



## Review

# Current research, regulation, risk, analytical methods and monitoring results for nicarbazin in chicken meat: A perspective review



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## ABSTRACT

This review presents up-to-date information about current research on nicarbazin, one of the most used anticoccidials in poultry production. The focus is to elucidate regulation concerning nicarbazin, limits for its residues in food, how maximum residue limits in different countries are calculated regarding edible chicken tissues and the possible implications in human health. Analytical methods to extract and quantify this residue, expressed as dinitrocarbanilide (DNC) are presented and discussed, including qualitative screening and quantitative/confirmatory analytical methods. Monitoring results and occurrence of DNC residues in chicken meat are discussed. Additionally, the causes of eventual chicken meat contamination and possible solutions to reduce or eliminate DNC residue in tissues are also presented. The paper concludes with perspectives, the current state of DNC residue analysis and suggestions for future research, especially considering the gap in the study of residue recycling effect due to continuous chicken litter use.

## 1. Introduction

Chicken meat has a great nutritional value and is recognized as a healthy and low-cost source of animal protein, which makes it accessible to low-income families worldwide. While the United States is positioned as the world's leader in poultry production, Brazil is the leading broiler meat exporter in international trade (ABPA, 2016; USERS, 2016). One important issue in this meat market is related to food safety, especially concerning chemical residues in the final products. This relates to nicarbazin, a product of chemical synthesis widely used in commercial intensive broiler farming to control the coccidiosis.

Coccidiosis refers to a disease caused by protozoa of the *Eimeria* genus promoting a wide range of injuries in poultry intestines. Parasites compromise the nutrient absorption and feed conversion, affecting poultry weight gain or even causing mortality, as a consequence of intestine

damage (Blake & Tomley, 2014; Chapman, 2014). The extent of losses caused by *Eimeria* spp. in poultry flocks was relieved with the advent of anticoccidials in the 1950s. Nicarbazin, one of the first anticoccidials developed, is still being used successfully in prophylactic programs. However, considering recent concerns with undesirable levels of residues of this feed additive in chicken products intended for human consumption, the aim of this article is to contribute to the understanding about safety related to nicarbazin residues (expressed as DNC) in chicken tissues, considering important common questions of any consumer: What would be the possible effect of DNC residues on humans after consumption of contaminated food? How are the acceptable residue levels calculated in major chicken producing and consuming countries, notably, the US, Brazil, and the European Union? How is nicarbazin used in poultry production, and what are safety measures concerning the residue in the final products? Which analytical methods have been employed to quantify DNC residues in foods? Which strategies/researches regarding

**Abbreviations:** ADI, acceptable daily intake; bw, body weight; CC<sub>α</sub>, limit of decision; CC<sub>β</sub>, detection capability; DNC, 4-4-dinitrocarbanilide; EFSA, European Food Safety Authority; ELISA, enzyme-linked immunosorbent assays; ESI, electrospray ionization; FCIAS, flow cytometry immunoassays; FPIAs, fluorescence polarization immunoassays; HDP, 2-hydroxy-4,6-dimethyl-pyrimidine; HPLC, high performance liquid chromatography; IC<sub>50</sub>, inhibitory concentration 50%; LC-MS, liquid chromatography coupled to mass spectrometry; LC-MS/MS, liquid chromatography-tandem mass spectrometry; LFDs, lateral flow devices; LOD, limit of detection; LOQ, limit of quantification; LSE, liquid-solid extraction; MAPA, Ministry of Agriculture, Livestock and Food Supply; MRL, maximum residue level; MU, measurement uncertainty; NRP, National Residue Program; NOEL, no observed effect level; PLE, pressurized liquid extraction; PNCRC, National Plan of Residues and Contaminants Control; QuEChERS, quick, easy, cheap, effective, rugged and safe; qToF, quadrupole time-of-flight; SPE, solid phase extraction; SPR, surface plasmon resonance; UHPLC, ultra high performance liquid chromatography

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