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12 Original Research Article

³ Study of mercury content in wild edible mushrooms and its ⁴ contribution to the Provisional Tolerable Weekly Intake in Spain

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A B S T R A C T

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 ± 2.92 mg/kg DW (dry weight), while the lowest Hg level was found in Terfezia arenaria with 0.09 ± 0.08 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

 Spain possesses a great diversity in mushrooms and truffles 11 with more than 2500 species ([Moreno](#page--1-0) et al., 1996; Gómez et al., [1993\)](#page--1-0). 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 16 studies about the health benefits associated with certain com- pounds 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](#page--1-0)). Moreover, it has been reported that eating certain mushroom species can have potentially beneficial effects in the 22 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](#page--1-0) 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 [\(Campos](#page--1-0) 28 et al., [2009\)](#page--1-0). 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](#page--1-0) (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 in wild mushrooms could be higher as suggested by the study by 40 [Falandysz](#page--1-0) 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 demon- strate 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 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](#page--1-0) et al., [2003\)](#page--1-0). Hence the World Health Organization [\(WHO,](#page--1-0) 2010) has considered this heavy metal as one of the top ten elements of major public health concern.

 Todate,noprevious studies havebeencarried outinthe southern Spain on the Hg content of the most consumed wild edible mushroom species in this region, which has one of the biggest mushroom-picker populations in Spain, with a wide consumption of wild edible mushrooms. There is therefore a need to determine the Hg levels in the most-consumed wild edible mushrooms in southern 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 Hg contentin10different species of wildediblemushroomcollected in the southern Spain and to assess the exposure level of mushroom picker populations by using the well-recognized safety criterion Provisional Tolerable Weekly Intake (PTWI) for Hg.

67 2. Materials and methods

68 2.1. Methods of sampling

 Mushroom samples of 10 edible wild species were picked from different areas of southern Spain during the typical collection season for mushrooms (autumn–winter) in 2011 resulting in $72 \qquad n = 602$ samples. Only fruit bodies showing full development, with cap and stem, were collected. Old and injured fruit bodies were not used. Caps and stems were sampled separately to enable Hg determination for each anatomic part separately. Each sample consisted of one anatomic part, either the cap or stem from one or two individual specimens in order to obtain a representative amount 78 for each species. After collection, (fresh) samples were weighed; 79 weight ranged from 15to 25 g depending on size and species. A major description of the number of samples for each species and sampling 81 area is given in [Table](#page--1-0) 1. Then, samples were washed with bi-distilled- deionized water in order to remove any possible trace of soil, which could affect mercury content. Next, samples were immediately frozen in individually packaged into plastic bags and labeled. Prior to analysis, water content was determined for each individual sample ([AOAC,](#page--1-0) 2002), and then the samples were lyophilized.

87 2.2. Sample preparation

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

2.3. Analytical determination and calibration curve 104

Analytical determinations of Hg were performed by atomic 105
Sorption spectrophotometry (EAA) with cool vapor associated 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

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 mercury solutions each 50 measurements and the whole calibra-
125 tion curve each 100 measurements. 126

2.4. Analytical method optimization 127

The optimization of the analysis procedure was performed with 128 three parameters: limit of quantification (LOQ), limit of detection 129 (LOD) and precision ([Thomson](#page--1-0) 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 percentage for Hg corresponded to 101.4% (95% CI: 96.2–109.1%) 139 while the repeatability relative standard deviation (RSDr), calculat140 ed on these data, was 4.8% 141

2.5. Statistical treatment 142

A minimum of 10 independent samples ($n \ge 10$) were analyzed 143 per each mushroom species ([Table](#page--1-0) 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 151 parameters such as mean and standard deviation (SD). In order to 152 determine statistical differences in the Hg content between different 153 mushroom species or anatomic parts, a variance analysis and a post 154 hoc test (i.e. Tukey's mean homogeneity test) were performed using 155 $STATISTICA$ ® software (StatSoft Iberica, Portugal). The significance 156 level used in this study corresponded to $p \le 0.05$. 157

2.6. Provisional Tolerable Weekly Intake (PTWI) calculation 158

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 161 since recommendations for methyl-mercury are given only for 162

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