



TESTING OF TRACE ELEMENTS IN FOOD

食品中微量元素的檢測

23.3.2018

LEAD IN CAP 132V

Lead (Pb)

| Food items | Existing maximum permitted concentration (ppm) | Proposed maximum level (ML) (mg/kg, unless otherwise specified) | Portion of the commodity/product to which the proposed ML applies (The proposed ML applies to the edible portion if there is no specification) |
|--|--|---|--|
| Fruiting vegetables, Cucurbits (Note 1) | 6 | 0.05 | Note 7 |
| Fruiting vegetables, other than Cucurbits (Note 1) | 6 | 0.05 | Note 7 |
| Preserved tomatoes† | 6 | 0.05 | |
| Processed tomato concentrates† | 6 | 0.05 | |
| Canned chestnuts and canned chestnuts puree† | 6 | 0.05 | |
| Milk (Note 1) | 1 | 0.02 | |
| Secondary milk products (Note 1) | 6 [solid food] /1[liquid] | 0.02 | Applies to the food as consumed. |
| Infant formula, formula for special medical purposes intended for infants and follow-up formula (Note 1) | 6 | 0.01 | Applies to formula as consumed. |



LEAD IN CAP 132V

Lead (Pb)

| Food items | Existing maximum permitted concentration (ppm) | Proposed maximum level (ML) (mg/kg, unless otherwise specified) | Portion of the commodity/product to which the proposed ML applies (The proposed ML applies to the edible portion if there is no specification) |
|---|--|---|--|
| Fruit juices (Note 1) | 1 | 0.03 | <p>Not apply to juices exclusively from berries and other small fruits.</p> <p>Applies to whole commodity (not concentrated) or commodity reconstituted to the original juice concentration, ready to drink.</p> <p>Applies also to nectars, ready to drink.</p> |
| Fruit juices exclusively from berries and other small fruits (Note 1) | 1 | 0.05 | <p>Applies to whole commodity (not concentrated) or commodity reconstituted to the original juice concentration, ready to drink.</p> <p>Applies also to nectars, ready to drink.</p> |



MERCURY IN CAP 132V

Mercury (Hg)

| Food items | Existing maximum permitted concentration (ppm) | Proposed maximum level (ML) (mg/kg, unless otherwise specified) | Portion of the commodity/product to which the proposed ML applies (The proposed ML applies to the edible portion if there is no specification) |
|--|--|---|--|
| | | Expressed in total mercury | |
| Vegetables | 0.5 (total mercury) | 0.01 | Not apply to edible fungi. Notes 2-9 |
| Rice, husked rice, polished rice, maize, maize flour, wheat, wheat flour | 0.5 (total mercury) | 0.02 | |
| Milk | 0.5 (total mercury) | 0.01 | |
| Secondary milk products | 0.5 (total mercury) | 0.01 | Applies to the food as consumed. |



ARSENIC IN CAP 132V (EXISTING)

Schedule 1: Maximum permitted concentration of certain metals naturally present in specified foods

| Metal | Description of food | Maximum permitted concentration in parts per million |
|--|---|--|
| Arsenic (As_2O_3) | Solids being fish and fish products | 6 |
| | Solids being shellfish and shellfish products | 10 |

Schedule 2: Maximum permitted concentration of certain metals present in specified foods

| | | |
|--|---------------------------------------|------|
| Arsenic (As_2O_3) | Solids other than- | |
| | (i) fish and fish products; and | |
| | (ii) shellfish and shellfish products | 1.4 |
| | All food in liquid form | 0.14 |



ARSENIC IN PROPOSED AMENDMENTS

Arsenic (As)

| Food items | Existing maximum permitted concentration (expressed as As_2O_3) (ppm) | Existing maximum permitted concentration (expressed as inorganic arsenic) (ppm) | Proposed maximum level (ML) (mg/kg, unless otherwise specified) | Portion of the commodity/product to which the proposed ML applies (The proposed ML applies to the edible portion if there is no specification) |
|---|--|---|---|---|
| Expressed as total arsenic | | | | |
| Vegetables | 1.4 | 1.1 | 0.5 | Notes 1-8 |
| Cereals | 1.4 | 1.1 | 0.5 | Not apply to rice. |
| Meat of animal | 1.4 | 1.1 | 0.5 | Applies to whole commodity (without bones). Also applies to fat from the meat. |
| Meat of poultry | 1.4 | 1.1 | 0.5 | Applies to whole commodity (without bones). Also applies to fat from the meat. |
| Animal, edible offal of | 1.4 | 1.1 | 0.5 | |
| Poultry, edible offal of | 1.4 | 1.1 | 0.5 | |
| Edible fats and oils (Note 9) | 1.4 [solid food]/ 0.14 [liquid food] | 1.1 [solid food]/ 0.1 [liquid food] | 0.1 | Not apply to fish oil.* |
| Fat spreads and blended spreads (Note 9) | 1.4 | 1.1 | 0.1 | |
| Salt, food grade (Note 9) | 1.4 | 1.1 | 0.5 | |
| Natural mineral waters (Note 9) | 0.14 | 0.1 | 0.01 (mg/L) | |
| Bottled/packageged drinking waters (other than natural mineral waters) (Note 9) | 0.14 | 0.1 | 0.01 (mg/L) | |



ARSENIC IN PROPOSED AMENDMENTS

Arsenic (As)

| Food items | Existing maximum permitted concentration (expressed as As_2O_3) (ppm) | Existing maximum permitted concentration (expressed as inorganic arsenic) (ppm) | Proposed maximum level (ML) (mg/kg, unless otherwise specified) | Portion of the commodity/product to which the proposed ML applies (The proposed ML applies to the edible portion if there is no specification) |
|-------------------------|--|---|---|--|
| | | | Expressed as inorganic arsenic | |
| Rice, husked (Note 9) | 1.4 | 1.1 | 0.35 | |
| Rice, polished (Note 9) | 1.4 | 1.1 | 0.2 | |
| Aquatic animals | 10 | 7.9 | 0.5 | <p>Not apply to fish and intestine of sea cucumber.</p> <p>Applies to edible portion of the crab, including the liver and gonads or parts thereof after removal of shell.</p> <p>Cephalopods: Applies to whole commodity after removal of shell and viscera.</p> <p>Scallops: Applies to whole commodity after removal of shell and viscera.</p> |
| Fish | 6 | 4.8 | 0.1 | Whole commodity after removing the digestive tract. |
| Fish oil* | 0.14 | 0.1 | 0.1 | |
| Seaweed | 1.4 | 1.1 | 1 | |



METHODS FOR INORGANIC ARSENIC

Available International / National Standards:

- China (GB): GB 5009.11-2014
- EU: EN 16802-2016
- USA: FDA EAM 4.11



CHINA (GB): GB 5009.11-2014

中华人民共和国国家标准

GB 5009.11—2014

食品安全国家标准

食品中总砷及无机砷的测定

第二篇 食品中无机砷的测定

第一法 液相色谱-原子荧光光谱法(LC-AFS)法

第二法 液相色谱-电感耦合等离子质谱法(LC-ICP/MS)



EU: EN 16802-2016

BS EN 16802:2016



BSI Standards Publication

**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**



USA: FDA EAM 4.11



U.S. Department of Health & Human Services



U.S. Food and Drug Administration

Elemental Analysis Manual for Food and Related Products

4.11 Arsenic Speciation in Rice and Rice Products Using High Performance Liquid Chromatography-Inductively Coupled Plasma-Mass Spectrometric Determination



Version Draft 1.1 (November 2012)

METHODS FOR INORGANIC ARSENIC

| | GB 5009.11-2014 | GB 5009.11-2014 | BS EN 16802-2016 | FDA EAM 4.11 |
|--------------------------------|---|---|--|------------------------|
| | Method 1 | Method 2 | | |
| scope | rice, aquatic product, infant formula | rice, aquatic product, infant formula | foodstuff from marine and plant origin | rice and rice product |
| Extraction solution | 0.15M HNO ₃ | 0.15M HNO ₃ | 0.1M HNO ₃ + 3% H ₂ O ₂ | 0.28M HNO ₃ |
| Extraction condition | 90C, 150min | 90C, 150min | 90C, 60min | 95C, 90min |
| Cleanup | hexane wash and C18 SPE (except for rice) | hexane wash and C18 SPE (except for rice) | Nil | Nil |
| Determination technique | IC AFS | IC ICPMS | IC ICPMS | IC ICPMS |
| Calibration | As III and As V | As III and As V | As V | As III and As V |



Interlaboratory comparison for Inorg. As

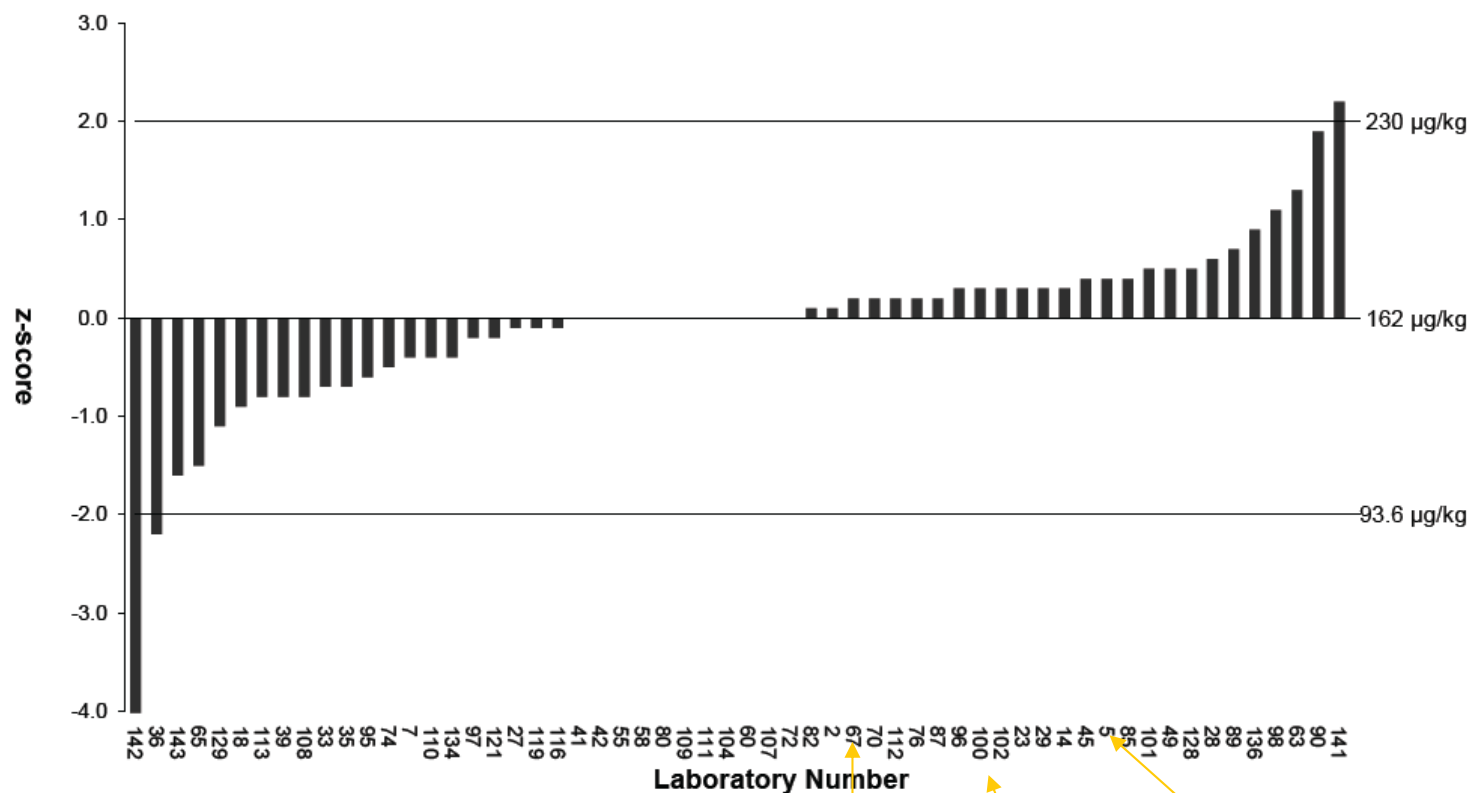


Figure 1: z-Scores for Arsenic (inorganic)



Interlaboratory comparison for Inorg. As

Arsenic (inorganic)

| Sample Weight (g) | laboratory number | Sample Preparation | laboratory number |
|--------------------------------------|---|--|---|
| <1 | 002 005 027 028 039 058 063 067 074 076 080 085 089 090 096 097 100 107 109 119 121 | dry ashing | 076 089 110 |
| ≥1 - <2 | 014 035 041 042 049 070 095 098 104 111 113 116 136 | reduction As(V) - As(III) | 076 089 090 111 136 |
| ≥2 - <5 | 082 108 129 | solvent extraction | 005 014 027 028 039 041 049 067 076 097 098 104 109 113 116 119 |
| ≥5 - <10 | 110 | wet digestion | 042 058 063 070 082 095 107 108 121 129 |
| | | acid extraction | 096 |
| | | extraction with diluted nitric acid | 035 |
| | | microwave assisted extraction | 074 |
| | | Solubilised in HCl, extracted in chloroform, then back-extracted into HCl. | 080 |
| | | ultrasonic assisted enzymatic extraction (UAEE). | 002 |
| | | Water Bath | 085 |
| Determination | laboratory number | Sample Preparation Reagents Used | laboratory number |
| cold vapour / hydride generation AAS | 076 136 | chloroform | 049 076 080 |
| cold vapour / hydride generation AFS | 014 104 108 | hydrochloric acid | 074 076 080 095 108 111 129 136 |
| FIAS | 089 | hydrogen peroxide | 074 085 090 111 129 |
| HPLC | 109 111 | nitric acid | 014 027 028 035 039 041 042 058 063 067 070 076 082 085 089 090 096 097 098 100 104 107 109 110 113 116 119 121 129 |
| hydride generation AAS | 035 129 | sulphuric acid | 110 |
| IC-HPLC | 041 063 097 098 | H ₂ O ₂ + HNO ₃ in H ₂ O | 005 |
| ICP-MS | 027 039 041 049 058 070 080 082 085 098 109 110 111 113 | water and IPA | 002 |
| HPLC - ICP-MS | 100 | | |
| HPLC/ICP-MS | 074 096 107 | | |
| HPLC-AFS | 067 | | |
| HPLC-ICP/MS | 028 | | |
| HPLC-ICPMS | 002 042 | | |
| HPLC-ICP-MS | 119 121 | | |
| IC-ICP-MS | 005 | | |
| Ic-afs | 095 | | |



MERCURY IN CAP 132V

Schedule 2: Maximum permitted concentration of certain metals present in specified foods

| | | |
|---------|-------------------------|-----|
| Mercury | All food in solid form | 0.5 |
| (Hg) | All food in liquid form | 0.5 |



METHYLMERCURY IN PROPOSED AMENDMENTS

| Food items | Existing maximum permitted concentration (ppm) | Proposed maximum level (ML) (mg/kg, unless otherwise specified) | Portion of the commodity/product to which the proposed ML applies (The proposed ML applies to the edible portion if there is no specification) |
|--|--|---|--|
| | | | Expressed in methylmercury |
| Fish (Note 1) | 0.5 (total mercury) | 0.5 | Whole commodity after removing the digestive tract. |
| | | | Expressed in total mercury |
| Edible fungi | 0.5 (total mercury) | 0.1 | |
| Rice, husked rice, polished rice, maize, maize flour, wheat, wheat flour | 0.5 (total mercury) | 0.02 | |



METHODS FOR METHYLMERCURY

Available International / National Standards:

- China (GB): GB 5009.17-2014
- EU: EN 16801-2016
- USA: FDA EAM 4.8



CHINA (GB): GB 5009. 17-2014

中华人民共和国国家标准

GB 5009.17—2014

食品安全国家标准

食品中总汞及有机汞的测定

第二篇 食品中甲基汞的测定
液相色谱-原子荧光光谱联用方法



EU: EN 16801-2016

BS EN 16801:2016



BSI Standards Publication

**Foodstuffs — Determination
of elements and their chemical
species — Determination of
methylmercury in foodstuffs
of marine origin by isotope
dilution GC-ICP-MS**



USA: FDA EAM 4.8



U.S. Department of Health & Human Services



U.S. Food and Drug Administration

Elemental Analysis Manual for Food and Related Products

4.8 High Performance Liquid Chromatographic- Inductively Coupled Plasma-Mass Spectrometric Determination of Methylmercury and Total Mercury in Seafood

Version 1 (June 2008)



METHODS FOR METHYLMERCURY

| | GB 5009.17-2014 | BS EN 16801-2016 | FDA EAM 4.8 | |
|-------------------------|--|---|--------------------------------|--|
| scope | Food | aquatic product | aquatic product | |
| Extraction solution | 5M HCl | 25% TMAH solution | L-cysteine solution | |
| Extraction condition | Ultrasonic bath 60 min neutralize with NaOH, add L-cysteine solution | Ambient, overnight | 60C 120 min | |
| Cleanup | - | Extract by hexane | - | |
| Determination technique | LC-AFS | GC-ICPMS (Et4B derivatisation in hexane) | LC-ICPMS | |
| Calibration | External Calibration (MeHg) | IDMS | External Calibration (MeHg) | |



Interlaboratory comparison for Methylmercury

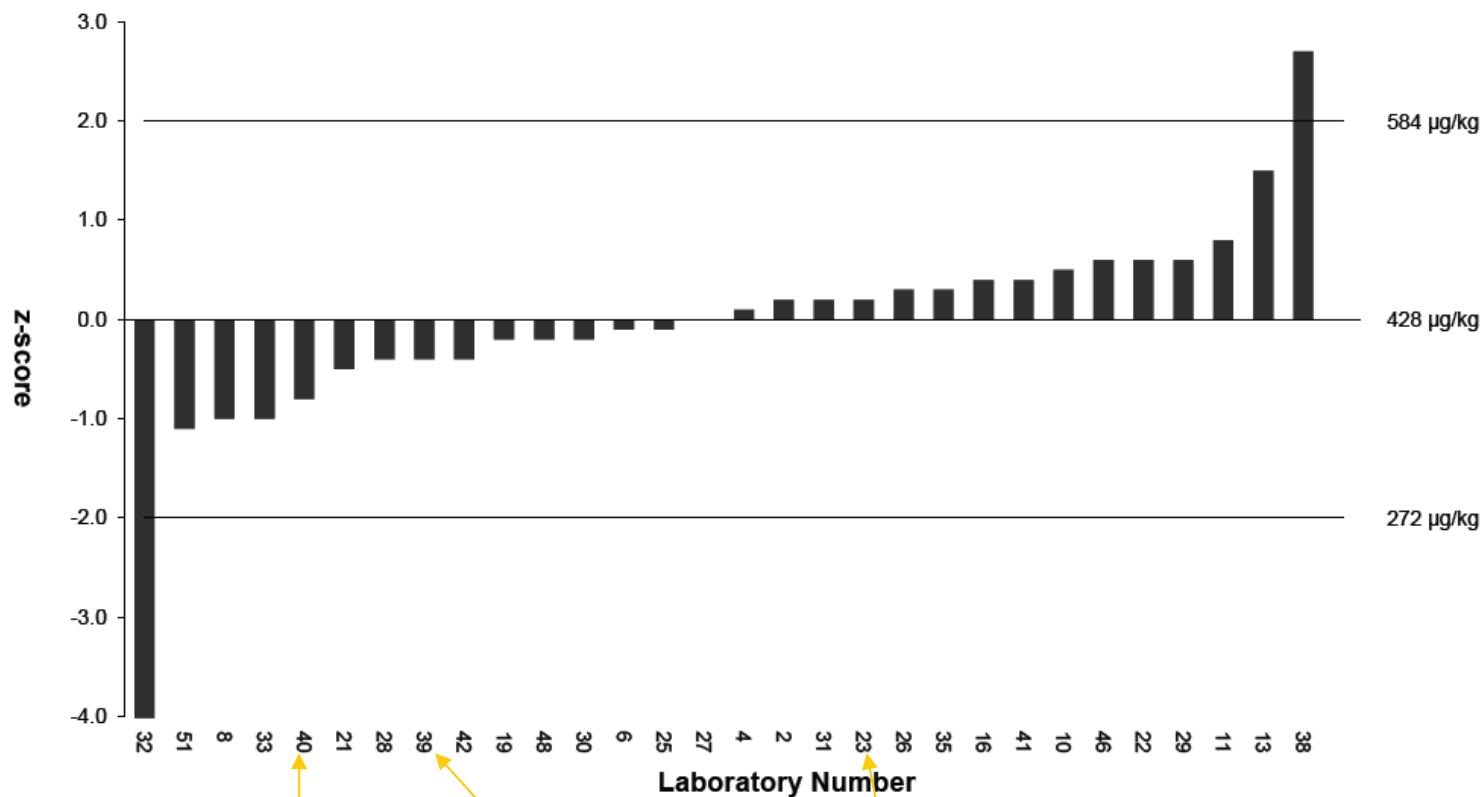


Figure 3: z-Scores for Methyl Mercury

Acid
extract
LC-AFS

L-cysteine
LC-ICPMS

Alkaline extract
GC-ICPMS



Interlaboratory comparison for Methylmercury

Methyl Mercury

| Sample Weight (g) | laboratory number |
|-------------------|--|
| <1 | 004 006 008 013 016 019 031 033 035 039 040 041 |
| ≥1 - <2 | 002 |

| Sample Preparation | laboratory number |
|-------------------------|--|
| microwave digestion | 028 |
| solvent extraction | 004 008 013 016 023 029 030 031 033 035 040 041 042 046 051 |
| wet digestion | 019 039 |
| distillation, oxidation | 002 |
| extraction with HCl | 021 |

| Sample Preparation Reagents Used | laboratory number |
|--|-------------------|
| hydrochloric acid | 002 021 040 051 |
| 2-mercaptoethanol in 5% methanol | 028 |
| acetic acid buffer | 031 |
| extraction into toluene and complexation with cysteine | 033 |
| H ₂ O | 035 |
| HBr, Toluene, L-Cysteine | 004 |
| HBr, TOLUENE; L-CISTEINE; SODIUM ACETATE; SODIUM SULFATE | 016 |
| hydrobromic acid, cysteine, toluene | 051 |
| KOH-Methanol | 019 |
| L-cysteine | 039 041 |
| L-cysteine hydrochloride monohydrate | 046 |
| L-cysteine-HCL | 042 |
| TMAH | 023 |
| Toluene, L-Cysteine monohydrate hydrochloride, Hydrobromic acid, Sodium Sulphate anhydrous, Sodium acetate anhydrous | 029 |

| Determination | laboratory number |
|--|---------------------|
| automated mercury analyser | 004 029 051 |
| HPLC | 021 046 |
| ICP-MS | 002 021 035 041 046 |
| AMA 254 | 033 |
| gas chromatography -pyrolysis- cold vapour atomic fluorescence | 019 |
| GC/MS | 008 |
| GC-ICPMS | 006 |
| GC-MS | 031 |
| HPLC-ICP-MS | 028 039 042 |
| ICP-MS/HPLC | 013 |
| ID-GC-ICP-MS | 023 |
| LC-AFS | 040 |
| LC-ICP-MS | 030 |
| TDA-AAS | 016 |



THANK YOU

