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Optimization of an IC-ICP-MS analytical method for determination of inorganic arsenic in algae and algae based-products

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Concentrations of Asi (ppb) in algae based-products

Overview

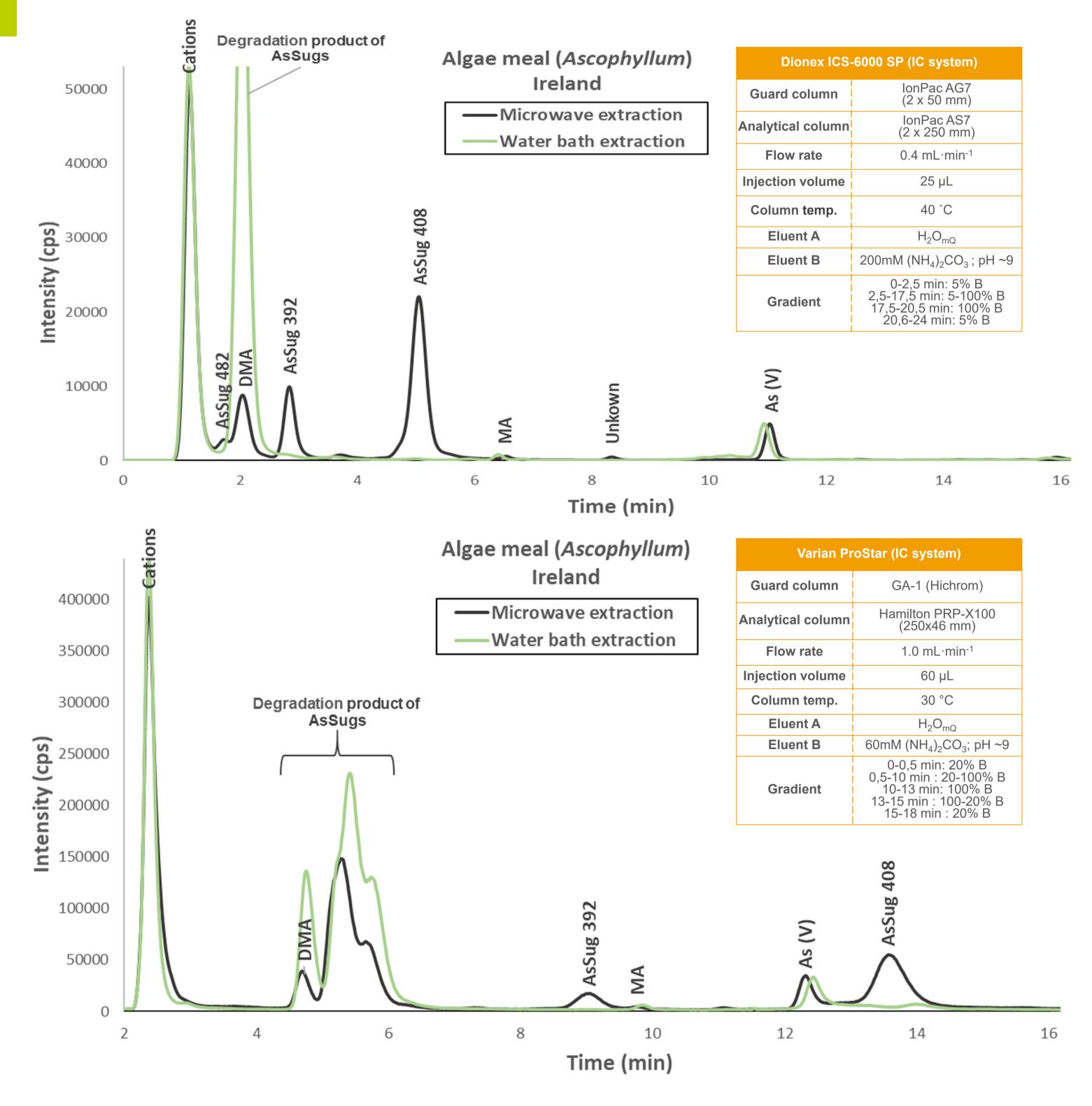
Purpose : Optimize a robust LC-ICP-MS analytical method for inorganic arsenic (Asi) determination in algae

Methods : Comparison of two extraction methods in acidic oxidizing medium + Two different anion exchange columns / gradient elution conditions

Results : Both extraction and LC-ICP-MS methods result in similar Asi concentrations with sufficient peak resolution

- Algae are known for their nutritional benefits and they are increasingly used as feed and food in EU countries [1]
- They are also known to accumulate arsenic (As) in different chemical forms
- Health effects of inorganic forms (Asi) are considered more toxic [2]
- Precise determination of Asi is needed to assess the potential harmful effects
- Algae matrices contain complex As species, as arsenosugar

	MAE		Water bath	
	IonPac As7	Hamilton PRP-X100	IonPac As7	Hamilton PRP-X100
Algae meal-Ireland_Ascophyllum	1000	975	972	1081
Algae meal-France_Ascophyllum	290	218	363	406
Algae meal-Norway_Ascophyllum	167	130	135	134
Food supplement_Ascophyllum	25	24	35	37
Food supplement_Fucus	94	113	110	147
Note : LOQ (DF10) IonPac As7 = 2ppb ; LOQ (DF10) Hamilton PRP-X100 = 10ppb				



- (AsSug) compounds, which can co-elute with Asi during chromatographic separation
- Current CEN standards (EN16802:2016 & EN17374:2020) may require optimization to improve the resolution and quantification of Asi

Methods

- Samples & reference material
- Algae meal feed (*Ascophyllum*) from Ireland, France and Norway + food supplements containing *Fucus vesiculosum* or *Ascophyllum nodosum* species
- Certified reference materials Hijiki seaweed (NMIJ7405-b), brown rice flour (NMIJ7532-a) and kelp powder (NIST 3232) were used for method validation and identification of common AsSugars
- Extraction (0.1 M HNO₃ in 3% H₂O₂; 0.15-0.25 g of sample)
- Microwave-assisted extraction (MAE) at 90°C during 20 min
- Water bath extraction at 90°C during 1h
- Analytical methods (Anion-exchange chromatography coupled with ICP-MS)

- HPLC (Varian ProStar) - ICP-MS (Varian MS820; m/z 75; KED)
- IC (Dionex ICS-6000 SP) - ICP-MS (iCap RQ 2ch; m/z 75; KED).
Details about the chromatographic separation -> see chromatograms.

Results

Conclusions

- Both extraction and IC-ICP-MS methods provide similar results for Asi by limiting interference with AsSugs
- An interlaboratory comparison should elucidate if the proposed
- Optimized IC-ICP-MS systems provide sufficient peak resolution of the Asi (AsV) with other adjacent arsenic species (Res > 2) and different methods result in similar Asi concentrations
- MAE has the least impact on the integrity of AsSugs and may within certain limits provide semi-quantitative information

NOTE : the moment of analysis after extraction might influence the amount of AsSugs degradation -> see MAE chromatograms (Dionex ICS-6000 SP : 1 day after extraction vs Varian ProStar system : 1 month after extraction)

methods can serve as a base for an international standard for Asi determination in algae and algae products

REFERENCES

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2. EFSA. Panel on contaminants in the food chain (CONTAM). Scientific Opinion on Arsenic in Food. EFSA Journal. 2009;7:1351–5.

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