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2 Original Research Article

Study of mercury content in wild edible mushrooms and its contribution to the Provisional Tolerable Weekly Intake in Spain

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ABSTRACT

The study determined total mercury (Hg) content of 10 wild edible mushroom species collected in southern Spain. Results indicated that the highest Hg level corresponded to *Boletus aereus* with $10.28 \pm 2.92 \text{ mg/kg}$ DW (dry weight), while the lowest Hg level was found in *Terfezia arenaria* with $0.09 \pm 0.08 \text{ mg/kg}$ DW. Regarding the anatomic parts of the mushrooms, caps showed significantly higher Hg concentrations than stems in *B. aereus*, *Amanita caesarea* and *Macrolepiota procera*. The percentage of contribution to the Provisional Tolerable Weekly Intake (PTWI) for Hg was also calculated. Based on consumption data in Spain (0.011 kg/person/week), %PTWI was calculated ranging between 0.06 and 3.5% for mean Hg levels. When a high level of consumption was assumed (0.100 kg/person/week), %PTWI ranged between 0.58 and 31%. Results suggest that wild edible mushrooms in southern Spain could contribute with high Hg levels to the Spanish diet. However, the lack of consumption data for wild edible mushrooms made it difficult to give more definitive conclusions; hence further studies including specific consumption data will be needed.

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1. Introduction

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Spain possesses a great diversity in mushrooms and truffles with more than 2500 species (Moreno et al., 1996; Gómez et al., 1993). Picking wild edible mushrooms is an important activity in Spain, and it involves large numbers of consumers. Mushroom consumption has grown1 noticeably in Spain over the past few years, probably as a direct result of, among other factors, recent studies about the health benefits associated with certain compounds found in mushrooms. For instance, *Boletus edulis* contains a powerful antioxidant compound, ergothioneine, which can be found at high concentrations, reaching levels of 528 mg/kg WW (Ey et al., 2007). Moreover, it has been reported that eating certain mushroom species can have potentially beneficial effects in the reduction of cardiovascular diseases (Guillamón et al., 2010).

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It is well known that mushrooms are able to assimilate and 23 accumulate compounds and nutrients from the environment 24 (Alonso et al., 2004). Mushrooms can accumulate metals in the 25 fungi epithelium, which can persist and even increase in some 26 parts of the fruitful body, in some cases reaching higher 27 concentrations than in the environment where they grow (Campos 28 et al., 2009). There are many factors that can influence the presence 29 of metals in mushrooms, such as climate, geographic location, 30 environmental conditions, and concentration of macromolecules 31 in the cellular wall of each specific species. In the case of total 32 mercury (Hg), several studies have highlighted the importance of 33 mushrooms as significant sources of this metal. According to the 34 review by Kalač and Svoboda (2000), total mercury content of the 35 examined wild mushrooms was between 0 and 20 mg/kg. 36 Similarly, high levels of total mercury have been found in Boletus 37 spp. and Agaricus spp. with concentration ranges of 2-5 and 10-38 20 mg/kg, respectively (Kalač, 2010). Moreover, Hg concentration 39 40 in wild mushrooms could be higher as suggested by the study by Falandysz and Szajek (1994), in which average Hg concentration in 41 wild growing Agaricus spp. was significantly higher than the 42

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concentration found in cultivated *A. bisporus*. These data demonstrate that the toxicological risk associated with Hg content might
be higher in wild edible mushrooms. In addition, mushroom picker
populations are usually associated with high consumption levels of
wild mushrooms during the picking season.
Exposure to mercury has been identified as a serious threat to

Exposure to mercury has been identified as a serious threat to the development of the child in utero and early in life in addition to producing toxic effects in the nervous, digestive and immune systems, and in the lungs, kidneys, skin and eyes (Tchounwou et al., 2003). Hence the World Health Organization (WHO, 2010) has considered this heavy metal as one of the top ten elements of major public health concern.

55 To date, no previous studies have been carried out in the southern 56 Spain on the Hg content of the most consumed wild edible 57 mushroom species in this region, which has one of the biggest 58 mushroom-picker populations in Spain, with a wide consumption of 59 wild edible mushrooms. There is therefore a need to determine the 60 Hg levels in the most-consumed wild edible mushrooms in southern 61 Spain in order to assess the exposure level to this metal in picker 62 populations. Accordingly, the aim of this study was to determine the 63 Hg content in 10 different species of wild edible mushroom collected 64 in the southern Spain and to assess the exposure level of mushroom 65 picker populations by using the well-recognized safety criterion 66 Provisional Tolerable Weekly Intake (PTWI) for Hg.

67 2. Materials and methods

68 2.1. Methods of sampling

69 Mushroom samples of 10 edible wild species were picked 70 from different areas of southern Spain during the typical collection 71 season for mushrooms (autumn-winter) in 2011 resulting in 72 n = 602 samples. Only fruit bodies showing full development, with 73 cap and stem, were collected. Old and injured fruit bodies were not 74 used. Caps and stems were sampled separately to enable Hg 75 determination for each anatomic part separately. Each sample 76 consisted of one anatomic part, either the cap or stem from one or 77 two individual specimens in order to obtain a representative amount 78 for each species. After collection, (fresh) samples were weighed; 79 weight ranged from 15 to 25 g depending on size and species. A major 80 description of the number of samples for each species and sampling 81 area is given in Table 1. Then, samples were washed with bi-distilled-82 deionized water in order to remove any possible trace of soil, which 83 could affect mercury content. Next, samples were immediately 84 frozen in individually packaged into plastic bags and labeled. Prior to analysis, water content was determined for each individual sample 85 (AOAC, 2002), and then the samples were lyophilized. 86

87 2.2. Sample preparation

88 Pretreatment by wet digestion in a closed system was 89 performed in a CEM Corporation MDS 2000 microwave (Spectralab 90 Scientific, Ontario, Canada) with hermetic and pressure regulated 91 Teflon reactors/vessels. A quantity of 0.2 g of lyophilized sample 92 was deposited in the vessels (weighed on a precision balance), 93 adding 3 mL of nitric acid (69%) and 0.5 mL of (33%) hydrogen 94 peroxide (Panreac, Barcelona, Spain). Three droplets of potassium 95 permanganate (5%) were added to enhance the oxidative digestion 96 process of the organic matrix. To facilitate digestion, each sample 97 was divided into two equal-sized portions (i.e. aliquots) so that 98 content would fit the vessel size. Each sample aliquot was diluted 99 to a final volume of 15 mL with deionized, bi-distilled water 100 $(>18 \text{ M}\Omega)$, obtained from an Optimum-Maxima Elga Option 101 3 Water Purifier deionization system (Thermofisher, Boston, 102 USA). Reagents used in sample preparation were purchased from 103 Panreac (Barcelona, Spain).

2.3. Analytical determination and calibration curve

Analytical determinations of Hg were performed by atomic 105 106 absorption spectrophotometry (EAA) with cool vapor associated with a flow-injection analysis system (FIA) using a Perkin Elmer 107 2100 equipped with a quartz cell purchased from Perkin Elmer 108 (Massachusetts, USA). The samples were measured in triplicate. The 109 optimized parameters corresponded to wavelength 253.7 nm, with 110 a slit of 0.7 nm using HCl as liquid carrier. Ar as gaseous carrier, and 111 BHNa₄ as reducing agent stabilized with NaOH. The 0.75% (w/v) 112 BHNa₄ was prepared daily by dissolution of the appropriate 113 amount of the solid reagent in 1.0% (w/v) sodium NaOH. The liquid 114 carrier corresponded to 3.0% (w/v) HCl obtained from a stock 115 solution of (37%) HCl. Reagents used in analytical determination 116 were purchased from Panreac (Barcelona, Spain). 117

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Standard mercury solutions were prepared (0.1, 1, 10, and 118 100 μ g/L) by stepwise solutions from 1000 mg/L stock solution 119 purchased from Merck-Titrisol (Darmstadt, Germany). These 120 solutions were used to construct a calibration curve, which was 121 performed daily. In addition, confirmation tests for the calibration 122 curves were carried out during experiments by assessing the 123 calibration curve slope with central concentrations of the standard 124 125 mercury solutions each 50 measurements and the whole calibration curve each 100 measurements. 126

2.4. Analytical method optimization

The optimization of the analysis procedure was performed with 128 three parameters: limit of quantification (LOO), limit of detection 129 (LOD) and precision (Thomson et al., 2002). For precision, a total of 130 10 different samples were analyzed in different days, performing 131 10 readings for each sample. The obtained values for the above 132 parameters after optimization corresponded to 0.03 mg/kg DW, 133 0.01 mg/kg DW and 4.5%, respectively. In order to estimate the 134 recovery percentage of the used method, samples (n = 10) of a 135 certified reference material consisting of *Cantharellus tubaeformis* 136 provided by Livsmedels Verket (Uppsala, Sweden) were analyzed on 137 different experimental days. The results indicated that recovery 138 139 percentage for Hg corresponded to 101.4% (95% CI: 96.2–109.1%) while the repeatability relative standard deviation (RSDr), calculat-140 ed on these data, was 4.8% 141

2.5. Statistical treatment

A minimum of 10 independent samples ($n \ge 10$) were analyzed 143 per each mushroom species (Table 1). The number of analyzed 144 independent samples depended on the availability of the type of 145 picked mushroom. Three measurements were performed per each 146 analyzed independent sample. Due to the subdivision of samples 147 into two equal-sized subsamples for digestion, the value for each 148 independent sample corresponded to the mean of the two 149 subsamples. 150

Concentration data were evaluated statistically by descriptive parameters such as mean and standard deviation (SD). In order to determine statistical differences in the Hg content between different mushroom species or anatomic parts, a variance analysis and a post hoc test (i.e. Tukey's mean homogeneity test) were performed using STATISTICA software (StatSoft Iberica, Portugal). The significance level used in this study corresponded to $p \le 0.05$.

2.6. Provisional Tolerable Weekly Intake (PTWI) calculation

In order to assess the Hg intake risk associated with 159 consumption of the studied mushroom species, a safety level or 160 criterion was used. This criterion considered only inorganic Hg since recommendations for methyl-mercury are given only for 162

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