

DBP Formation from the Chlorination of Organics in Tea and Coffee

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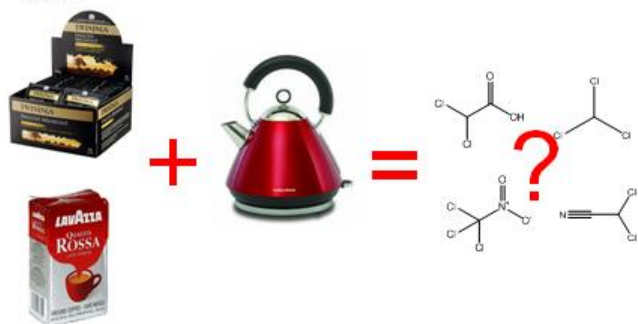
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DBP 2014 Conference, 27-29 October 2014, Mülheim an der Ruhr,
Germany

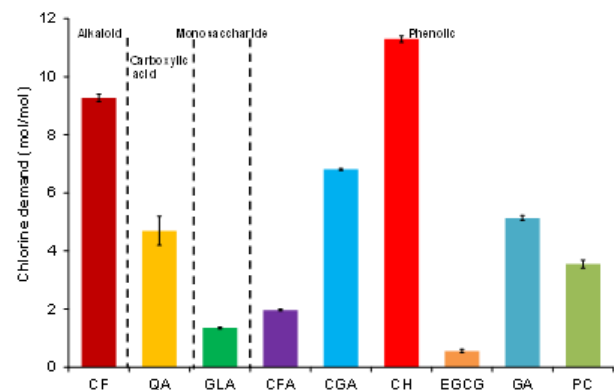
Outline

Background

There are multiple papers about the effect of boiling on concentrations of DBPs, but what about DBPs being formed *during* the preparation of tea and coffee?



Chlorine demand of model compounds



Methods

Experiments	Variables	Contact time	Chlorine dose	Method
Chlorine demand	40 μM of 9 model compounds	24 h	35 mol/mol	DPD-FAS titration
Chlorine demand	1:100 diluted tea and coffee samples	24 h	200 mg·L ⁻¹	
DBPFP	5 μM of 9 model compounds	24 h	35 mol/mol	GC-ECD and modified version of USPEA 551.1
DBPFP	1:100 diluted and cooled tea and coffee	24 h	100 mg·L ⁻¹	
Real-life DBP formation	Freshly brewed tea and coffee	5 min	1 and 4 mg·L ⁻¹	



Key Findings

- Chlorine at concentrations of 1-10 mg·L⁻¹ was reduced by between 5-19% upon boiling, i.e. the majority of aqueous chlorine remained available for reaction.
- DOC concentrations of tea and coffee are at least 100x times more than those typically found in drinking water.
- Chlorine demand and chloroform formation of phenolic surrogates was high and is comparable with reactive DBP precursors found in natural waters.
- DBP formation during preparation of tea and coffee is predicted to be limited by kinetics and chlorine concentrations in tap water. In the UK water companies generally maintain chlorine at <0.5 mg·L⁻¹ (DWI, 2010); in the USA up to 4 mg·L⁻¹ is permitted (USEPA, 1994).

Background

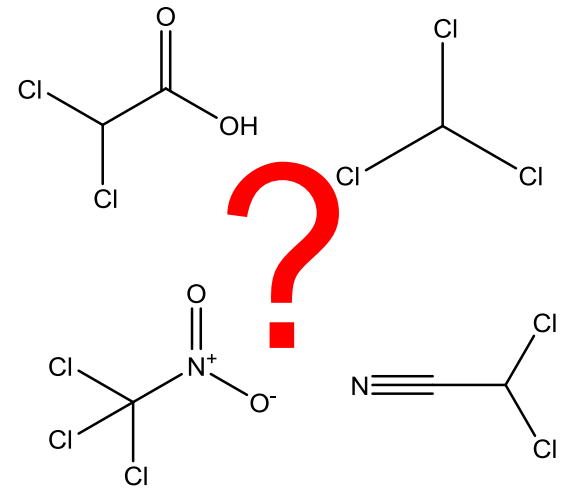
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Objectives

To evaluate the concentrations of DBPs generated from reactions between aqueous chlorine and organics in tea and coffee. More specifically to:

- Summarise the chemical composition of tea and coffee.
- Select model compounds representative of the organics in tea and coffee.
- Evaluate the amount of aqueous chlorine which remains in solution after boiling.
- Measure the chlorine demand of model compounds and authentic tea and coffee samples.
- Measure DBPs generated from model organics and authentic tea and coffee under formation potential conditions.
- Measure DBPs generated from authentic tea and coffee samples under real-life conditions.

Methods

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Chemical composition of tea

	Green Tea	Black Tea
Catechins (flavanols)	30-42	3-10
Theaflavin	--	2-6
Simple polyphenols	2	3
Flavonols	2	1
Other polyphenols	6	23
Theanine	3	3
Amino acids	3	3
Sugars	7	7
Caffeine	3-6	3-6

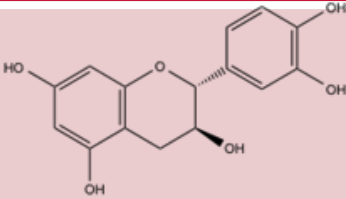
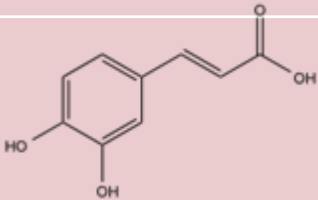
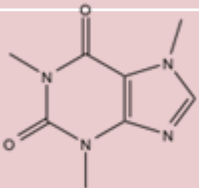
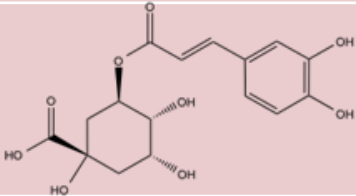
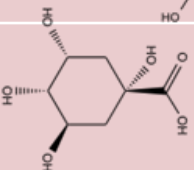
Comparison of green and black tea components in % dry weight (Balentine et al., 1997)

Chemical composition of coffee

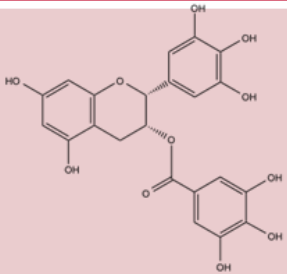
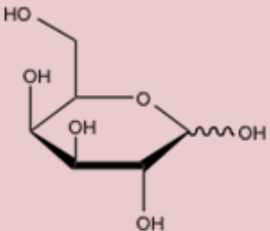
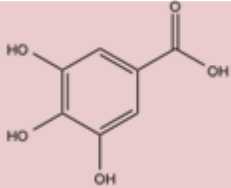
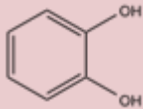
Component	Arabica	Robusta	Constituents
Monosaccharides	0.2-0.5	0.2-0.5	Sucrose (>90%) Polymers of galactose (55-65%) Polymers of galactose (65-75%) Citric acid, malic acid, quinic acid
Oligosaccharides	6-9	3-7	
Polysaccharides	3-4	3-4	
Hemicellulose	5-10	3-4	
Cellulose	41-43	32-40	
Non-volatile aliphatic acids	2-2.9	1.3-2.2	
Chlorogenic acid	6.7-9.2	7.1-12.1	
Lignin	1-3	1-3	
Lipids	15-18	8-12	
Proteins	8.5-12	8.5-12	
Caffeine	0.8-1.4	1.7-4	
Trigonelline	0.6-1.2	0.3-0.9	

Composition of green coffee (weight %), modified from Belitz et al. 2009

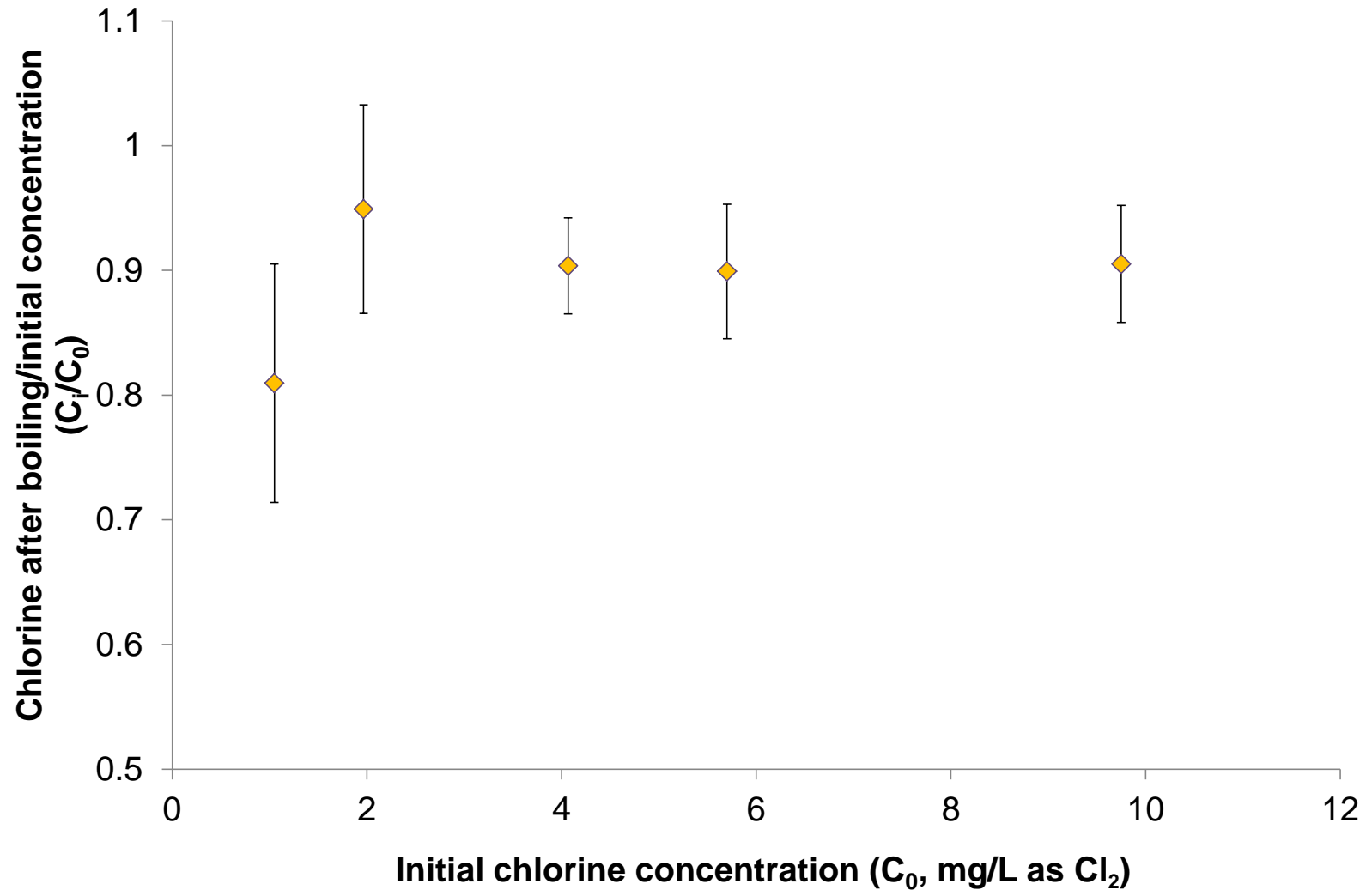
Model Compound Selection

Name	Structure	Significance
(+) catechin hydrate (CH)		Tea
Caffeic acid (CFA)		Coffee
Caffeine (CF)		Tea and coffee
Chlorogenic acid (CGA)		Coffee
D (-) quinic acid (QA)		Coffee

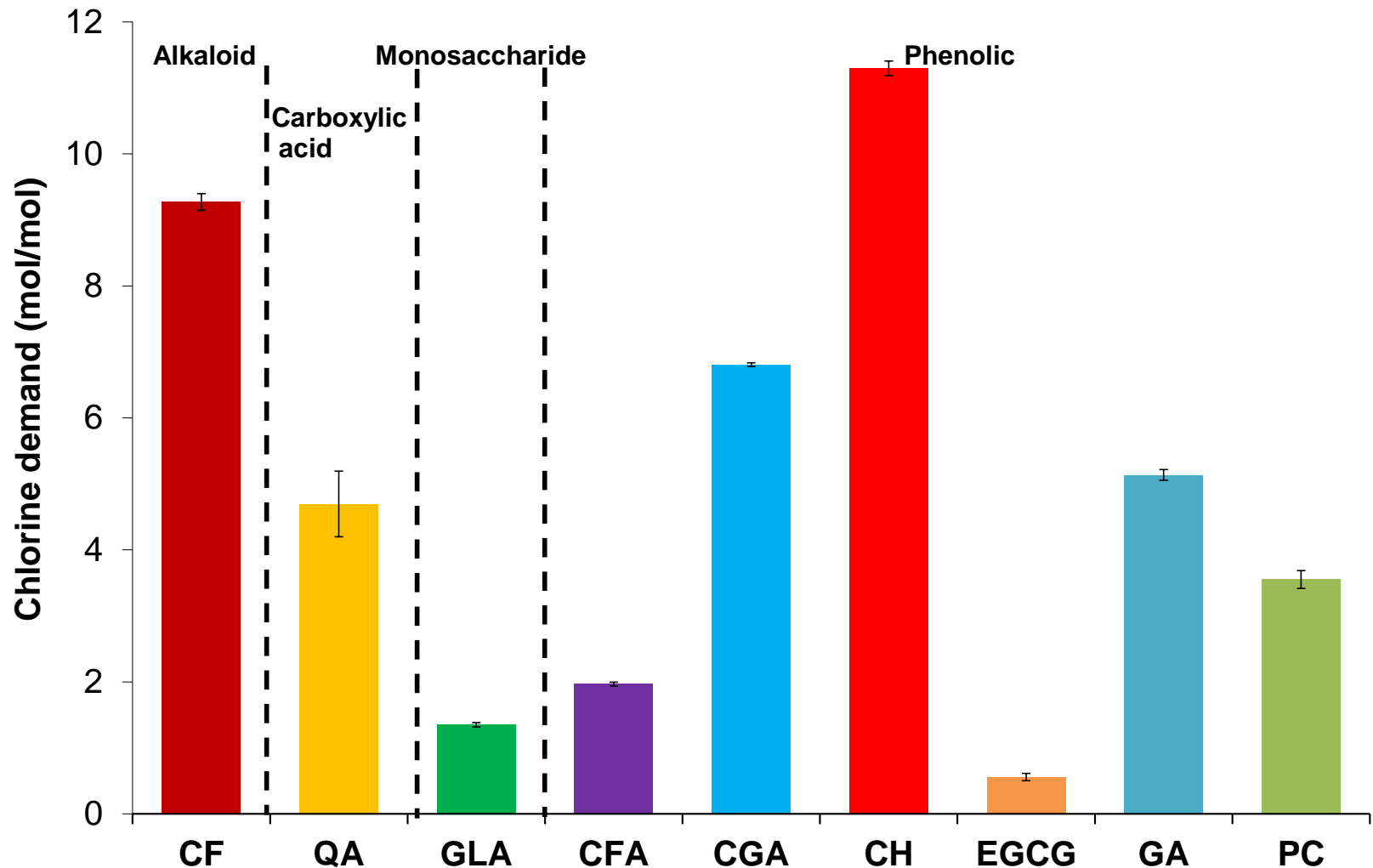
Model Compound Selection

Name	Structure	Significance
Epigallocatechin gallate (EGCG)		More in green tea than black tea
D (+) Galactose (GLA)		Coffee (part of polymers)
Gallic acid (GA)		Tea
Pyrocatechol (PC)		Skeleton present in catechin (tea)

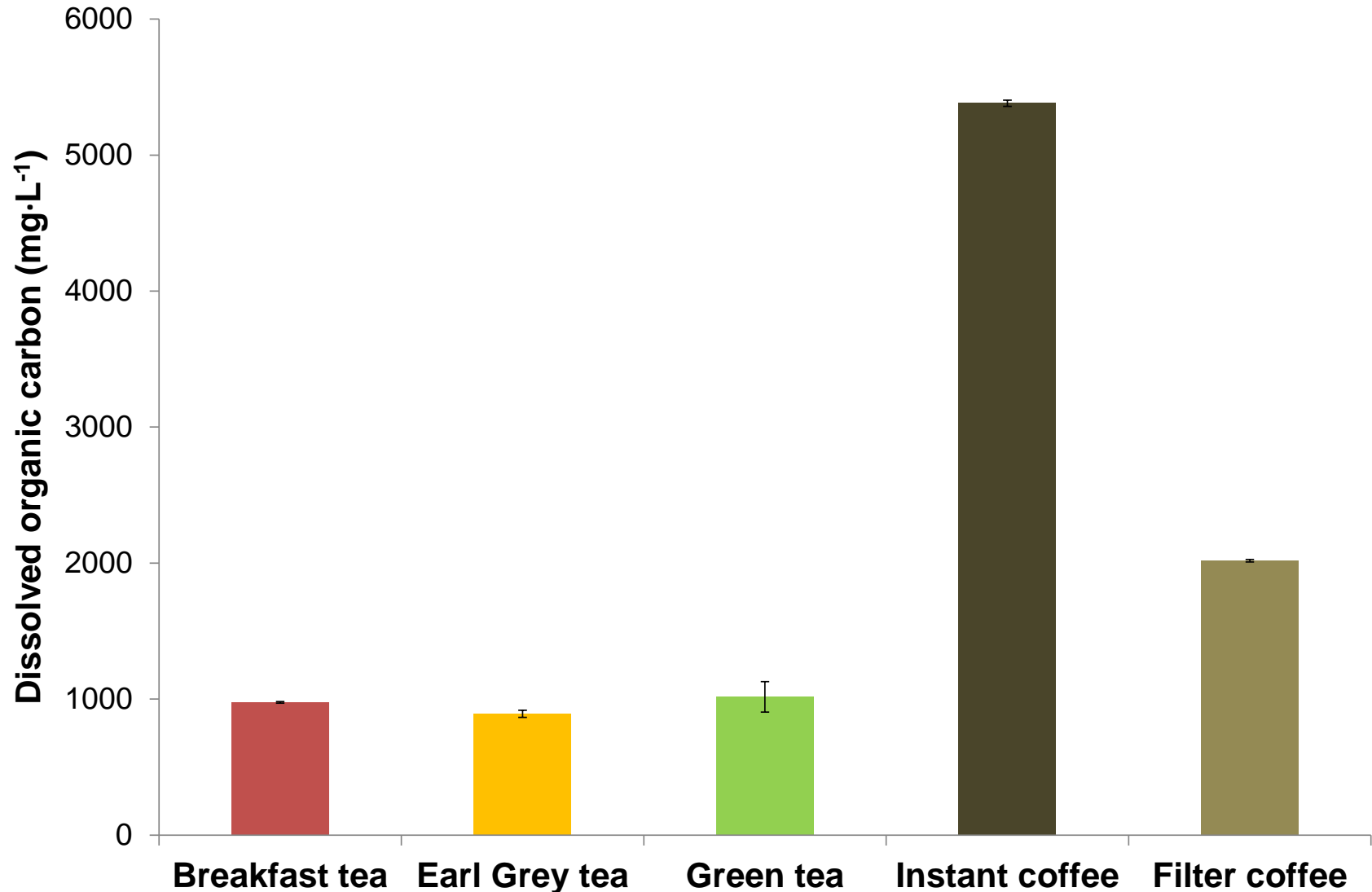
How volatile is aqueous chlorine?



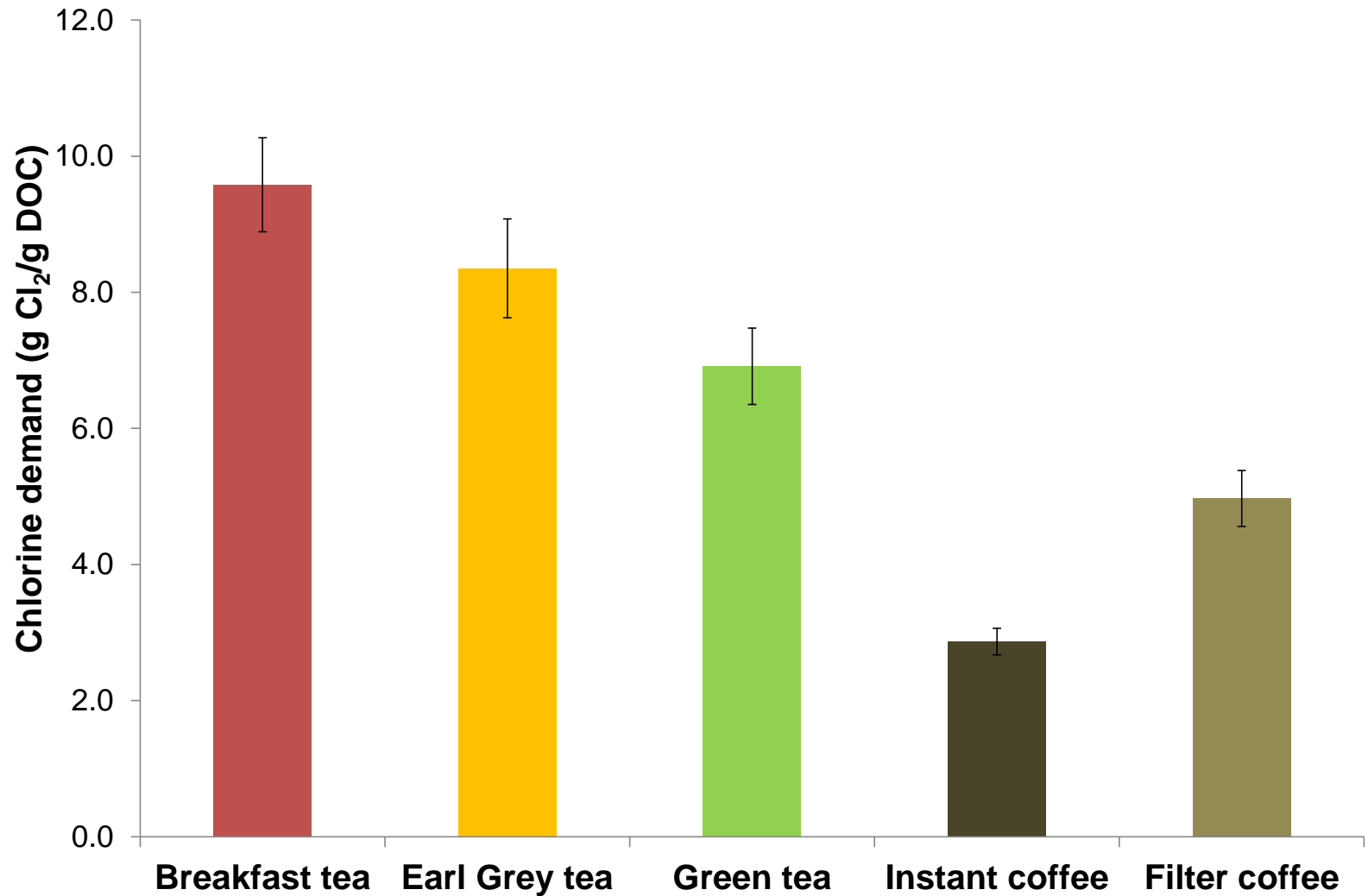
Chlorine demand of model compounds



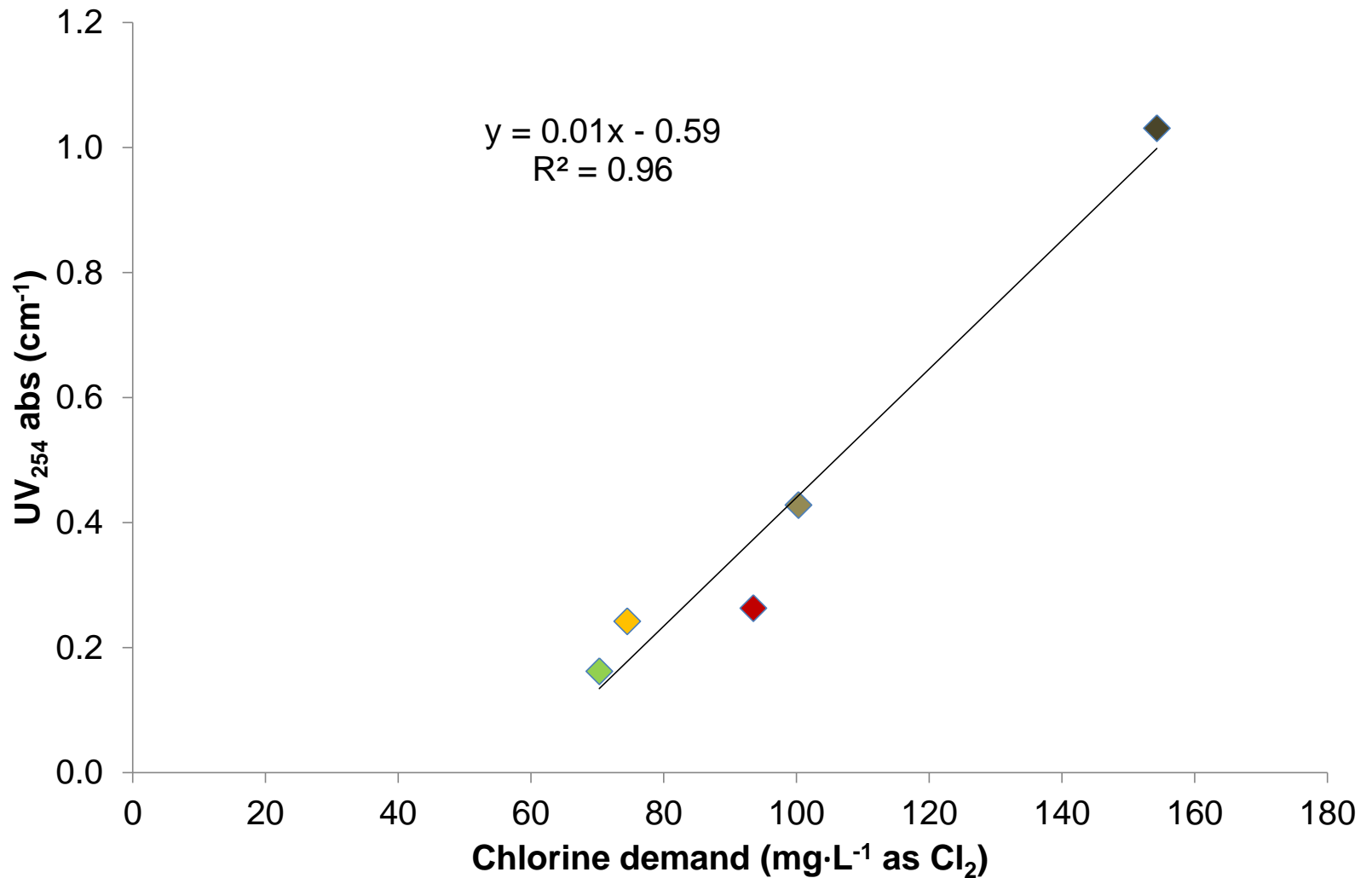
DOC concentration of tea and coffee



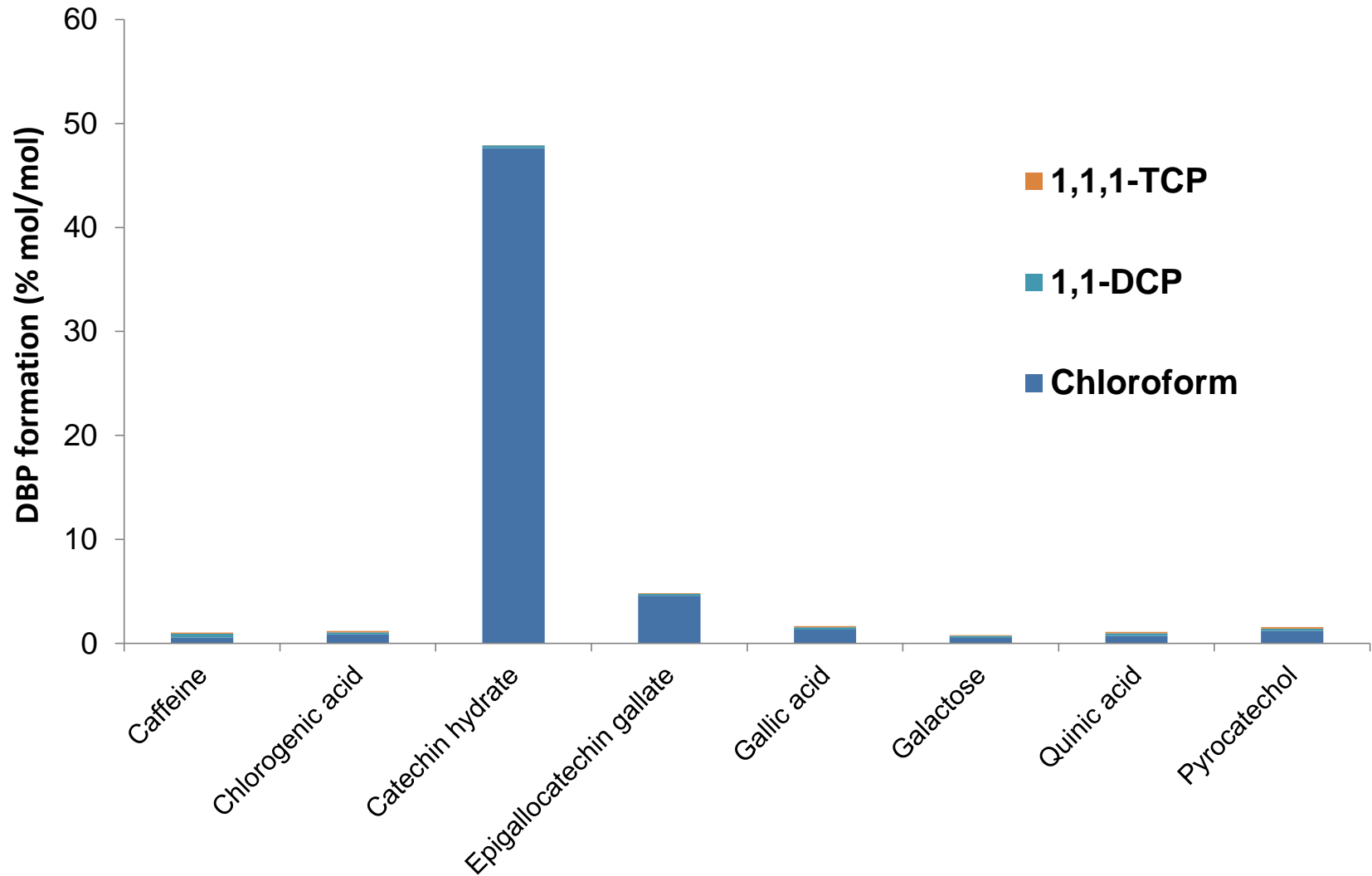
Chlorine demand of tea and coffee



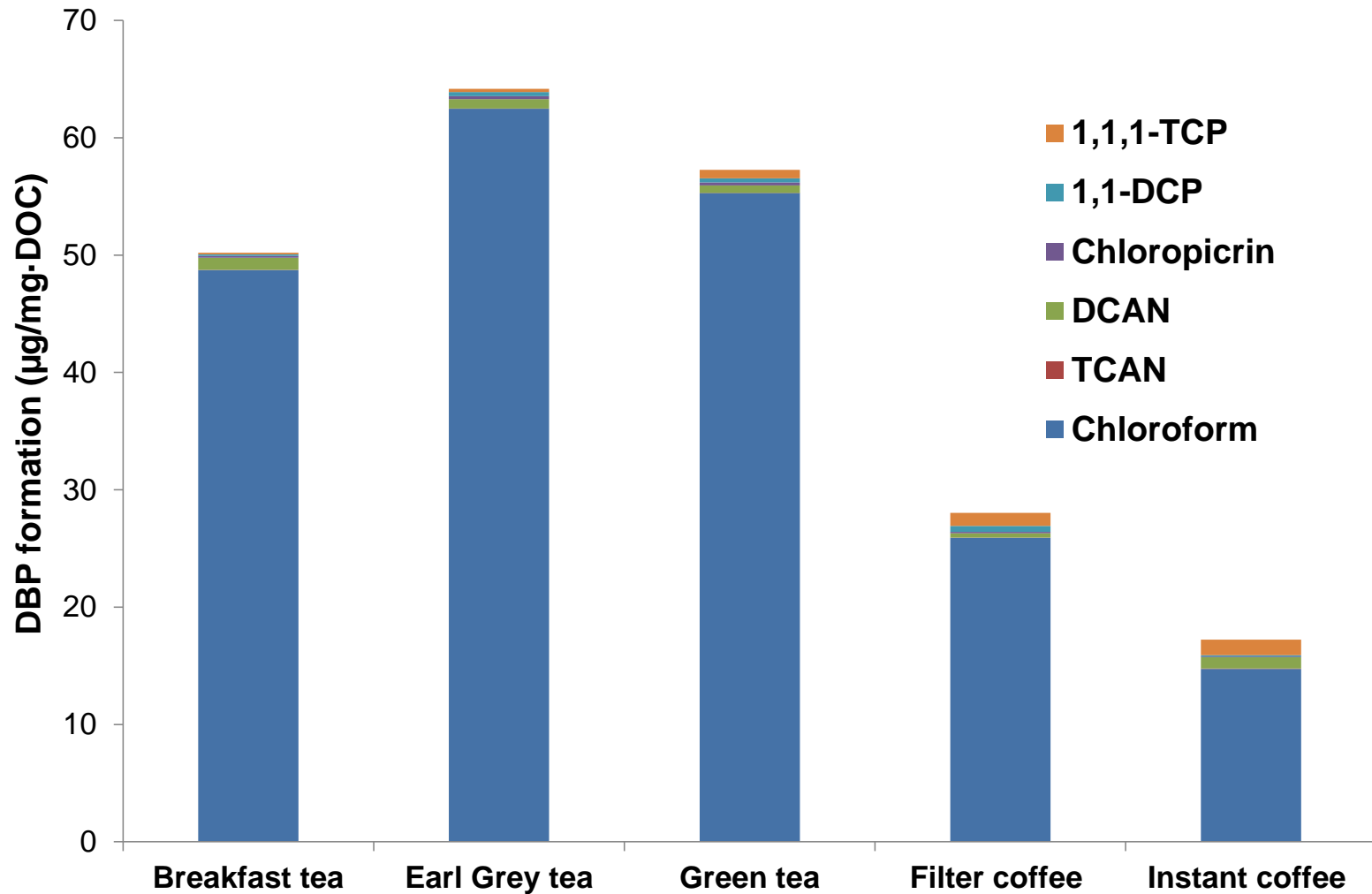
Correlation between chlorine demand and UV₂₅₄ abs.



DBP formation potential tests from model compounds



DBP formation potential tests from tea and coffee



Key Findings

- Chlorine at concentrations of $1\text{-}10\text{ mg}\cdot\text{L}^{-1}$ was reduced by between 5-19% upon boiling, i.e. the majority of aqueous chlorine remained available for reaction.
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References

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Any Questions?

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