

응용 자료

## Aflatoxins in Red Pepper

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Waters Corporation



This is an Application Brief and does not contain a detailed Experimental section.

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### Abstract

In this application brief, we determine aflatoxins in red pepper.

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## Introduction

Aflatoxins are naturally occurring mycotoxins. Aflatoxins often cause disease even when ingested in minute amounts and are most commonly known for causing acute, or chronic liver disease, and liver cancer.

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## Experimental

### Pretreatment

1. Weigh 50 g ground sample with 5 g sodium chloride and place in blender jar.
2. Add 100 mL 80:20 methanol: water (v/v) to jar.
3. Blend at high speed for 1 minute.
4. Filter extract with fluted filter paper. Collect filtrate in a clean vessel.
5. Pipette or pour 65 mL filtered extract into a clean vessel.
6. Dilute extract with 60 mL of phosphate buffer saline. Mix well.
7. Filter extract through glass microfiber filter into a clean vessel.

## SPE Procedure

### AflaTest® affinity column

Pass 4 mL of filtered diluted extract (4 mL = 0.2 g sample equivalent) completely through AflaTest affinity column at a rate of about 1-2 drops/seconds until air comes through column

Pass 10 mL of 20:80 methanol:water through the column at a rate of about 2 drops/second

Repeat previous step once more until air comes through column

Place glass cuvette under AflaTest column and add 1 mL HPLC grade methanol into glass syringe barrel

Elute AflaTest column at a rate of 1 drop/second by passing methanol through the column and collecting all the sample eluate (1 mL) in a glass cuvette

Add 1 mL of purified water to eluate. Inject 20-100 µL onto HPLC.

## LC Conditions

|                   |                                               |
|-------------------|-----------------------------------------------|
| System:           | Alliance HPLC                                 |
| Column:           | XBridge C <sub>18</sub> , 5 µm, 4.6 x 250 mm  |
| Flow rate:        | 1 mL/min                                      |
| Mobile phase:     | Acetonitrile/water/methanol (17:54:29, v/v/v) |
| Injection volume: | 100 µL                                        |
| Detector:         | 2475 Multi Wavelength Fluorescence            |

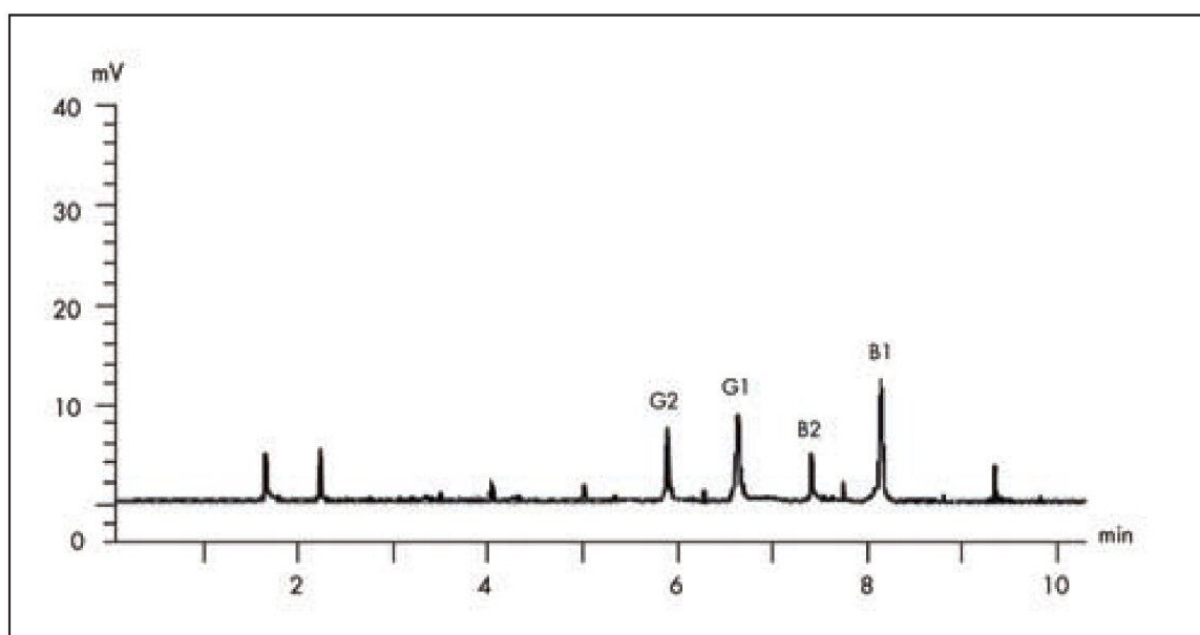
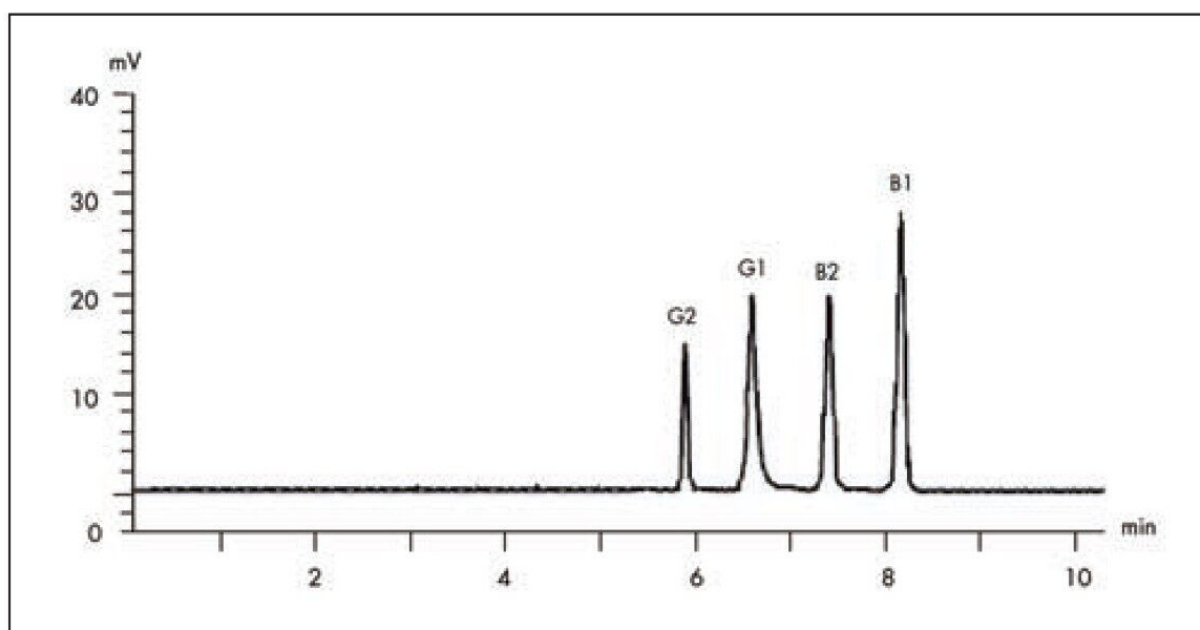
Detection:

Excitation Wavelength: 333 nm

Emmission Wavelength: 460 nm

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## Results and Discussion



Chromatogram of aflatoxins in red pepper extract. Recovery: 76% at 20 ppb (7B1:1B2:3G1:1G2 aflatoxin mix).

## Action Levels for Aflatoxins

| Food Stuff                                              | Level    | Regulation                              |
|---------------------------------------------------------|----------|-----------------------------------------|
| All products - except milk - designated for humans      | 20 ng/g  | Policy Guides 7120.26, 7106.10, 7126.33 |
| Milk                                                    | 0.5 ng/g | Policy Guides 7120.26, 7106.10, 7126.33 |
| Corn for immature animals and dairy cattle              | 20 ng/g  | Policy Guides 7120.26, 7106.10, 7126.33 |
| Corn for breeding beef cattle, swine and mature poultry | 100 ng/g | Policy Guides 7120.26, 7106.10, 7126.33 |
| Corn for finishing swine                                | 200 ng/g | Policy Guides 7120.26, 7106.10, 7126.33 |
| Corn for finishing beef cattle                          | 300 ng/g | Policy Guides 7120.26, 7106.10, 7126.33 |
| Cottonseed meal (as feed ingredient)                    | 300 ng/g | Policy Guides 7120.26, 7106.10, 7126.33 |
| All feedstuff other than corn                           | 200 ng/g | Policy Guides 7120.26, 7106.10, 7126.33 |

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United States (FDA) action levels (B1, B2, G2, G2, M1)

Aflatoxin regulatory action limits.

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## Featured Products

Alliance HPLC System <<https://www.waters.com/534293>>

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