

# Microplastics in foodstuffs

(RT 18/5 PLASTIC\_IN\_FOOD)



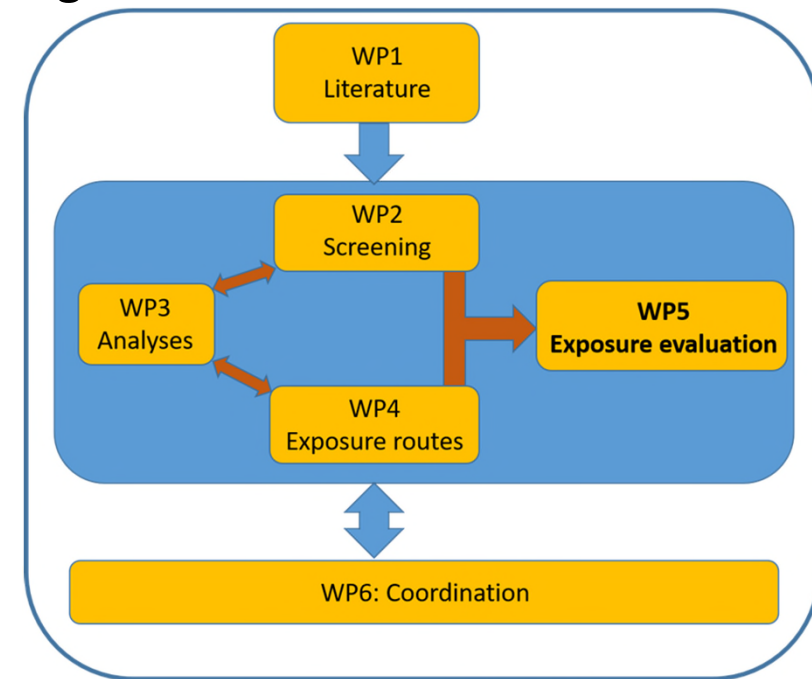
- Research project funded by the Belgian Federal Public Service of Health, Food Chain Safety and Environment (Contractual Research)
- Started: January 1<sup>st</sup>, 2019
- Duration: 24 months
- Budget: 200.000 €
- Consortium:
  - ILVO (Research Institute for Agriculture, Fisheries and Food, Flanders) - coordinator
  - Sciensano

# Aim and research questions

- AIM:
  - The project aims to identify the microplastic contamination of foodstuffs on the Belgian market
- RESEARCH QUESTIONS:
  - Which food items are most contaminated with microplastics?
  - What is the estimated daily intake of microplastics by food in Belgium?
  - What are the major exposure routes of microplastics contamination?
  - How diverse is microplastic contamination in food?

# Workpackages

- WP1: Follow up of literature and international guidelines
- WP2: Sampling and sampling design for food item screening
- WP3: Microplastic analysis in different food matrices
- WP4: Exposure routes
- WP5: Exposure assessment



# WP1: Follow up of literature and international guidelines

- Especially in regard to:
  - Relevant food matrices
  - Analysis methodology for microplastic determination in food matrices
- Sources
  - EFSA documentation and guidelines
  - Baseman project: defining baselines and standards for microplastics analysis in European waters
  - Reports and guidelines from marine working groups on microplastics
  - ...

# WP2 Sampling of food items

- 200 samples
- 2 steps approach (100 samples per year)

- 1st year = **generic broad screening**

Samples are stratified per food groups according to FoodEx2 with focus on high reported prevalence (literature, market share of the food item, consumption data, processing level (pre-packed food))

- 2nd year = **targeted sampling**

Focused on food items suspected to have a high impact on microplastic intake

# WP3: Microplastic analysis in different food items

## - Method validation and quality control

Method validation

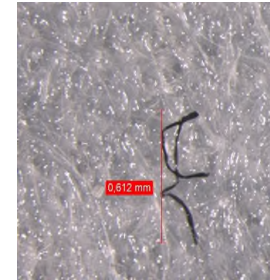
Precision, accuracy, cut-off size

Limit of quantification

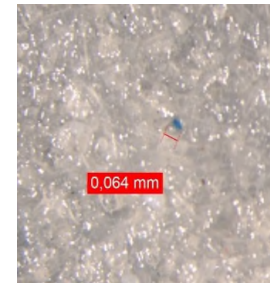
Robustness and specificity

Limiting background contamination

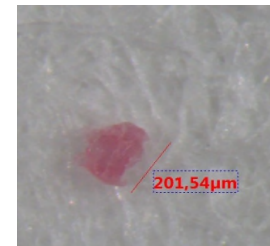
Control samples



Fibers



Granules



Films

# WP3: Microplastic analysis in different food items

## - Analysis of samples

Sample preparation



Digestion



Filtration



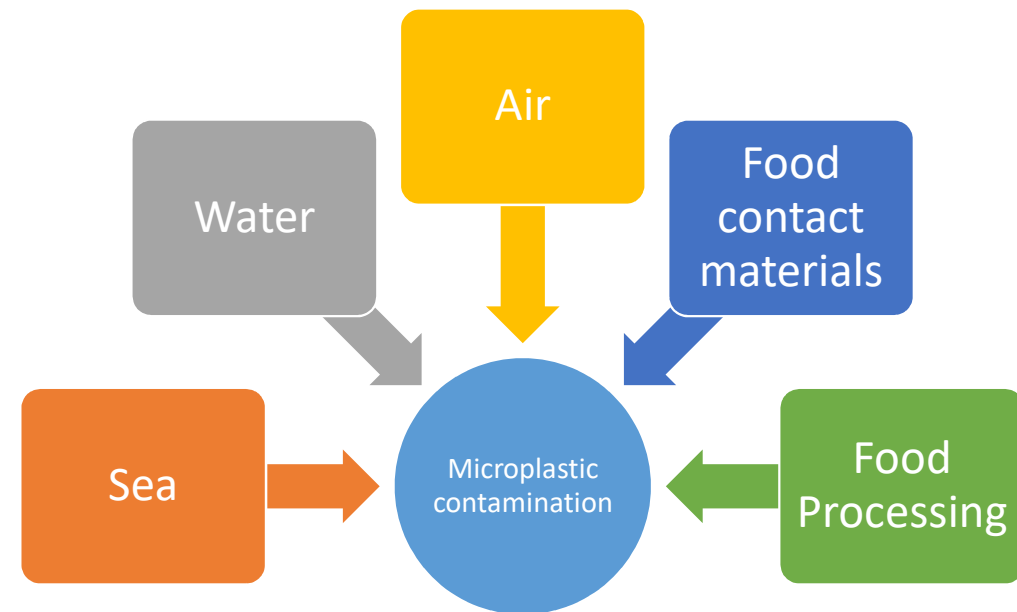
Detection



- Counting of microplastic particles
- Stereo microscope
- Reporting: particles/100g food
- Particle type: size, shape and colour
- Chemical composition (Fourier Transform Infrared spectroscopy): identify type of polymer

# WP4: Exposure routes (limited study of environmental contamination)

- The contribution of human exposure from water, food processing and package materials will be investigated in model organisms or relevant set-ups (mussels, catering locations)
- Indirect investigation of the water exposure route (food bred in different aqueous matrices)
- Air sampling method will be optimized. Limited number of samples will be taken from rural and urban areas to estimate air contamination
- Highly contaminated samples will be selected to investigate if food contact materials may be source of contamination
- Indirect investigation of food process contamination for highly contaminated food items





# WP5 -EXPOSURE ASSESSMENT

- *Exposure assessment*

- Food consumption survey (2014)
- Semi-probabilistic intake assessment
  - Worst case scenario (maximum concentrations)
  - Average/median scenario (average/median concentrations)
- subpopulations (age-related; if necessary: results-driven decision)
- comparison with results from other dietary intake & risk assessment studies



conservative exposure estimate  
> consumption of a portion of  
mussels (225 g) (EFSA, 2016)  
=>7 µg of plastics.

- Thank you for your attention!
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