

SAFETY OF CONVENTIONALLY SMOKED FOOD

OCCURENCE OF BIPHENYL, ANTHRAQUINONE & 2-PHENYLPHENOL IN SMOKED AND UNSMOKED PRODUCTS

Your speaker: Dr. Frank Schütt

- Food chemist with more than 20 years of professional experience
- Specific expertise in the analysis and legal assessment of teas, herbs and spices
- Member of several working groups and standardization committees of Food Federation Germany, German Tea Association, Tea Herbal Infusions Europe and DIN/CEN that deal with topics in the areas of residues, contaminants, microbiology, legal requirements for ecological products and vitamins



GBA Group in a nutshell

Facts & Figures

3000+
Colleagues

€230 million
Sales 2023

60+
Sites

13
Countries



We support the life science industry

We support private companies and public institutions in connection with their activities in the areas of research, product development, market development and consumer protection.



Pharma



Food



Environment



Water



Building Contaminants & Materials



Cosmetics



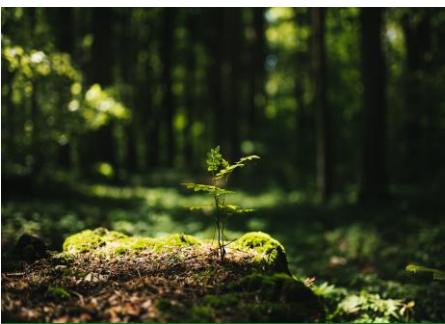
Medical Devices



Chemicals



Veterinary



Sustainability Services

Food Analysis

Overview of our analysis portfolio

Residues and Contaminants

- Pesticide analysis
- Mycotoxins
- MOSH/MOAH
- PAH
- PA & TA

Microbiology and Quality Parameter

- Pathogenes, e.g. Salmonella and Listeria
- Nutritional values and labeling
- Allergen testing
- Detection of Genetically Modified Organisms (GMO)

Reporting and ad-on Services

- Legal judgement on results and specification check
- GBA product food safety label available
- Express service with same day results



Food Analysis

Associations, committees & working groups



Member of the pesticide working group of the Association of German Chemists (GDCh)



Member of the pesticide standard committee of the DIN/CEN



Member of several working groups at the Food Federation Germany (Lebensmittelverband Deutschland),
e.g. pesticides, PA, MOSH/MOAH, organic products, food labeling



Certified Laboratory of the Association of Organic Processors, Wholesalers
and Retailers (BNN)

Food Analysis

Analytical standards developed by working groups of the German Tea Council

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APPENDIX 3a
Quality standard
for analysis of neonicotinoids in tea (*Camellia sinensis*)

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APPENDIX 3b
Quality standard
**for analysis of nicotine* in tea (*Camellia sinensis*)
and herbal and fruit infusions**

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APPENDIX 3c
Quality standard
for analysis of anthraquinone in tea (*Camellia sinensis*)

Analysis of biphenyl, anthraquinone & 2-phenylphenol

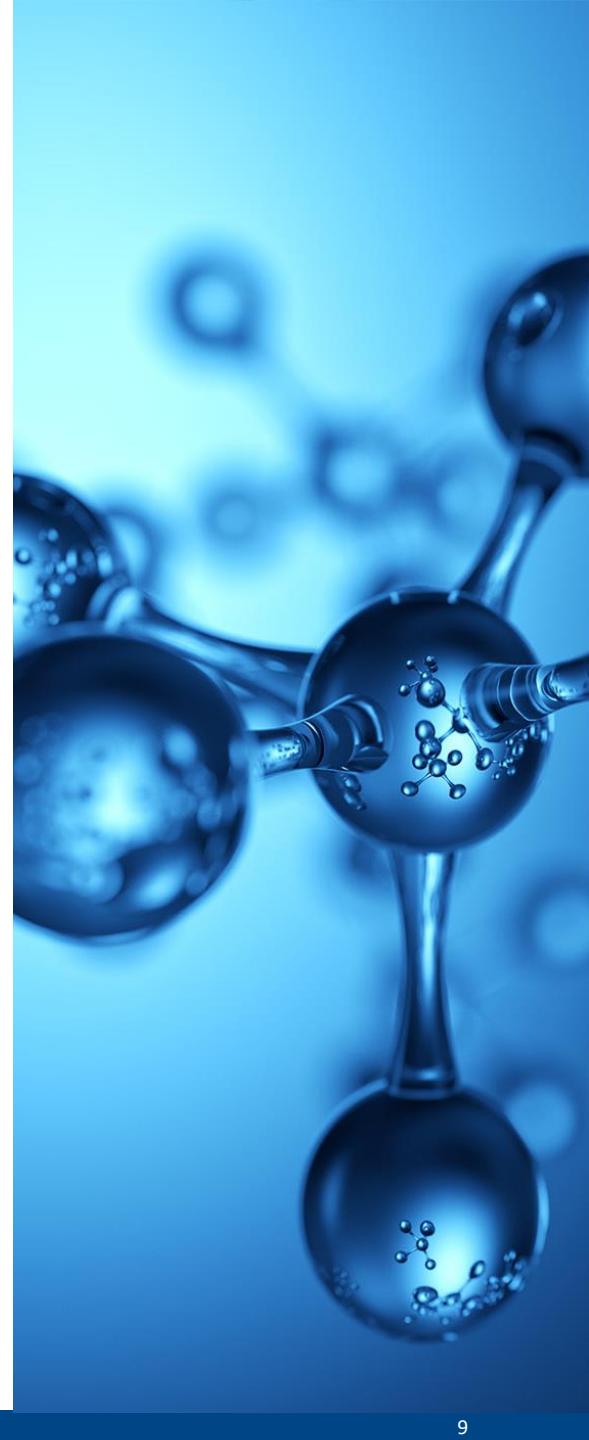
Analytical method

Methodology

- Analysis within the pesticide multi-method (QuEChERS - EN 15662) – GC-part
- Modified extraction for GC pesticides
- GC-MS/MS

Quantification

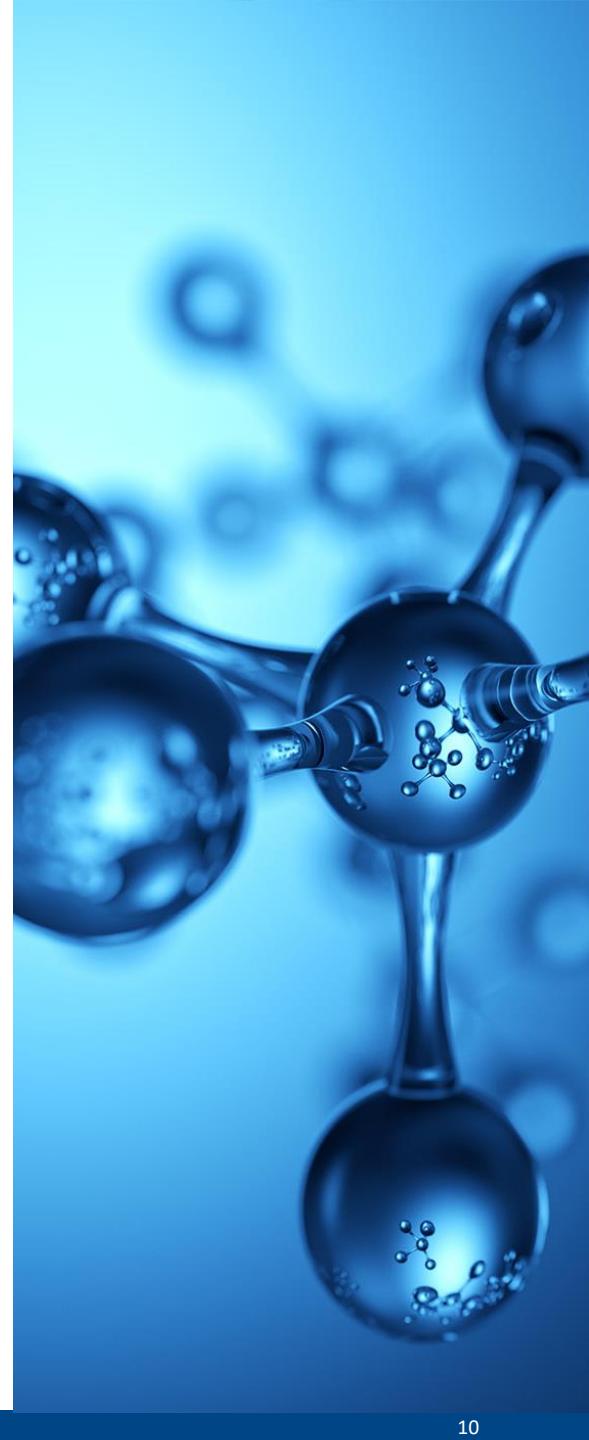
- Matrix calibration (tea)
- Quantification with isotope-labelled internal standards: anthraquinone D8, biphenyl D10, chlorpyrifos D10 -> Quantification of 2-phenylphenol in future: 2-phenylphenol D5 with acidic hydrolysis and LC-MS/MS measurement
- Anthraquinone: 3 transitions
- Biphenyl: 5 transitions
- 2-Phenylphenol: 2 transitions



Analytical method

QM-measures

- Validation of the following complex matrices:
 - Mix matrix (cardamom, tea, parsley), dried
 - Paprika (Sweet pepper), dried
 - Basilikum, dried
 - Chamomile
 - Tea
 - Tumeric



Analytical method

Proficiency tests (Selection)

Matrix	Parameter	Assigned Value [mg/kg]	Z-Score (GBA)	Year	Organizer
Tea, black	Anthraquinone	0.037	0.0	2016	Proof-ACS
	Biphenyl	0.038	-0.1		
	2-Phenylphenol	0.084	-0.2		
Tea, green	Anthraquinone	0.076	0.51	2020	FAPAS
	2-Phenylphenol	0.072	0.36		
Tea, black	Anthraquinone	0.050	-0.3	2022	Proof-ACS
	Biphenyl	0.045	0.0		
Tea, green	Anthraquinone	0.034	0.2	2023	Proof-ACS
	Biphenyl	0.026	0.3		
Tea, black	Anthraquinone	0.045	0.6	2024	Proof-ACS



Biphenyl, Anthraquinone & 2-Phenylphenol in smoked and unsmoked products



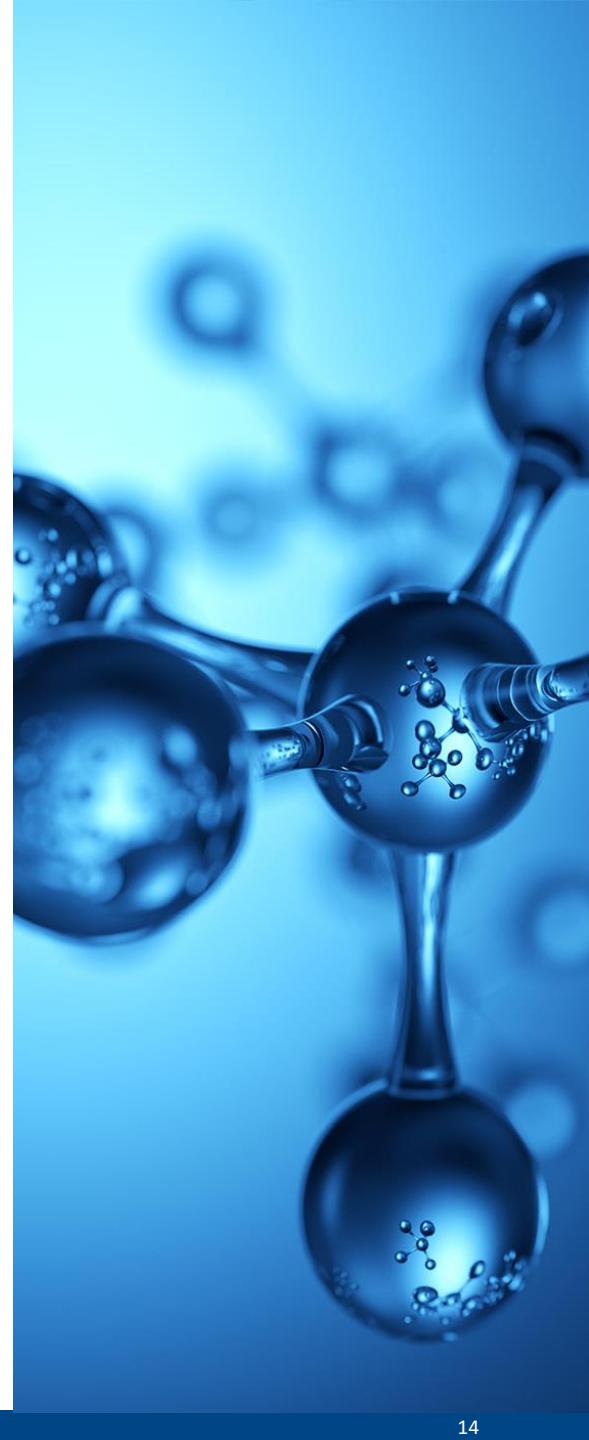
Biphenyl – Results for 2023 – 2025YTD

Product	Total number	>LOQ (0.005 mg/kg)	Range of positive results [mg/kg]	Median [mg/kg]
Paprika/Chilli, unsmoked	2100	44 (2.1 %)	0.011 – 0.075	0.021
Paprika/Chilli, Smoked	125	122 (98 %)	0.01 – 1.3	0.2
Tea, unsmoked	4500	21 (0.5 %)	0.011 – 0.07	0.026
Tea, smoked	30	30 (100 %)	0.07 – 0.97	0.48



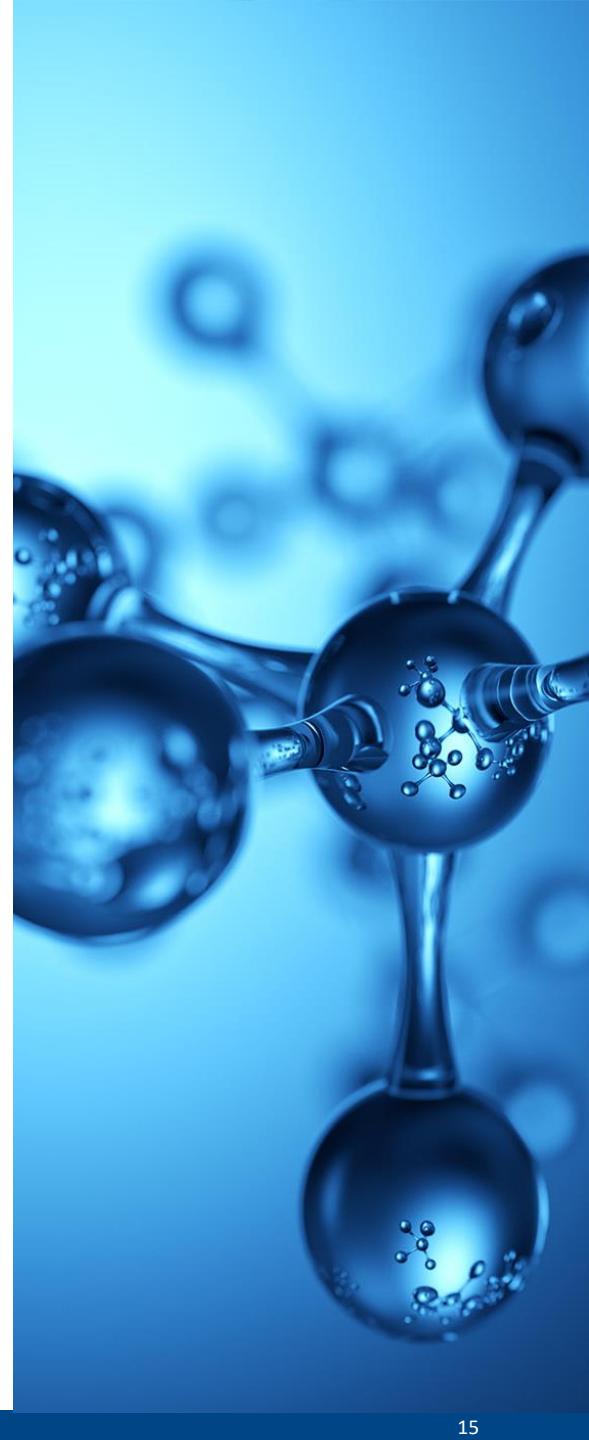
Anthraquinone – Results for 2023 – 2025YTD

Product	Total number	>LOQ (0.005 mg/kg)	Range of positive results [mg/kg]	Median [mg/kg]
Paprika/Chilli, unsmoked	2100	67 (3.3 %)	0.005 – 0.031	0.008
Paprika/Chilli, Smoked	125	111 (89 %)	0.01 – 0.14	0.027
Tea, unsmoked	4500	2180 (48 %)	0.005 – 0.18	0.009
Tea, smoked	38	38 (100 %)	0.005 – 0.31	0.12



2-Phenylphenol – Results for 2023 – 2025YTD

Product	Total number	>LOQ (0.005 mg/kg)	Range of positive results [mg/kg]	Median [mg/kg]
Paprika/Chilli, unsmoked	2100	7 (0.5 %)	0.012 – 0.026	0.014
Paprika/Chilli, Smoked	125	89 (71,2 %)	0.01 – 0.34	0.039
Tea, unsmoked	4500	7 (0.2 %)	0.01 – 0.085	0.013
Tea, smoked	28	28 (100 %)	0.016 – 0.16	0.072



Thank you! Please do not hesitate to contact us.

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