# WHO-PCB-TEQ OF HERBS FROM DIFFERENT ORIGINS

S. Kleinhenz<sup>1</sup>, K.-H. Schwind<sup>1</sup>, and K.-O. Honikel<sup>1</sup>\*

Paleral Research Centre for Nutrition and Food, Location Kulmbach, Institute for Chemistry and Physics, search Centre Jor Chemistry ( E.-C.-Baumann-Straße 20, 95326 Kulmbach, Germany, karl-otto.honikel@bfel.de

Keywords: polychlorinated biphenyls, PCB, herbs, origin

atroduction (PCBs) are a group of 209 congeners with different degrees of chlorination (up to ten bob chlorinated biphenyls (PCBs) are a group of 209 congeners with different degrees of chlorination (up to ten bob chlorinated biphenyls (PCBs) are man-made, very stable and persistent substances. Since 1929 PCBs because the personal content of the personal content o ob chlorinated pipmenyls (1925), the property of the utilisation among other purposes as transformer oil. hydraulic fluid and collection and the utilisation among other purposes as transformer oil. hydraulic fluid and collection atoms). They are the utilisation among other purposes as transformer oil, hydraulic fluid and softening agent. PCBs have level (1) for the utilisation among other purposes as transformer oil, hydraulic fluid and softening agent. PCBs have dured (1) for the units and softening agent. PCBs have a found also as contaminants in several industrial chemicals. Since 1989 (2) the production, the import and export or is forbidden in Germany. Nowadays PCBs are still ubiquitous at the contaminant of the c tound also as contamination. Germany. Nowadays PCBs are still ubiquitous pollutants in the environment of most of PCBs is followed by the reason why it is very probable that also herbs are contaminated with PCBs. Herbs are among mines (3). This is the CCBs. Herbs are among a spices ingredients of meat products and are able to contaminate them in detectable amounts if the PCB with the former studies we detected in some meat and the detectable amounts if the PCB is the former studies we detected in some meat and the detectable amounts if the PCB is the former studies we detected in some meat and the detectable amounts if the PCB is the former studies we detected in some meat and the detectable amounts in the PCB is the product of the pCB is the position of the pCB is the position of the pCB is the pCB i spices ingredients of fine products in the products considerable amounts of products of products considerable amounts of products co show the maximum residue limits (MRL).

Materials and Methods

lacted reagents and samples tabelled PCB standards and the recovery standards (deuterised or <sup>13</sup>C<sub>12</sub> -labelled) were purchased from added to Standard (50µl of each standard solution) was added before sample extraction. the analysed herbs were harvested from private and commercial cultivation. The samples were supplemented by herbs from different regions of the world through a spice company.

Ans lyophilisating of the fresh plant material, extraction cells were filled with sample material, drying substance (poly (asylic acid) - partial sodium salt-graft-poly (ethylene oxide) from Aldrich (Missouri, USA)) and sea sand. Then the extractions were performed by accelerated solvent extraction (ASE 200 from Dionex). For extraction n-hexane was ased at a pressure of 100bar and a temperature of 100°C. The samples were extracted in two cycles with a static time of en minutes each.

Be evaporated extracts were separated from unwanted substances on a gel permeation chromatography (GPC) column with an ID of 25 mm that was filled with 60 g Bio-Beads S-X3 (200-400 mesh), a cross-linked divinylbenzene-styrene problemer, from Bio-Rad Laboratories (München, Germany). The GPC (Abimed Gilson, Langenfeld, Germany) was and out with a solvent mixture of cyclohexane-ethyl acetate (1:1; v/v) and a flow rate of 5 ml/min. The extracts were evaporated again were eluted from Florisil columns (8 ml-SPE columns (ID: 12 mm) filled with 3g Florisil thated with 4 % water (w/w)) with 60 ml of toluene. After evaporation of the solvent nearly to dryness the samples act dissolved in 1 ml of n-hexane. 8 ml-SPE cartridges with an ID of 12 mm were filled with NaOH-silica and H2SO4-The sample extracts were eluted with 60 ml of n-hexane. To divide the extract (concentrated to a volume of 1 ml) two fractions, a chromatography on activated charcoal followed. In the first fraction (20 ml n-hexane/toluene; 99:1; the di- and mono-ortho-substituted PCBs and in the second fraction (20 ml n-hexane/toluene; 75:25; v/v) the nonstho-substituted PCBs were collected. The first fractions were concentrated to about 100µl and the second fractions acconcentrated about 15µl. After adding recovery standard the samples were analysed by GC-MS. ent and method

GC-HRMS system used was a Hewlett-Packard 5890 series II gas chromatograph (Hewlett-Packard, Germany) an injection in split/splitless mode and combined with a VG Autospec Micromass (Manchester, UK) high resolution mass spectrometer. A ZB-5ms column (ID = 0.25 mm, film thickness = 0.25 $\mu$ m, 5% polysilarylene, 95% hydimethylsiloxane) from Phenomenex (Torrance, USA) with a length of 60m was used. The GC program for the measurement was as follows: 70°C (2 min) to 180°C (0 min) at 30°C/min, to 290°C (0 min) at 5°C/min and equently at 20°C/min to 320 °C, then maintained for 10 min at 320°C. PCBs were measured working in the deciron impact (EI) positive ion mode with an electron energy of 35eV, the source temperature was set at 250°C. Data was recorded in SIR mode.

# Results and Discussion

the analysed herbs were harvested from five different private and commercial places in Germany and obtained from a Their sources of origin were Germany, France, Peru, China and Egypt. Among other varieties following could be analysed: parsley, chive, lovage, thyme, oregano and marjoram. More than hundred samples were

## WHO-PCB-TEQ of herbs of different origins

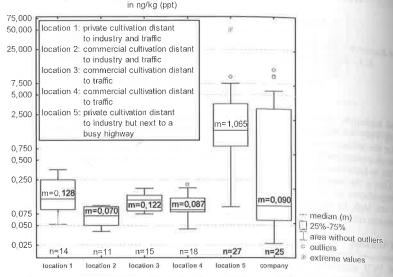


Figure 1: Comparison of WHO-PCB-TEQs in herbs from different cultivation locations in ppt (logarithmic representation) presented as box-whisker-plots.

Comparing the WHO-PCB-TEQs of the herbs in relation (Figure 1) to the different cultivation regions it is important to know the position of the cultivation field. The first four locations including one private and three commercial cultivations of herbs are areas with approximately no contact to any exhaust fumes from industry or traffic. This is the likely reason for the low medians and the small variation of the WHO-PCB-TEQs of these herbs (between 0.070 are 0.128ppt). In the case of location 5 the field for cultivating of the herb are very near to a busy highway. Despite a high distance to industrial areas the contamination of the herbs with PCBs on this location is very high. A median of 1,065ppt (WHO-PCB-TEQ) was measured. With this knowledge it is not surprising that herbs from the company was spices from many countries show a big variation in the measured WHO-PCB-TEQs but with a median of 0.090ppt. Combining all results for all analysed herbs a median of 0,123ppt arises for the WHO-PCB-TEQs.

### Conclusions

18 PCBs with a toxicity equivalence factor were analysed for more than hundred herb samples. Most of the herbs have low contamination with PCBs. Despite the long ban of PCB production (since 1989) traffic near the herb field enhances the PCB contamination by a factor of about ten.

### References

Deutsche Forschungsgemeinschaft, Polychlorierte Biphenyle – Bestandsaufnahme über Analytik, Vorkommen, Kinetik und Toxikologie, Mitteilung XIII der Senatskommission zur Prüfung von Rückständen in Lebensmitteln, VGH Verlagsgesellschaft mbH, Weinheim (1988).

Verordnung zum Verbot von polychlorierten Biphenylen, polychlorierten Terphenylen und zur Beschränkung von Vinylchloriet (PCR, PCT, VC-Verbotsverordnung) BGBLI vom 18. Juli 1989, S. 1482

Vinylchlorid (PCB-, PCT-, VC-Verbotsverordnung), BGBl.I vom 18. Juli 1989, S. 1482. Kimbrough, R.D., (1985). Laboratory and human studies on polychlorinated biphenyls (PCBs) and related compounds.

Environ. Health Persp., 59: 99-106.

Kleinhenz, S., Jira, W., Schwind, K.-H. (2006). Dioxin and polychlorinated biphenyl analysis: Automation and improvement of clean-up established by example of spices. Molecular Nutrition and Food Research, 50 (4-5): 363-367.