

CON*fIDENCE:* Contaminants in food and feed: Inexpensive detection for control of exposure



RAPID GC-MS METHOD FOR ANALYSIS OF POLYCYCLIC AROMATIC HYDROCARBONS (PAHS) IN SEAFOOD: AOAC COLLABORATIVE STUDY

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Introduction.

Following the Mexico Gulf oil spill (April 2010), AOAC INTERNATIONAL launched the call for submitting rapid analytical methods suitable for quantification of polycyclic aromatic hydrocarbons (PAHs) in the raw edible portions of fin fish and seafood. The purpose was to carry out evaluation through the AOAC Official Methods SM program and, supposing the collaborative study is successful, replace existing conventional, time and labour demanding methods, by the new one. Having a rapid method is essential for quick determination of contaminants in food, especially after environmental disasters. Within the CONffIDENCE project (Contaminants in food and feed: Inexpensive detection for control of exposure) efficient, cheap, rapid and simple multiresidue analytical method for simultaneous determination of PAHs, polychlorinated biphenyls (PCBs) and polybrominated diphenyl ethers (PBDEs) in fish and seafood samples was developed. This method was send to the AOAC and Working Group on Quantitative Methods recommended the ICT Prague method as the most promising candidate.

Aim of the study_

 \succ To evaluate the method's intra-laboratory and inter-laboratory performance.

Target analytes

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Analytical method.

polycyclic aromatic hydrocarbons (PAHs): anthracene (Ant), > 19 benzo[a]anthracene (BaA), benzo[a] pyrene (BaP), benzo[b]fluoranthene (BbF), benzo[k]fluoranthene (BkF), benzo[g,h,i]perylene (BghiP), chrysene (CHR), dibenzo[a,h]anthracene (DBahA), fluoranthene (Fln), (Flt), fluorene indeno[1,2,3-cd]pyrene (lcdP), naphthalene (Naph), phenanthrene (Phe), pyrene (Pyr), 3-methylchrysene (3-MC), 1-methylnaphthalene (1-MN), 1-methylphenanthrene (1-MP)

Study design

> 3 matrices: mussel, oyster, shrimp

 \succ total of 5 different spiking levels of BaP (2–50 µg/kg), other studied PAHs at varying levels from 2 to 250 μ g/kg that mimic typical PAH patterns each matrix fortified at 3 different concentration levels in duplicate + one blank for each matrix, total of 7 x 3 = 21 study samples for each lab



(1) GC separation test		MS instrumente type	Analytical Column	GC run time (min)	Injection type	Injection volume (µL)	Evaporation technique	Clean-up	Elution volume (mL)
(2) Calibration range test	Lab 01	single quadrupole	DB-EUPAH (20m x 0.18 mm x 0.14 µm)	31.8	S/SL	1	vacuum evaporation	in-house prapared columns	6
(3) Solvent evaporation test	Lab 02	single quadrupole	Rxi-17 Sil (30m x 0.25 mm x 0.25 μm)	41.6	S/SL	1	nitrogen blowdown	Enviro Clean, UCT	5
	Lab 03	single quadrupole	Rxi-17 Sil (30m x 0.25 mm x 0.25 µm)	46.0	PTV	8	nitrogen blowdown	in-house prapared columns	4.5
(4) PAH and fat elution profiles	Lab 04	single quadrupole	ZB-50 (30m x 0.25 mm x 0.25 μm)	48.3	S/SL	10	nitrogen blowdown	BAKERBOND SPE Columns, J.T. Baker	7
(5) Procedure blank test	Lab 05	single quadrupole	DB-EUPAH (20m x 0.18 mm x 0.14 µm)	36.2	PTV	5	nitrogen blowdown	in-house prapared columns	5
	Lab 06	single quadrupole	DB-17 MS (30m x 0.25 mm x 0.25 µm)	47.2	S/SL	1	vacuum evaporation	in-house prapared columns	7
(6) Low-level spike test(7) Practice sample analysis	Lab 07	triple quadrupole	TR-50MS (30m x 0.25 mm x 0.25 µm)	40.0	PTV	8	nitrogen blowdown	Enviro Clean, UCT	5.5
	Lab 08	triple quadropole	Rxi-17 Sil (30m x 0.25 mm x 0.25 µm)	39.3	PTV	5	nitrogen blowdown	Enviro Clean, UCT	5.5
	Lab 09	TOF	Rxi-17 Sil (30m x 0.25 mm x 0.25 µm)	50.0	PTV	8	nitrogen blowdown	in-house prapared columns	4.5

(1) GC separation test



Figure 1: Separation of target PAHs on DB-EUPAH (20 m x 0.18 mm x 0.14 µm) column

(ii) Test sample analysis

(4) PAH and fat elution profiles





Figure 2: Comparison of PAHs and fat elution profiles on A) commercial SPE silica cartridge (UCT) and B) in-house prepared silica mini-column

Conslusions.

(1) Laboratory qualification

• 15 laboratories started the collaboration study

•9 laboratories have been qualified and started the actual study (analysis of



Preliminary results:

Oysters (n=8)											
Level I (5 µg.kg ⁻¹ BaP)		Level II (10	µg.kg⁻¹ BaP)	Level III (50 µg.kg ⁻¹ BaP)							
Rec %	RSD %	Rec %	RSD %	Rec %	RSD %						
69–112	4–23	64–111	4–24	64–111	2–23						
Shrimps (n=8)											
Level I (2 µg.kg ⁻¹ BaP)		Level II (5 µ	Jg.kg ⁻¹ BaP)	Level III (25 µg.kg ⁻¹ BaP)							
Rec %	RSD %	Rec %	RSD %	Rec %	RSD %						
101–120	8–24	102–123	6–17	95–106	4–18						
Mussels (n=6)											
Level I (2 µg.kg ⁻¹ BaP)		Level II (10	µg.kg⁻¹ BaP)	Level III (25 µg.kg ⁻¹ BaP)							
Rec %	RSD %	Rec %	RSD %	Rec %	RSD %						
80–114	6–21	86–115	3–14	79–107	2–17						

the test samples)

(2) Test sample analysis

Preliminary results:







Lower recoveries of BaP and Ant in oyster samples when stored at -20 C Acknowledgement.

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