

ARSENIC SPECIES IN URINE, - a way to tell what you ate for dinner?

Barbro Kollander

The 16:th Nordic user meeting on AAS, ICP-AES and ICP-MS,
Nova Park, March 2018

Flashback!

Topics presented at previous user meetings

SP, Sigtuna 2012

ICP-MS at National Food Agency - Lead in game meat

Kemistutbildarna, Nova Park 2013

Speciation of Arsenic by IC-ICP-MS

- A candidate CEN standard method and **EU standard EN16802:2016** on baby food samples

SP, Friiberghs herrgård 2014

Determination of Inorganic Arsenic in Foodstuffs by IC-ICP-MS

- Validation of a new method

Kemistutbildarna, Nova Park 2015

The Big Four - the 4 metals on the Top-10 list of priority chemicals of public health concern and the monitoring of their levels in food

SP, Sigtuna 2016

The Big Four becoming the Big Five? - Nickel and the 4 metals on the Top-10 list of priority chemicals of public health concern and their monitoring of their levels in food

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Outline

Background – why of any interest?

Method for water soluble arsenic species

Consequences of eating Sushi

On-going project



Livsmedelsverket

National Food Agency

Vision of the National Food Agency

The food is good
for the consumers'
health and well-being.



Arsenic is of public health concern

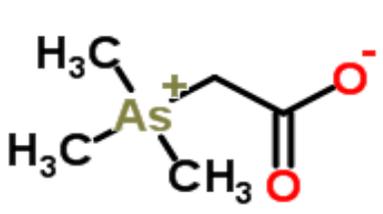


JECFA Joint FAO/WHO Expert Committee on Food Additives

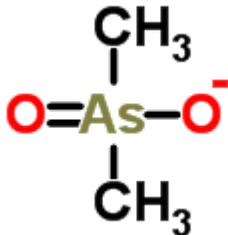
- **New values** for toxicity of arsenic, specified for ***inorganic arsenic***, JECFA 2011 and Efsa 2014 .
- **The dietary exposures of arsenic** for average and high level consumers in Europe are within a range where risk cannot be excluded, Efsa 2014.

Examples of arsenic species in food

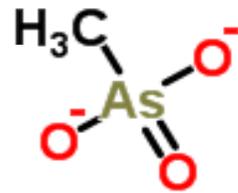
Organic arsenic



Arsenobetaine (AB)

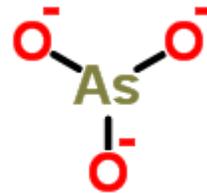


Dimethyl arsiniate (DMA)

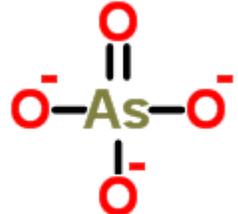


Monomethyl arsonate (MMA)

Inorganic arsenic (iAs)



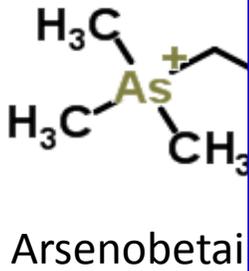
Arsenite (AsIII)



Arsenate (AsV)



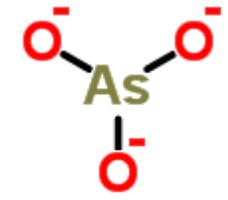
Examples of arsenic species in food



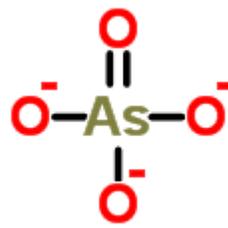
The European standard EN16802:2016

- iAs most toxic As species
- EU legislation includes iAs

Inorganic arsenic (iAs)



Arsenite (AsIII)



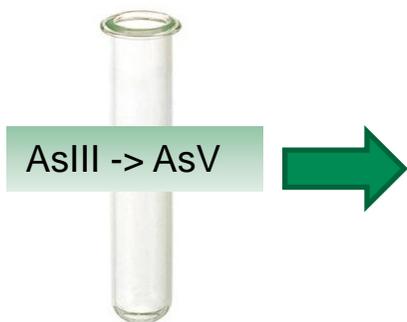
Arsenate (AsV)



EN16802:2016. Foodstuffs. Determination of elements and their chemical species.
Determination of inorganic arsenic in foodstuffs of marine and plant origin by
anion-exchange HPLC-ICP-MS.



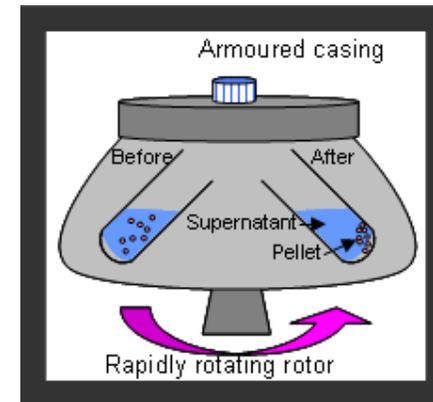
EUROPEAN UNION



Sample + 10 mL extractant
(0.1 M HNO₃, 3% H₂O₂)



90°C waterbath, 1h



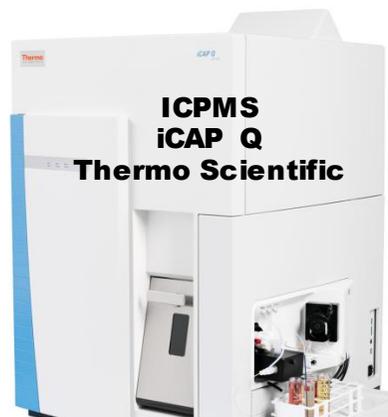
centrifugation



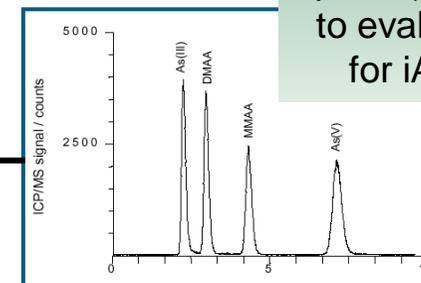
Anion-exchange chromatography HPLC-ICPMS



HPLC
Dionex ICS5000
Thermo Scientific



Jens Sloth, Food Institute, Technical University of Denmark



Only one
peak (AsV)
to evaluate
for iAs.

Analytical parameters at National Food Agency laboratory:

Instrument:

HPLC. Agilent Infinity 1260 Quaternary Pump

ICP-MS. Agilent 7700x

HPLC-ICP-MS

LOD: 0.5 - 3 μg iAs/kg food depending on dilution of the sample

Measurement uncertainty: $\pm 18\%$ (95 %, coverage factor $k=2$)

Quality control:

Participation in iAs- proficiency tests (N=16)

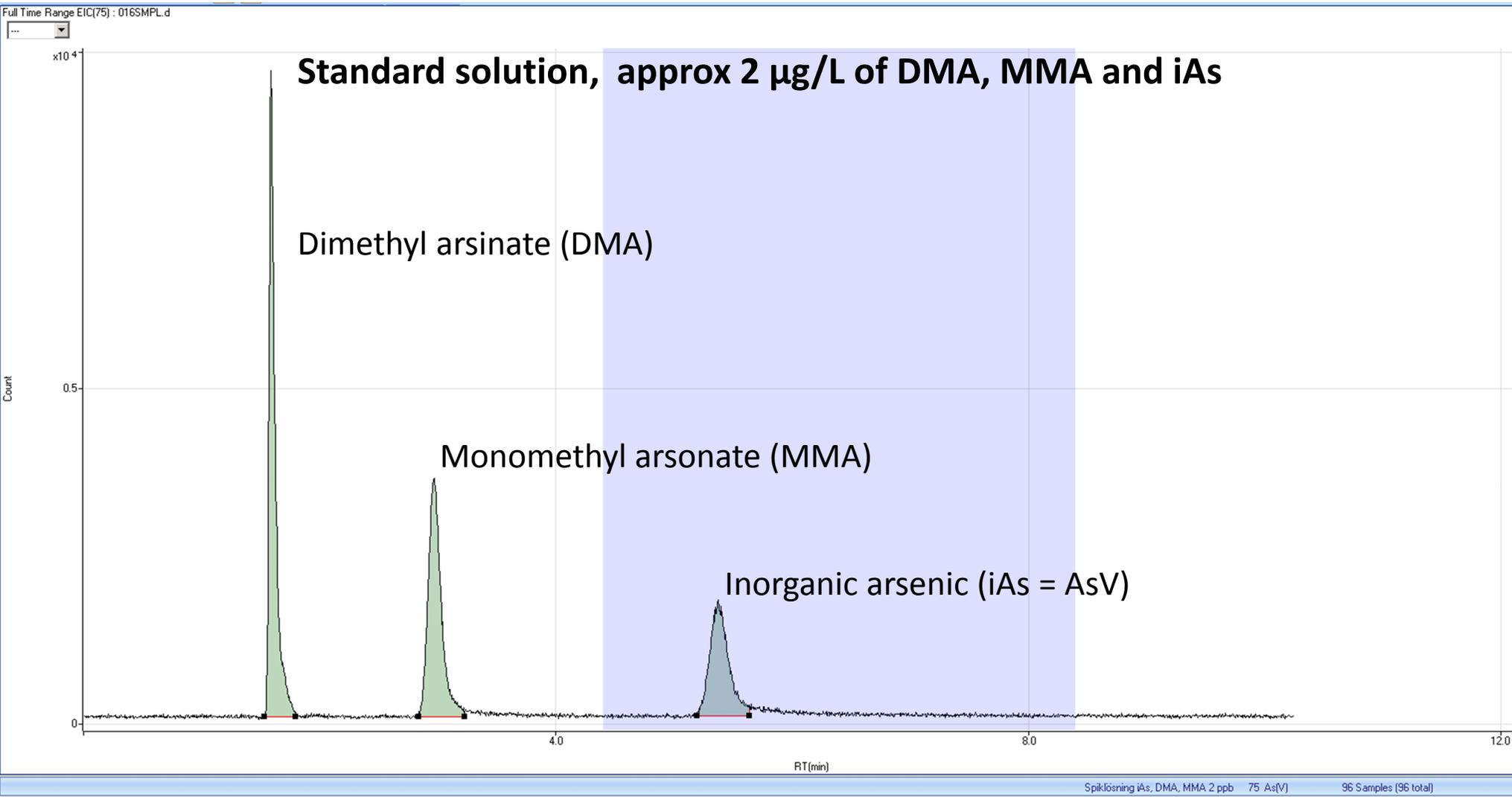
11 with satisfactory z-scores within ± 2 (ISO13528:2015)

3 with questionable results (z-score > 2 and < 3)

2 PT:s did not deliver results for iAs

Certified reference materials analysed and evaluated within each batch.

Example of Chromatogram



Spiklösning iAs, DMA, MMA 2 ppb 75 As(V) 96 Samples (96 total)



SV 4:56 AM 12/6/2017

Consequences from eating sushi

- a small inhouse experiment to test the method for urine

Bachelor thesis by Philip Granqvist, UU, 2017

Outline:

5 participants

3 eating sushi for lunch

2 not eating sushi

Sampling urine

Before lunch

After lunch, approx 4-5 hours

After lunch, approx 20 hours (only 2 participants)



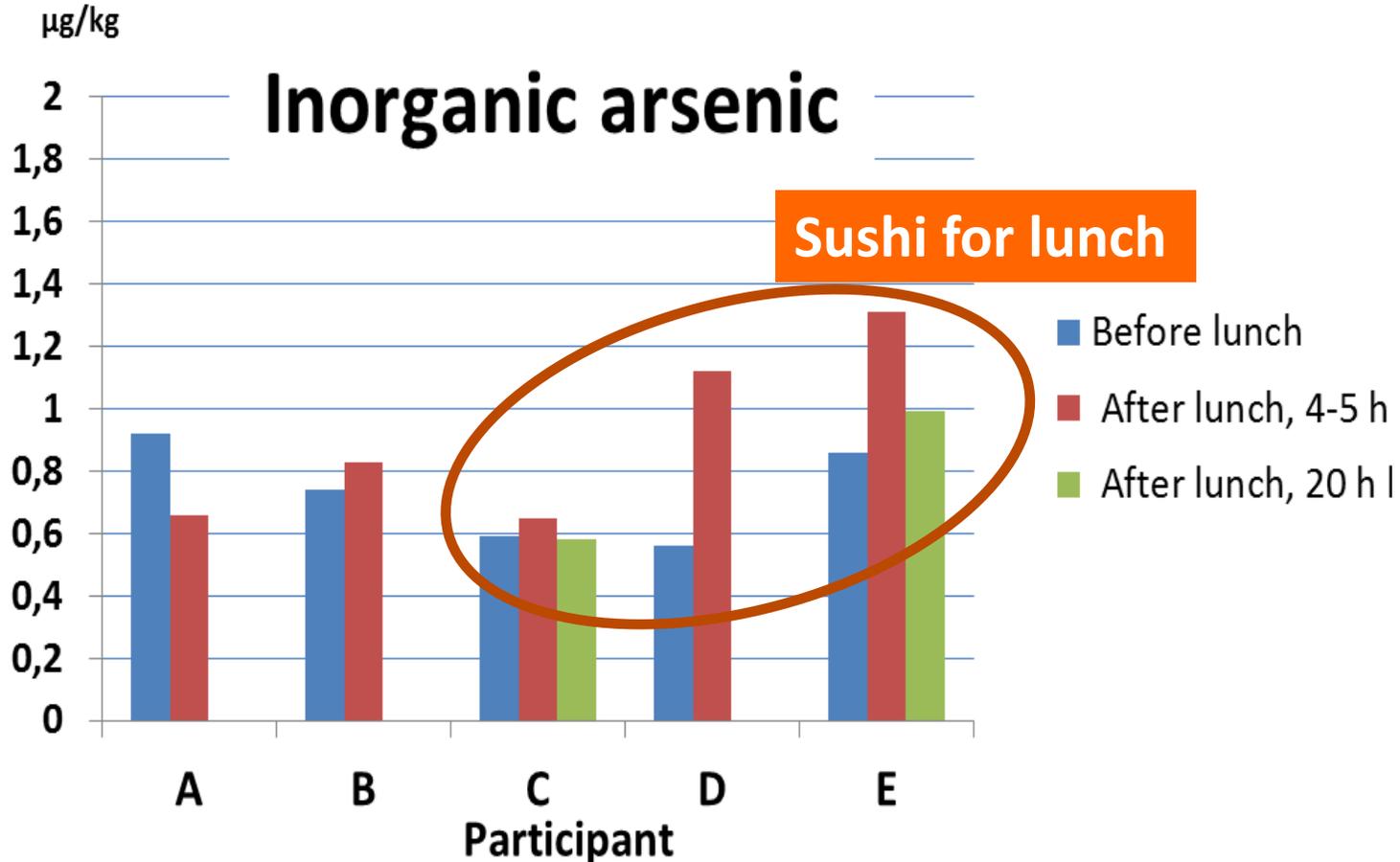
Livsmedelsverket

National Food Agency

Consequences from eating sushi

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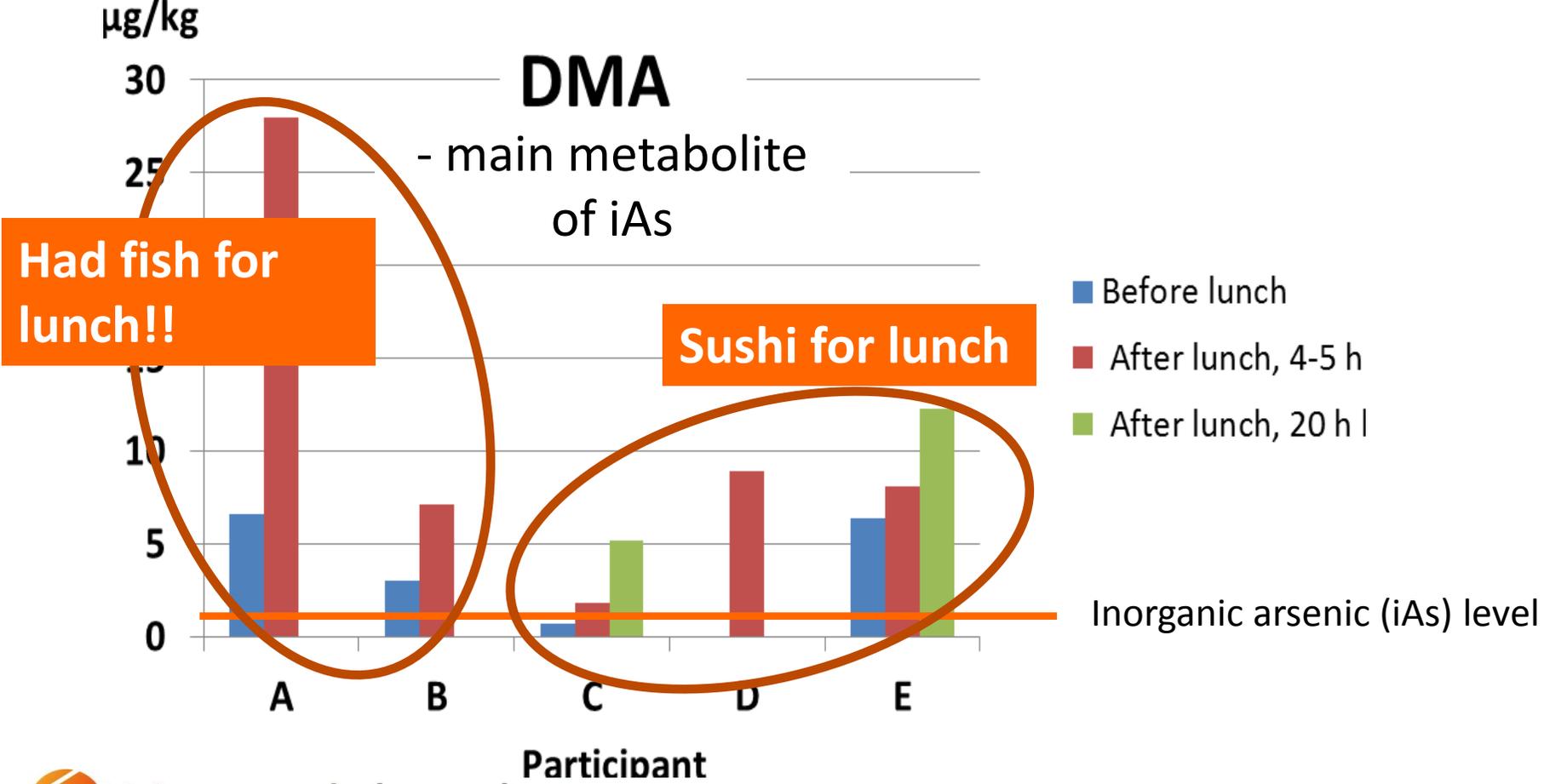
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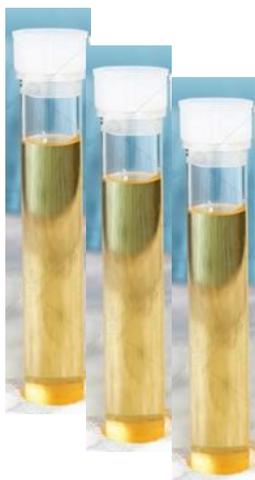


Biomonitoring of As species in urine

150 urine samples from the Swedish survey “Riksmaten ungdom” - a national dietary survey of children and adolescents. Recording of intake of food, weight and height, physical activity. In total 3000 individuals and blood and urine samples from 1200 of those. Examples of analytes: Toxic elements, PCB, Dioxins, flame retardants, mycotoxins, vitamins, iodine, ferritin.

Individual samples for arsenic analysis selected after

source of drinking water => private wells with different As content



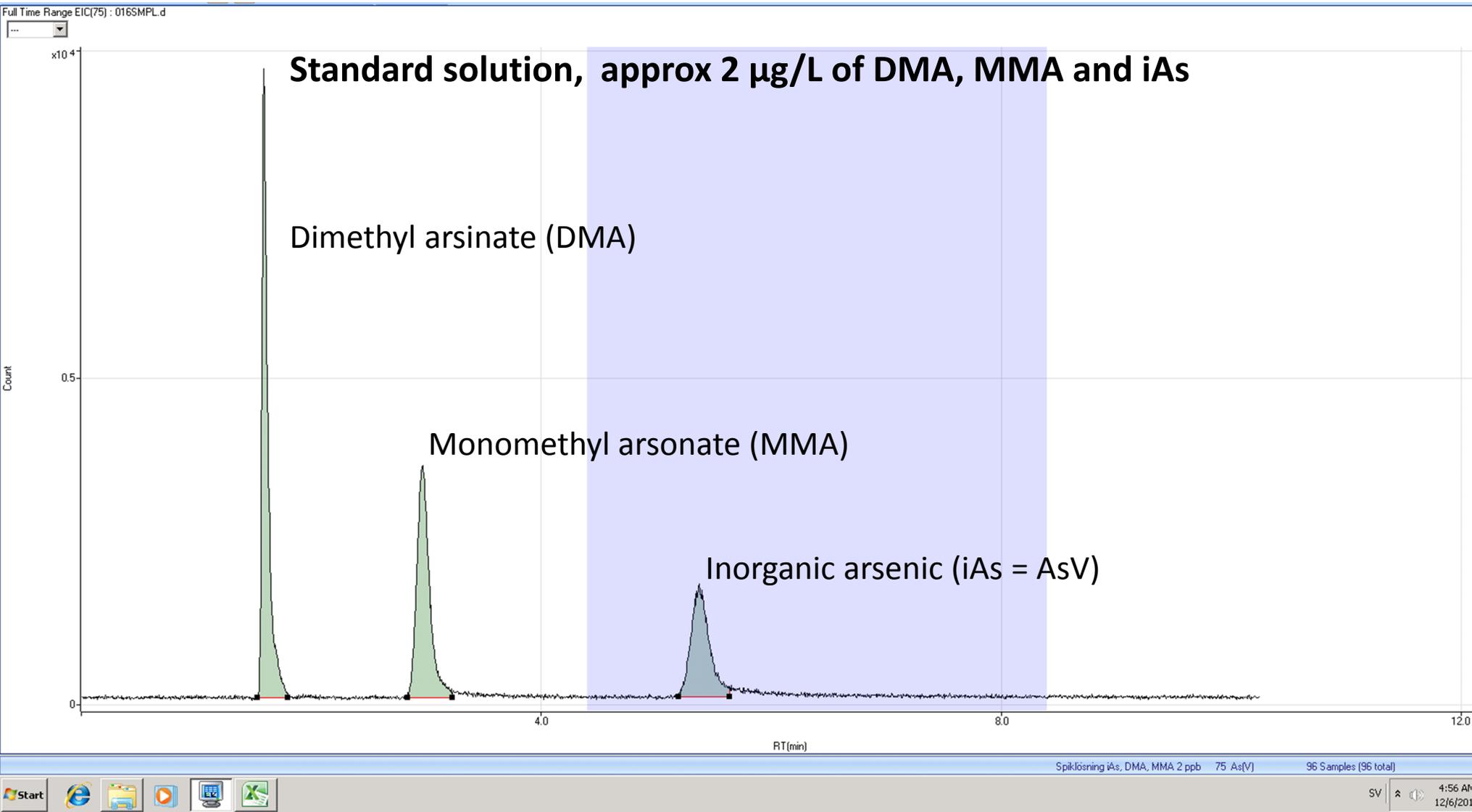
Target analytes:

iAs

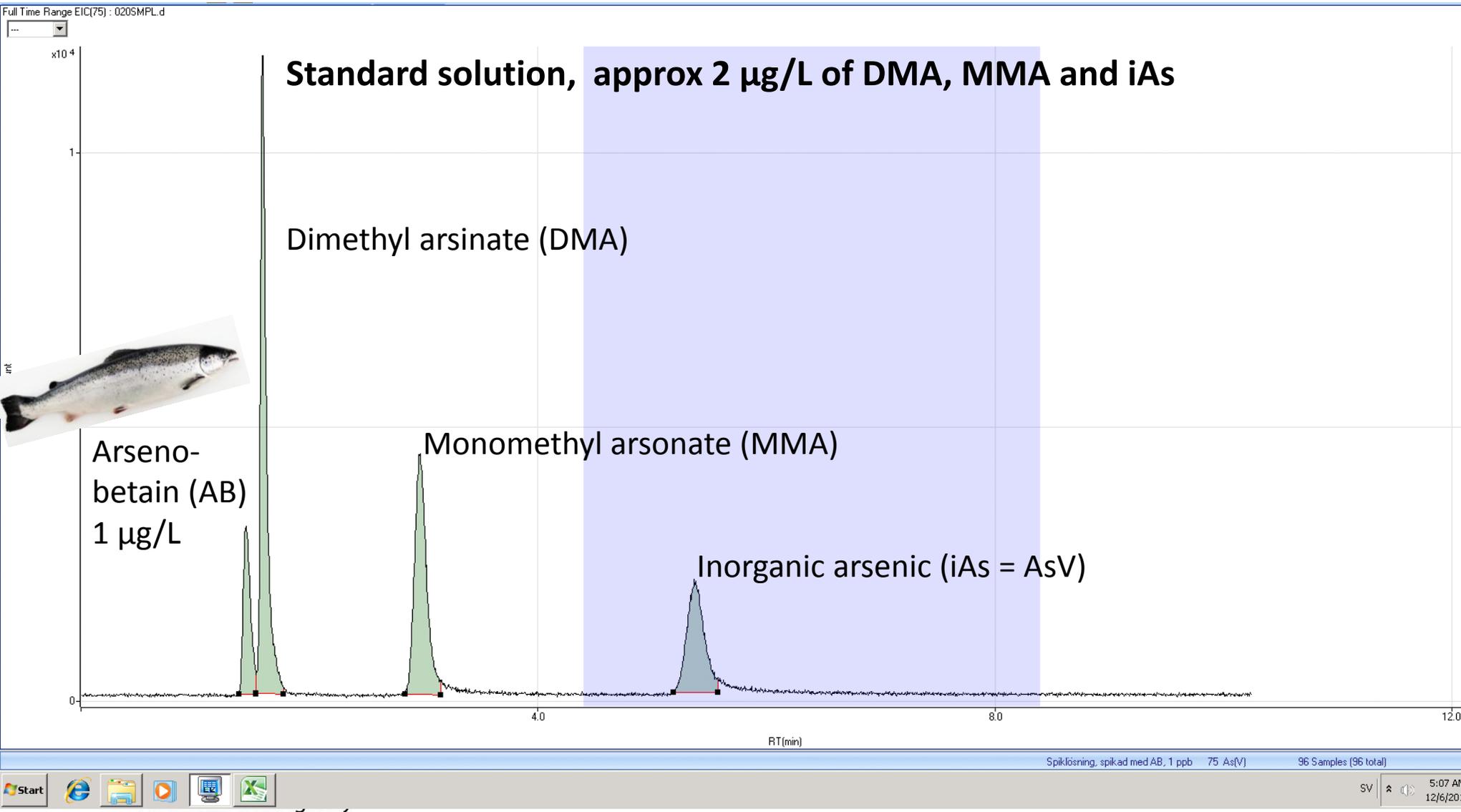
DMA (dimethyl arsinat): Main metabolite of iAs

MMA (monomethyl arsonat): Minor metabolite of iAs

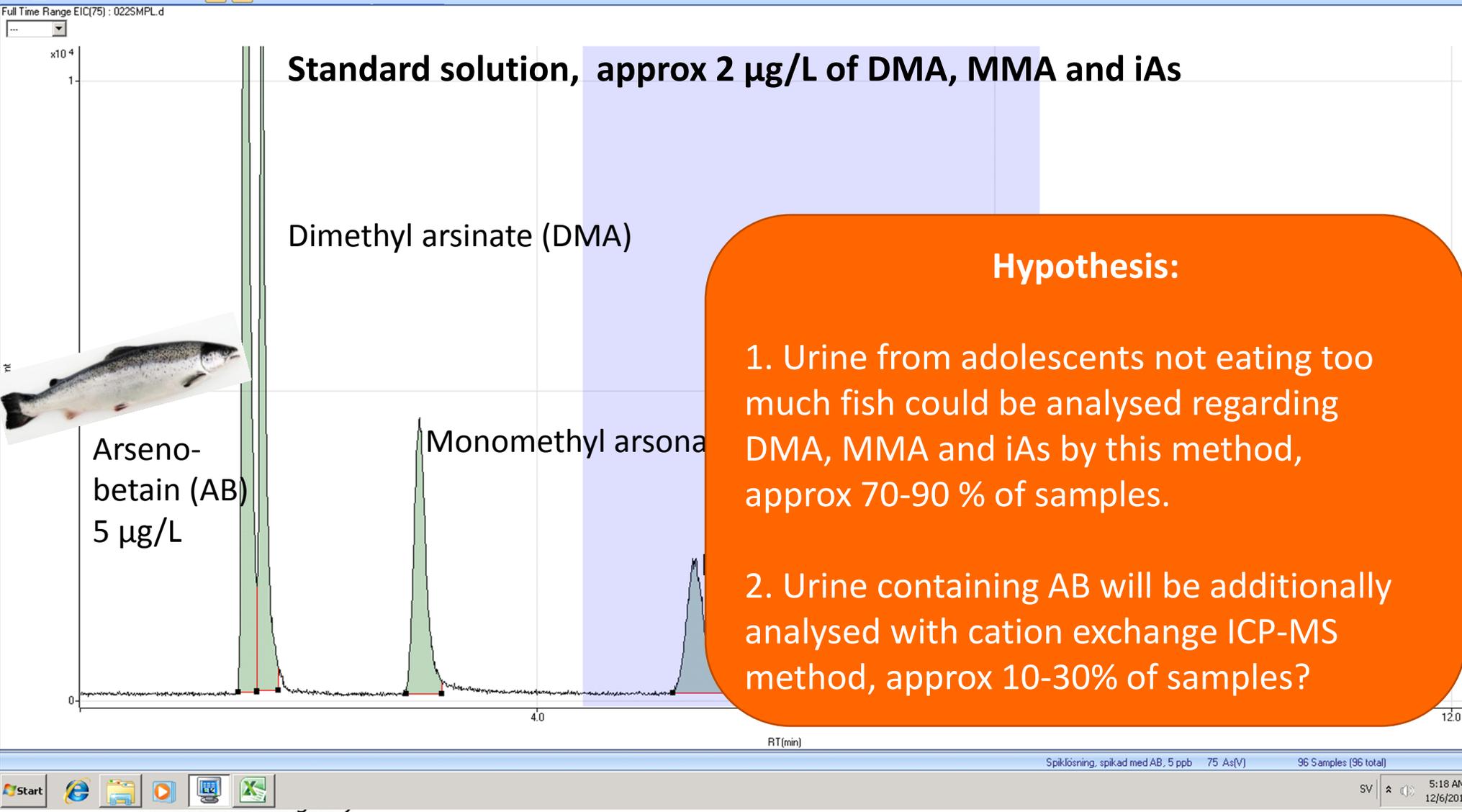
Biomonitoring of As species in urine



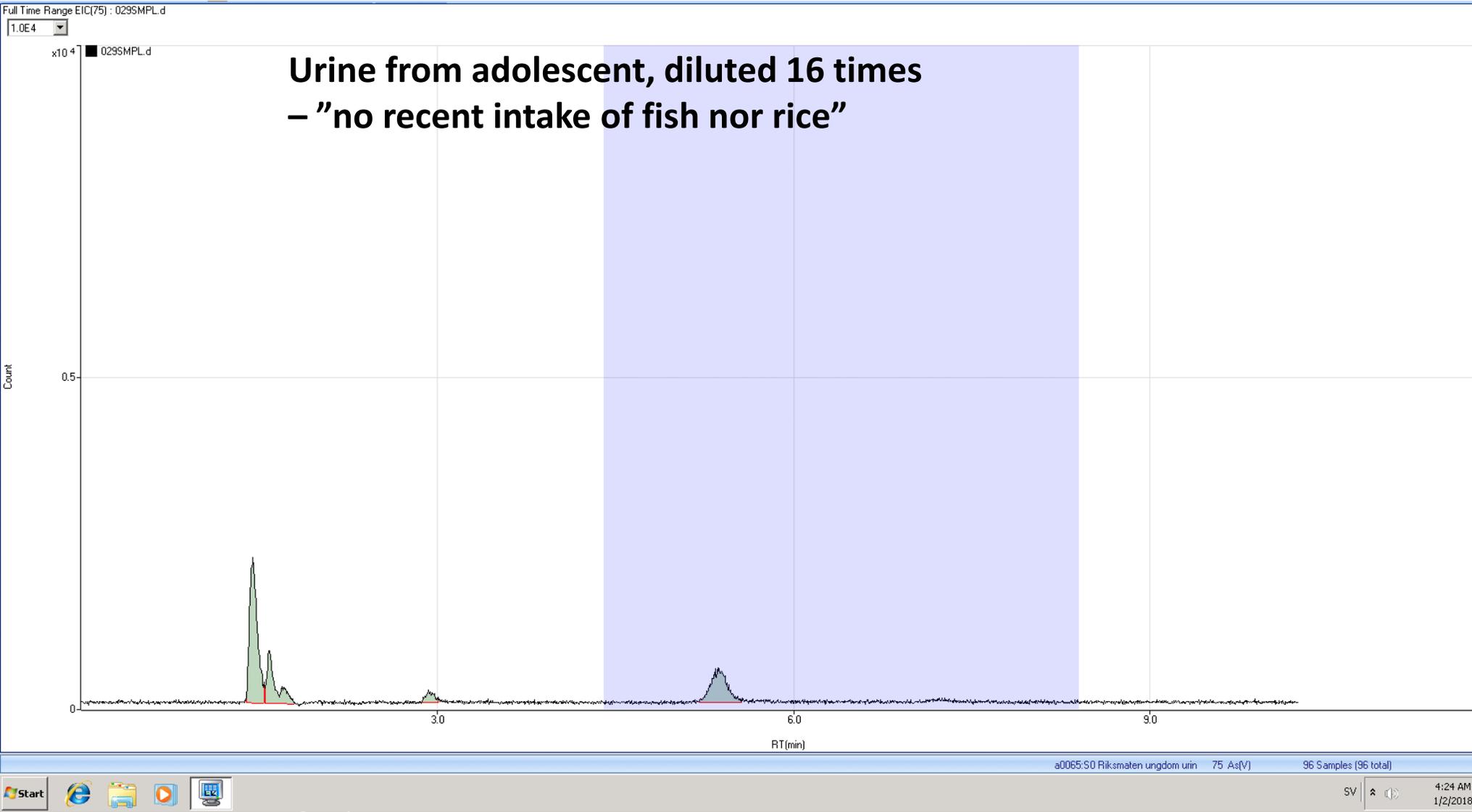
Biomonitoring of As species in urine



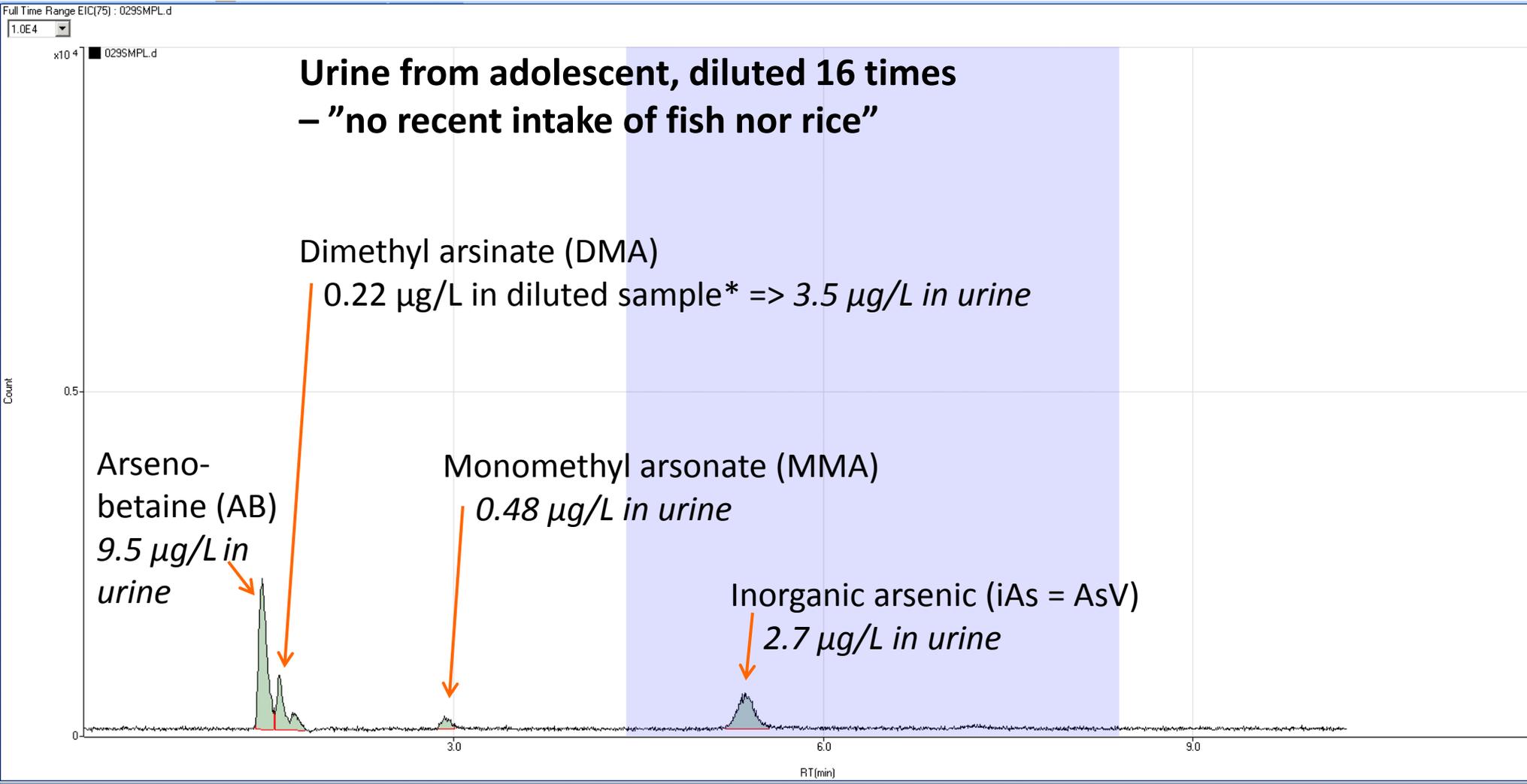
Biomonitoring of As species in urine



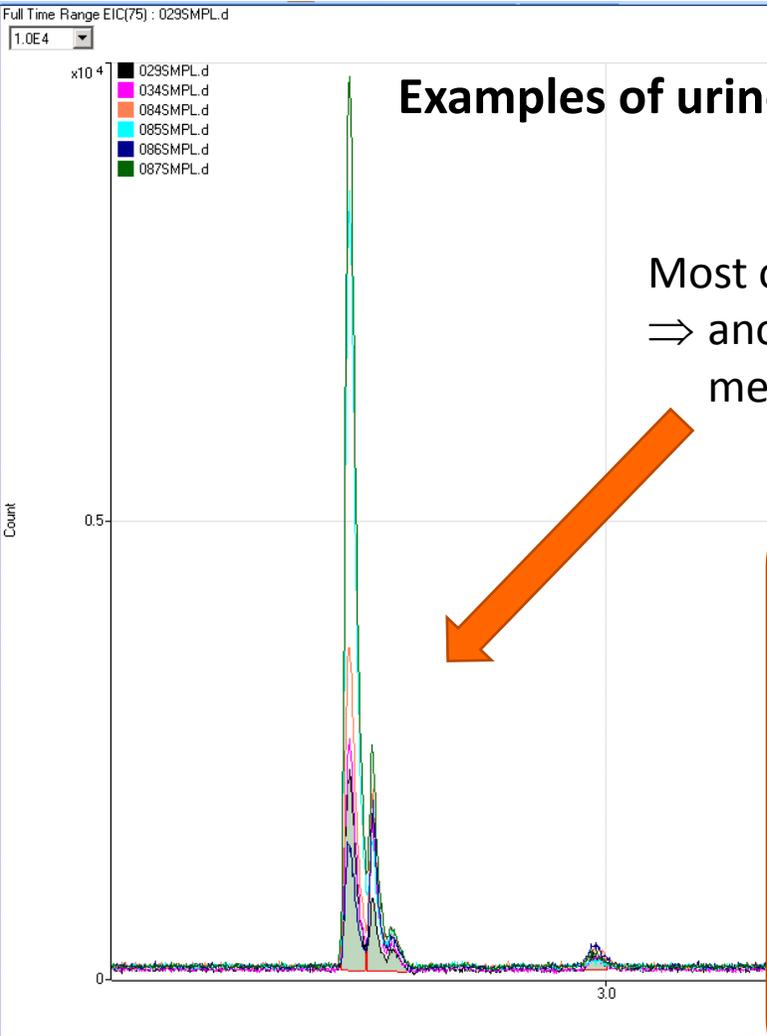
Biomonitoring of As species un urine



Biomonitoring of As species un urine



Biomonitoring of As species in urine



Examples of urine from six adolescents, diluted 10-16 times

Most of the variations are found in AB and DMA
⇒ another method is needed to determine DMA, the main metabolite of iAs in urine from adolescents in Sweden.

Hypothesis:
Proven not correct.

- ~~Urine from adolescents not eating too much fish~~
All samples could be analysed regarding ~~DMA~~, MMA and iAs by this method, ~~approx 50-90 % of samples.~~
- ~~Urine containing AB~~
All samples will be additionally analysed with cation exchange ICP-MS method, ~~approx 10-50 % of samples.~~

Conclusions and outlook

1. Everything is always taking much longer time than planned – ALWAYS!
2. The Standard EN 16802:2016 works well for iAs and MMA and in some matrices also for DMA.
3. Adolescents in Sweden eat enough fish to have measurable levels of arsenobetaine in their urine => cation exchange method needed to determine DMA.

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Fredrik Widemo