



Phomopsis A in food samples in The Netherlands

Monique de Nijs*, Diana Pereboom-de Fauw, Theo de Rijk, Hans van Egmond and Hans Mol

Introduction

Phomopsis A (PHA) is a mycotoxin, mainly occurring in lupin, but contamination of chestnuts and mango's cannot be excluded¹. Primary target organ for phomopsis A in sheep is the liver. Australia and New Zealand have set a regulatory limit of 5 µg phomopsis A/kg product².

Lupin has comparable nutritional characteristics to soy and can be used to replace genetically modified soy in foods. Numerous food products containing lupin are currently available on the market³. EFSA works on a risk assessment on phomopsins for the European situation.

A straightforward LC/MS-MS method has been developed to investigate several lupin-containing food products available in the Netherlands.

Principle

Phomopsis A is extracted by shaking with a solvent. The raw extracts are centrifuged and diluted 1:1 in water and analysed using a highly sensitive LC-MS/MS system.

Samples

Twenty samples, containing various levels of lupin as ingredient, were bought from grocery and internet shops in The Netherlands. The origin of lupin used for preparation of the food products was unknown.

Sample	#	Example
Lupin flour	3	
Flour for bread	1	
Bread	5	
Biscuit/cakes	4	
Frozen lupin flakes	3	
Lupin snacks	2	
Dry pasta products	2	

Experimental

Extraction

An aliquot of 20 ml of acetonitrile/water (80%/20%) with 1% acetic acid was added to 2.5 g test portion. The suspension was shaken for 30 minutes, centrifuged at 3500 RPM (10 min; RT) and the supernatant was diluted 1:1 in water. The extract was cooled (30 min), filtered (0.45 µm PTFE filter) and stored in refrigerator. PHA contamination of samples was determined by the external standard method based on average matrix matched standard measurements before and after samples.



LC-MS/MS analysis

An aliquot of 20 µL was injected on a reverse phase HPLC column for separation. Gradients of mobile phases A (5 mM ammonium formate buffer pH 5) and B (5 mM ammonium formate buffer in 95% ethanol) changing from 90% to 0% and 10% to 100% respectively over 8 min with flow rate of 400 µL/min. The Shimadzu HPLC system was coupled with a mass spectrometer (Applied Biosystems, MDS AB Sciex API Q-trap 5500) for detection.

Phomopsis A (PHA) MS/MS transitions

	[M+H] ⁺	Product ion	CE* (eV)	CXP** (V)
PHA	789.2±0.5	<u>226.1±0.5</u>	47	16
PHA	789.2±0.5	<u>323.1±0.5</u>	35	22

* CE Collision Energy

** Cell Exit Potential

The product ion with the highest intensity, the quantifier, is underlined.

Results

Validation

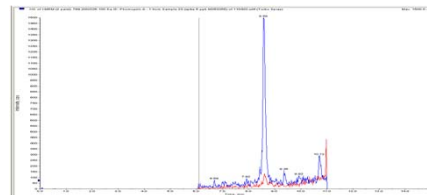
The repeatability of the method was determined using blank lupin flour.

Parameter	Range / result
Validation range	5 and 25 µg PHA/kg
Average recovery	79%
Average RSD	9%
LOQ	5 µg PHA/kg product [#]
LOD	1.22 µg PHA/kg product [^]
Matrix effect	+34% (ion enhancement)

[#] lowest concentration fulfilling reproducibility requirements

[^] calculated according to standard line prepared in matrix

Example Chromatogram



Combined chromatogram of blank (red) and spiked sample 5 µg PHA/kg (blue) for quantifier 789.2 > 226.1.

Samples

No phomopsis A was detected above LOD in any of the 20 samples.

Conclusion

The LC-MS/MS method performs well for the analysis of phomopsis A in lupin flour and lupin containing food.

No phomopsis A was detected above LOD (1.22 µg/kg product) in the food samples analysed.

References

- 1 ANZFA (Australia New Zealand Food Authority) (2001) Technical report series no. 1, pp 22.
- 2 Cressey, P.J. (2009) World Mycotox. J., 2, 113-118.
- 3 Reinhard, H., Rupp, H., Sager, F., Streule, M. and Zoller, O. (2006) J. Chromatography A, 1112, 353-360.

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¹ RIKILT – Institute of Food Safety, Wageningen UR

P.O. Box 230, NL-6700 AE
Wageningen, the Netherlands
Phone +31 317 48 02 56
Internet www.rikilt.wur.nl

* Corresponding author: monique.denijs@wur.nl