

# AOAC



## MIDYEAR MEETING

AOAC INTERNATIONAL 7<sup>th</sup> Annual Midyear Meeting, March 13-17, 2017

*AOAC Stakeholder Panel on Infant Formula and Adult Nutritionals (SPIFAN)*

## **Current state of MCPD and glycidol analysis in infant formulae and related foods**

J. Kuhlmann

## Structure of the presentation

### **I. Technical Information**

#### **a. Analytes**

1. Background and History
2. Chemical Structure
3. Why it is an issue

#### **b. Current techniques**

1. Description of analytical methods
2. Limitations / problems of methods

#### **c. Analytical challenges specific to:**

1. Analyte
2. Matrix

### **II. Regulatory Information**

#### **a. Regulatory organizations**

#### **b. Regulations**

1. Safe level; tolerances, maximum levels
2. Expected concentration for identity methods

### **Proposed Fitness for Purpose**

# I a 1. Background and History

## History

**Free 3-MCPD** (beside 2-MCPD, 1,3-DCP & 2,3-DCP) has been discovered as food contaminant in the 1970s.

**The occurrence of 2- & 3-MCPD esters and glycidyl esters in oils, fats and oil/fat containing foods is a newer topic discovered between 2004 and 2011:**

Svejkovska B. et al.: **Esters of 3-Chloropropane-1,2-diol** in Foodstuffs; *Czech J. Food Sci.* 22 (5), **2004**, 190-196

Divinova V. et al.: Determination of Free and **Bound 3-Chloropropane-1,2-diol** by Gas Chromatography with Mass Spectrometric Detection using Deuterated 3-Chloropropane-1,2-diol as Internal Standard; *Czech J. Food Sci.* 22 (5), **2004**, 182-189

Zelinkova Z., et al.: **Fatty esters of 3-chloropropane-1,2-diol** in edible oils. *Food Addit. Contam.*, **2006**, 23, 1290-1298

Ilsi Europe Report Series: Summary Report of a Workshop held in February **2009**, Brussels, Belgium: “Dr. Seefelder reported on studies to investigate the formation of **2-MCPD** during the deodorisation step of oils.”

Weisshaar R., Perz R.: **Fatty acid esters of glycidol** in refined fats and oils; *Eur. J. Lipid. Sci. Technol.* 112, **2010**, 158-165

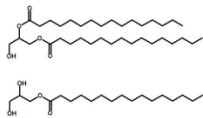
Kuhlmann J.: Determination of **bound 2,3-epoxy-1-propanol (glycidol)** and **bound monochloropropanediol (MCPD)** in refined oils; *Eur. J. Lipid. Sci. Technol.* 113, **2011**, 335-344

# I a 1. Background and History

## Background: what is 3-MCPD- & glycidyl esters in edible oils & fats?

### Naturally occurring minor components

e.g.:



**Mono- & Diacylglycerides**

**Mycotoxins**

**Phospholipids**

**Free fatty acids**

**Colour compounds**

**Phytosterols**

**Trace elements**

**Volatiles**

### Contaminating minor components

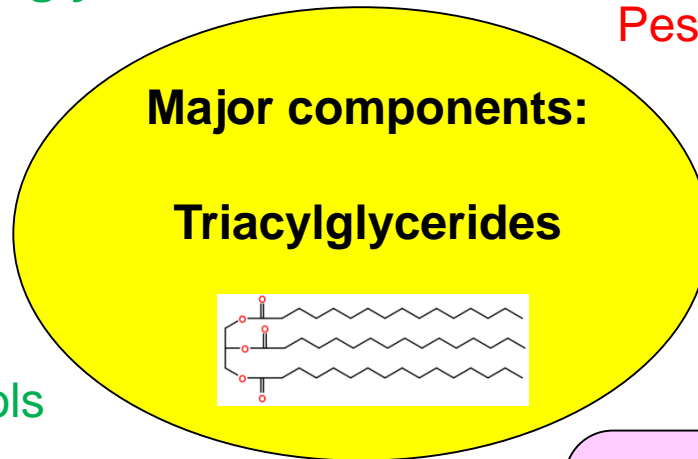
e.g.:

**Pesticide residues**

**PAHs, Dioxins**

**Plasticisers**

**Mineral oils (MOSH/MOAH)**



**3-MCPD ester, 2-MCPD ester, glycidyl ester**

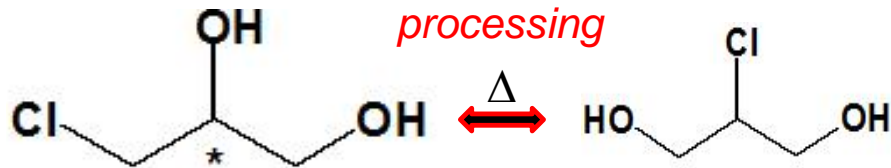
Heat-induced processing contaminants / Food-bourne contaminants

The diagram shows a pink rounded rectangle containing the text "3-MCPD ester, 2-MCPD ester, glycidyl ester" in red. Below this text is a chemical structure of a 3-MCPD ester, which is a glycerol backbone with a fatty acid chain at the 1-position and a 3-chloropropanoate group at the 3-position. Below the structure is the text "Heat-induced processing contaminants / Food-bourne contaminants".

# I a 2. Chemical Structures

## Chemical structures of the analytes

### Free analytes

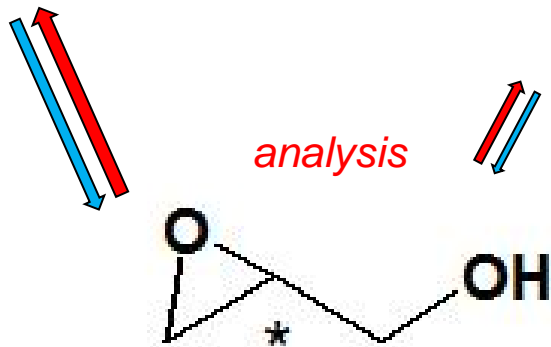


**3-MCPD**

**2-MCPD**

3-mono-chloropropane-1,2-diol  
3-Chloropropane-1,2-diol

2-mono-chloropropane-1,3-diol  
2-Chloropropane-1,3-diol

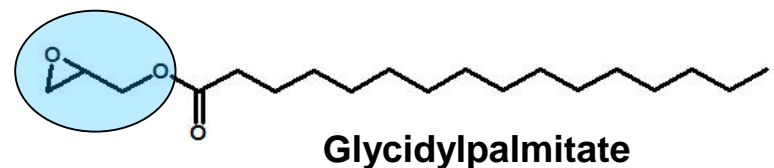
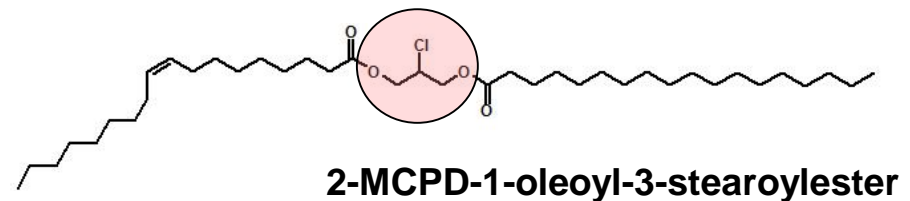
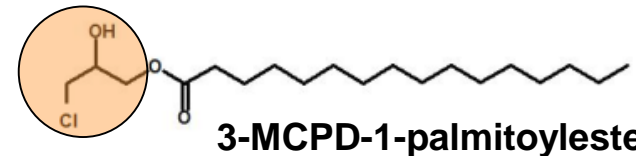
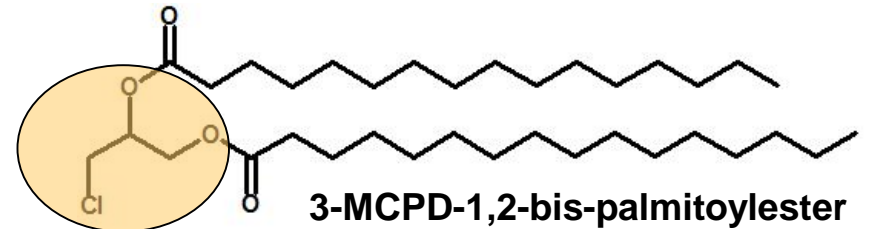


**Glycidol**

(2,3-Epoxy-1-propanol)

### (Fatty acid) Bound analytes

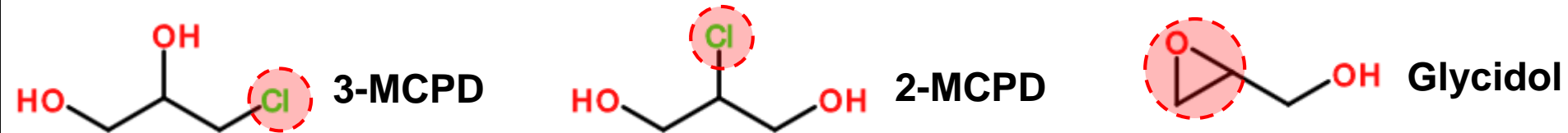
*just examples, all fatty acids of an oil/fat might be present*



# I a 3. Why it is an issue

## Potential hazards of free 2-MCPD, 3-MCPD & glycidol

Toxicity of free 3-MCPD or glycidol is related to a **chloride** or an **epoxy group** at the molecular backbone.



**glycidol: *probably carcinogenic to humans 2A*** <sup>1)</sup> (genotoxic)

**3-MCPD: *possibly carcinogenic to humans 2B*** <sup>2)</sup>

**2-MCPD: *No official classification available***



In regard to risk assessment (and product quality) **glycidol is the more problematic compound!**

No **MRL** or **TDI** applies; risk estimation is based on **MOE!**

(Maximum Residue Limit) (Tolerable Daily Intake) (Margin of Exposure)

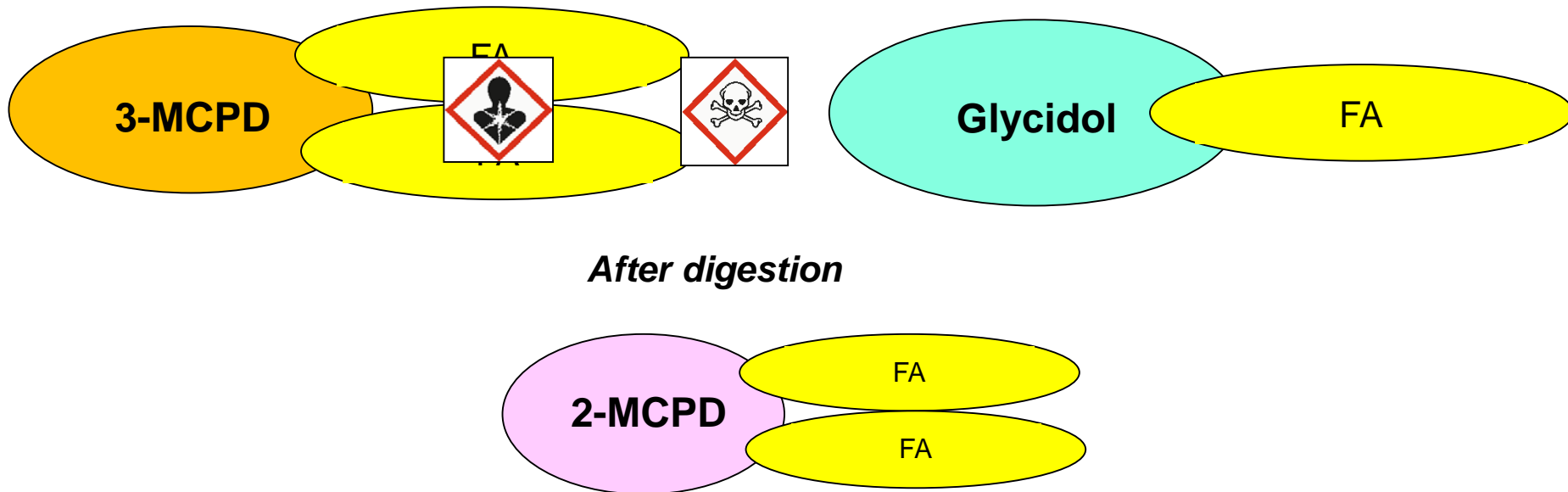
Consumers intake should be “as-low-as-reasonably-achievable” **ALARA**

<sup>1)</sup> Opinion N° 007/2009, BfR, March, 10th, 2009, <sup>2)</sup> Opinion N° 006/2013, BfR, April, 3rd, 2012

# I a 3. Why it is an issue

## Potential hazards of ester-bound MCPD & glycidol

**Do fatty acid esters of MCPD and glycidol are estimated to show toxic properties similar to the free anylates ?  
What happens after intake?**

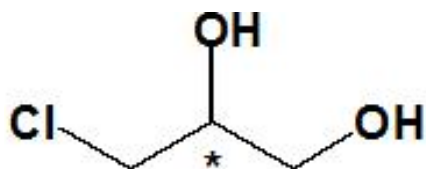


**During digestion** the toxicologically relevant core components are released by ester hydrolysis!

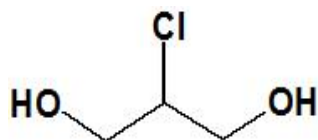
# I c. Analytical challenges specific to: Analyte

## What is the challenge?

### Free analytes



3-MCPD

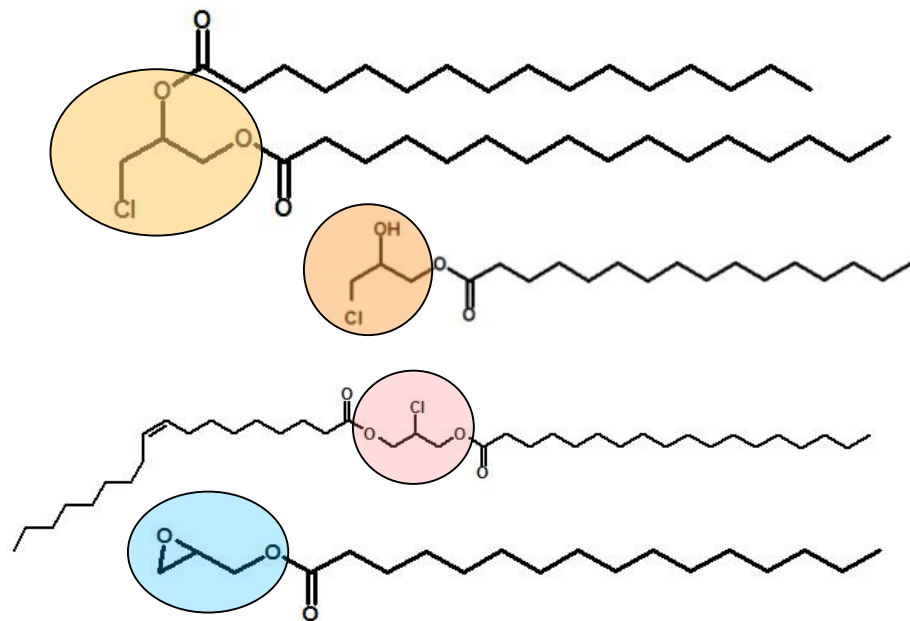


2-MCPD

*Clear target structures!*

### (Fatty acid) Bound analytes

*just examples, all fatty acids of an oil/fat might be present*

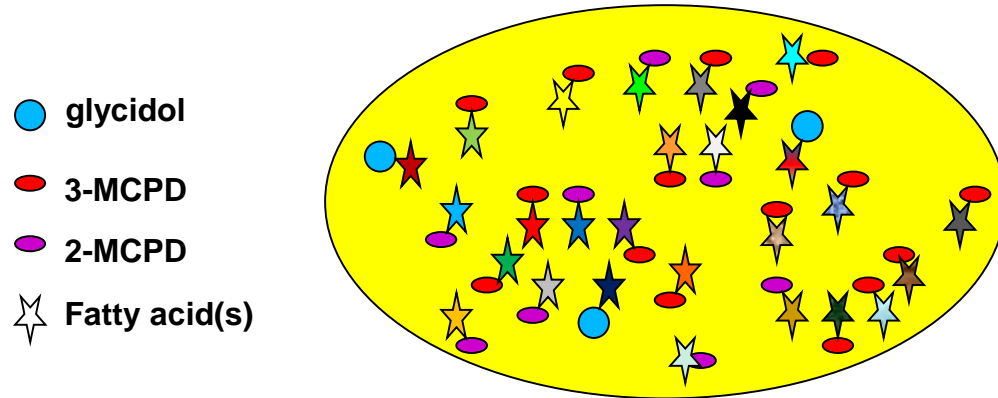
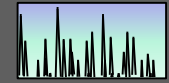


*How do you receive sensitive and quantitative data about the core structures of an unknown and complex mixture of derivatives?*



# I b 1. Description of analytical methods

## Direct analysis of the bound analytes: determination of the single original esters

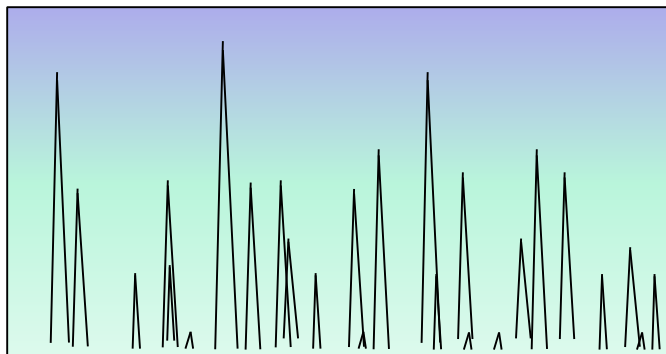


**Hypothetic oil**  
*Contains only 3 relevant fatty acids*

*This yields up to 27 analytes*

**3 Glycidyl ester**  
**9-MCPD mono-ester**  
**15 MCPD di-ester**

**Matrix removal** in the majority of applications



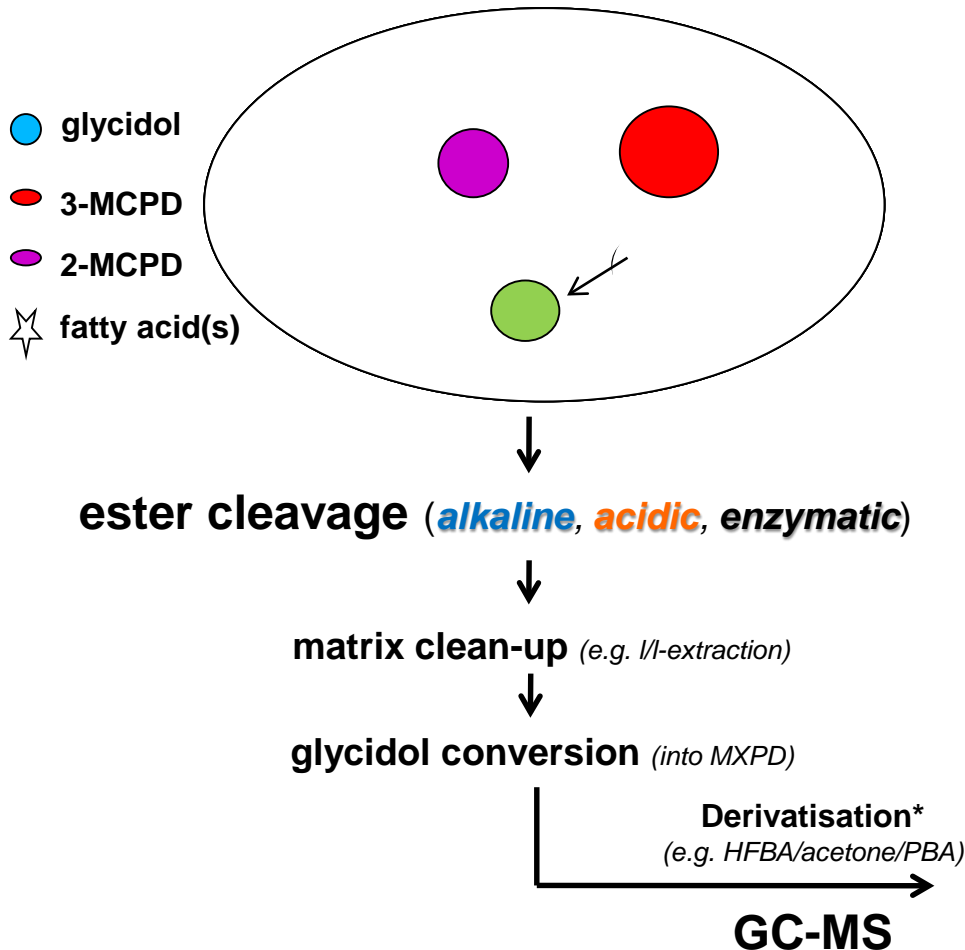
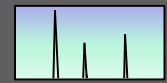
**Chromatogram displays up to 27 analytes!**

LC-MS / **LC-MS<sup>2</sup>** / LC-MS-TOF

**Direct analysis – indirect quantification:**  
From every detected ester the amount of core analyte is calculated via molecular weights. Then the single 2-MCPD-, 3-MCPD- and glycidol contents are added up.

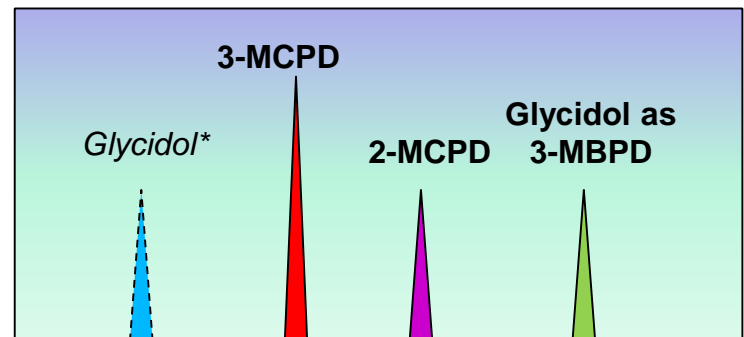
# I b 1. Description of analytical methods

Indirect analysis of free and bound analytes: determination of the released core components



**Hypothetic oil**  
*Contains only 3 relevant fatty acids*

**Indirect analysis – direct quantification:**  
The target analytes can be quantified directly via internal standards



# I b 1. Description of analytical methods

## Some of the analytical approaches available for the bound analytes in oils and fats.

### Indirect determination

(ester cleavage releases the 3 core analytes, GC-MS)

<i>alkaline</i>	<i>acidic</i>
Early <b>DGF C-III 18 (09)</b> Σ 3-MCPD + glycidol <b>DGF C-VI 17 (10)</b> ; fast	Divinova et al. 2004 Zelinkova et al. 2006 3-MCPD; slow
Late <b>DGF C-III 18 (09) A,B</b> A: Σ 3-M + g, B: 3-MCPD Withdrawn by DGF	<b>BfR method 08</b> 3-MCPD slow
<b>BfR method 09</b> 3-MCPD fast	<b>“Unilever”</b> Ermacora et al. 2013 3-MCPD, 2-MCPD, Glycidol <b>AOCS Cd 29a-13</b> ; slow
<b>DGF C-VI 18 (10) A, B</b> A: Σ 3-M + g, B: 3-MCPD <b>AOCS Cd 29c-13</b> ; fast	
Küsters et al. 2010 3-MCPD, Glycidol fast	Myasaki et al. 2012 3-MCPD, 2-MCPD, Glycidol fast
SGS <b>“3-in-1”</b> Kuhlmann 2011 3-MCPD, 2-MCPD, Glycidol <b>AOCS Cd 29b-13</b> ; slow	Koyama et al. 2015 3-MCPD, Glycidol fast

### Direct determination

(determination of a selected number of contaminant esters)

<i>enzymic</i>	<i>Dilute &amp; shoot</i>	<i>SPE or SPE<sup>2</sup></i>
<i>Validated methods</i>	Blumhorst et al. 2011 <b>GE</b> LC-MS <sup>2</sup>	Masukawa et al. 2010/11 <b>GE</b> SPE <sup>2</sup> ; LC-MS: <b>AOCS Cd 28-10</b>
<i>Validated Methods covering MCPD &amp; glycidol</i>	Haines et al. 2011 <b>3-MCPD-E, GE</b> LC-MS <sup>2</sup>	Granvogl et al. 2011 <b>GE</b> SPE; LC-MS <sup>2</sup>
EU commission recommends to use the AOCS Official Methods <b>Cd 29a,b,c-13</b> not only for analysis of bound 2- & 3-MCPD and glycidol in oils and fats but also in oil- & fat containing foods. LOQ = 0.1 mg/kg in the oil/fat fraction LOQ ≤ 0.01 mg/kg in foods with ≤ 10 % of fat.		Dubois et al. 2011 <b>3-MCPD-E, 2-MCPD-E, GE</b> SPE <sup>2</sup> ; LC-MS <sup>2</sup>
		Steenbergen et al. 2013 <b>GE</b> I/I; LC; GC/MS
		MacMahon et al. 2013 <b>3-MCPD-E, 2-MCPD-E, GE</b> 2 x SPE <sup>2</sup> ; 2 x LC-MS <sup>2</sup>

# I b 1. Description of analytical methods

## General approaches for the analysis of *complex composed foods*

Two principal ways might be used for routine analysis of complex matrices:

**Fat extraction**  
prior to analysis with an  
**AOCS method.**

Extraction suitable?  
Impact on ruggedness/trueness?  
Free MCPD included?

**No fat extraction:**  
taking the sample to an  
AOCS method.

Impact on ruggedness/trueness?  
Free MCPD is included.

This approach applies for easy to extract foods but not for infant formula

**Some points have to be checked!**



# I b 1. Description of analytical methods

## Methods applied to infant formulae

### BfR

#### Addition of internal standards & extraction:

- Accelerated Solvent Extraction (ASE)  
petrolether / acetone / iso-hexane (2+2+1, v/v/v)  
103 bar – 125° C\*  
**changed to:**  
acetone : iso-hexane 4:1 (v,v)  
1500 psi – 100° C

#### Analysis of bound analytes:

- Early DGF\* or Divinova  
**changed to:**
  - „Unilever method“  
AOCS Cd29a-13
- „SGS 3-in-1“ method  
AOCS Cd29b-13

\* BfR-method 22: validated for bd. 2- & 3-MCPD in infant formula etc. 2010-2012

### EC-JRC

#### Extraction:

- Pressurised Liquid Extraction (PSE)  
Ambient pressure, 40° C  
*tert*-butylmethyl ether for all foods  
**changed to:**  
petrolether / acetone / iso-hexane (2+1+2, v/v/v) for **Infant formula**  
**changed to additional application of:**
- Solid-Phase-Extraction (SPE)\*  
*n*-hexane : ethylacetate (85+15, v/v)

#### Addition of internal standards & analysis of bound analytes:

- „Unilever method“  
AOCS Cd29a-13

\* Method validation trial 2017

#### Addition of internal standards & extraction:

- Liquid/Solid Extraction  
*n*-hexane / acetone / (1+1, v/v)  
30 s shaking, 5 min ultra-sonic bath

#### Analysis of free analytes:

- GC-MS analysis of PBA-derivatives, comparable to AOCS methods Cd 29b,c-13

# I b 1. Description of analytical methods

## Methods applied to infant formulae

### FDA

#### Extraction:

- **Liquid/Liquid Extraction**  
ethyl acetate / water (1+1, v/v)  
35° C + 500 RPM 1,5 h , 2  
times repeated for 30 min  
1st extraction: 2 x 20 min  
centrifugation @ 14.500 rpm  
2nd/3rd extraction: 1 x 20 min  
centrifugation @ 14.500 rpm

#### Addition of internal standards & analysis of bound analytes:

- **Direct analysis:**  
MacMahon et al. 2013  
2 x SPE<sup>2</sup>; 2 x LC-MS<sup>2</sup>

*Applied for analysis of ester-bound 3-MCPD & ester-bound glycidol in infant formula.  
Method directly applicable to liquid samples*

### SGS „5-in-2“

#### Addition of internal standards & extraction:

- **Heat-Ultrasonic-Pressure-supported-Solvent Extraction (HUPsSE)**  
methanol 15 min ultrasonic bath @ 65° C  
*(mini-ultra turrax in case of agglutination)*  
methanol/*tert*-butylmethyl ether (1+1, v,v) 15 min ultrasonic bath @ 65° C  
*tert*-butylmethyl ether 15 min ultrasonic bath @ 65° C

#### • Liquid/Liquid separation of bound & free analytes

#### Analysis of bound analytes:

- „SGS 3-in-1“ method *modified*  
AOCS Cd29b-13 *modified*

#### Analysis of free analytes:

- GC-MS analysis similar to  
AOCS method Cd 29b-13

*\* Method applied on behalf of the Federal German Ministry of Food and Agriculture for investigating the occurrence of free and ester bound 2- and 3-MCPD and ester-bound glycidol in various foods, including 220 infant formulae from the German market in 2016. Results were in parallel reported to EFSA. Also the Swedish Authorities requested the „5-in-2“ methodology for analysis of infant nutrition. Same request from the Danish Authorities is currently in progress.*

## 2. Limitations / problems of methods

### A general view on limitations / problems

#### Indirect analysis:

- The analytes easily can be converted into each other. Indirect methods must include techniques to suppress and/or control these interconversions.
- No information on original ester structures
- The „**Unilever-method**“ AOCS Cd 29a-13 might give glycidol-overestimations when applied to aged or extracted oils and fats or to foods.

#### Direct analysis:

- So far not sufficient reference compounds/internal standards for poly-unsaturated, medium and short length fatty acid MCPD or glycidol derivatives.
- The high number of isomeric analytes results in chromatographic challenges.
- Larger costs for reference and standard compounds.

#### Extraction:

- Some implemented extraction techniques have not been tested for the fate of eventually occurring **free MCPD**.
- For infant formulae a strong extraction efficiency is required (next page).

# I c. Analytical challenges specific to: 2 Matrix

## What is the challenge with analyte extraction from infant formula?

1.: The extraction of analytes is much harder to achieve – in comparison to other foods.

*Consequence: Sample spiking with the analytes does not serve for determination of method performance criteria like recoveries, precision, trueness...!*

2.: Infant formulae can show very different extractability: What suits for the one product may not serve for another one!

*Consequence: Method validation should be carried out by comparing new extraction techniques with well established approaches like the extraction according to Röse-Gottlieb. Validation should also include a representative set of different samples!*





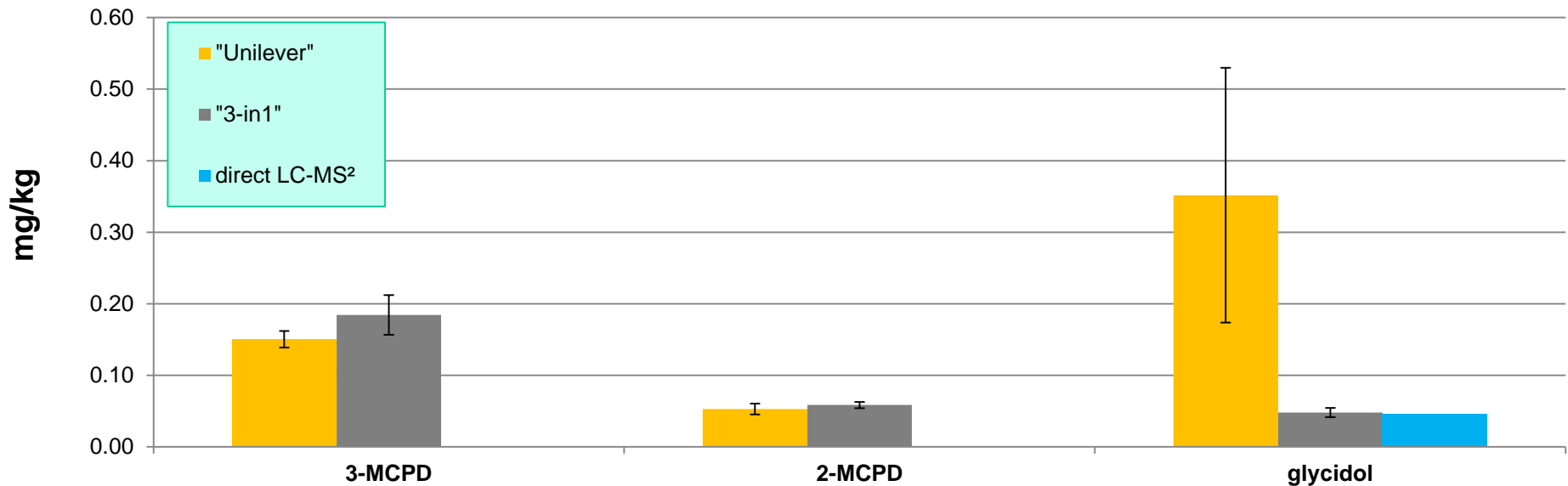
# I c. Analytical challenges

## Practical experiences, example

**2014-2015 results from an unofficial interlaboratory comparison focusing on fats extracted from infant formula: „Unilever“ vs. „3-in-1“ & direct LC-MS<sup>2</sup> method.**

### Infant formula sample B

2 Laboratories (BfR/SGS): various extractions (BfR-ASEII, Röse-Gottlieb, HUPsSE)



**The “Unilever-method” gave inconsistent glycidol values in fat extracted from aged infant formula.**

**Low extraction yields (< 20 %) were observed using PSE-US (tBME) for infant formula (data not shown).**

# II. Regulatory Information

## a. Regulatory organizations

**Some organisations being active in the field with direct or indirect impact on regulations for MCPD/glycidol:**

**European Commission (EC)** formerly: Commission of the European Communities

**European Food Safety Authority (EFSA)** formerly: Scientific Committee for Food (SCF)

Part of EFSA: **The Scientific Panel on Contaminants in the Food Chain (CONTAM)**

**German Federal Institute for Risk Assessment (BfR)**

**Joint FAO/WHO Expert Committee on Food Additives (JECFA)**

**U.S. Food & Drug Administration (FDA)**

**Health Canada**

# II. Regulatory Information

## b. Recommendations *in the EU*

### COMMISSION RECOMMENDATION of 10 September 2014 on the monitoring of the presence of 2 and 3-monochloropropane-1,2-diol (2 and 3-MCPD), 2- and 3-MCPD fatty acid esters and glycidyl fatty acid esters in food (Text with EEA relevance) (2014/661/EU)

1. *Member States should, with the active involvement of feed and food business operators, perform monitoring for the presence of 2 and 3-MCPD, 2 and 3-MCPD fatty acid esters and glycidyl fatty acid esters in food, and particularly in:*
  - (a) ...,
  - (b) foods for particular nutritional uses as defined in Directive 2009/39/EC of the European Parliament and of the Council (1) and intended for infants and young children, **including infant- and follow on formulae** as defined in Commission Directive 2006/141/EC (2) and dietary foods for special medical purposes as defined in Commission Directive 1999/21/EC (3) intended for use by infants,
  - (c) - (f).....

# II. Regulatory Information

## b. Regulations (MCPD)

**SCF opinion 1994:** TDI Free 3-MCPD = **2 µg/kg x bw x d**; [http://ec.europa.eu/food/fs/sc/scf/out91\\_en.pdf](http://ec.europa.eu/food/fs/sc/scf/out91_en.pdf)

### EU-Regulations

free 3-MCPD ≤ **20 µg/kg** in **soy sauce** (or HVP); **EU 466/2001**

free 3-MCPD ≤ **100 µg/kg** in **glycerol** used as food additive; **EU 232/2012**

**BfR 2007:** TDI Bound 3-MCPD = **2 µg/kg x bw x d**; BfR opinion 047-2007

**May 2016:** EFSA opinion on 2- & 3-MCPD and glycidol; [j.efsa.2016.4426](http://j.efsa.europa.eu/2016/4426):

- From toxicological perspective the free and bound analytes are considered to be equivalent on molar base.
- *“The CONTAM Panel established for **3-MCPD** a Tolerable Daily Intake (TDI) of **0.8 µg/kg bw per day** and concluded that this TDI constitutes a group TDI for 3-MCPD and its fatty acid esters (expressed as MCPD equivalents). ... “*

**Nov. 2016:** JECFA (JECFA/83/SC) defined a TDI for 3-MCPD to be **4 µg 3-MCPD/kg x bw x d**  
**MOE for glycidol remains unchanged.**

# II. Regulatory Information

## b. Safe levels - special focus on infant formula

### Glycidol:

**BfR 2009:** In order not to fall below a MoE of 10.000 the content of **glycidol** in infant formula should not exceed **67 µg/kg in the fat phase**. BfR opinion 007-2009  
≈18 µg/kg product with fat content of 25 %

### 3-MCPD

The BfR assumes for infants a maximum daily uptake of **6 g fat/kg x bw**.

	Infant formula: max <b>3-MCPD</b> content in order to be below the TDI	
<b>TDI 3-MCPD</b>	fat phase	dry product (25 % fat)
µg/kg bw d	µg/kg	µg/kg
4	667	167
2	333	83
0.8	133	33

## II. Regulatory Information

### Do we expect MRLs?

**Draft** for MRLs in the EU based on a TDI (3-MCPD) of  $0.8 \mu\text{g}/\text{kg} \times \text{bw} \times \text{d}$

<b>Sum of Free 3-monochloropropane-diol (3-MCPD) and 3-MCPD fatty acid esters, expressed as 3-MCPD</b>	<b>Maximum level (<math>\mu\text{g}/\text{kg}</math>)</b>
Infant formula and follow-on formula (powder)	125 until 30th June 2019 50 as from 1st July 2019
Infant formula and follow-on formula (liquid)	15 until 30th June 2019 6 as from 1st July 2019
<b>Glycidyl fatty acid esters expressed as glycidol</b>	<b>Maximum level (<math>\mu\text{g}/\text{kg}</math>)</b>
Infant formula and follow-on formula (powder)	75 until 30th June 2019 30 as from 1st July 2019
Infant formula and follow-on formula (liquid)	10 until 30th June 2019 4 as from 1st July 2019

Due to the nonconformity of TDIs the EC advised EFSA to review the calculation of TDI for 3-MCPD. It is expected that the implementation of maximum levels for glycidol remains unchanged.

### Proposed Fitness for Purpose

The method should be applicable to the quantitative determination of free 2- and 3-MCPD, 2- and 3- MCPD esters (expressed as 2- and 3-MCPD, respectively) and glycidyl esters (expressed as glycidol) in infant formula, follow-on formula, and – if applicable – also adult nutritional

- The extraction should be sufficient to isolate the analytes in a satisfying manner from all merchantable products.
- The applied analytical approach should be classified as “state of the art” and should have received international acceptance.
- The method should be sensitive in a way that recent and future maximum residue limits of the analytes are covered.
- Needless to say that the method should suit for routine analysis. This means that beside the required scientific characteristics also turn-around-time, costs, practicability, sustainability etc. should be considered as important criteria.



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*Thank you for your kind attention!*

WHEN YOU NEED TO BE SURE

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