Laboratory analysis of processed foods, raw



agricultural commodities, and animal feeds in Connecticut

DEPARTMENT OF ANALYTICAL CHEMISTRY

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History

The Connecticut Agricultural Experiment Station

- Analytical testing lab for Connecticut
- Founded in 1875, moved to present location in 1882
- Fertilizer analysis
- Food adulteration/analysis
- Pesticide analysis began in 1930s
 - Inorganic pesticides, lead and arsenic
 - DDT in 1945



Johnson-Horsfall Building

Analytical Chemistry

Food Emergency Response Network (2005)

- $\circ\,$ Effort to respond to potential threats to food supplies
- 1 of the 8 original laboratories

FERN assignments:

- $^{\circ}$ Melamine in pet foods and other foods with wheat gluten
- Imported toothpastes with ethylene glycol and diethylene glycol
- PAHs in seafood from Deepwater Horizon spill
- Arsenic speciation in apple juice



ISO 17025 accreditation

Evaluation of quality management system and technical competency to carry out tests and calibrations.

Accreditation achieved in 2016.

Pesticides, aflatoxins, total THC, total CBD, arsenic, crude fiber, and crude protein are analyzed under scope.



Sample types

Fresh agricultural commodities

- Fruits
- \circ Vegetables

Animal Feeds













Connecticut Department of Consumer Protection, Food & Standards Division 450 Columbus Boulevard Ste 901 Hartford, CT 06103 www.ct.gov/dcp

Connecticut 484

Insp Date: 11/9/2021 Business ID: 00003863 Business: MARKET 32 BY PRICE CHOPPER #248 140 Main St

OXFORD, CT 06478

Inspection: CP000981 License No.: BAK15992 Phone: 203-376-7182 Inspector: 965901 Keara Hickey Reason: Sample Collection Results: Complete

Reference:

Sample Collection I	Identification	
Sample No.	KH-180 Complaint No. 2021-202	
Type of Product	Asparagus	
Sample Collection P	Purpose	
Reason Sample Collected	Pesticide Residues Surveillance	
	Other Reason Sample Collected:	
	Analysis Requested: Pesticides	
Sample Collection		
Sample Size	Net Weight of N/A Quantity 2 bundles	
	2 bundles taken from total of 12 in one-11lb box. 4 boxes total	
Method of Collection	Total Lot Non-Gloved Manual Collection	
	Special Techniques Yes O No O	
Location & Temperature	Location Sample Walk-in Cooler Sample Open Open	0
	Temperature at	

	e LogBook Station Number: 21. 5950 control panel in ACCD for y of this form	Sample Number KH-180	Save and Exit
1) Inspector Info 2) Sar	mple ID 3) Details 4) Analysis Request 5) Internal CoC		
PT sample/ ch Research Sam	KH-180 gricultural Commodities	Collection Report	Keara Hickey Department of Consumer Protection Food Division New Sample Click here
Sample Description (On label or any deviation from collection report:)	Fresh asparagus Hydrocooled PLU 4080		
Collection and Inspector Rep		eports\KH-180%20to%20	0KH-189%20Reports.pdf
Note (will be on the report)> Organic ? Processed? Fresh? High Priority?	Fresh		
Laboratory Note:			۰ ۲

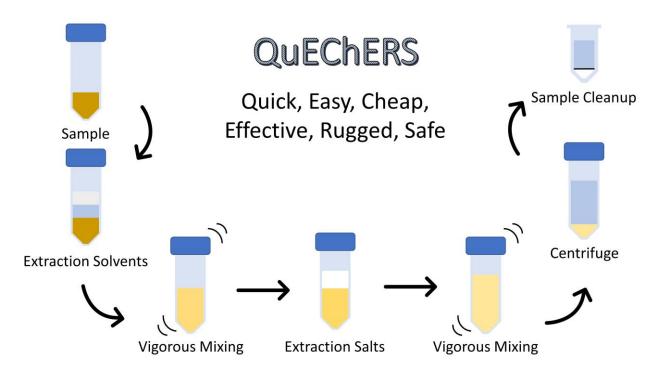
Pesticides

Fresh samples are ground and homogenized

Extracted using acetonitrile

Clean up with MgSO₄ and NaOAc





Pesticides

Samples analyzed using a Liquid Chromatography High Resolution Mass Spectroscopy and Gas Chromatography tandem mass spectroscopy.





Scope of accreditation covers over 350 pesticide residues.

Pesticide tolerance levels

Who decides?

- EPA decides how much pesticide can remain on in foods—tolerances.
- Correctly applied pesticides are unlikely to leave residues over tolerance.
- Levels below tolerance are unlikely to cause harm.



Pesticide tolerance levels

How are levels decided?

- "Reasonable certainty of no harm."
- Registrants must submit studies for EPA review.
 - Possible harmful effects
 - $^{\circ}\,$ Amount likely to remain on food
 - Other sources of exposure
- EPA performs risk assessment
 - Food consumption
 - Pesticide application patterns







A point in time eCFR system

No tolerance violations

Accidental or deliberate application to crops on which they are not permitted.

31 out of 945 samples tested for pesticides (since 2015)

22 unique residues

4 samples contained multiple NTVs

Violation rate is approximately 3-4%

Market basket survey continues to demonstrate the safety of fresh produce in CT.

Pesticide	Pes		
Acephate	Dip		
Bifenthrin	Enc		
Carbendazim	Me		
Carbofuran	Me		
Chlorpropham	Оху		
Chlorpyrifos	Pho		
Cyfluthrin	Pro		
Cyhalothrin, lambda	Teb		
Dicloran	Thia		
Difenoconazole	Tria		
Dimethoate			

ticide phenylamine dosulfan etalaxyl ethamidophos yflurofen osmet pargite buconazole iabendazole adimefon adimenol

Carbofuran in asparagus

Imported from Peru

Carbofuran found at 0.03 mg/kg

FDA placed foreign processor on Import Alert 99-05

• Detention without physical examination (DWPE)

AGROEXPORTACIONES NATHANAEL S.A.C Date Published : 03/11/2022 Cal. Victor Raul Nro. S/N C.P.M Macabi B , Ascope - Paijan, La Libertad PERU 24 T - - 02 Asparagus (Leaf & Stem Vegetable) Date Published: 03/11/2022 Desc: Asparagus Problems: CARBOFURAN;



No tolerance violations (2022)

Green seedless grapes

- Imported from Peru
- Diphenylamine, 0.19 mg/kg

Fresh ginger

- Imported from Brazil
- Chlorpropham, 0.06 mg/kg

Fresh ginger

- Imported from Honduras
- Phosmet, 0.03 mg/kg





No tolerance violations (2022)

Italian Parsley

- Grown in California
- Chlorpropham, 0.151 mg/kg

Dragon fruit

- Imported from Ecuador
- Thiabendazole, 0.04 mg/kg

Yellow yam

- Imported from Jamaica
- Dicloran, 14.80 mg/kg





Aflatoxins

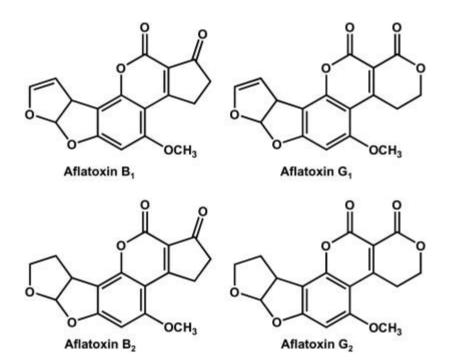
Carcinogenic toxins produced by fungus *Aspergillus flavus*

• Can grown on cereal grains and legumes.

FDA has an action level based on B1 + B2 + G1 + G2

- $^\circ~$ 100-300 $\mu g/kg$ for beef cattle, poultry, and swine feed.
- $^\circ~$ 20 µg/kg for dairy/immature animals and pets.
- $\,\circ\,$ CAES has a 1 $\mu g/kg$ limit of reporting.

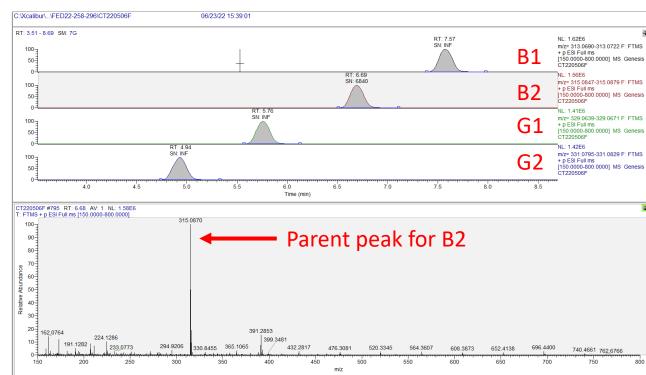




https://www.stalam.com

Aflatoxins

Samples extracted using 80% acetonitrile in water, followed by SPE with immunoaffinity cartridges specific for aflatoxins.





Aflatoxins

61 animal feed products tested in 2020

• No aflatoxins reported

148 animal feed products tested in 2021

 $^\circ\,$ 2 products reported with < 2 µg/kg.





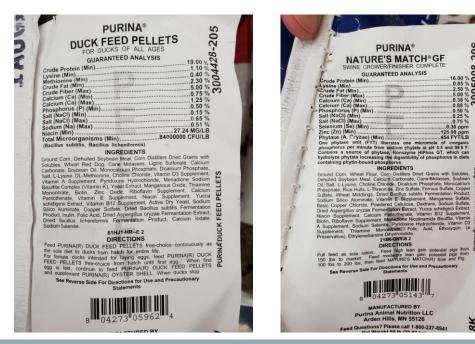




Label guarantees

Ensure manufacturer label accuracy

- Crude protein
- Crude fat
- Crude fiber



907-8009 16.09% 5.50% 0.38% 0.38% 0.55% 0.38 ppm 125 00 ppm 454 FYTLB 45 of increases

ra Extrac

8K



Label guarantees

In 2020, 44 samples tested:

- 3 were unsatisfactory for at least one macronutrient
 - 1 crude protein
 - 2 crude fat

In 2021, 51 samples tested:

- 4 were unsatisfactory for at least one macronutrient
 - 1 crude fiber
 - 1 crude protein
 - \circ 2 crude fat



Metals

Nutrient content in food

Total arsenic in juice and foods

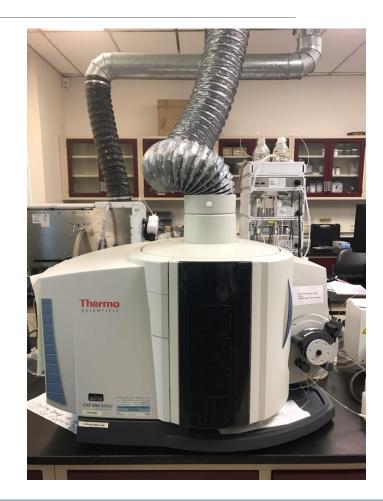
Heavy metals in food products











Cannabis sativa

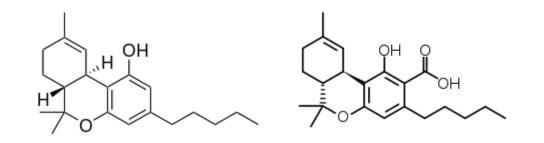
Agricultural Improvement Act of 2018

 $\,\circ\,$ Hemp must contain < 0.3% THC.

Representative samples must be shown to meet Farm Bill requirements prior to harvest.

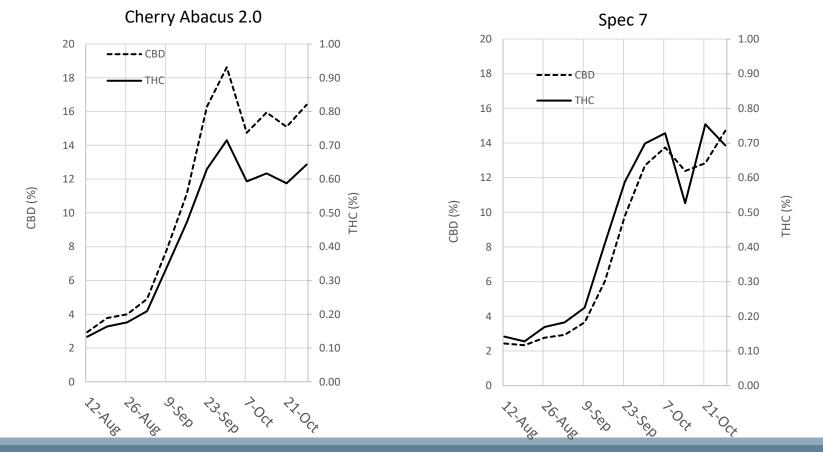
Starting with 2022 season DoAg inspectors will collect preharvest samples for THC analysis



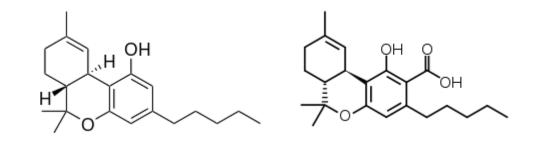


Cannabis sativa

Weekly monitoring of THC and CBD showed that in many varieties THC and CBD rise in tandem

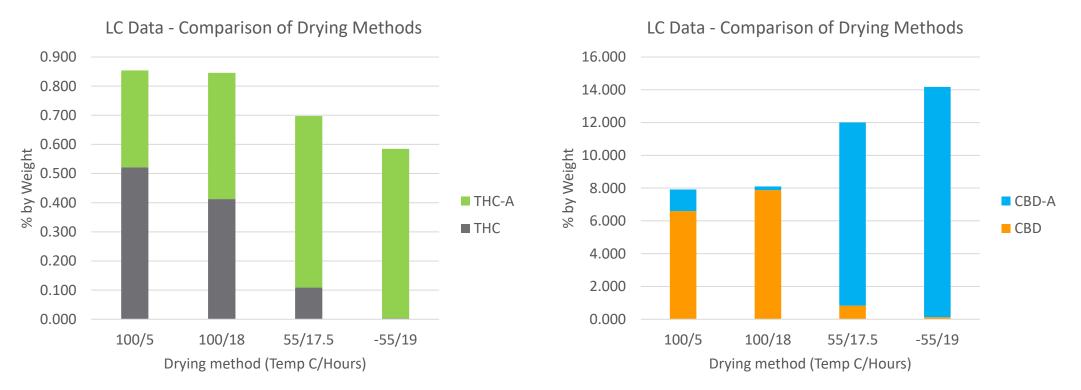


Arsenault et al., manuscript in preparation



Cannabis sativa

Effects of drying temperature on delta 9 THC and CBD



Higher temperature, and longer time, decarboxylate THC-A and CBD-A

Arsenault et al., manuscript in preparation

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