

A study of the kinetics of semicarbazide and nitrofurazone in chicken eggs and egg powders

Kevin Mark Cooper, Le Jian, Christine Kane, David Glenn Kennedy

▶ To cite this version:

Kevin Mark Cooper, Le Jian, Christine Kane, David Glenn Kennedy. A study of the kinetics of semicarbazide and nitrofurazone in chicken eggs and egg powders. Food Additives and Contaminants, 2008, 25 (06), pp.684-692. 10.1080/02652030701822060 . hal-00577441

HAL Id: hal-00577441 https://hal.science/hal-00577441

Submitted on 17 Mar 2011

HAL is a multi-disciplinary open access archive for the deposit and dissemination of scientific research documents, whether they are published or not. The documents may come from teaching and research institutions in France or abroad, or from public or private research centers. L'archive ouverte pluridisciplinaire **HAL**, est destinée au dépôt et à la diffusion de documents scientifiques de niveau recherche, publiés ou non, émanant des établissements d'enseignement et de recherche français ou étrangers, des laboratoires publics ou privés.

Food Additives and Contaminants



A study of the kinetics of semicarbazide and nitrofurazone in chicken eggs and egg powders

Journal:	Food Additives and Contaminants
Manuscript ID:	TFAC-2007-325.R1
Manuscript Type:	Original Research Paper
Date Submitted by the Author:	15-Nov-2007
Complete List of Authors:	Cooper, Kevin; Queen's University Belfast, Department of Veterinary Science Jian, Le; Shanghai Institute for Drug Control, Chemical Division Kane, Christine; CAFRE Kennedy, David; Chemical Surveillance Branch, VSD, AFBI
Methods/Techniques:	LC/MS
Additives/Contaminants:	Veterinary drug residues - antimicrobials, Veterinary drug residues - semicarbazide
Food Types:	Eggs



http://mc.manuscriptcentral.com/tfac Email: fac@tandf.co.uk

1			
2 3 4	1	A study o	f the kinetics of semicarbazide and nitrofurazone in
5 6	2	chicken e	ggs and egg powders
7 8	3		
9 10	4	Kevin M. Coo	oper ^a , Jian Le ^c , C. Kane ^d and D. Glenn Kennedy ^b *
11 12	5		
13 14	6	^a Queen's Uni	iversity Belfast, Department of Veterinary Science, Northern Ireland;
14	7	^b Agri-Food	and Biosciences Institute, Veterinary Sciences Division, Stoney Road,
16 17	8	Stormont, Bel	fast BT4 3SD, Northern Ireland, U.K.;
18 19	9	^c Chemical Di	ivision, Shanghai Institute for Drug Control, Shanghai, China;
20 21	10	^d Loughry Ca	mpus, College of Agriculture, Food and Rural Enterprise, Cookstown,
22 23	11	Northern Irel	and.
24	12		
25 26	13		
27 28	14		
29 30	15		
31 32	16		
33	17		
34 35	18		
36 37	19		
38 39	20	*Correspondi	ng author:
40 41	21	E-mail:	glenn.kennedy@afbini.gov.uk
42 43	22	Telephone	+44 28 9052 5651
44 45	23	Facsimile	+44 28 9052 5626
46 47			
48 49			
50			
51 52			
53			
54			
55 56			
57			
58			

Abstract

The accumulation, depletion and partitioning of semicarbazide (SEM) and its parent compound nitrofurazone (NFZ) in eggs were studied using hens fed NFZ at therapeutic and sub-therapeutic levels. Dietary NFZ correlated strongly with NFZ and total SEM in eggs, while 28% of observed SEM was present in the form of parent NFZ. Depletion half-life in eggs was 2.4 days for SEM and 1.1 days for NFZ. NFZ accumulated preferentially in the volk (57-63%) as opposed to albumen, while 71-80% of SEM was found in yolk. In whole egg, 29% of SEM was present as tissue-bound residues compared with 80% in breast muscle. Whilst NFZ and SEM were partly degraded by pasteurisation and spray drying, sufficient NFZ remained to suggest it may be detectable in egg powders when SEM is observed at low $\mu g kg^{-1}$ concentrations. NFZ was detectable in whole eggs during ingestion of only 0.1% of the therapeutic NFZ dose, making detection of intact NFZ in eggs a feasible means to prove conclusively the administration of this banned compound.

Keywords: Nitrofurans, Nitrofurazone, Semicarbazide, Eggs, LC-MS/MS.

Introduction

The nitrofurans are a group of antibiotics that, during the 1990s, were prohibited within the European Union (EU) for use in food-producing animals (Commission Regulation (EC) 1442/95, 1995) because of their potentially carcinogenic and mutagenic effects (Van Koten-Vermeulen et al., 1993). They were used previously in livestock for prevention and treatment of various gastrointestinal infections and as growth promoters. The nitrofuran parent compounds are metabolised rapidly by animals in vivo (McCracken et al., 1995; Cooper et al., 2005a), however, persistent tissue-bound metabolites are formed which can be released by mild acid hydrolysis and which can be used as marker residues for monitoring the abuse of these drugs (Hoogenboom et al., 1991, Cooper et al., 2005a, Bock et al., 2007). For example, the stable tissue-bound metabolite 3-amino-2-oxazolidinone is monitored as a marker residue for its parent nitrofuran, furazolidone. The four major nitrofuran antibiotics are furazolidone, furaltadone, nitrofurantoin and nitrofurazone. Their marker residues, under current EU legislation, are 3-amino-2-oxazolidinone (AOZ), 3-amino-5-morpholinomethyl-2-oxazolidone (AMOZ), 1-aminohydantoin (AHD) and semicarbazide (SEM) respectively.

The widespread use of nitrofuran drugs in food production, particularly in the poultry and aquaculture industries, was uncovered in 2001 by laboratories involved in the EUfunded R&D project FoodBRAND. Despite mandatory testing of chicken and prawns from Thailand, Vietnam and Brazil, instigated by the European Commission in 2002, nitrofuran use was shown to be more widespread than initially thought and continues to be a problem for both the consumer and 3rd country producers wishing to export foods to the EU. For example, furaltadone contamination of the Portuguese poultry industry led to the destruction of 1.5 million birds in 2003. The European
Commission has since issued notifications to Member States via its Rapid Alert
System for Food and Feed concerning findings of nitrofurans in a wide variety of food
products including fish, prawns, poultry, egg powders and honey (European
Commission RASFF system).

Approximately half of the nitrofuran-related EU Rapid Alerts issued during this recent "nitrofuran crisis" have concerned the detection of semicarbazide (SEM), the marker residue for nitrofurazone (NFZ). However, the validity of SEM as a definitive marker for NFZ has been questioned following the discovery that SEM in food may arise from sources other than this illegal veterinary antibiotic. In 2003 SEM was found in jars of processed baby foods. Subsequent investigations demonstrated that the SEM arose as a breakdown product of azodicarbonamide (ADA), a blowing agent used in the manufacture of the plastic gaskets inside the lids of these, and other, glass jars (Stadler et al., 2004). ADA is also used as a flour treatment agent in some countries to improve the yield and quality of dough during the bread making process. This may explain the presence of SEM in a wide range of breaded meat products (Kennedy et al., 2004; Pereira et al., 2004). Carrageenan, a polysaccharide derived from red seaweed, is used widely as a stabilising and thickening agent in the food industry and has also been implicated as a potential source of SEM under certain conditions of bleaching (Hoenicke et al., 2004). Clearly, SEM can no longer be considered a definitive marker residue proving administration of NFZ to an animal. The focus of nitrofuran residue research has, therefore, shifted recently to elucidating the kinetics of both NFZ and SEM, and identifying potential alternative markers of NFZ abuse. One solution would be the identification of NFZ itself in the tissues of NFZ-treated animals. NFZ does not accumulate in edible tissues of NFZ-treated animals (Cooper

et al., 2005a) but we have recently demonstrated that it can be detected in the avian
eye (Cooper *et al.*, 2005b).

We have also shown previously that the parent nitrofuran furazolidone accumulates in chicken eggs and is not broken down rapidly as is the case in liver and muscle (McCracken et al., 2001). Subsequent trials in this laboratory have shown that NFZ is also present in eggs of NFZ-treated hens (McCracken and Kennedy, 2007). Since May 2003, residues of SEM have been reported in dried powders derived from whole egg, egg yolk, and lysozyme derived from egg albumen, produced in France, Mexico, Israel, Brazil and India (European Commission RASFF system). It is not known if these residues arose from tissue-bound metabolites, parent nitrofuran compounds or, indeed, contamination of the product during production. Whilst there is a zero tolerance approach to nitrofuran residues within the EU, the stability of residues during industrial processing of foods will be a crucial issue in reassuring consumers that such residues will not reach their plates. The effects of the pasteurisation and spray drying processes on nitrofuran residues in egg are not known. The current study begins to address these issues by measuring the concentration of NFZ and SEM in egg from NFZ treated chickens before and after pasteurisation and spray drying.

Given the widespread use of eggs and egg powders throughout the global food industry, there is a need for further detailed information on the accumulation, depletion, stability and partitioning of NFZ and SEM in chicken eggs. Such information will inform both the discussion on the health risks posed by this drug and its metabolite, and the search for a definitive test for NFZ use.

Materials and Methods

114 Materials and instrumentation

Internal standards D₄-3-amino-2-oxazolidinone, D₅-3-amino-5-morpholinomethyl-2-oxazolidinone, ¹³C₃-1-aminohydantoin and ¹³C¹⁵N₂-semicarbazide were supplied by Witega Laboratorien Berlin-Adlershof (Berlin, Germany). Standard 3-amino-2-oxazolidinone (AOZ), semicarbazide (SEM) and nitrofurazone (NFZ) were supplied by Sigma-Aldrich (Poole, UK) and 3-amino-5-morpholinomethyl-2-oxazolidinone (AMOZ) and ¹³C¹⁵N₂-nitrofurazone by Almac Group (formerly Chemical Synthesis Services; Craigavon, UK). 1-Aminohydantoin (AHD) was a gift from Proctor and Gamble Pharmaceuticals, USA. All other reagents and solvents were analytical and HPLC grade, respectively.

Feed for laying hens was supplied by McLarnons Ltd. (Randalstown, UK). Muscle and liver were minced in a Mini Prep Plus domestic food processor (Waring, Torrington, CT, USA). Tissues were homogenised in a SL2 laboratory homogeniser (Silverson Machines Ltd, Chesham, England). A 915-1 Universal digital penetration probe thermometer was obtained from Testo AG (Lenzkirch, Germany). Eggs were dried in a pilot scale spray drier manufactured by Niro Atomizer (Copenhagen, Denmark). An Agilent 1100 Series HPLC system (Agilent Technologies, USA) coupled to a Quattro Ultima[®] Platinum tandem mass detector (Micromass/Waters. Manchester, UK), both operating under MassLynx® software, were used for sample analysis. The mass spectrometer operated in electrospray positive mode and data acquisition was in multiple reaction monitoring mode (MRM). The HPLC system was equipped with a Columbus C18 (2), 5 µm, 2.0 x 150 mm column (Phenomenex, UK) for separation of both parent nitrofurans and their metabolites. For metabolite

Food Additives and Contaminants

analysis, a binary gradient mobile phase, at a flow rate of 0.2 ml min⁻¹, used 0.5 mM ammonium acetate and methanol (80 : 20 v/v, solvent A) and methanol (solvent B), starting at 95% A/5% B and changing linearly to 25% A/75% B in 6 min. These conditions were held until 11 min. Initial conditions were restored by 11.5 min. The total run time was 20 min. The precursor/product ions monitored during analysis of nitrofuran metabolites are listed in Table 1. The source settings were as follows: capillary voltage 2.45 kV, RF lens 25.0 V, source temperature 120 °C, desolvation °C, temperature cone nitrogen flow gas 80 L hr⁻¹, desolvation gas flow 670 L hr⁻¹. Argon was used as the collision gas and the multiplier was operated at 650 V. The cone voltage was 35 V and the collision energy (7 to 16 eV) changed during analysis depending on the analyte. Sample injection volume was 25 µl. LC-MS/MS conditions for nitrofurazone analysis were as described previously (McCracken and Kennedy, 2007).

[INSERT TABLE 1 ABOUT HERE]

151 Treatment of laying hens with NFZ

Broiler breeder hens (30) in mid-lay, purchased from a local supplier, were housed in wire-floored cages in five separate batteries of six birds. Hens were allowed ad *libitum* access to fresh water and feed at all times. Commercial broiler breeder layer crumb feed was used to prepare five medicated diets (one at therapeutic and four at sub-therapeutic levels) containing 300, 30, 3, 0.3 and 0.03 mg NFZ per kg of feed. NFZ powder was added to feed in a rotary mixer at 300 mg kg⁻¹, mixed for 30 min and subsequently diluted serially ten-fold in unmedicated feed. The five groups were fed medicated diets for 16 days when, with the exception of the 300 mg kg⁻¹ group, the experiment was terminated. On day 16, diet of the birds fed nitrofurazone at a

161 concentration of 300 mg kg⁻¹ was withdrawn and replaced with conventional 162 unmedicated feed, which was fed to these birds for a further 16 days to study the rate 163 of depletion of both NFZ and SEM from eggs. Throughout the entire study, eggs 164 were collected daily. Blank control eggs were collected from the same birds before 165 introduction of NFZ-medicated feeds (day zero). Eggs were homogenised, or 166 separated into yolk and albumen, on the day of collection and stored at -80°C

Egg contents intended for spray drying were added to pools of whole egg, yolk or albumen stored at -80°C throughout the trial. When sufficient material was collected, the pooled samples were thawed to room temperature. Yolk and albumen pools were diluted with further yolk and albumen from locally reared hens that had not received NFZ. The whole egg pool was homogenised and divided into 1.0 kg aliquots and refrozen. The egg albumen pool could not be homogenised mechanically without dramatically changing its consistency, so it was stirred thoroughly for 2 h before being divided into 1.0 kg aliquots and refrozen. Upon thawing, the consistency of the egg yolk pool was too thick to allow homogenisation. Consequently, it was diluted 50:50 (w/w) with distilled water before being homogenised, divided into 0.8 kg aliquots and refrozen. Sub-samples of each aliquot were also retained at -80°C for analysis by LC-MS/MS.

180 Pasteurisation and spray-drying of NFZ incurred eggs

Laboratory scale pasteurisation equipment capable of heating 1 L of liquid egg was not available so samples were heated in a water bath as an approximation of the conditions applied in the industrial pasteurisation process. Legislation governing pasteurisation typically requires egg to be maintained at 64-66°C for a minimum of 3

Food Additives and Contaminants

min. Each aliquot of egg, yolk and albumen was thawed in a 37°C water bath.
Samples were then transferred to a water bath held at 67°C. Sample temperature was
monitored with a digital probe thermometer while gently stirring. Sample
temperature was held at 64 to 66°C for a minimum of 4 min before re-freezing at
-80°C. All samples remained fluid following thawing and pasteurisation.

Egg spray drying was carried out in the Food Technology Centre at Loughry Campus, College of Agriculture, Food and Rural Enterprise, in a pilot scale spray drier. Pasteurised liquid egg samples were warmed to approximately 37°C over water before applying drop wise to the pre-heated spray drier. Drier inlet temperatures were in the range 180 to 230°C and outlet temperatures were 70 to 80°C during the drying process. Internal drier pressure was set at 6 kg cm⁻². Powdered egg was collected, cooled to room temperature and weighed to give approximate dry matter content. Spray dried samples were stored at -80°C. To enable assessment of the stability of NFZ and SEM as a result of spray drying, residue concentrations in liquid egg, on a molar basis, were converted to concentrations per unit dry weight based on the observed dry matter contents for each sample.

202 LC-MS/MS analysis of NFZ in eggs

NFZ concentration in eggs was determined using the method of McCracken and Kennedy (2007). Briefly, 5 g samples of whole egg contents, fortified with $^{13}C^{15}N_2$ -NFZ internal standard, were homogenised in ethyl acetate (12 ml). Following centrifugation, supernatants were evaporated to dryness under nitrogen. Acetonitrile (5 ml) and hexane (3 ml) were added while vortexing. The hexane layer was discarded and the acetonitrile evaporated to dryness. The residue was redissolved in 0.5 ml of 50 % (v/v) methanol-water, before being centrifuged at 13 000 rpm for 10 min. Aliquots of the clear, lower layer were transferred to HPLC microvials for LC-MS/MS analysis. Highly concentrated samples were diluted as required for analysis. Prior to LC-MS/MS analysis, microvials were centrifuged at 13 000 rpm for 15 min to remove precipitated material. Egg yolk (liquid) was treated as described above with the exception that samples were vortexed for 2 min in ethyl acetate rather than homogenised. Following the hexane wash step, acetonitrile extracts of egg albumen (liquid) were transferred by Pasteur pipette to clean tubes to remove precipitated solids prior to evaporation. Egg powders were treated in the same manner as liquid samples, except for spray-dried albumen. Following homogenisation and centrifugation of powdered albumen in ethyl acetate, supernatant was transferred to clean tubes by Pasteur pipette, centrifuged a second time and transferred again to clean tubes prior to evaporation. LC-MS/MS analysis was performed in electrospray negative mode using the following transitions: 197.2>124.2 and 197.2>150.2 for NFZ, and 200.2>153.2 for ¹³C¹⁵N₂-NFZ. The Decision Limit (CC α) for NFZ in egg by this method was 1.0 µg kg⁻¹ and the detection capability (CC β) was 1.7 µg kg⁻¹ (McCracken and Kennedy 2007).

227 LC-MS/MS analysis of nitrofuran metabolites in eggs

This analytical method is based on that of McCracken *et al.* (2001) for total AOZ residues (sum of solvent-extractable and tissue-bound metabolites) in egg. That protocol was expanded and validated to include AOZ, AMOZ, AHD and SEM in whole egg contents. Secondary validation (repeatability) was also performed on egg albumen and yolk separately. While the recommendation from the Community

Food Additives and Contaminants

Reference Laboratory for nitrofurans is to monitor SEM in the form of tissue-bound residues, for the purposes of regulatory control, it was inappropriate to use that analytical approach with eggs in the current study. It was essential to study the total SEM concentration in eggs to enable a comparison to be made between total NFZ concentration and total SEM content of the egg. Were tissue-bound SEM to be measured, a poorer, and possibly erroneous, correlation may have been found between NFZ and SEM.

Samples $(1.00 \pm 0.02 \text{ g})$ were weighed into 30 ml glass tubes. Mixed internal standard (50 µl of a 100 ng ml⁻¹ solution of D₄-AOZ, D₅-AMOZ, ¹³C₃-AHD and ¹³C¹⁵N₂-SEM) was added to all samples, controls and standards. To all tubes were added hydrochloric acid (0.1 M, 5 ml) and 2-nitrobenzaldehyde (150 µl, 50 mM in DMSO). Calibration standards were prepared by addition of mixed standard solutions to 30 ml glass tubes. Egg samples from nitrofuran-free chickens were fortified at 1.0 μ g kg⁻¹ with mixed standard (100 μ l of a 10 ng ml⁻¹ solution) to act as recovery control samples. Blank egg samples were also included in every analytical run. Tubes were capped, vortex mixed for 20 sec and incubated overnight (approximately 16 hr) in a water bath held at 37°C.

All tubes were then adjusted to pH 7.2 \pm 0.2 with 0.1 M di-potassium hydrogen orthophosphate (5 ml) and 1 M sodium hydroxide (0.4 ml). Liquid-liquid extraction was carried out using ethyl acetate (2 x 6 ml, repeatedly inverting the tubes for 1 min then centrifuging at 2000 rpm for 15 min) and the organic phase evaporated to dryness at 45°C under a stream of nitrogen. Residues were re-dissolved by vortex mixing for 1 min in methanol : water (50 : 50 v/v; 0.4 ml). Samples were transferred to 0.5 ml plastic centrifuge tubes and centrifuged at 13 000 rpm for 10 min. Aliquots (200 µl) of the clear, lower layer were transferred to HPLC microvials for LC-MS/MS analysis. Prior to LC-MS/MS analysis, microvials were centrifuged at 13 000 rpm for 15 min to remove precipitated material. Highly concentrated samples were diluted as required for analysis. Egg powders were treated in the same manner as liquid samples, with the exception of spray-dried egg albumen. Powdered albumen required 8 ml of hydrochloric acid to keep samples fluid during derivatisation and 8 ml of di-potassium hydrogen orthophosphate for neutralisation. During extraction into ethyl acetate, gently mixing only was necessary to avoid creation of a suspension. A third ethyl acetate extraction (6 ml) was necessary for recovery of sufficient supernatant from powdered albumen. LC-MS/MS analysis of nitrofuran metabolites was carried out using the conditions described above. Analyte concentrations in samples were calculated by comparing the ratio of an analyte base peak response to its appropriate internal standard response with the same ratio in calibration curve standards (0, 0.25, 0.25)0.5, 1, 2 and 5 μ g kg⁻¹).

A limited number of eggs were also analysed for tissue-bound (non-extractable) SEM residues. Prior to the addition of hydrochloric acid and 2-nitrobenzaldehyde described above, samples (1 g) were repeatedly washed by vortex mixing for 10 sec in ice cold methanol (3 x 4 mL), ethanol (2 x 4 mL) and diethyl ether (2 x 4 mL), with centrifugation at 2000 rpm for 10 min between washes.

277 Validation of LC-MS/MS method for total nitrofuran metabolites in eggs

In accordance with the European Union's guidelines on analytical method validation for residue analysis (Commission Decision 2002/657/EC, 2002) that sets out the quality criteria for analytical methods for the analysis of veterinary drug residues in

Food Additives and Contaminants

food of animal origin, the following validation was performed on the LC-MS/MS method for total nitrofuran metabolites in egg. Blank whole egg homogenate was fortified with each of the nitrofuran metabolites (AOZ, AMOZ, AHD and SEM) at concentrations of 0.5, 1.0 and 1.5 μ g kg⁻¹, which correspond to half, one, and one and half times the EU Minimum Required Performance Limit (MRPL) of 1 µg kg⁻¹ for nitrofuran metabolites (Commission Decision 2003/181/EC, 2003). Eight replicates at each concentration were analysed on three separate occasions, each replicate being based on the fortification of a different nitrofuran-free egg sample. A total of 20 different nitrofuran-free egg samples were also analysed in the course of this validation study. Secondary validation was also performed to measure the repeatability of the method when applied to egg albumen (white) and yolk. Albumen and yolk were fortified at 0.5 and 1.5 μ g kg⁻¹ (n=7 at each concentration) and analysed on one occasion.

Results and Discussion

295 Analytical method & performance characteristics

Summary method validation data for the analysis of nitrofuran metabolites in egg are shown in Table 2. Decision limits ($CC\alpha$) and detection capabilities ($CC\beta$) were $<0.6 \ \mu g \ kg^{-1}$ for AOZ, AMOZ, AHD and SEM. Within and between-run CVs were within the acceptable values predicted by the Horwitz equation (Commission Decision 2002/657/EC, 2002). All four nitrofuran metabolites can be quantified and confirmed below the EU Minimum Required Performance Limit of 1 μ g kg⁻¹ making this method suitable for confirmatory analysis in whole egg. Secondary validation of the method with egg yolk and albumen yielded recovery and within-run CVs comparable to those for whole egg (data not shown).

[INSERT TABLE 2 ABOUT HERE]

307 Accumulation of NFZ and SEM in eggs

The concentrations of both total SEM and NFZ rose rapidly in eggs, following the introduction of the medicated diets. Plateau concentrations of both compounds reached an approximate "steady state" after about 4 days feeding, irrespective of the dietary NFZ concentration (figures 1 and 2). These figures also illustrate that a significant proportion of the SEM detected in whole eggs was present in the form of parent NFZ. The chemical basis for the detection of SEM by LC-MS/MS ensures that any parent NFZ present in a sample will be measured as SEM as will any other moiety that is present, capable of releasing SEM following mild acid hydrolysis. One molecule of NFZ yields one molecule of SEM. If calculated on a molar basis,

 approximately 28% of the SEM present in eggs, during the period when residue concentrations were in a steady-state (days 4 to 16), was present as NFZ. NFZ concentrations in eggs from the 0.03 NFZ mg kg⁻¹ group were below the decision limit of the analytical method whilst total SEM was detectable only sporadically in this group, the mean concentration being 0.54 μ g kg⁻¹. For this reason, these data are not presented on figures 1 and 2.

[INSERT FIGURES 1 AND 2 ABOUT HERE]

There was a strong linear correlation between the dietary NFZ concentration and the plateau NFZ concentration (mean of all results between days 4 and 16) in whole eggs. The dietary NFZ concentration (x, in mg kg⁻¹) was related to NFZ in eggs (y, in μ g kg⁻¹) as follows: y = 2.3x + 1.4 (r² = 0.999). A similar strong correlation was observed between the dietary NFZ concentration (x in mg kg⁻¹) and the total SEM concentration in eggs (y in μ g kg⁻¹): y = 2.8x + 8.6 (r² = 0.999), over the same time period.

332 Depletion of NFZ and SEM from eggs

The depletion of NFZ and total SEM from whole egg following withdrawal of 300 mg kg⁻¹ NFZ-medicated feed is shown in figure 3. The depletion half life of total SEM, calculated over the 16 day withdrawal period, was 2.4 days. Following this period, significant concentrations of SEM were still detectable in whole eggs ($17.0 \pm 4.9 \mu g$ kg⁻¹, mean \pm se). Standard errors (se) were calculated throughout as standard deviation divided by the square root of the number of samples tested. The depletion half-life of NFZ calculated over the first 6 days of withdrawal was 1.1 days, with the parent drug becoming undetectable following 8 days withdrawal. Given the more
rapid clearance of NFZ from eggs, the proportion of SEM present in the form of
parent NFZ (calculated on a molar basis) during this depletion phase dropped from
25 % at zero withdrawal to 4 % following 6 days withdrawal.

[INSERT FIGURE 3 ABOUT HERE]

Partitioning of NFZ and SEM between yolk and albumen

Table 3 shows the distribution of NFZ and SEM between the egg yolk and albumen compartments at three dietary NFZ levels when no withdrawal period was observed. Both parent and metabolite, but particularly SEM, were found preferentially in the yolk. At the three dietary concentrations studied, approximately 75 % of SEM and 60 % of NFZ was located in the yolk. Table 3 also shows the percentage of SEM which was present as NFZ (calculated on a molar basis). Irrespective of the dietary NFZ concentration, approximately 16% of SEM in yolk was present as NFZ, compared with 36 % in albumen. This is consistent with the average value, reported above, that 28 % of SEM in whole egg is present as parent NFZ.

[INSERT TABLE 3 ABOUT HERE]

358 Total versus tissue-bound SEM

This laboratory, which acted as the co-ordinating laboratory for the EU funded FoodBRAND project, strongly advocates the use of bound residue analysis for the regulatory control & monitoring of the nitrofuran drugs, particularly in the case of

SEM. This study was exceptional, since we were interested in exploring the relationship between the accumulation of nitrofurazone in eggs and making comparisons with the accumulation of SEM. Accordingly, most of the analyses described here relate to total SEM – as it is presumed that tissue bound SEM is not nitrofurazone itself, but some metabolite formed from it, capable of forming covalent bonds with the protein matrix. Nonetheless, we were interested in determining the relative amount of SEM in egg that was present in the free- and tissue-bound forms. This is shown in Table 4. Tissue-bound SEM in eggs represents 28 and 31 % of the total SEM in eggs derived from birds fed NFZ at 3 and 30 mg kg⁻¹, respectively. The concentration of total SEM (mean \pm se) in the breast muscle of the 6 birds fed NFZ at 0.3 mg kg⁻¹ was 4.2 \pm 0.3 µg kg⁻¹ and that of tissue-bound SEM was 3.3 \pm 0.3 µg kg⁻¹, indicating that approximately 80% of the SEM was tissue-bound. This contrasts markedly with the situation in eggs collected from the same birds. It is probable that the presence of NFZ in the eggs, which does not contribute to tissue-bound SEM accounts for the major part of the difference between these two figures.

Despite finding that the greater proportion of SEM in eggs is not tissue-bound, it remains the case that regulatory laboratories should continue to test for bound nitrofuran residues, especially in the case of SEM, to minimise the potential of inappropriate conclusions being drawn from the finding of SEM in eggs following an analysis for total residues - given the potential non-NFZ sources of SEM, as described in the introduction.

[INSERT TABLE 4 ABOUT HERE]

385 Degradation of NFZ and SEM caused by spray drying

Retention of some egg powder within the spray drier mechanisms prevented accurate calculation of individual sample dry matter contents. However, the approximate values obtained (23 % dry weight for whole egg, 43 % for yolk, and 9 % for albumen) compare favourably with standard values for egg solids (25 % for whole egg, 52 % for yolk, and 12 % for albumen). The quoted value of 52% dry weight for pure yolk is a conversion from the value of 45% solids for commercial yolk products which typically contain 17 % egg albumen.

The effect of pasteurisation and spray drying on the concentrations of NFZ and total SEM in whole egg, yolk and albumen is shown in Table 5. Parent NFZ was considerably less stable than its metabolite SEM under the rigours of processing to dried powder form. Most of the NFZ in albumen was destroyed as was almost half the NFZ in yolk. This equated to a loss of 65 % of the NFZ in whole egg. It is, perhaps, surprising that major losses of SEM were also observed during processing. Some 72% of the SEM present in albumen was destroyed, leading to a loss of half the SEM in whole egg. This contrasts markedly with the finding that less than 15 % of SEM in pig muscle is destroyed by the cooking process reported by Cooper and Kennedy (2007). It may be postulated that the higher temperatures involved in spray drying caused SEM to react with other matrix components with the result that SEM could not be released by the mild acid hydrolysis applied during the analytical procedure. Residues of both NFZ and SEM were less susceptible to degradation when present in yolk as opposed to albumen. It should be noted that direct comparisons cannot be made in Table 5 between residue concentrations in whole egg,

408 yolk and albumen because these pooled samples were derived from different409 populations of eggs.

[INSERT TABLE 5 ABOUT HERE]

Powdered egg albumen is the dried egg product most widely used in the food industry. Given the recently identified causes of non-NFZ-related SEM in food (e.g. azodicarbonamide and carrageenan), it would be beneficial to regulatory authorities and egg processors to be able to detect parent NFZ in egg powders which had tested positive for SEM. The LC-MS/MS method employed in this study, to detect NFZ in egg powders containing several hundred $\mu g kg^{-1}$, has not yet been adapted for use with egg powders containing low $\mu g kg^{-1}$ NFZ concentrations. However, the method used herein for NFZ analysis of liquid egg has Decision Limit (CCa) of around $1 \ \mu g \ kg^{-1}$. If a similar sensitivity can be achieved in the analysis of powdered egg, the present data suggest that egg albumen powder containing in excess of 5 μ g kg⁻¹ SEM may also contain detectable amounts of parent NFZ. Detection of NFZ in whole egg and yolk powders is more promising. Following spray drying, the concentration of NFZ fell to approximately one third of the remaining SEM concentration in yolk and one half in whole egg (Table 5). Consequently, yolk powder containing in excess of 3 μ g kg⁻¹ SEM and whole egg powder in excess of 2 μ g kg⁻¹ SEM may contain detectable amounts of NFZ.

McCracken and Kennedy (2007) demonstrated the accumulation of intact NFZ in eggs when therapeutic doses of NFZ (300 mg kg⁻¹ feed) were administered. We have now shown that NFZ is also detectable in eggs at sub-therapeutic (contamination) levels. When only 1% of the therapeutic dose is administered (3 mg kg⁻¹ group), NFZ may be detectable in eggs for up to 3 days after withdrawal of contaminated feed (based on NFZ half-life of 1.1 days). Furthermore, NFZ is detectable in whole eggs even during ingestion of only 0.1% of the therapeutic NFZ dose (Fig. 1, 0.3 mg kg⁻¹ group). This report may now enable proof of nitrofurazone use in egg layers and in processed products derived from the eggs.

Acknowledgements

1	
2	
3	
4	
5	
5	
6	
1	
8	
9	
10	
11	
12	
12	
13	
14	
15	
16	
17	
18	
19	
20	
21	
22	
22	
23	
24	
25	
26	
27	
28	
29	
30	
31	
20	
32	
33	
34	
35	
36	
37	
38	
30	
<u>۸</u> ۵	
4U	
41	
42	
43	
44	
45	
46	
47	
<u>⊿</u> 8	
10	
+3 E0	
50	
51	
52	
53	
54	
55	
56	
57	
57	
58	
59	
60	

437 The authors gratefully acknowledge the financial support of the European 438 Commission (DG General Health and Consumer Protection) through the Joint 439 Research Centre's (IRMM) "Service contract for markers for nitrofurazone and on 440 υ4/S3. semicarbazide analysis" (2004/S39-033708). Grateful thanks are also due to Mark 441 Conlon (AFBI) for diligent chicken husbandry and sample processing. 442

http://mc.manuscriptcentral.com/tfac Email: fac@tandf.co.uk

2 3 4 5	443	References
6 7 8	444	Bock, C., Stachel, C., and Gowik, P., 2007, Validation of a confirmatory method for
9	445	the determination of residues of four nitrofurans in egg by liquid
10 11	446	chromatography – tandem mass spectrometry with the software InterVal.
12 13	447	Analytica Chimica Acta, 586, 348.
14 15	448	Commission Decision 2002/657/EC. 2002. of 12 August 2002 implementing Council
16	449	Directive $96/23/EC$ concerning the performance of analytical methods and the
18 19	450	interpretation of regults. Official Journal of the European Communities I 221
20 21	450 451	8-36.
22		
23 24	452	Commission Decision 2003/181/EC, 2003, of 13 March 2003 amending Decision
25 26	453	2002/657/EC as regards the setting of minimum required performance limits
27	454	(MRPLs) for certain residues in food of animal origin. Official Journal of the
28 29 30	455	European Communities, L71, 17-18.
31 32	456	Commission Regulation (EC) 1442/95, 1995, of 26 June 1995 amending Annexes I,
33 34	457	II, III and IV to Regulation (EEC) No 2377/90 laying down a Community
35	458	Procedure for the establishment of maximum residue limits of veterinary
36 37	459	medicinal products in foodstuffs of animal origin. Official Journal of the
38 39 40	460	European Communities, L143, 26-30.
40 41 42	461	Cooper, K.M. and Kennedy, D.G., 2007, Stability studies of the metabolites of
43 44	462	nitrofuran antibiotics during storage and cooking. Food Additives and
45 46	463	Contaminants, 24, 935-942.
47 48 49	464	Cooper, K.M., McCracken, R.J., Kennedy, D.G., 2005b, Nitrofurazone accumulates
49 50	465	in avian eyes – a replacement for semicarbazide as a marker of abuse. The
51 52 53	466	Analyst, 130, 824-827.
53 54 55	467	Cooper, K.M., Mulder, P.P.J., van Rhijn, J.A., Kovacsics, L., McCracken, R.J.,
56 57	468	Young, P.B., and Kennedy, D.G., 2005a, Depletion of four nitrofuran
57 58	469	antibiotics and their tissue-bound metabolites in porcine tissues and
59 60	470	determination using LC-MS/MS and HPLC-UV. Food Additives and
	471	Contaminants, 22, 406-414.

http://mc.manuscriptcentral.com/tfac Email: fac@tandf.co.uk

European Commission RASFF Rapid Alert System for Food and Feed web site, http://europa.eu.int/comm/food/fs/sfp/ras index en.html. Hoenicke, K., Gatermann, R., Hartig, L., Mandix, M., and Otte, S., 2004, Formation of semicarbazide (SEM) in food by hypochlorite treatment: is SEM a specific marker for nitrofurazone abuse? Food Additives and Contaminants, 21, 526-537. Hoogenboom, L.A.P., van Kammen, M., Berghmans, M.C.J., Koeman, J.H. and Kuiper, H.A., 1991, The use of pig hepatocytes to study the nature of proteinbound metabolites of furazolidone: a new analytical method for their detection. Food and Chemical Toxicology, 29, 321-328. Kennedy, D.G., van Rhijn, J.A., and Kanarat, S., 2004, Azodicarbonamide, a flour treatment agent, produces semicarbazide residues in bread. In: Proceedings EuroResidue V Conference, Noordwijkerhout, The Netherlands, 10th–12th May 2004 (Editors: van Ginkel, L.A. and Ruiter, A.) pp. 612-617. McCracken, R.J. and Kennedy D.G., 2007, The detection, accumulation and distribution of nitrofuran residues in egg yolk, albumen and shell. Food Additives and Contaminants, 24, 26-33. McCracken, R.J., Blanchflower, W.J., Rowan, C., McCoy, M.A., and Kennedy, D.G. 1995, Determination of furazolidone in porcine tissue using thermospray liquid chromatography-mass spectrometry and a study of the pharmacokinetics and stability of its residues. Analyst, 120, 2347-2351. McCracken, R.J., Spence D.E., Floyd, S.D. and Kennedy D.G., 2001, Evaluation of the residues of furazolidone and its metabolite, 3-amino-2-oxazolidinone in eggs. Food Additives and Contaminants, 18, 954-959. Pereira, A.S., Donato, J.L., and De Nucci, G., 2004, Implications of the use of semicarbazide as a metabolic target of nitrofurazone contamination in coated products. Food Additives and Contaminants, 21, 63-69. Stadler, R.H., Mottier, P., Guy, P., Gremaud, E., Varga, N., Lalljie, S., Whitaker, R., Kintscher, J., Dudler, V., Read, W.A., and Castle, L., 2004, Semicarbazide is a

minor thermal decomposition product of azodicarbonamide used in the gaskets of certain food jars. Analyst, 129, 276-281.

van Koten-Vermeulen, J.E.M., Wouters, M.F.A., and van Leeuwen, F.X.R. 1993. Report of the 40th Meeting of the Joint FAO/WHO Expert Committee on Food

Table 1. LC-MS/MS precursor/product ion combinations (base peaks underlined)
monitored in MRM ESI positive mode for the analysis of the nitrophenyl (2-NP)
derivatives of four nitrofuran metabolites.

Compound	Precursor ion (m/z)	Product ions (m/z)
2-NP-AOZ	236.3	104.3, <u>134.3</u>
2-NP-AMOZ	335.3	262.3, <u>291.4</u>
2-NP-AHD	249.3	104.3, <u>134.2</u>
2-NP-SEM	209.2	<u>166.2</u> , 192.2
2-NP-D4-AOZ (internal standard)	240.3	134.3
2-NP-D5-AMOZ (internal standard)	340.3	296.4
2-NP- ¹³ C3-AHD (internal standard)	252.0	134.0
2-NP- ¹³ C ¹⁵ N2-SEM (internal standard)	212.2	195.3

Internal stanuar.

510 Table 2. Summary of validation data for the determination of four nitrofuran

- 511 metabolites in whole egg homogenate.

	Fortification	Overall	Overall	Within	Between	CCα	CCß
	Level µg kg ⁻¹	Mean µg kg ⁻¹	recovery	run	run	(µg/kg)	(µg/kg)
		(n=24)	(%)	CV	CV		
AOZ	0.5	0.51	102	7.4	1.7		
	1.0	1.03	103	4.5	1.6		
	1.5	1.54	103	4.2	1.4		
					AOZ	0.14	0.44
AMOZ	0.5	0.53	105	3.0	2.9		
	1.0	1.07	107	3.1	3.9		
	1.5	1.60	107	3.5	1.5		
					AMOZ	0.13	0.25
AHD	0.5	0.52	103	5.8	11.5		
	1.0	1.02	102	6.3	11.6		
	1.5	1.57	104	7.1	4.5		
					AHD	0.21	0.60
SEM	0.5	0.52	104	5.5	1.6		
	1.0	1.01	101	5.2	1.5		
	1.5	1.47	98	3.9	1.9		
					SEM	0.19	0.28

513 Table 3. Partitioning of NFZ and SEM between egg yolk and albumen at different

514 dietary NFZ levels with no withdrawal period (se = standard error).

	Mean	se	NFZ	Mean	se	Total SEM	Molar % of
	NFZ	(n=5)	Partitioning	total SEM	(n=5)	Partitioning	SEM present
	μg kg ⁻¹		(%)	μg kg ⁻¹		(%)	as NFZ
3 mg NFZ kg ⁻¹ feed	•						
Yolk	10.8	0.7	63	27.8	2.3	79	15
Albumen	6.4	0.7	37	7.3	0.6	21	33
30 mg NFZ kg ⁻¹ feed							
Yolk	81.6	16.2	57	224.0	29.2	80	14
Albumen	61.9	11.3	43	56.8	7.3	20	41
300 mg NFZ kg ⁻¹ feed							
Yolk	712.9	112.3	58	1441.8	192.0	71	19
Albumen	515.2	58.7	42	575.1	77.8	29	34.

516 Table 4. Distribution of tissue-bound and total SEM in whole egg homogenates at

517 two dietary NFZ levels (se = standard error).

NFZ in feed mg kg ⁻¹	Mean total SEM µg kg ⁻¹	se	Mean tissue-bound SEM µg kg ⁻¹	se	% Tissue- bound	n
3	13.7	0.4	3.8	0.2	28	10
30	113.5	12.4	35.1	4.0	31	5

30 113.5	12.4	35.1	4.0	31
0				

Food Additives and Contaminants

Table 5. Effect of pasteurisation and spray drying on NFZ and SEM concentrations in eggs (se = standard error). Whole egg, yolk and albumen pools were derived from different sample populations so concentrations cannot be compared across sample type.

	NFZ µg kg ⁻¹ dry weight					S	EM µg k	g ⁻¹ dry weig	jht		Molar % present :	of SEM as NFZ	Γ
	Before drying	se	After drying	se	% loss of NFZ	Before drying	se	After drying	se	% loss of SEM	Before drying	After drying	n
Whole egg	502.1	23.7	177.6	35.4	65	676.5	25.8	330.7	30.0	51	28	20	3
Yolk	267.6	15.1	151.9	3.6	43	608.7	17.7	507.6	3.7	17	17	11	4
Albumen	1085.6	203.7	44.5	6.8	96	954.3	148.1	264.5	1.8	72	43	6	4

522 FIGURE CAPTIONS

Figure. 1. Accumulation of nitrofurazone in whole egg homogenates of chickens fed four dietary nitrofurazone levels (0.3 to 300 mg kg⁻¹ NFZ in feed). Data are means \pm standard error.

Figure 2. Accumulation of total semicarbazide in whole egg homogenates of chickens fed four dietary nitrofurazone levels (0.3 to 300 mg kg⁻¹ NFZ in feed). Data are means \pm standard error.

Figure 3. Depletion of nitrofurazone (NFZ) and total semicarbazide (SEM) from whole egg homogenates following withdrawal of 300 mg kg⁻¹ nitrofurazonemedicated feed. Data are means \pm standard error.





