APPLICATION OF MATHEMATICAL MODELS TO MYCOTOXINS CHILDREN RISK ASSESSMENT: A CASE STUDY OF PORTUGUESE CHILDREN EXPOSURE TO CO-OCCURRING MYCOTOXINS IN PROCESSED **CEREAL-BASED FOODS**

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Background

People, animals and the environment can be exposed to single and

Results

Processed cereal-based foods consumption

Approximately 47% of the studied children consumed CBF at least one time in these 3 days.

27% of consumers were aged < 1 year old and 73% aged between 1 and 3 years old.











multiple chemicals at once from a variety of sources.

Risk assessment is usually carried out based on one chemical substance at a time.

Mycotoxins

Ams

- fungal secondary metabolites that are known to potentially cause toxicity and carcinogenic outcomes;
- commonly found in a variety of foods including those intended for consumption by infants and young children, namely in! processed cereal-based foods available in the Portuguese! market¹.
- The use of mathematical models, including probabilistic approaches using **Monte Carlo simulations**, constitutes a prominent issue in human health risk assessment.

Contamination of processed cereal-based foods

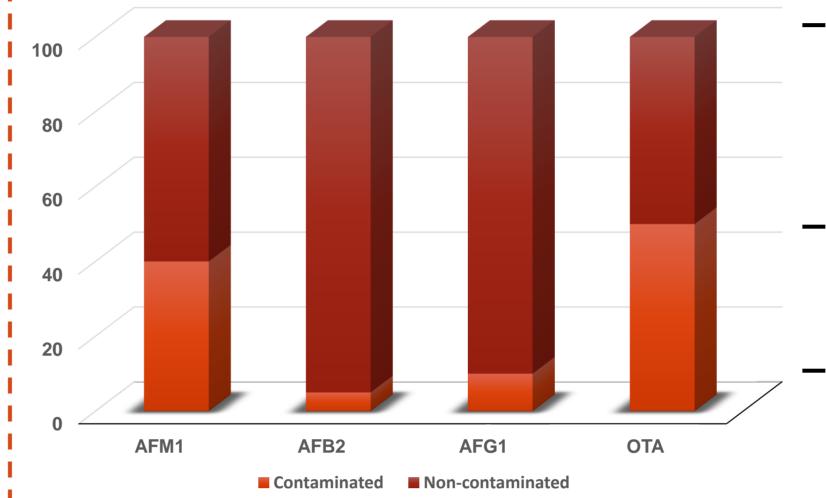
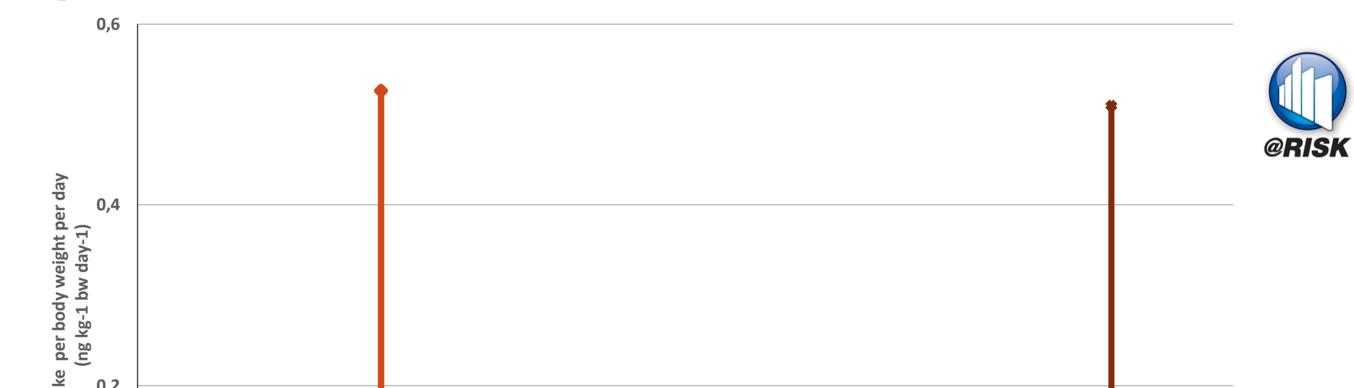


Fig. 1: Percentage (%) of contaminated samples, considering each mycotoxin (n=20).

75% of analyzed CBF were contaminated with, at least, one mycotoxin.

- OTA presented the highest contamination level.
 - All samples revealed levels of AFB₁ and AFG₂ bellow the LOD value.

Exposure assessment & Risk characterization



Characterize, for the first time, the risk associated with the exposure

of Portuguese children to single and multiple mycotoxins present in

processed cereal-based foods (CBF):

- Food consumption data
- Contamination data

Risk Characterization

Exposure assessment

Methodologies

Food consumption data

Food consumption data of children (0-3 years old) from Lisbon region

(n=103) were collected using a 3 days food diary.

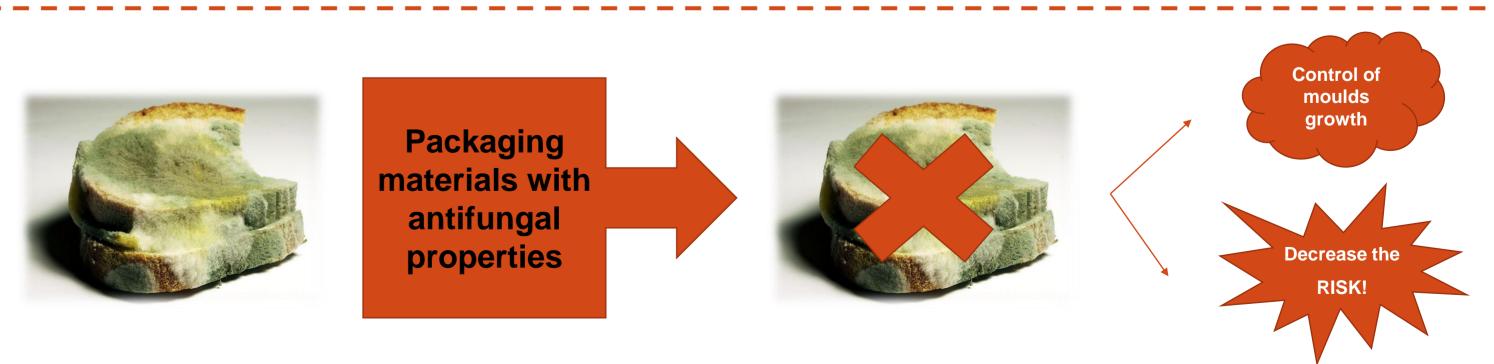
Contamination data

Aflatoxins and ochratoxin A were quantified in 20 CBF samples marketed in 2014 and 2015 in Lisbon. Analysis were performed by HPLC-FLD¹.

🔶 AFM1 🚽 AFB2 🛶 AFG1 🗰 OTA Fig. 2: Results of deterministic (central mark, mean value) and probabilistic approaches (top and down marks for P1 and P99) to estimate children exposure to aflatoxins M_1 , B_2 , G_1 and ochratoxin A, through ingestion of processed cereal-based foods (ng.Kg⁻¹ bw.day⁻¹). Results show fourth scenario (<LOD = uniform distribution with min=0 and max=LOD). Remaining scenarios followed the same pattern. AFM₁ revealed a margin of exposure (MoE) 10000 below suggesting potential health concern for the higher percentiles of intake (\geq P75). MoE of the remaining aflatoxins were above 10000 for all percentiles³. OTA presented a hazard quotient (HQ) below 1 for all percentiles, suggesting no potential health concern³. Considering the co-occurrence of aflatoxins, and applying the concentration addition concept, combined margin of exposure (MoET) was below 10000 for \geq P75 and this fact constitutes a potential health concern³.

Exposure assessment

exposure of children to mycotoxins was performed Daily using deterministic and probabilistic approaches. Different strategies were used to treat the left censored data (mycotoxin levels < limit of detection, $LOD)^2$.



Children are a particularly vulnerable population group to food contaminants and the present results point out an urgent need to establish legal limits and control strategies regarding the presence of multiple mycotoxins in children foods in order to protect their health. The development of packaging materials with antifungal properties is a possible solution to control the growth of moulds and consequently to reduce mycotoxin production, contributing to guarantee the quality and safety of foods intended for children consumption.

References

Acknowledgments: ¹Alvito et al. (2010). Food Analytical Methods, 3: 22–30.²European Food Safety Authority (EFSA) (2010). EFSA Journal, 8(3): 1557.³European Food Safety Authority (EFSA) (2013). Study supported by Project Mycomix (PTDC/DTP-FTO/0417/2012, Foundation for Science and Technology), Portugal. *EFSA Journal*, 11(7): 3313. ⁴Ruyck, et al. (2015). *Mutation Research.* http://dx.doi.org/10.1016/j.mrrev.2015.07.003

Poster presented on: InSIPack - International Conference on Safety and Innovation in Food

Packaging 2016, Lisboa, 16th June 2016