

Analytical Traceability of Food and Feed

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Definition: Traceability

Codex Alimentarius:

„**Traceability/product tracing**: the **ability** to follow the movement of a food through specified stage(s) of production, processing and distribution.“

Traceability - Approaches

Labeling

Documentation

Database

Traceability systems trace and track “food packaging”

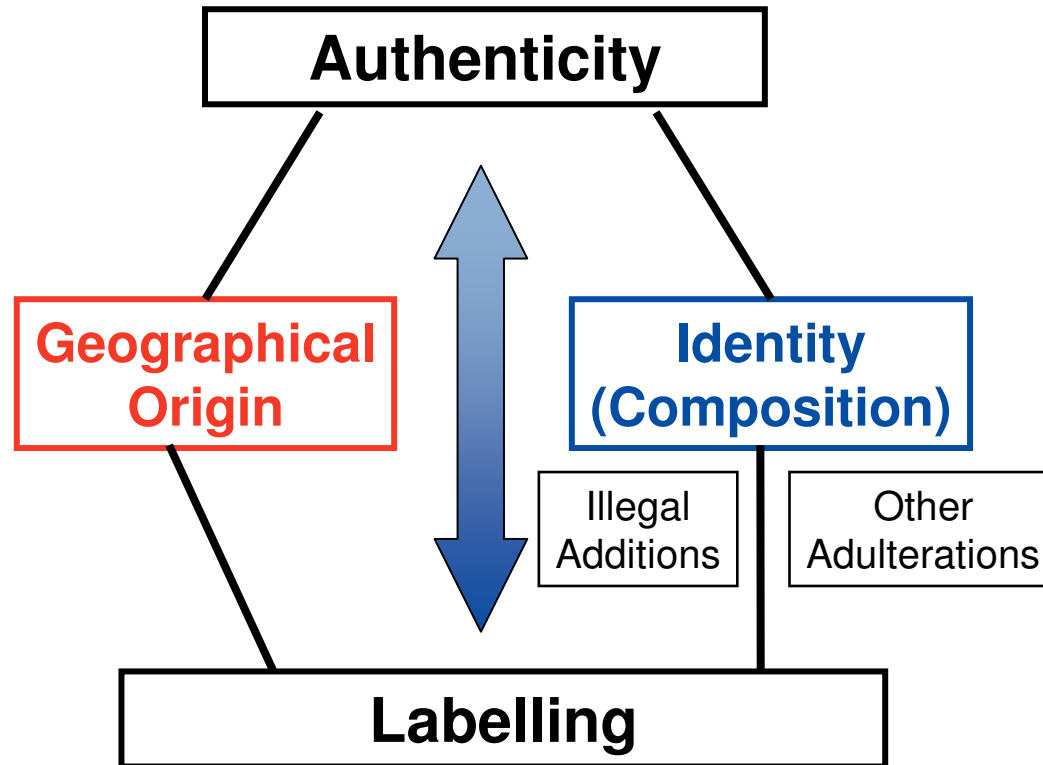
- **Verification** with analytical methods



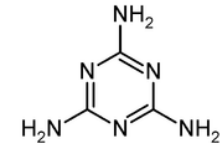
Starting points for analytical methods

BSE
Beef UK

Dioxin in
Irish pork



Melamine



Dyes

Methanol

- Substitution by cheaper but similar ingredient
- Extend food using adulterant, e.g. water, starch
- Undeclared process, e.g. irradiation, freezing
- Incorrect origin, e.g. geographic, species or method of production

Analytical methods for authentication

Analysis of composition

Classical analysis, wet chemistry, chromatography, **spectroscopy**,
Detection of non-natural food constituents

Analysis of stable isotopes

(D/H, $^{13}\text{C}/^{12}\text{C}$, $^{18}\text{O}/^{16}\text{O}$, $^{15}\text{N}/^{14}\text{N}$)

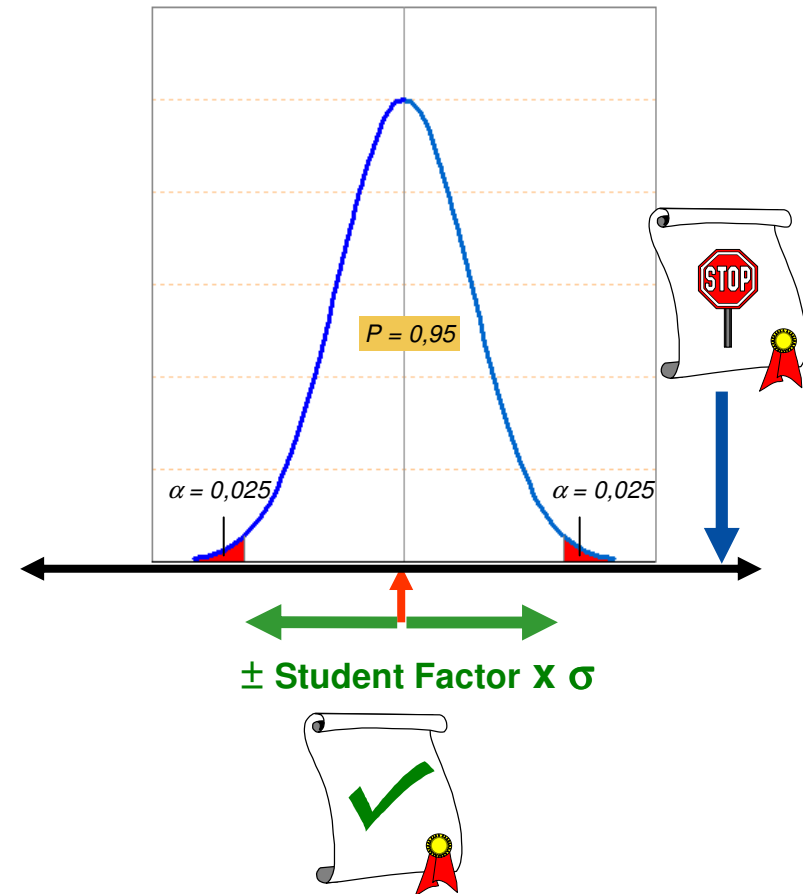
Enantioselective Analysis

Molecular biological Methods

Classical approach Reference Data (bases)



Authentic or unsuspecting samples



Authenticity range

„Classical approach“

Grape Variety (Shikimic acid)

HPLC

- Wines of the Burgundy Group show a low SA content

Natürliche Shikimisäuregehalt von Weinen der Burgundergruppe (alle Werte in mg/l)

	Burgunder- gruppe gesamt	Burgunder- gruppe (authentisch)	Burgunder- gruppe (Handelsware)	Pinot blanc	Pinot noir	Pinot grigio	Pinot Precoce Noir	Pinot Meunier
n	420	132	288	170	158	83	5	4
Mittelwert	15,06	14,58	15,28	15,26	15,91	13,42	11,56	11,50
s	±5,93	±5,28	±6,20	±5,48	±6,25	±6,03	±3,15	±4,20
min.	n.n.	1,3	n.n.	2	1,3	n.n.	6,4	6
max.	31	30,5	31	30	31	29	15	16
Median	14,0	14,0	14,0	14,0	15,6	13,0		
VB-95=(s-t)	±11,66	±10,46	±12,22	±10,83	±12,37	±12,02		
Minimal- und Maximalwerte des VB-95	<u>3,4<15,1<26,7</u>	4,1<14,6<25,0	3,1<15,3<27,5	4,4<15,3<26,1	3,5<15,9<28,3	1,4<13,4<25,4		

1114 | Bundesgesundheitsbl - Gesundheitsforsch - Gesundheitsschutz 12•2003

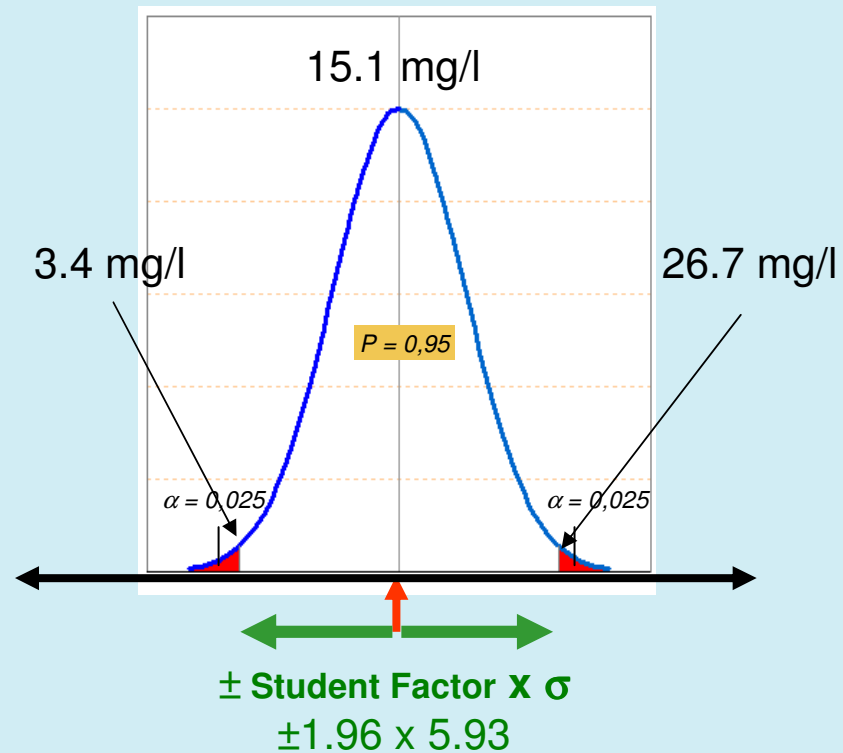
„Classical approach“

Grape Variety (Shikimic acid)

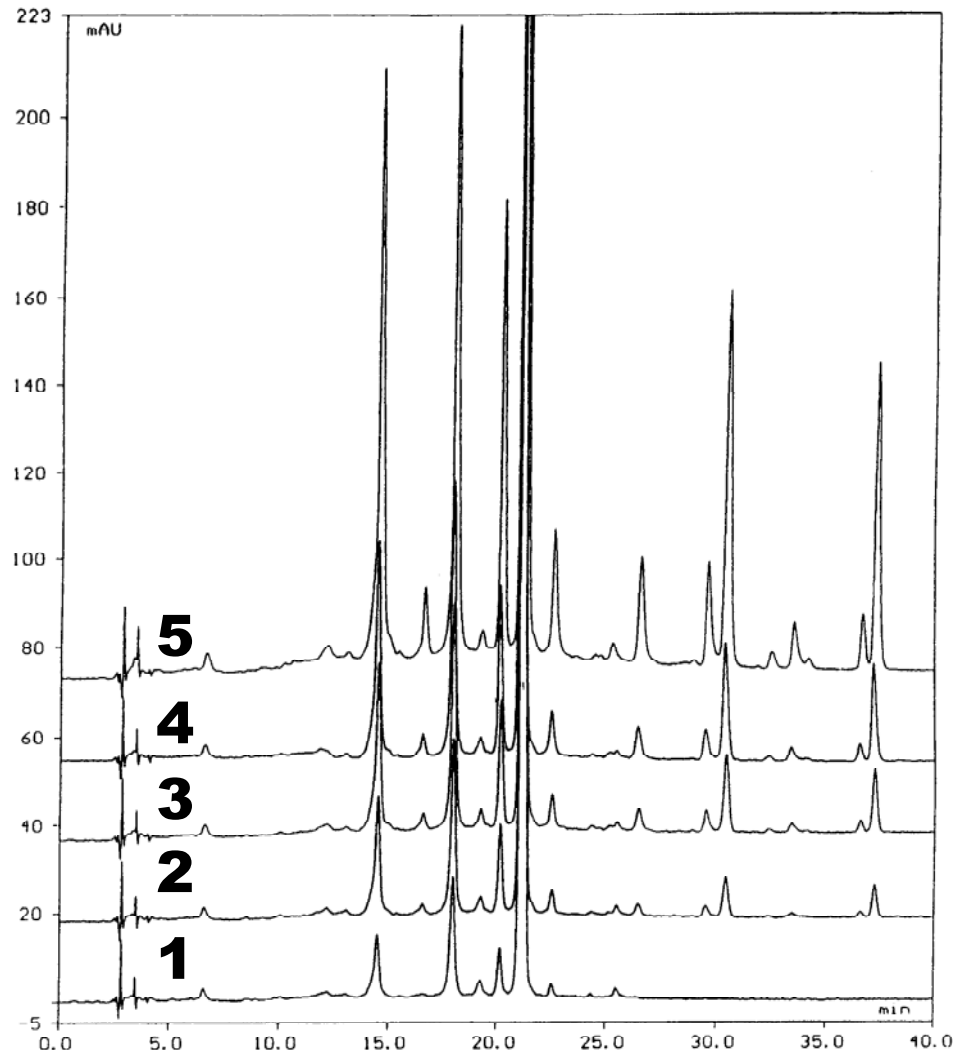
- Wines of the Burg

Natürliche Shikimisäuregehalt

	Burgundergruppe gesamt
n	420
Mittelwert	15,06
s	±5,93
min.	n.n.
max.	31
Median	14,0
VB-95=(s-t)	±11,66
Minimal- und Maximalwerte des VB-95	<u>3.4 < 15.1 < 26.7</u>



„Pinot Noir“ characterisation



100 % Dornfelder

30 % Dornfelder + 70 % Pinot Noir

20 % Dornfelder + 80 % Pinot Noir

10 % Dornfelder + 90 % Pinot Noir

100 % Pinot Noir

Multivariate Statistical Approaches (Chemometrics)

•Matrix

Variable (analytical parameter, spectroscopic information..)



Sample n

(possibly different groups)



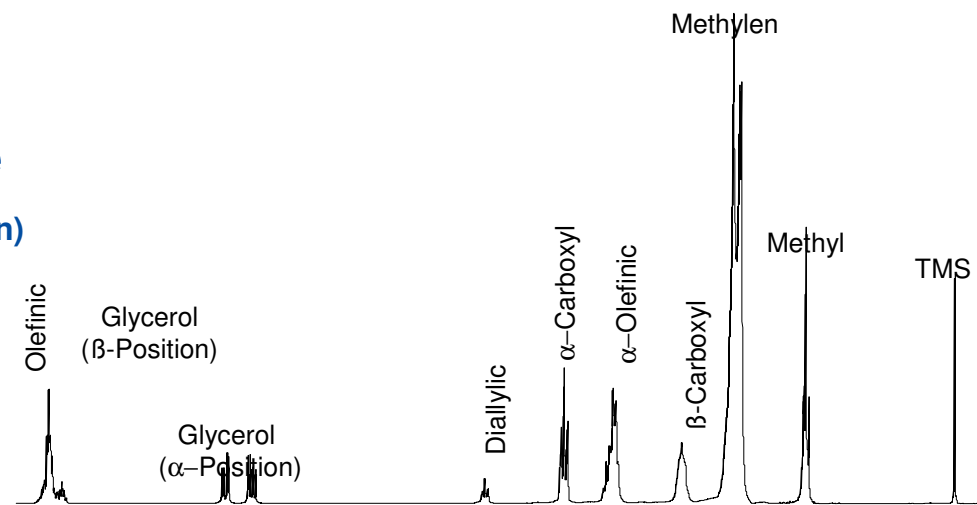
		Cluster	1	2	3	4	5	7
		ppm	4,36	4,35	4,34	4,33	4,32	4,22
Wein	Farbe	Land						
Vein_1379_1_	red	Hungary	0,031	0,054	0,024	0,074	0,100	0,464
Vein_1380_1_	red	Hungary	0,030	0,129	0,094	0,176	0,192	0,564
Vein_1381_1_	white	Hungary	0,317	0,267	0,287	0,273	0,179	0,208
Vein_1388_1_	red	Hungary	0,022	0,116	0,031	0,157	0,086	0,575
Vein_1389_1_	red	Hungary	0,275	0,180	0,273	0,159	0,184	0,113
Vein_1390_1_	red	Hungary	0,084	0,140	0,031	0,159	0,087	0,412
Vein_1391_1_	red	Hungary	0,610	0,419	0,413	0,436	0,398	0,397
Vein_1392_1_	red	Hungary	0,333	0,202	0,295	0,145	0,190	0,647
Vein_1395_1_	white	Hungary	0,528	0,275	0,247	0,354	0,270	0,314
Vein_1396_1_	white	Hungary	0,026	0,042	0,044	0,038	0,070	0,041
Vein_1397_1_	white	Hungary	0,462	0,426	0,361	0,185	0,243	0,035
Vein_1398_1_	white	Hungary	0,464	0,415	0,372	0,358	0,294	0,294

- Unsupervised methods (strutuce discovery)
 - e.g. Cluster Analysis, Principal Component Analysis (PCA)
- Supervised methods
 - Discriminant analysis (DA), Class moddelling (e.g. SIMCA)
- Quantification
 - Partial Least Squares (PLS)

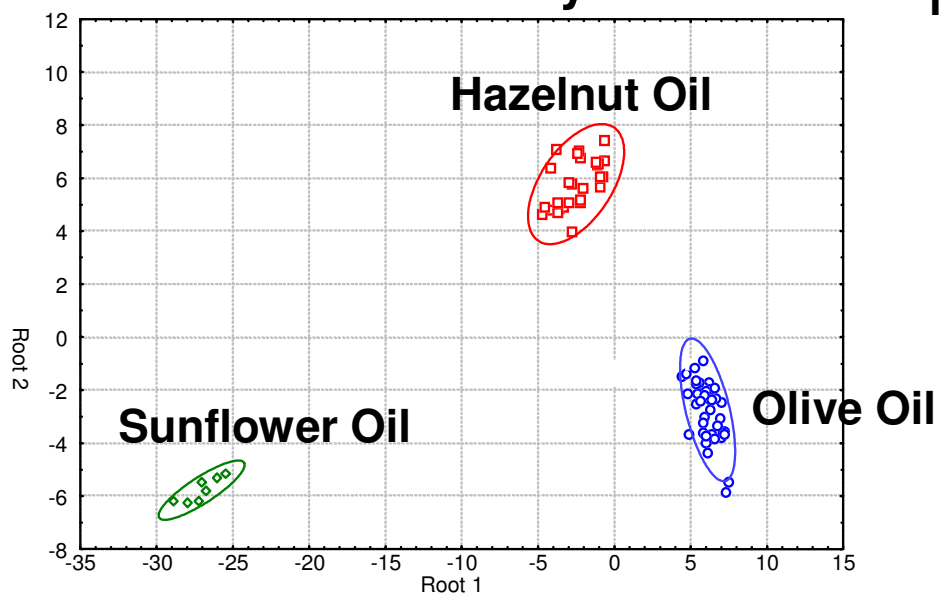
Olive oil

- subject of falsification
1981 Toxic oil syndrome

(Rapeseed oil denaturated with 2% anillin)



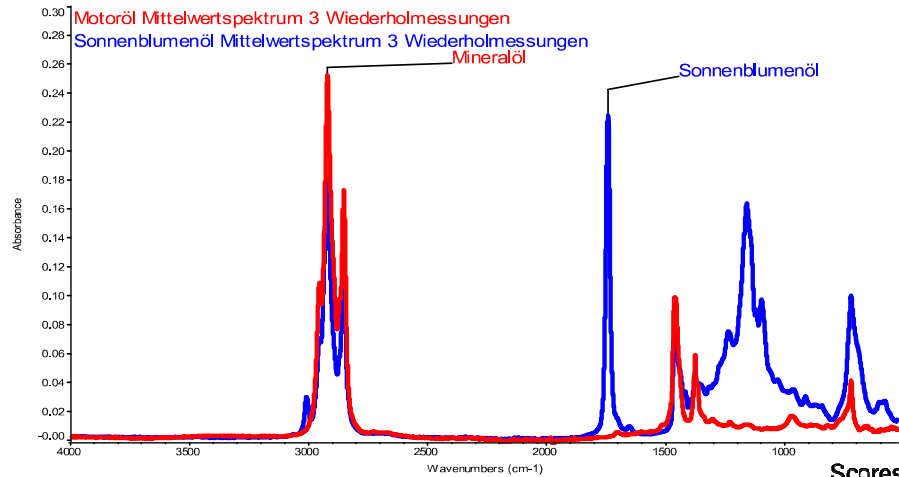
Discriminant Analysis



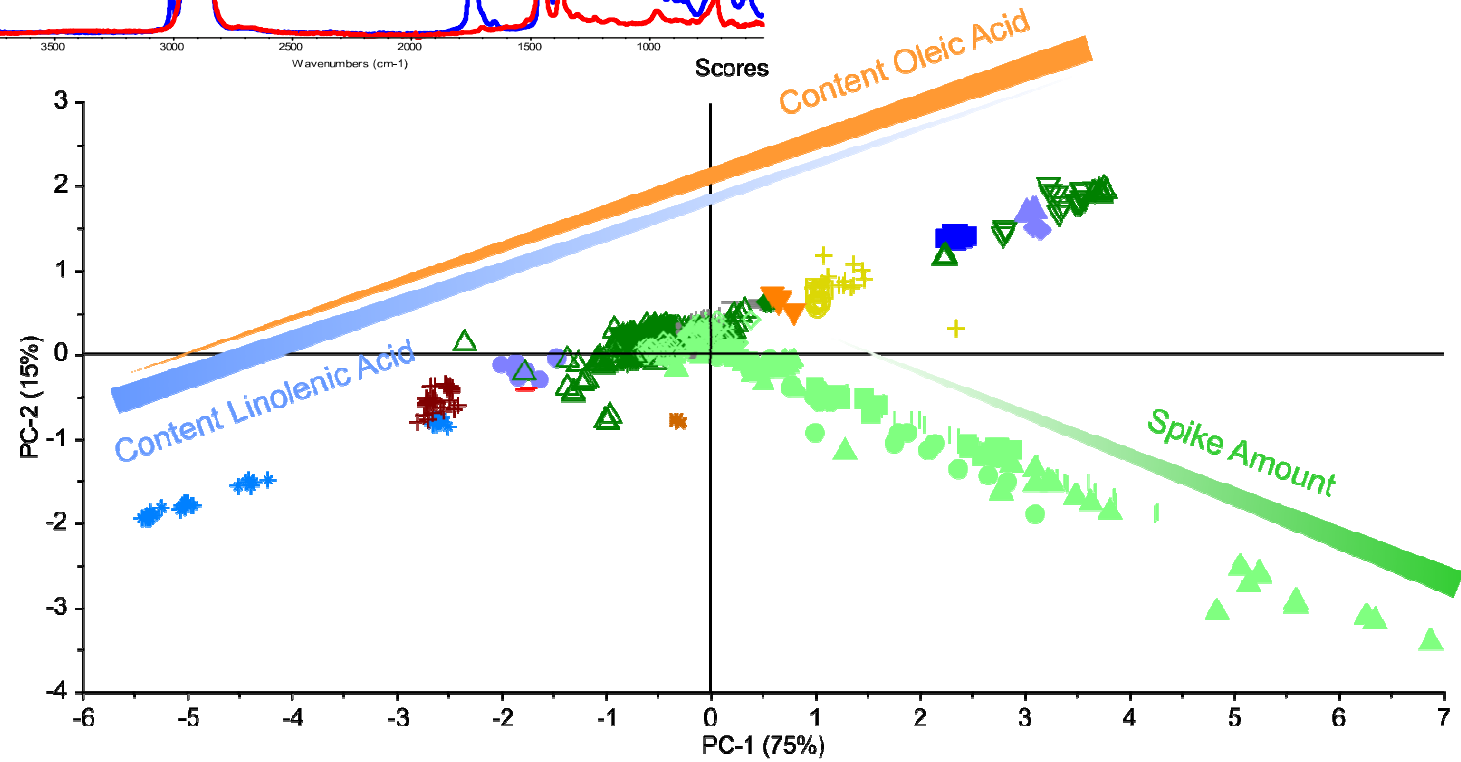
¹H-NMR-Measurements



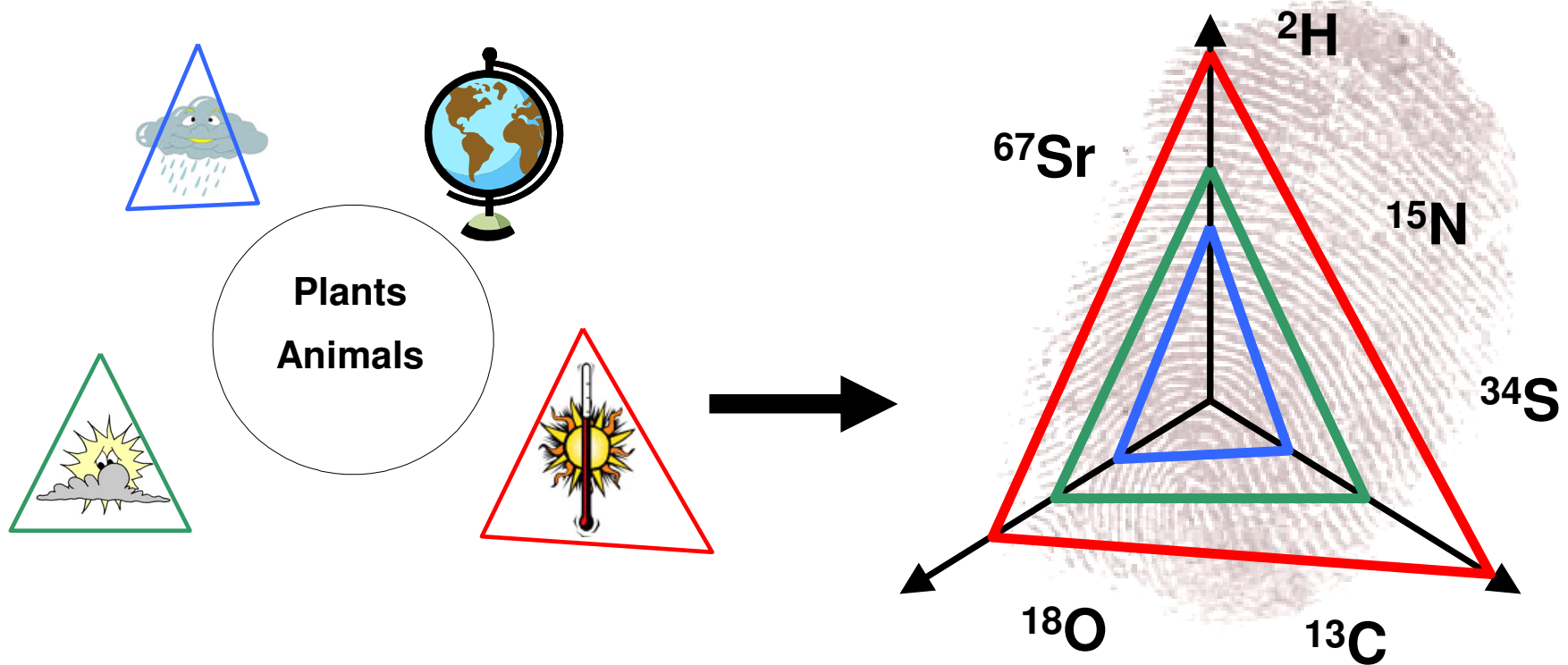
FT-IR analysis of edible oils: Addition of mineral oil



- ✓ Addition of mineral as fraud
- ✓ Detection >1 %

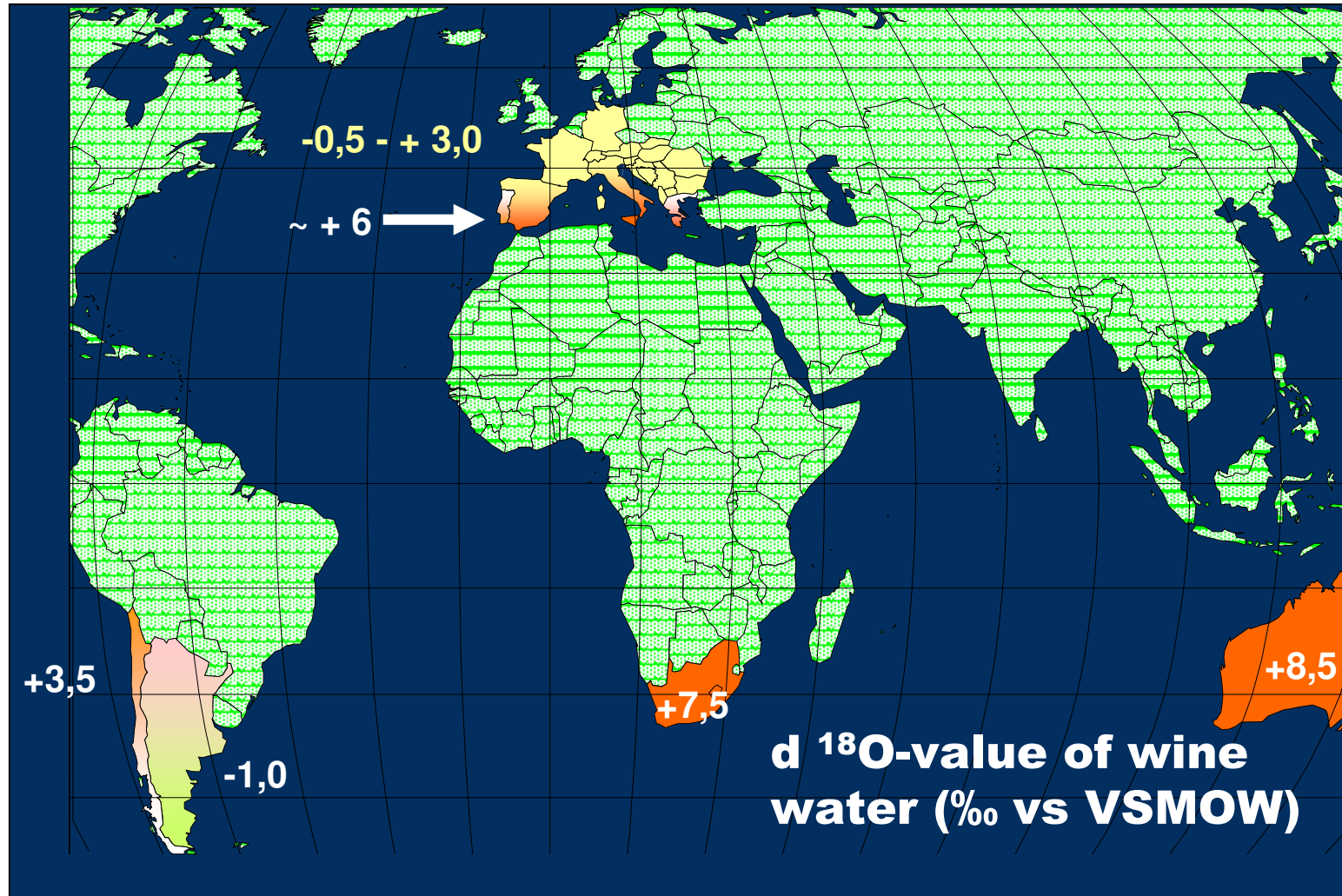


Stable Isotope Ratios “Fingerprint”



Geographical
Origin

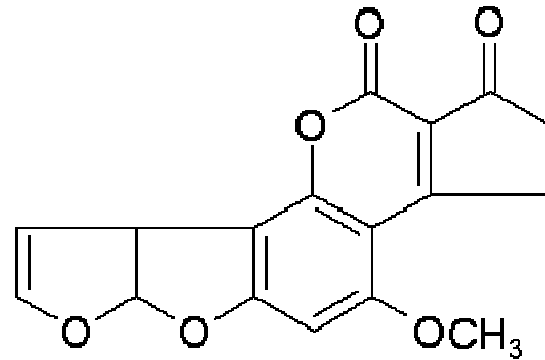
Isotopic analysis



Example - Authenticity control of pistachios

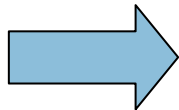
pistachios are popular snacks

Aflatoxine in Iran pistachios
1997 import-stop
strictly EU-import regulations



California
Iran

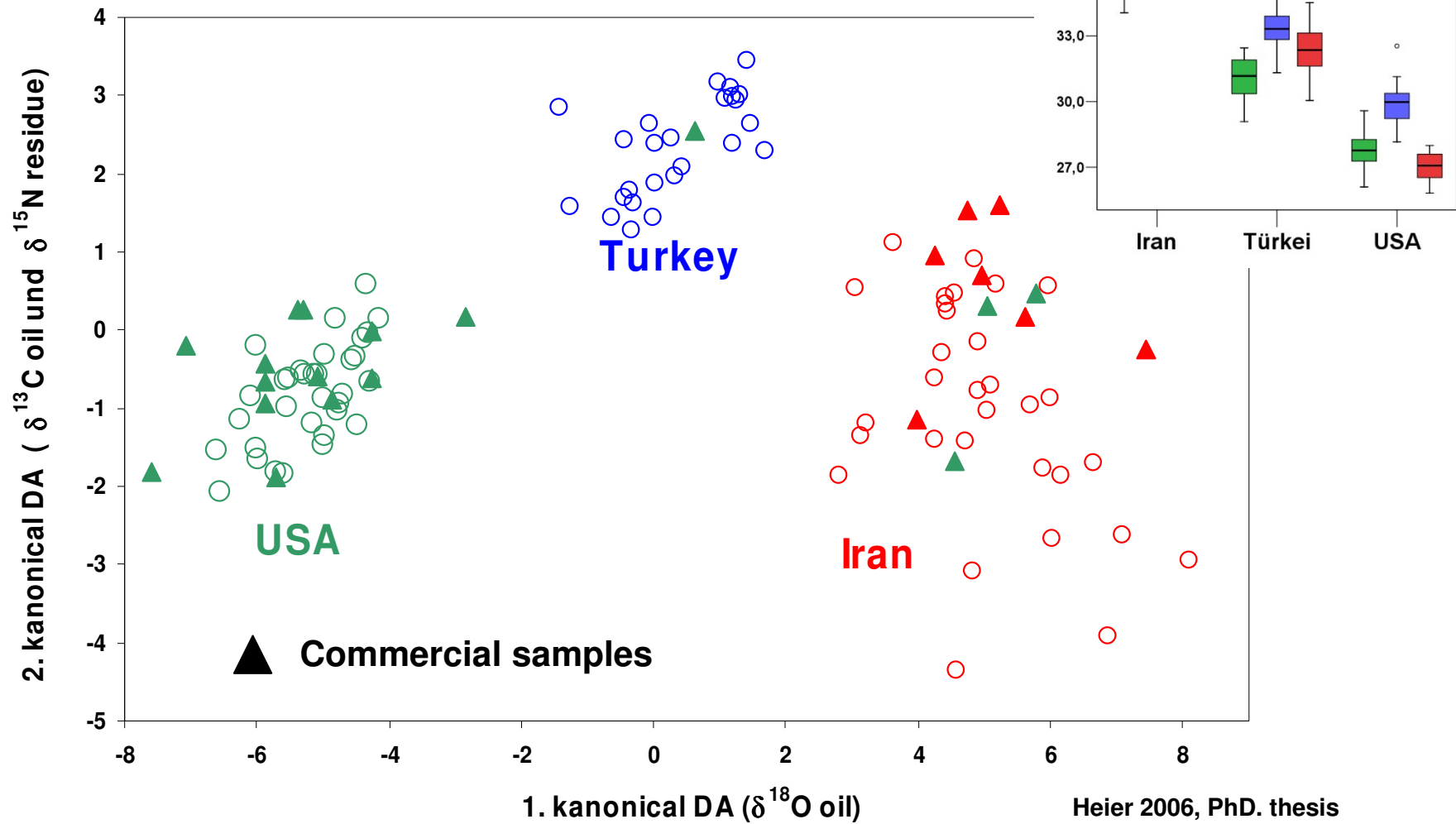
false declaration???



Authenticity control necessary

Origin of Pistachios

Stable Isotope Ratios



Heier 2006, PhD. thesis

Feed Origin EU project DDGS

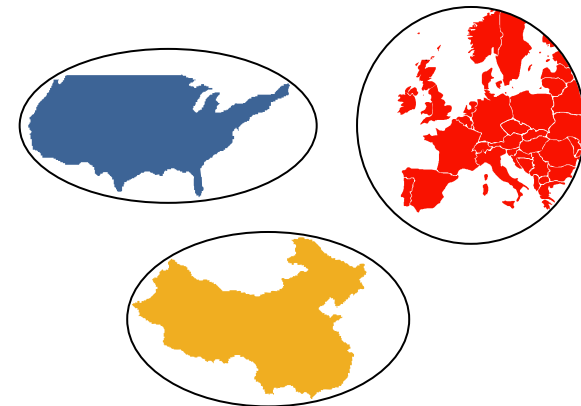


- co-product of ethanol production
- high nutrient content (protein, fat)



Geographical Origin

- DDGS are globally traded commodity
- crisis situations often associated with particular regions/countries



Stable Isotope Ratio Mass Spectrometry

- technique for food authentication
- geographical origin



Conclusions

- Different analytical approaches for authentication available
- Reference data (banks) needed !
 - *Application of unified methods of analysis*
 - *Recognition of authenticity ranges*
- Trend to spectroscopic methods/multivariate evaluations
 - *Often feasibility studies which have limited scope/questions*

Outlook

- Globalisation also in terms of fraud, „prediction“ difficult
- Health risks are „accepted“ by fraudsters
- Non-Targeted Analysis/Finger-Printing techniques will become more important
 - *Detection of „abnormalities“ will be the challenge*

**Thank you for your
attention**

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