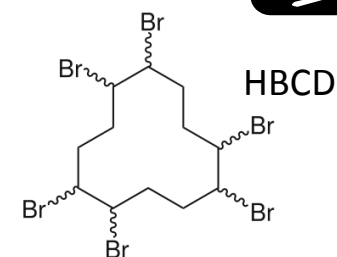
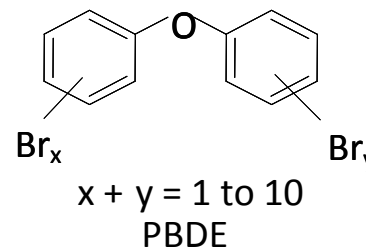


Target analytes – CONFIDENCE project



- PBDE # 28, 47, 99, 100, 153, 154, 183
- HBCD, PBB # 153

9 BFRs



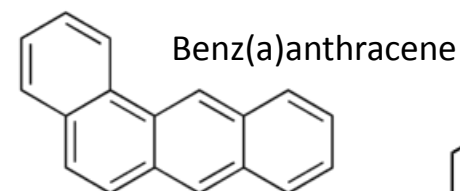
- Non-ortho PCB # 77, 81, 126, 169
- Mono-ortho PCB # 105, 114, 118, 123, 156, 157, 167, 189
- Major PCB # 28, 52, 101, 138, 153, 180

18 PCBs

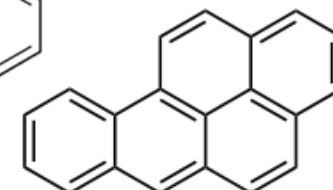
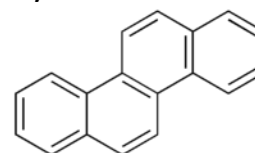
Benzo(c)fluorene
Benzo(k)fluoranthene
Cyklopenta(c,d)pyrene
Dibenzo(a,e)pyrene
Dibenzo(a,h)pyrene
Dibenzo(a,i)pyrene
Dibenzo(a,l)pyrene
5-Methylchrysene

Benz(a)anthracene
Benzo(a)pyrene
Benzo(b)fluoranthene
Benzo(j)fluoranthene
Benzo(g,h,i)perylene
Chrysene
Dibenz(a,h)anthracene
Indeno(1,2,3-cd)pyrene

15+1 EU PAHs



Chrysene



Benzo(a)pyrene

Target analytes & Legislation



Stockholm Convention on persistent organic pollutants (POPs)

CONVENTION PROGRAMMES COUNTRIES SECRETARIAT

What are POPs?

Persistent Organic Pollutants (POPs) are organic chemical substances, that is, they are carbon-based. They possess a combination of physical and chemical properties such that, once released into the environment, they:

- remain intact for exceptionally long periods of time (many years);
- become widely distributed throughout the environment as a result of natural processes involving soil, water and air.

efsa European Food Safety Authority

EFSA Journal 2011;9(5):2156

SCIENTIFIC OPINION

Scientific Opinion on Polybrominated Diphenyl Ethers (PBDEs) in Food¹

EFSA Panel on Contaminants in the Food Chain (CONTAM)^{2,3}

European Food Safety Authority (EFSA), Parma, Italy

This scientific output, published on 4 August 2011, replaces the earlier version published on 30 May 2011.⁴

Request for data on brominated flame retardants levels in foodstuffs

Deadline: 20 December 2010

Background

Brominated flame retardants (BFRs) are anthropogenic chemicals that are added to a wide variety of consumer/commercial products in order to improve their fire resistance.

Concern has been raised because of the occurrence of several chemical compounds from the group of BFRs in the environment, including feed and food, and in human biota. This has led to bans on the production and use of certain formulations of polybrominated diphenyl ethers (PBDEs).

Call for data

It is recommended to provide occurrence data on the following list of BFRs compounds:

- PBDEs: Polybrominated Diphenyl Ethers
- PBBs: Polybrominated Biphenyls
- HBCD: total amount of Hexabromocyclododecane
- Tetrabromobisphenol A (TBBP-A) and other phenols
- Emerging brominated flame retardants

- PBDE # 28, 47, 99, 100, 153, 154, 183
- HBCD, PBB # 153

9 BFRs



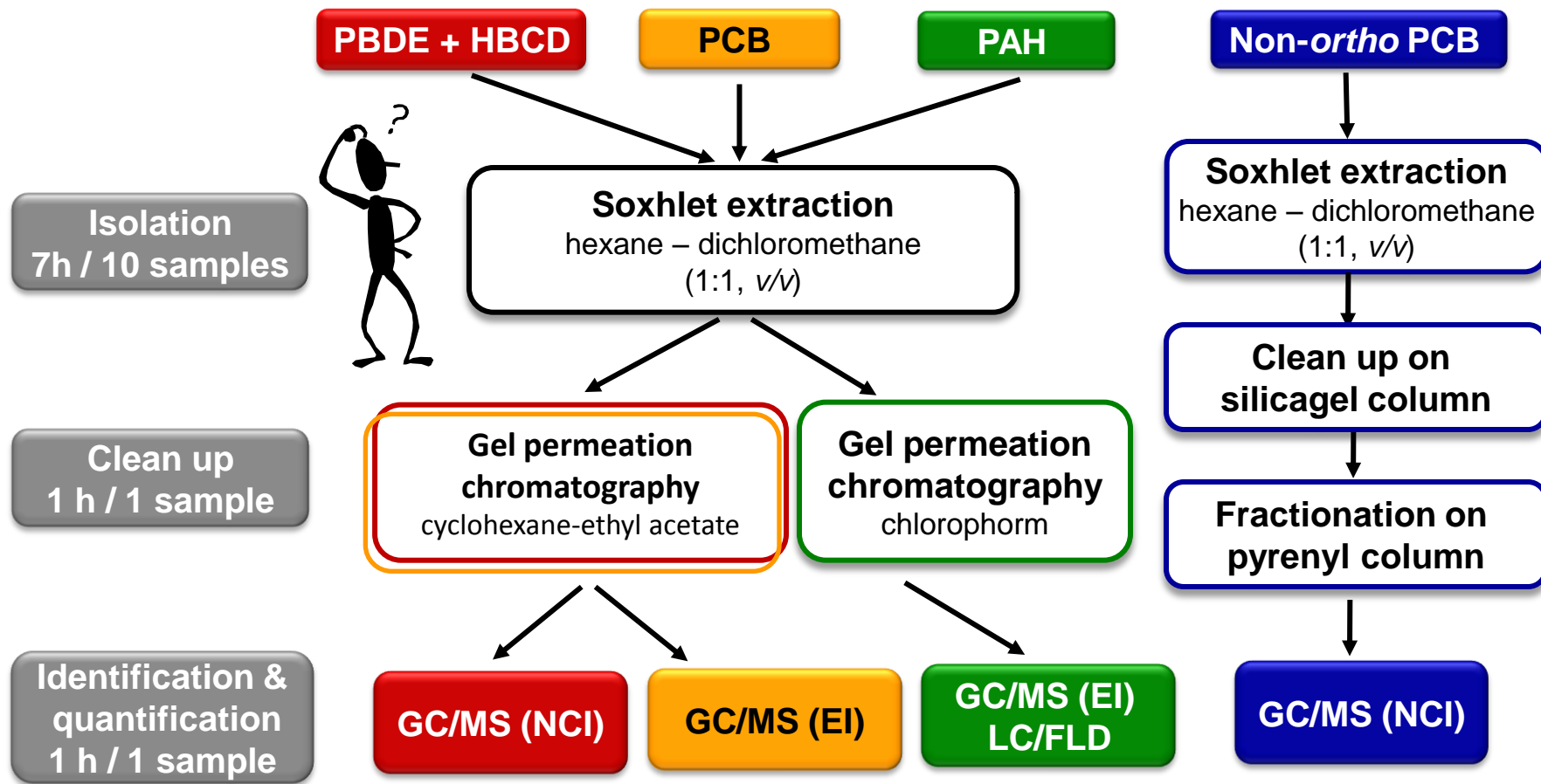
- PBDE # 49, 66, 196, 197, 203, 206, 207, 209
- PBT, PBEB, HBB, BTBPE, OBIND, DBDPE

14 BFRs

ACREDITATED SAMPLE PREPARATION



Time consuming, laborious, high consumption of chlorinated solvents....



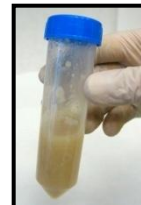
INTEGRATED SAMPLE PREPARATION



Weight 10 g of fish tissue



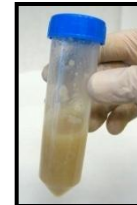
Add 5 mL H₂O & 10 mL EtOAc



Shake 1 min



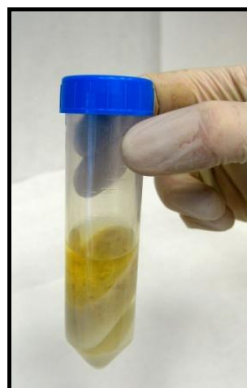
Add 2 g NaCl & 4 g MgSO₄



Shake 1 min



Centrifuge



Take aliquot of 5 mL from organic layer



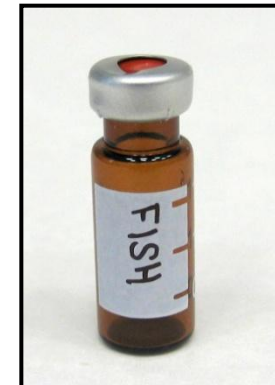
Evaporate



Clean-up silica minicolumn



Evaporate and eliminate the residues under the stream of N₂



Re-dissolve in 0.5 mL of isooctane and transfer into the vial

INTEGRATED SAMPLE PREPARATION - SUMMARY

BFR

PCB

PAH

Non-ortho PCB

Isolation
10 min



Clean up
30 min

Identification &
quantification
1 h

Extraction
Shaking (H₂O + ethyl acetate)

Partition (transfer into organic phase)
MgSO₄ + NaCl

Clean up
Silica SPE minicolumn

Identification & quantification
GC×(GC)-TOFMS (EI)

TIME SAVING

- One sample = < 1 hour
- Six samples at one time

SOLVENT VOLUME REDUCTION

COST SAVING



INTEGRATED SAMPLE PREPARATION



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Simplified and rapid determination of polychlorinated biphenyls, polybrominated diphenyl ethers, and polycyclic aromatic hydrocarbons in fish and shrimps integrated into a single method

Kamila Kalachova, Jana Pulkrabova, Lucie Drabova, Tomas Cajka, Vladimir Kocourek, Jana Hajslova*

Institute of Chemical Technology, Prague, Faculty of Food and Biochemical Technology, Department of Food Chemistry and Analysis, Technicka 3, 166 28 Prague 6, Czech Republic

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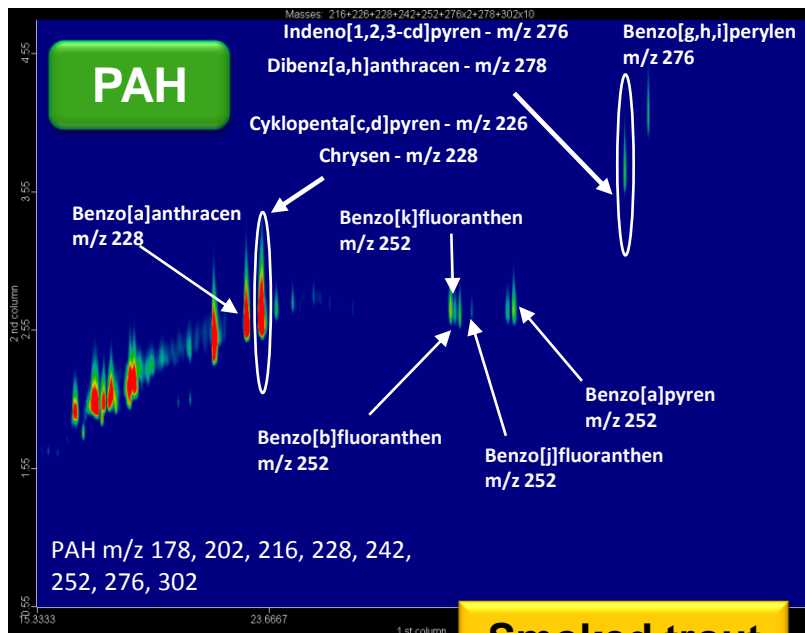
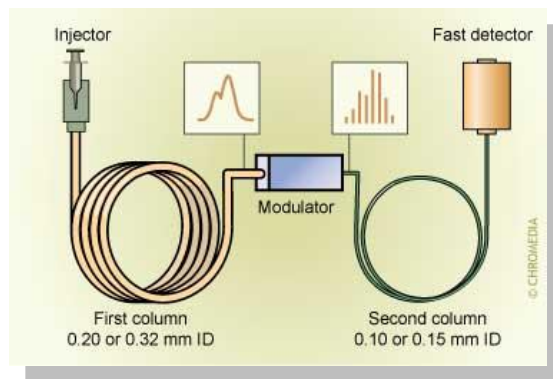
ABSTRACT

In this study, a new rapid and flexible method for the simultaneous determination of 18 key representatives of polychlorinated biphenyls (PCBs), 7 polybrominated diphenyl ethers (PBDEs), and 32 polycyclic aromatic hydrocarbons (PAHs) in fish and shrimps by gas chromatography coupled to mass spectrometry

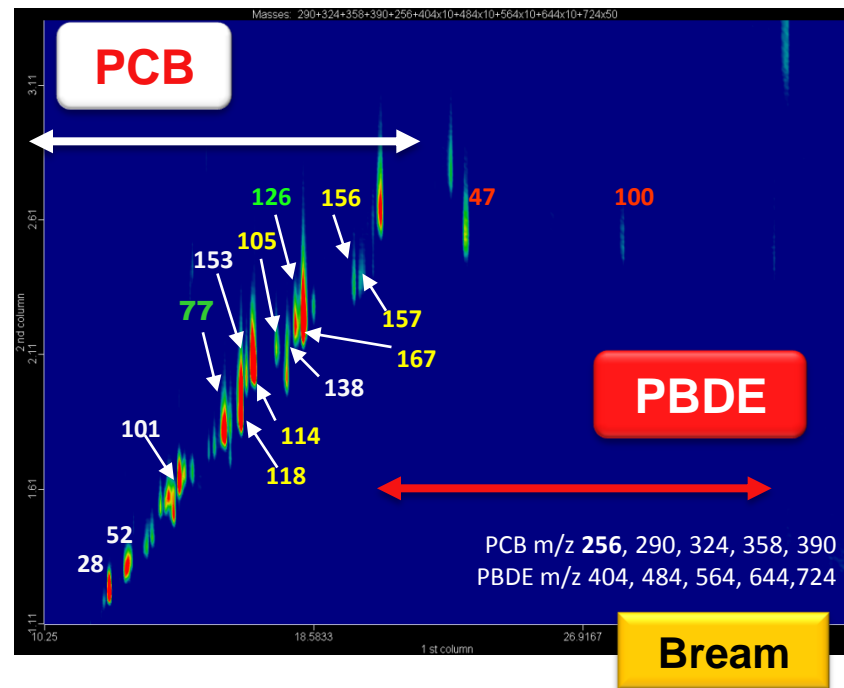
GC×GC–TOFMS (EI) – fish muscle tissue



**Agilent 6890N
Pegasus III,
LECO Corp.**



Smoked trout



| Analytes | Desired LOQ CONFIDENCE | Achieved LOQ GC×GC-TOFMS (8 µL) |
|------------|---------------------------|------------------------------------|
| PBDEs | ≤ 0.2 µg/kg | 0.025 – 1 µg/kg** |
| HBCD | ≤ 0.2 µg/kg | 1 µg/kg |
| PBB 153 | ≤ 0.2 µg/kg | 0.25 µg/kg |
| Σ dl-PCBs | 2 ng WHO-PCB-TEQ/kg | 1.27 ng WHO-PCB-TEQ/kg |
| B[a]P | ≤ 2 µg/kg | 0.05 µg/kg |
| Other PAHs | N/A * | 0.01 – 0.5 µg/kg |

* N/A – not available

** BDE28, 47–0.025 µg/kg; BDE100–0.1 µg/kg; BDE99, 153–0.25 µg/kg; BDE154, 183–1 µg/kg.

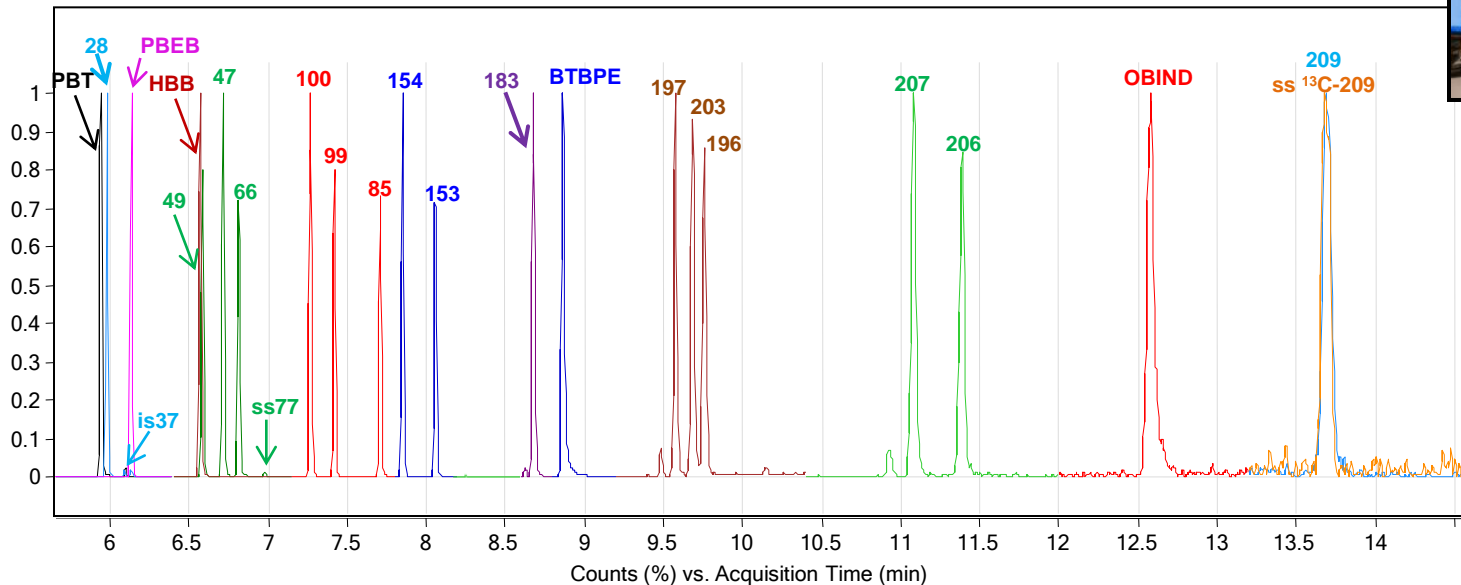


GC-MS/MS (EI)

Agilent GC 7890A
Agilent 7000B GC/MS
Triple Quad



Fish muscle tissue spiked at 5 µg/kg (injected equivalent of matrix – 20 mg).



MS/MS transitions

- ▲ + MRM (407.8000 -> 248.1000)
- ▲ + MRM (485.7000 -> 326.0000)
- ▲ + MRM (565.7000 -> 405.8000)
- ▲ + MRM (643.4000 -> 483.8000)
- ▲ + MRM (721.6000 -> 561.8000)
- ▲ + MRM (801.7000 -> 641.5000)
- ▲ + MRM (879.8000 -> 719.6000)
- ▲ + MRM (799.4000 -> 639.5000)
- ▲ + MRM (811.8000 -> 651.4000)
- ▲ + MRM (551.7000 -> 472.5000)
- ▲ + MRM (406.7000 -> 246.8000)
- ▲ + MRM (499.7000 -> 484.6000)
- ▲ + MRM (852.7000 -> 771.7000)
- ▲ + MRM (356.8000 -> 277.8000)

Column: Rxt-1614 (15m × 0.25mm × 0.1µm)

Injection mode: pulsed splitless (20 psi, 1.5 min)

Injection temperature: 80°C (0.02 min), @ 600°C/min to 300°C (1 min), @ 100°C/min to 280°C

Injection volume: 2 µL

Oven temperature: 110°C (1.5 min), @ 30°C/min to 320°C (10 min)

Post run – back flush: 280°C (2 min, 50 psi)

Carrier gas: helium (constant pressure)

Source temperature: 280°C

Collision gas: nitrogen (1.5 mL/min)

| Analytes | Achieved LOQ |
|---------------------------------------|--------------|
| PBDE 28-100; PBT; PBEb; HBB; BTBPE | 0.005 µg/kg |
| PBDE 153-183; PBB 153 | 0.01 µg/kg |
| PBDE 196-203 | 0.05 µg/kg |
| PBDE 206-207 | 0.1 µg/kg |
| PBDE 209 | 0.5 µg/kg |
| OBIND | 1 µg/kg |
| DBDPE | N/A * |

CONFIDENCE
≤ 0.2 µg/kg

Could be even better

- ? BDE 206
- BDE 207
- BDE 209
- OBIND

* Note: DPDPPE - the MS/MS transitions were not found.

Chemical ionization

GC-MS/MS (EI) – validation

Procedure blank

- With each batch of six samples, the procedure blank was prepared.

Recovery (%) and repeatability RSD (%)

- Fish muscle tissue (trout and salmon – 2 and 14% of fat) spiked with all target analytes at two concentration levels (n=6).
- Level 1 and 2 = 1 and 5 µg/kg

LOQ (µg/kg), linearity (R²), ...

Final independent control - trueness



Agilent GC 7890A
Agilent 7000B GC/MS Triple Quad

| PBDEs & ABFRs | GC-EI-MS/MS (2 µL) |
|-----------------------------|-----------------------|
| REC [%] | 78 - 115 |
| RSD [%] | 2 - 14 |
| LOQ [µg/kg] | 0.005 - 1 |
| Linearity (R ²) | 0.9925 - 0.9999 |



Trout



National Institute of Standards & Technology

Certificate of Analysis

Standard Reference Material® 1947

Lake Michigan Fish Tissue

Standard Reference Material (SRM) 1947 is a frozen fish tissue homogenate, which was prepared from fish collected from Lake Michigan, and is intended primarily for use in evaluating analytical methods for the determination of selected trace elements, methylmercury, total mercury, polychlorinated biphenyl (PCB) congeners, chlorinated



National Institute of Standards & Technology

Certificate of Analysis

Standard Reference Material® 1974b

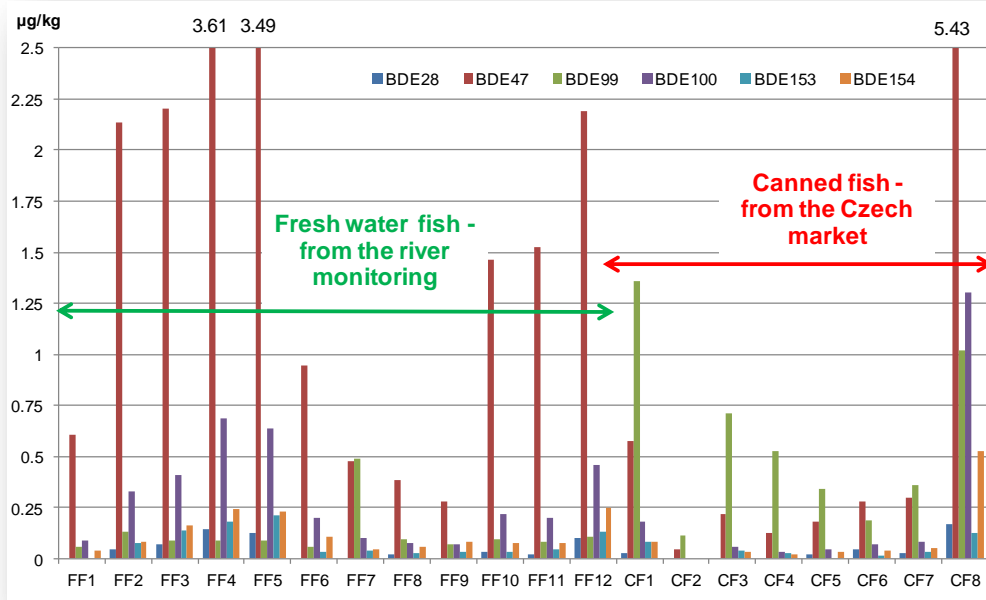
Organics in Mussel Tissue (*Mytilus edulis*)

Standard Reference Material (SRM) 1974b is a frozen mussel tissue homogenate intended for use in evaluating analytical methods for the determination of selected polycyclic aromatic hydrocarbons (PAHs), polychlorinated biphenyl (PCB) congeners, and chlorinated pesticides in marine bivalve mollusk tissue and similar matrices. All of the constituents for

GC-MS/MS (EI) – real life samples



| | Fish | Fat [%] | Note |
|-------------|---------------|---------|--|
| Canned fish | mackerel | 22.7 | vegetable oil |
| | mackerel | 14.3 | brine |
| | mackerel | 13.9 | brine |
| | mackerel | 11.5 | brine |
| | sardines | 5.4 | vegetable oil |
| | sardines | 11.2 | vegetable oil |
| | smoked sprats | 15.9 | vegetable oil |
| | cod liver | 28.5 | oil |
| Fresh fish | Crucian carp | 0.3 | Trmice - Bílina |
| | Roach | 2.4 | Trmice - Bílina |
| | Chub | 5.3 | Děčín |
| | Chub | 4.3 | Děčín |
| | Chub | 2.6 | Ústí nad Labem confluence of Elbe & Bílina |
| | Bream | 0.7 | Obřství |
| | Chub | 2.4 | Obřství |
| | Chub | 1.4 | Valy - Hradec Králové - Elbe |
| | Chub | 0.7 | Elbe |
| | Bream | 2.9 | Debrná - Verdek - Elbe |
| | Bream | 2.4 | Hluboká nad Vltavou |
| | Roach | 0.9 | Podolí Vltava |



| Fresh fish (n=12) | BDE 47 | BDE 99 |
|-------------------|-------------|-------------|
| Average [µg/kg] | 1.61 | 0.12 |
| Median [µg/kg] | 1.49 | 0.09 |
| Min - Max [µg/kg] | 0.25 - 3.61 | 0.06 - 0.49 |
| % > LOQ | 100 | 100 |

| Canned fish (n=8) | BDE 47 | BDE 99 |
|-------------------|-------------|-------------|
| Average [µg/kg] | 0.89 | 0.58 |
| Median [µg/kg] | 0.25 | 0.44 |
| Min - Max [µg/kg] | 0.04 - 5.43 | 0.11 - 1.36 |
| % > LOQ | 100 | 100 |

PBEB, HBB,
BTBPE, OBIND,
DBDPE

0.01 - 1.47 µg/kg

Conclusions

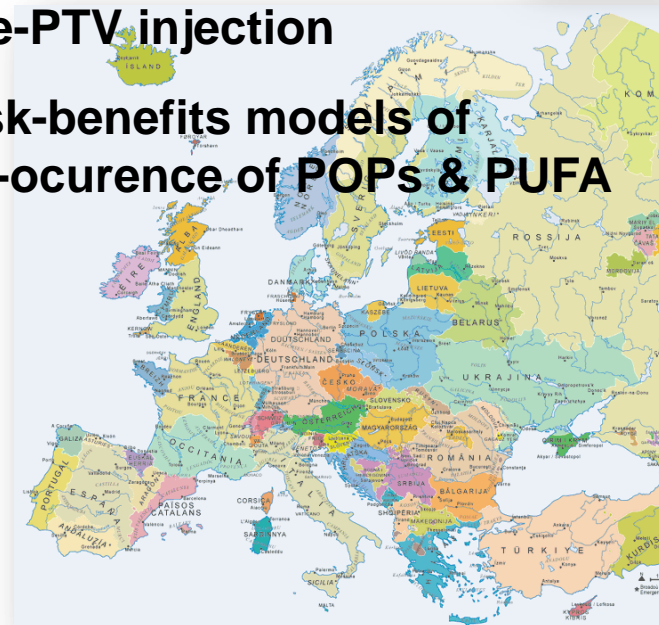


- **A simple, fast and cheap method for the determination of 16 PBDEs and 6 ABFRs has been optimized and validated.**
- **6 fish muscle tissue samples can be processed within 1 hour.**
- **GC–MS/MS system equipped with QqQ mass analyzer in EI was shown to be an effective tool for identification and quantification of all target analytes.**
- **Low limits of quantification (0.005–1 µg/kg) needed for exposition studies which require quantification of target contaminants in food even at very low levels, were achieved using GC–MS/MS.**
- **The independent control of the whole analytical procedure was done using the standard reference materials.**
- **No “confirmation” method is needed; analytes can be conclusively identified, as well as quantified.**

SEE MORE DURING THE CONFIDENCE OPEN DAY – November 3, 2011

Future plans

- Further decrease of LOQs - chemical ionisation
 - large volume-PTV injection
- Analysis of batch of ca 120 samples – risk-benefits models of co-occurrence of POPs & PUFA
 - Sampling sites - Baltic Sea
 - North Sea
 - Atlantic Ocean
 - Mediterranean Sea
 - Scandinavia
 - Netherlands
 - Czech republic
 - Fish species - Herring
 - Cod / Hake / Whiting
 - Trout / Salmon
 - Bivalves



Acknowledgement

- *European research project CONffIDENCE “Contaminants in food and feed: Inexpensive detection for control of exposure” which is a part of Seventh framework program (call KBBE–2007–2–4–02)*
- *Financial Support from Specific University Research (MSMT NO. 21/2011)*
- *Agilent Technologies*
- *My supervisor Prof. Jana Hajslova and the whole team from the Department of Food Chemistry and Analysis (ICT, Prague)*



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PRAGUE**

Thank you for your kind attention....



kamila.kalachova@vscht.cz

Open Day CONFIDENCE



CONFIDENCE: Safer food through rapid and cost-efficient tests for chemical contaminants in the food chain

Open Day at RAFA 2011

3 November 2011

Stella Hall: 13:00 – 16:00

Posters (23)

Demonstrations (8)



RIKILT

WAGENINGEN UR

