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Elements in rice on the Swedish market: 1. Cadmium, lead and arsenic (total and inorganic)

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Abstract

A survey of the levels of cadmium, lead and arsenic in different types of rice available on the Swedish retail market was carried out in 2001 – 2003. The types of rice included long and short grain, brown, white and parboiled white rice. The mean levels found were; total As: 0.20 mg kg⁻¹, inorganic As: 0.11 mg kg⁻¹, Cd: 0.024 mg kg⁻¹ and Pb: 0.004 mg kg⁻¹, ICP-MS was used for the determination of As (total and inorganic), after acid digestion. Lead and cadmium were determined using GFAAS, after dry ashing. In countries where rice is a staple food it may represent a significant contribution in relation to the Provisional Tolerable Weekly Intake for Cd and inorganic As.

Introduction

Rice (*Oryza sativa*) is one of the most important food commodities on the international market, with a world wide production of nearly 600 million tonnes in 2003, of which approximately 90 % was produced in Asia, with China producing 166 million tonnes and India 134 million tonnes. Although the USA is not among the major producers, it is nevertheless one of the biggest exporters, ranking third, with an export of 2.6 million tonnes, after Thailand (7.6 million tonnes) and Viet Nam (3.7 million tonnes) [FAO 2004].

For some regions in the world rice is a dominating staple food. According to the GEMS/Food Regional Diets [WHO, 2003] the average per capita daily consumption of raw polished rice varies between 9 grams per day in Europe to 278 grams per day in the Far East [WHO, 2003]. Thus in some regions of the world rice is indeed an important staple food item.

To emphasise the importance of rice the UN General Assembly declared the year 2004 the International Year of Rice, under the slogan "Rice is life" [FAO 2004]. The content of environmental contaminants, e.g. metals, in rice is therefore of global interest. Of toxicological importance are mainly cadmium (Cd), lead (Pb) and arsenic (As). The FAO/WHO Joint Expert Committee (JECFA) established a provisional tolerable weekly intake (PTWI) for Cd of 0.007 mg kg⁻¹ bodyweight, based on the effects Cd may exert on

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kidney function [WHO, 2004]. For Pb, JECFA established a PTWI of 0.025 mg kg⁻¹ bodyweight, corresponding to 0.20-0.25 mg/day for adults [WHO, 2000]. This is based on the neurodevelopmental effects of Pb, and covers all sources of exposure, *i.e.* not only dietary exposure. Inorganic arsenic (In-As) is carcinogenic in humans and a PTWI of 0.015 mg kg⁻¹ bodyweight was established by JECFA in 1988 [WHO, 1988].

As the consumption of rice has increased markedly in Sweden it was decided to carry out a survey of the content of cadmium (Cd), lead (Pb) and arsenic (As) on a number of different rice brands available on the Swedish market.

In addition to the total concentration of an element in foods, the chemical form in which it is present is important when assessing the potential threat to human health. This is particularly important for As where, in its inorganic forms ($As^{(III)}$ and $As^{(V)}$), it is genotoxic and carcinogenic, whereas in its organo-forms, *e.g.*, arsenobetaine, it is considered to be of no health concern [IARC, 2004].

Rice is imported to the Swedish market from different parts of the world, e.g. Thailand and USA. Occurrence data could be used to calculate the Swedish dietary intake, and furthermore, by using the WHO/GEMS Regional Food Diets [WHO, 2003] to estimate the intake of Cd, Pb and As from rice in other regions of the world.

The rice variety as well as the treatment of the rice may affect its elemental content. Brown rice, with the bran layer intact, is considered more nutritious than white rice, in which the bran layer is removed in a milling process. Much of the white rice on the market is parboiled (*i.e.* soaked in water, steamed under pressure and dried) prior to the milling. One claimed effect of the parboiling is that it modifies the starch and permits the retention of much of the natural vitamins and minerals in the kernels. In this way the nutritional value of the polished white rice is maintained when compared to the brown rice.

Sampling and analysis

Forty-nine samples of imported rice were collected from retail stores in Uppsala, Sweden in 2001. The details of the samples are shown in Table 1. The area of production was often only vaguely described, *e.g.* just stated as being of US, Thai, Italian, Himalayan or Australian origin. In some cases no indication was given regarding the area of production. The types of rice sampled comprised long grain (*Indica*) and short grain (*Japonica*). To reduce cost As was analysed in 40 of the 49 samples.

The different samples of rice are primarily grouped according to the EU customs tariff system (Taric), *i.e.* after grain type and treatment, as shown in Table 1. The labelling on the packages was often incomplete regarding the treatment of the rice, but it was nevertheless possible to deduce some information from the packages. It should be noted that wild rice mix only contains about 15 % wild rice.

Total and inorganic As, were measured at the Central Science Laboratory (CSL), York, UK. Lead and cadmium were measured at the National Food Administration (NFA), Uppsala, Sweden.

The rice samples were analysed as received, *i.e.* air dry (fresh weight).

Sample preparation

Preparation of samples for the analysis of Cd and Pb

An aliquot of sample (10 g) was weighed into Pt-crucibles and ashed overnight at a maximum temperature of 450°C, following a temperature increase of approximately 50°C/hour. [Jorhem 1993, Jorhem 2000]. After wetting the sample ash with water and drying, the ashing cycle was repeated until the ash was free from visible carbon particles. The ash was then dissolved in 30 ml of 0.1 M HNO₃. Every 10th sample was analysed in duplicate, and the rest as single determinations. One Certified Reference Material (CRM) and two procedural blanks accompanied each set of samples and were taken through the complete ashing procedure.

Preparation of samples for the analysis of total As

An aliquot of sample (0.5 g) was quantitatively digested in concentrated HNO₃ (5 ml) using a microwave-assisted digestion system (Multiwave, Perkin-Elmer Ltd, Beaconsfield, Bucks, UK). Approximately every 10^{th} sample was analysed in duplicate, and the rest as single determinations. The power settings and timings were as *per* the manufacturer's preset program. The digest solution was quantitatively transferred to a graduated test tube and made up to volume with water (10 ml). An aliquot (1 ml) of the resulting solution was quantitatively transferred to a test-tube, and an aqueous solution containing Rhenium, as internal standard, was added (4 ml).

Preparation of samples for inorganic As analysis

An aliquot of sample (0.25 g) was quantitatively transferred to a PTFE centrifuge tube. Since the samples were dry solids, one ml of water was added and the tube shaken so as to ensure that the sample was thoroughly wetted. An aliquot (10 ml) of concentrated HCl (nominally 37 vol%) was added, and allowed to stand overnight. Hydrobromic acid (1 ml, 47 vol%) and aqueous hydrazine sulphate (0.5 ml, 15 wt %) were added to the resulting solution and shaken for 30 seconds). An aliquot of chloroform (4.8 ml) was added to the centrifuge tube and shaken for 3 minutes. The mixture was centrifuged (15 minutes, 14,000 rpm) and the chloroform removed (lower layer). This extraction procedure was repeated a further 2 times, with the chloroform layers being collected and combined in a second centrifuge tube.

An aliquot of 1.0 M hydrochloric acid (4.8 ml) was added to the combined chloroform solution, and shaken (3 minutes). The mixture was centrifuged (15 minutes, 14,000 rpm) and the acid solution removed (upper layer). This extraction procedure was repeated one more time, with the acid layers being combined and collected into a volumetric flask (10 ml) and made up to volume with 1.0 M HCl. An aliquot (5 ml) of this solution was quantitatively transferred to a plastic test-tube and an aliquot of diluent containing gallium, as an internal standard, added.

Measurement procedures

Measurement of Cd and Pb was performed by graphite furnace atomic absorption spectrometry (GFAAS) using a Perkin Elmer 5100/HGA 600 instrument with Zeeman background correction (Perkin Elmer, Norwalk, Connecticut, USA). The method of standard addition was employed for both metals. The method parameters were previously optimised by establishing ash- and atomisation curves for each metal. Matrix modifiers were not used. The background correction systems was regularly checked for function. The operating conditions are given in Table 2.

Measurement of total As was performed on an inductively coupled plasma-mass spectrometer (ICP-MS) instrument (Elan-6000, Perkin-Elmer Ltd, Beaconsfield, Bucks, UK). The operating conditions are given in Table 3.

The concentration of 'inorganic' arsenic in the hydrochloric acid back-extractant solutions was measured using a high resolution ICP-MS instrument (Axiom, Thermo Elemental, Winsford, Cheshire, UK)), operating at a resolution setting of 11 000 in order to resolve the arsenic signal from the ArCl⁺ interferent produced in the plasma of the ICP. The operating conditions are given in Table 3.

Quality control procedures

Procedural blanks

The mean blank value was deducted from the readings before the result was calculated. The batch blank was used to decide if the results of the batch were acceptable or not, *i.e.* if the blank was unacceptably high the batch was re-analysed [EN 13804].

Limit of detection

The limit of detection (LOD) is defined as three times the standard deviation (σ) of the signal from a large number of procedural blanks (n is usually ≥ 20), corrected for sample weight and

dilution. For Cd and Pb the LOD was 0.0003 and 0.001 mg kg⁻¹, respectively. For total and inorganic As the LOD was 0.03 and 0.005 mg kg⁻¹, respectively.

Certified Reference Materials (CRMs)

The results of the CRMs and Standard RMs (SRMs) analysed throughout this survey are shown in Table 4. There were no CRM's available for inorganic As at the time of analysis, but BCR 627 'Arsenic in Tuna Fish' reference material provides data for total arsenic, arsenobetaine and DMA, allowing a calculation of the 'inorganic' portion, to be made. The CRM DORM-2 had an indicative value of 0.122 mg kg⁻¹, based on a collaborative trial involving CSL and several other laboratories (unpublished results).

Proficiency Testing Scheme participation

The NFA and the CSL participated in several proficiency tests during the period of this study, for which the results are shown in Table 5. The z-score is an independent assessment of a laboratory's competence, and z-scores within ± 2 are considered acceptable, whereas z-scores between ± 2 and 3 are generally considered to be questionable, but not immediately unacceptable.

Measurement uncertainty

Results from samples analysed in official control should be accompanied by their measurement uncertainty (U), according to ISO standard [ISO/IEC 17025, 2005]. The U include all known sources of uncertainty and a coverage factor of two (= $u \times 2$). Lead and Cd are the only elements in this study for which Maximum Limits are established within the EU, and thus targets for official control. The U for Pb and Cd in this study were 0.005 - 0.009 mg/kg for the concentration range 0.002 - 0.016 mg/kg , and 0.001 - 0.019 mg/kg for the concentration range 0.002 - 0.016 mg/kg. The results from the duplicate analysis of every 10^{th} rice sample showed that the repeatability SD was consistently lower than U/2 (= u).

Intake calculations

The calculated intakes of Cd, Pb and As were based on the average consumption of dry rice (11 g day⁻¹) by Swedish adults aged 19-54 years, according to the Swedish consumption survey "Riksmaten" that was performed in 1998 [Becker & Pearson, 2002]. However, it is known from the *per capita* statistics [SJV 2006] that the rice consumption in Sweden has increased since then, and therefore the consumption data was adjusted accordingly. The latest data are derived from the year 2004 and the adjustment resulted in a 38 % increase compared to the rice consumption in 1998, and a total average daily consumption of 15 g rice.

In addition, the WHO/FAO GEMS Food Regional Diets [WHO. 2003] were used to estimate the contribution of rice to the intake of Cd, Pb and As. The intake was related to PTWI's established by JECFA [WHO. 1988, WHO. 200, WHO. 2004].

Results and discussion

All sample results are expressed on an air dry basis (i.e., fresh weight) (CRMs were analysed on dry weight basis). The water content of rice was on average 7.6 % (range 5.7 - 11.6; n = 8), which means that calculated on dry matter the results would have been correspondingly higher.

Analytical quality control

The results presented in tables 4 and 5 of results from the analysis of CRMs as well as participation in PT-programmes indicate that the analytical quality control is satisfactory and that the results, allowing for U, must be considered reliable.

Cadmium

The grand mean Cd-level of 0.024 ± 0.020 (SD) mg kg⁻¹ (range <0.001 - 0.088 mg kg⁻¹) was much lower than the current European ML of 0.2 mg kg⁻¹ [EC Directive 466/2001]. See Table 6. No sample exceeded the ML.

The mean Cd concentration was similar in brown, white and parboiled white rice $(0.021, 0.020, 0.025 \text{ mg kg}^{-1}$, respectively) but the variation in Cd within each group of rice was considerable, possibly indicating influence of other parameters like *e.g.* variation in Cd

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concentrations in soil [Jung and Thornton, 1997] or differences in Cd uptake between genotypes [Cui et al., 2004]. In a previous survey on rice on the Swedish market including both brown and white rice, a mean of 0.029 mg kg⁻¹ was reported [Jorhem et al. 1984]. Several studies carried out in recent years have found mean levels of the same magnitude, ranging between <0.006 – 0.050 mg kg⁻¹ (range of individual samples <0.006-0.070) [Phuong et al. 1999, Shimbo et al. 2001, Alam et al 2002, Gorbunov et al. 2003, Lin et al. 2004]. These results indicate that the Cd levels in rice, grown on presumably uncontaminated soil, rarely exceed 0.1 mg kg⁻¹. Shindoh and Yasui (2003) concluded that washing and soaking of polished rice reduced the cadmium content by about 7 % indicating that Cd intake is overestimated when using data on Cd concentration in rice as traded.

In Table 8, the contribution of Cd in rice in relation to the PTWI is given using the average, minimum and maximum Cd level found in this survey, and the lowest and highest average consumption of rice according to GEMS/Food Regional Diets [WHO, 2003]. In Sweden rice contributes to 0.6 % (0-2.2 %) of PTWI for Cd. In an average European diet rice contributes to a mean of 0.4 % (range 0.0 - 1.3 %), while in regions with higher consumption of rice like Far East, the corresponding values are on average 11 % (range 0.5 % - 41 %) of the PTWI, depending on the Cd concentration in the rice consumed. Thus it can be concluded that long-time large consumption of rice, and concomitantly high Cd levels in rice will result in a large part of the PTWI being covered by rice alone. On the other hand, in regions where the consumption of rice is low, like in Sweden, it is not likely that rice will contribute to more than a few percentages of the PTWI for Cd.

Lead

The Pb levels ranged from <0.002 to 0.016 mg kg-1, with a mean level of 0.004 mg kg⁻¹ (Table 6). This was markedly lower than the current European ML of 0.2 mg kg⁻¹ [EC Directive 466/2001]. An earlier survey [Jorhem et al. 1984] found a similar range in imported brown and white rice (0.003-0.066 mg kg⁻¹). Comparable results were recently reported by Shimbo et al. (2001) and Lin et al. (2004) with means of 0.002 and 0.01 mg kg⁻¹, respectively. Others have, however, reported much higher levels: Al-Saleh et al. (2001) reported a mean

level of 0.135 mg kg⁻¹. Gorbunov et al. (2003) reported a mean of 1.58 mg kg⁻¹, Bennet et al. (2000) reported a mean for wild rice of 0.96 mg kg⁻¹ and Alam et al. (2002) found a mean as high as 7.71 mg kg⁻¹ dry wt (range 2.60-15.89). Such high Pb levels are remarkable, considering that the rice samples were not reported as coming from contaminated areas.

However, we conclude that in the present study, rice from several regions of the world contain very low Pb levels. Even calculated as a worst-case scenario, *i.e.* using the maximum Pb concentration in rice and the highest daily consumption according to GEMS Regional Food Diets [WHO, 2003] Pb intake from rice is only 2 % of PTWI (Table 8).

Arsenic, total and inorganic

The mean level of total arsenic (T-As) in long grain brown rice (0.24 mg kg-1; range 0.09-0.35 mg kg-1) was similar to that of parboiled white rice (0.21 mg kg-1; range 0.09-0.40 mg kg-1), whereas the white rice contained considerably less (0.10 mg kg-1; range 0.04-0.16 mg kg-1) as can be seen in Table 7. Whether the lower level in white rice is due to the polishing process, area of production or rice variety is not possible to elucidate. It is noteworthy, however, that most of the parboiled rice (both brown and white) in this study originates from the USA and that the white rice is imported from Southeast Asia. The T-As levels found were similar to those reported previously of 0.286 mg kg⁻¹, 0.074 mg kg⁻¹ and 0.05-0.26 mg kg⁻¹ [Park et al. 1994; Dabeka et al. 1993; Schoof et al. 1999].

Rice is, besides fish and seafood, one of the major contributors to dietary As intake [Tao and Bolger 1999]. From a toxicological point of view the amount of inorganic As (In-As) is considered the most important. However, the analytical methods for speciation of As have only recently been developed and therefore there are only limited information on the content of In-As in rice and other foods [Bohari et al. 2002; Lamont et al. 2003; D`Amato et al. 2004; Vela and Heitkemper. 2004; Williams et al. 2005].

The content of In-As averaged 0.11 mg kg⁻¹ (range 0.04-0.19 mg kg⁻¹) and can be seen in Table 7. These results are in good agreement with others [Lamont 2003, D`Amato et al. 2004] who reported mean levels of In-As of 0.112 and 0.132 mg kg⁻¹, respectively.

In Figure 1, in which the rice samples were compiled into groups different from those in table 7, the ratio of In-As/T-As is shown for different types of rice. An average of 64 % (range 17-100 %) of the T-As in rice in the present study consisted of In-As. The lowest proportion of organic As was seen in rice from the south East Asia (i.e. basmati and jasmine). Similarly, Williams et al. (2005) found on average 64 % In-As in European rice, 80 % in rice from Bangladesh and 81 % in Indian rice. However, the numbers of rice varieties are in some cases low in our study, and furthermore the results for the T-As in Basmati rice is in some cases below the limit of quantification (10 σ for the blank). Therefore no firm conclusions can be made.

The current PTWI for In-As is 0.015 mg kg⁻¹ body weight [WHO, 1988]. In Table 8, the dietary intake of In-As from rice is shown for different consumption scenarios. In Sweden, rice contributed to 1.3 % of the PTWI for In-As. In a WHO European diet, rice contributes on average 0.8 % (range 0.3 - 1.3 %) to the current PTWI for In-As, while in the WHO Far East diet, the corresponding values are considerably higher with a mean of 24 % (range 8.9 - 41 %). The latter is in line with previous reports [Williams et al., 2005; Meharg and Rahman, 2003].

Conclusions

Cd levels were low in rice on the Swedish market (average 0.024, range <0.001-0.088 mg kg⁻¹), as were indeed the Pb levels (average 0.004 mg kg⁻¹). The level of In-As in rice was on average 0.11, range 0,04-0,19 mg kg⁻¹. Rice can be a large contributor in relation to the PTWI for Cd and In-As, if the consumption of rice is high. On the opposite, Pb intake from rice remains low even if the rice consumption is comparatively high.

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Grain	Туре	Other information	Imported from
Long grain	Brown		Not known
(Indica)	Parboiled brown		Not known
			USA
	White (polished)	Asian	Thailand
		Basmati	India/Pakistan
		Jasmin	Thailand
		Ecological Jasmin	Thailand
	Parboiled white	Instant	Not known
	(Polished after		Not known
	parboiling)		USA
		Ecological	Italy
			USA/Italy
		Wild rice mix	Not known
			USA
Short grain	Brown	Ecological brown	Australia/Italy
(Japonica)	White (polished)	Instant flakes	Not known
	_		Not known
			USA
		Ecological	Italy
	Parboiled white	Parboiled Avorio	Not known

Table 1. Types of rice found on the Swedish market and included in this survey.

Table 2.	Graphite Furnace	e AAS operating	conditions.
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			Ash temp.	Atomize temp.	Sample	Diluent
Element	Wavelength	Slit	°C /time s.	°C/ time s.	volume	volume
Cd	228.8 nm	0.7 Low	300	1500	5 µl	5 µl
Pb	283.3 nm	0.7 Low	500	1700	10 µ1	10 µl

Parameter	ELAN6000 (quadrupole)	Axiom (high resolution)
ICP Power (W)	1100 ¹	1250
Nebuliser gas flow rate (L/min)	0.70^{1}	0.75
Lens setting	AutoLens	
Nebuliser type	Glass concentric	Glass concentric
Interface cones	Nickel	Nickel
<i>MS Acquisition setting</i> Resolution setting		10.000
Dwell time (msec)	70	20
Number of sweeps/reading	1	20
Number of readings/replicate	55	
Number of replicates	1	
Scan mode	Peak hopping	Normal
Detector	Dual	Multiplier
Isotopes monitored	75 As. 103 Rh	72 Ga. 75 As

Table 3. ICP-MS operating conditions.

¹Optimised to meet criteria relating to the levels of oxide (< 3%) and double charged species (< 2%) present in the plasma.

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59 60 Table 4. Results from certified reference materials, analysed in parallel to the samples. All results in mg kg⁻¹ dry wt. Values in bracket are indicative only.

Element   n   Found mean   Certified value     NIST SRM   Cd   2   0.019   0.022     Rice flour 1568a   Pb   2   <0.014   (<0.010)     As   1   0.39   0.29     NRCC DORM-2   As   1   20.8   18     Dogfish muscle   As inorg.   1   0.13   (0.122)     BCR 627 Tuna fish   As inorg.   1   0.081   (0.081)	Element   n   Found mean   Certified value     NIST SRM   Cd   2   0.019   0.022     Rice flour 1568a   Pb   2   <0.014   (<0.010)     As   1   0.39   0.29     NRCC DORM-2   As   1   20.8   18     Dogfish muscle   As inorg.   1   0.13   (0.122)     BCR 627 Tuna fish   As inorg.   1   0.081   (0.081)	NICT CDM	Element	1		
NIST SRM Cd 2 0.019 0.022   Rice flour 1568a Pb 2 <0.014	NIST SRM   Cd   2   0.019   0.022     Rice flour 1568a   Pb   2   <0.014	NICT CDM	Liement	n	Found mean	Certified value
Rice flour 1568a   Pb   2   <0.014   (<0.010)     As   1   0.39   0.29     NRCC DORM-2   As   1   20.8   18     Dogfish muscle   As inorg.   1   0.13   (0.122)     BCR 627 Tuna fish   As inorg.   1   0.081   (0.081)	Rice flour 1568a   Pb   2   <0.014   (<0.010)     As   1   0.39   0.29     NRCC DORM-2   As   1   20.8   18     Dogfish muscle   As inorg.   1   0.13   (0.122)     BCR 627 Tuna fish   As inorg.   1   0.081   (0.081)     muscle   1   0   0.81   (0.081)		Cd	2	0.019	0.022
As   1   0.39   0.29     NRCC DORM-2   As   1   20.8   18     Dogfish muscle   As inorg.   1   0.13   (0.122)     BCR 627 Tuna fish   As inorg.   1   0.081   (0.081)     muscle   As inorg.   1   0.081   (0.081)	As   1   0.39   0.29     NRCC DORM-2   As   1   20.8   18     Dogfish muscle   As inorg.   1   0.13   (0.122)     BCR 627 Tuna fish   As inorg.   1   0.081   (0.081)     muscle   As inorg.   1   0.081   (0.081)	Rice flour 1568a	Pb	2	< 0.014	(<0.010)
NRCC DORM-2 As 1 20.8 18 Dogfish muscle As inorg. 1 0.13 (0.122) BCR 627 Tuna fish As inorg. 1 0.081 (0.081) muscle	NRCC DORM-2 As inorg. 1 20.8 18 Dogfish muscle As inorg. 1 0.13 (0.122) BCR 627 Tuna fish As inorg. 1 0.081 (0.081) muscle		As	1	0.39	0.29
Dogfish muscle As inorg. 1 0.13 (0.122)   BCR 627 Tuna fish As inorg. 1 0.081 (0.081)   muscle I 0.081 Image: Ima	Dogfish muscle As inorg. 1 0.13 (0.122)   BCR 627 Tuna fish muscle As inorg. 1 0.081 (0.081)	NRCC DORM-2	As	1	20.8	18
BCR 627 Tuna fish As inorg. 1 0.081 (0.081)	BCR 627 Tuna fish As inorg. 1 0.081 (0.081)	Dogfish muscle	As inorg.	1	0.13	(0.122)
muscle	muscle	BCR 627 Tuna fish	As inorg.	1	0.081	(0.081)
		muscle				

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PT-provider	Round, date	Test sample	Metal	Found	Assigned	z-score
				result	value	
FAPAS ¹	7-31, 2001-06	Sunflower seed	Cd	0.612	0.711	-0.8
FAPAS	7-31, 2001-06	Sunflower seed	Pb	0.105	0.124	-0.7
NFA ²	T-6, 2001-11	Potato powder	Cd	0.126	0.140	-0.5
NFA	T-6, 2001-11	Potato powder	Pb	0.003	0.025	-1.1
Euromet 565 ³	2002-02	Rice	Cd	1.68	1.618	2,2
FAPAS	07-43, 2003-06	Milk powder	Cd	0.045	0.0442	0.1
FAPAS	07-43, 2003-06	Milk powder	Pb	0.198	0.188	0.3
FAPAS	7-46, 2003-10	Canned Fish	As	0.88	0.74	1.1
FAPAS	7-48, 2004-04	Canned crab	As	9.9	9.83	0.1
		meat				

Table 5. Results from proficiency tests for certain metals. All results in mg kg⁻¹ dry wt

¹FAPAS Secretariat, Central Science Laboratory, York, UK

² National Food Administration, Uppsala, Sweden

³ Institute for Reference Materials and Measurement, JRC, Geel, Belgium. Result converted from nmol/g.

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				Cd			Pb		
Туре	Other information	Imported from	n	Mean	Min	Max	Mean	Min	Max
Long grain (India	ca)								
Brown		Not known	2	0.028	0.027	0.030	0.004	0.003	0.004
Parboiled brown		Not known	2	0.021	0.006	0.035	0.004	0.004	0.004
		USA	3	0.017	< 0.001	0.027	0.006	0.005	0.007
Brown mean			7	0.021	< 0.001	0.035	0.005	0.003	0.007
White	Asian	Thailand	1	0.025			< 0.002		
	Basmati	India/Pakistan	5	0.023	0.003	0.036	0.003	< 0.002	0.005
	Jasmin	Thailand	7	0.018	0.007	0.037	0.004	< 0.002	0.010
	Ecological Jasmin	Thailand	1	0.010			< 0.002		
White mean			14	0.020	0.003	0.037	0.003	< 0.002	0.010
Parboiled white	Instant	Not known	2	0.002	0.002	0.002	0.004	0.003	0.004
	-	Not known	2	0.024	0.020	0.027	0.003	0.002	0.003
		USA	10	0.020	0.004	0.032	0.006	0.003	0.016
	Ecological	Italy	2	0.061	0.058	0.064	0.006	0.005	0.006
	C	USA/Italy	1	0.047			0.003		
Parboiled white	mean					<b>S</b>			
			17	0.025	0.002	0.064	0.005	0.002	0.016
Parboiled white	Wild rice mix	Not known	2	0.005	0.005	0.006	0.005	0.005	0.006
		USA	1	0.032			0.006		
	Wild rice mix		2	0.014	0.005	0.022	0.006	0.005	0.004
Short grain (Japon	ica)		5	0.014	0.005	0.052	0.000	0.005	0.000
Brown	Ecological	Australia/Italy	1	<0.001			0.003		
White	Instant flakes	Not known	2	0.057	0.027	0.088	0.004	0.003	0.006
		Not known	2	0.051	0.047	0.054	< 0.002	0.001	0.001
		USA	1	0.001			< 0.002		
	Ecological	Italy	1	0.047	0.047	0.047	< 0.002		
White mean		· · ·	6	0.044	0.001	0.088	0.002	< 0.002	0.000
Parboiled white	Avorio	Not known	1	0.029			0.003		
Grand mean			49	0.024	< 0.001	0.088	0.004	< 0.002	0.016

sh weight).

		Tatal A.	Inconcerto	<b>A</b>	
in mg kg ⁻¹ fresh weight.					
Table 7. Concentration of total and inorganic	c As,	, in different types of	rice on the Swed	lish ma	arket

TypeOther informationSourcenMeanMinMaxMeanMinMaxLoggrain (Indi/Not known20.230.190.270.130.110.16BrownNot known20.330.310.350.180.170.130.16Parboiled brownNot known20.330.310.350.180.170.13Brown meanVYSA30.200.090.280.140.080.19WhiteBasmatiIndia/Pakistan40.060.040.040.040.04JasminThailand50.130.090.150.090.070.11Parboiled whiteInstantNot known10.160.040.160.040.100.10Parboiled whiteInstantNot known20.130.100.140.070.17Parboiled whiteInstantNot known20.120.090.400.140.070.17Parboiled whiteItaly20.110.100.110.100.110.110.110.11Parboiled whiteWid rice mixNot known20.260.240.270.140.140.14Parboiled whiteWid rice mixNot known20.260.240.270.140.140.14Parboiled whiteMid rice mixNot known20.260.240.270					Total	As		Inorga	nic	As
TypeinformationSourcenMeanMinMaxMeanMinMaxLong grain (Indic/Not known20.230.190.270.130.110.16BrownNot known20.330.310.350.180.170.19Parboiled brownNot known20.330.310.350.180.170.19Brown meanNot known20.330.090.280.110.080.13Brown meanIndia/Pakistan40.060.040.060.040.040.04JasminThailand50.130.090.150.090.070.11Ecological JasminThailand10.160.060.070.040.10Parboiled whiteInstantNot known20.130.130.100.100.10Parboiled whiteInstantNot known20.130.100.140.070.17Parboiled whiteInstantNot known20.130.100.140.070.17Parboiled whiteInstantNot known20.110.100.140.100.11Parboiled whiteWild rice mixNot known20.210.090.400.140.14Parboiled whiteWild rice mixNot known20.250.240.150.160.15Parboiled whiteWild rice mixNot known20.26 <td< th=""><th></th><th>Other</th><th></th><th></th><th></th><th></th><th></th><th></th><th></th><th></th></td<>		Other								
$ \begin{array}{ c c c c c c c c c c c c c c c c c c c$	Туре	information	Source	n	Mean	Min	Max	Mean	Min	Max
$ \begin{array}{ c c c c c c c c c c c c c c c c c c c$	Long grain (Indic	ra)								
$ \begin{array}{ c c c c c c c c c c c c c c c c c c c$	Brown		Not known	2	0.23	0.19	0.27	0.13	0.11	0.16
	Parboiled brown		Not known	2	0.33	0.31	0.35	0.18	0.17	0.19
Brown mean70.240.090.350.140.080.19White JasminIndia/Pakistan40.060.040.060.040.040.04JasminThailand50.130.090.150.090.070.11Ecological JasminThailand10.640.040.060.040.010.070.11White meanInstantNot known20.130.130.130.100.100.100.10Parboiled white EcologicalInstantNot known10.260.090.400.140.070.17Parboiled white EcologicalItaly20.110.100.110.100.100.11Parboiled white EcologicalItaly20.110.100.110.100.110.110.11Parboiled white EcologicalNot known20.260.240.270.140.140.140.14Parboiled white Ecological Italy10.270.240.250.140.140.140.140.14Short grain (JaccV10.25V0.150.160.110.110.110.11Short grain (JaccV10.25V0.260.280.090.060.140.140.14White Hort in trans flakesNot known20.160.150.160.110.110.110.11Wh			USA	3	0.20	0.09	0.28	0.11	0.08	0.13
	Brown mean		7	0.24	0.09	0.35	0.14	0.08	0.19	
$ \begin{array}{ c c c c c c c } \hline \begin{tabular}{ c c c c c c c } \hline \begin{tabular}{ c c c c c c c c c c c c c c c c c c c$	White	Basmati	India/Pakistan	4	0.06	0.04	0.06	0.04	0.04	0.04
$ \begin{array}{ c c c c c c } \hline \begin{tabular}{ c c c c c } \hline \begin{tabular}{ c c c c c c } \hline \begin{tabular}{ c c c c c c } \hline \begin{tabular}{ c c c c c c } \hline \begin{tabular}{ c c c c c c } \hline \begin{tabular}{ c c c c c c c } \hline \begin{tabular}{ c c c c c c c c c c c c c c c c c c c$		Jasmin	Thailand	5	0.13	0.09	0.15	0.09	0.07	0.11
White meanIO0.100.040.160.070.040.11Parboiled whiteInstantNot known20.130.130.130.100.100.10Parboiled whiteInstantNot known10.26		Ecological Jasmin	Thailand	1	0.16			0.11		
$ \begin{array}{c c c c c c c c c c } Parboiled white & Instant & Not known & 2 & 0.13 & 0.13 & 0.13 & 0.10 & 0.10 & 0.10 & 0.10 & 0.10 & 0.10 & 0.10 & 0.10 & 0.10 & 0.10 & 0.10 & 0.10 & 0.10 & 0.10 & 0.10 & 0.10 & 0.10 & 0.11 & 0.10 & 0.10 & 0.11 & 0.10 & 0.11 & 0.10 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0$	White mean			10	0.10	0.04	0.16	0.07	0.04	0.11
$ \begin{array}{ c c c c c c } \hline Not known & 1 & 0.26 & & 0.15 & & 0.15 \\ \hline USA & 6 & 0.28 & 0.09 & 0.40 & 0.14 & 0.07 & 0.17 \\ \hline Ecological & Italy & 2 & 0.11 & 0.10 & 0.11 & 0.10 & 0.10 & 0.11 \\ \hline USA/Italy & 1 & 0.15 & & 0.17 & & 0.17 \\ \hline Parboiled white & Wild rice mix & Not known & 2 & 0.26 & 0.24 & 0.27 & 0.14 & 0.14 & 0.14 \\ \hline USA & 1 & 0.35 & & 0.18 & & & 0.18 & & & \\ \hline Wild rice mix mean & VIDA & VIDA & VIDA & VIDA & VIDA & 0.14 & 0.14 & 0.14 & 0.14 \\ \hline Wild rice mix mean & VIDA & & & & & & \\ \hline Mild rice mix mean & VIDA & VIDA & VIDA & VIDA & VIDA & VIDA & & & & & & & & \\ \hline Mild rice mix mean & VIDA & VIDA & VIDA & VIDA & VIDA & & & & & & & & & & & \\ \hline Mild rice mix mean & VIDA & VIDA & VIDA & VIDA & & & & & & & & & & & & & & & & & \\ \hline Mild rice mix mean & VIDA & VIDA & VIDA & VIDA & VIDA & & & & & & & & & & & & & & & & & & &$	Parboiled white	Instant	Not known	2	0.13	0.13	0.13	0.10	0.10	0.10
$ \begin{array}{ c c c c c c } \hline USA & 6 & 0.28 & 0.09 & 0.40 & 0.14 & 0.07 & 0.17 \\ \hline Ecological & Italy & 2 & 0.11 & 0.10 & 0.11 & 0.10 & 0.10 & 0.11 \\ \hline USA/Italy & 1 & 0.15 & & & & & & & & & & & & & & & & & & &$			Not known	1	0.26			0.15		
$ \begin{array}{ c c c c c } \hline Ecological & Italy & 2 & 0.11 & 0.10 & 0.11 & 0.10 & 0.10 & 0.11 \\ \hline USA/Italy & 1 & 0.15 & & & & 0.10 \\ \hline Parboiled white mean & Vide rice mix & Not known & 2 & 0.26 & 0.24 & 0.27 & 0.14 & 0.14 & 0.14 \\ \hline Parboiled white & Wild rice mix & Not known & 2 & 0.26 & 0.24 & 0.27 & 0.14 & 0.14 & 0.14 \\ \hline USA & 1 & 0.35 & & & & 0.18 \\ \hline Wild rice mix mean & Vide rice Mix & 0.14 & 0.15 & 0.15 & 0.16 & 0.11 & 0.11 & 0.18 \\ \hline Wild rice mix mean & Vide rice Mix & Vide rice Mix mean & 0.14 & 0.29 & 0.24 & 0.35 & 0.15 & 0.14 & 0.18 \\ \hline Wild rice mix mean & Ecological brown & Australia/Italy & 1 & 0.63 & & & & & & & & \\ \hline Hother & Instant flakes & Not known & 2 & 0.16 & 0.15 & 0.16 & 0.11 & 0.11 & 0.11 \\ \hline White & Instant flakes & Not known & 2 & 0.16 & 0.12 & 0.20 & 0.09 & 0.08 & 0.09 \\ \hline USA & 1 & 0.20 & & & & & & & & & & \\ \hline Ecological & Italy & 1 & 0.18 & & & & & & & & & & & & \\ \hline \end{array} $			USA	6	0.28	0.09	0.40	0.14	0.07	0.17
$\begin{tabular}{ c c c c c c c } \hline USA/Italy & 1 & 0.15 & 0.10 & 0.13 & 0.07 & 0.17 \\ \hline Parboiled white mean & Vide rice mix Not known & 2 & 0.26 & 0.24 & 0.27 & 0.14 & 0.14 & 0.14 & 0.14 & 0.14 & 0.14 & 0.14 & 0.14 & 0.14 & 0.14 & 0.14 & 0.14 & 0.14 & 0.14 & 0.14 & 0.14 & 0.14 & 0.14 & 0.18 & Vide rice mix mean & 3 & 0.29 & 0.24 & 0.35 & 0.15 & 0.14 & 0.18 & Short grain (Japonica) & Vide rice mix flakes & Not known & 2 & 0.16 & 0.15 & 0.16 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0.11 & 0$		Ecological	Italy	2	0.11	0.10	0.11	0.10	0.10	0.11
$\begin{array}{ c c c c c c } \hline Parboiled white warm in the matrix is a constraint of the matrix is a const$			USA/Italy	1	0.15			0.10		
$ \begin{array}{c c c c c c c c c c c c c c c c c c c $	Parboiled white mean			12	0.21	0.09	0.40	0.13	0.07	0.17
	Parboiled white	Wild rice mix	Not known	2	0.26	0.24	0.27	0.14	0.14	0.14
Wild rice mix mean 3 0.29 0.24 0.35 0.15 0.14 0.18   Short grain (Japorica) K K K K K K K K K K K K K K K K K K K K K K K K K K K K K K K K K K K K K K K K K K K K K K K K K K K K K K K K K K K K K K K K K K K K K K K K K K K <thk< th=""> K K K K K K K K K K K K K K K K K K K K K K K K K K <thk< th=""> K K K<td></td><td></td><td>USA</td><td>1</td><td>0.35</td><td></td><td></td><td>0.18</td><td></td><td></td></thk<></thk<>			USA	1	0.35			0.18		
Short grain (Japonica)   I   I   I   I   I   I   I   I   I   I   I   I   I   I   I   I   I   I   I   I   I   I   I   I   I   I   I   I   I   I   I   I   I   I   I   I   I   I   I   I   I   I   I   I   I   I   I   I   I   I   I   I   I   I   I   I   I   I   I   I   I   I   I   I   I   I   I   I   I   I   I   I   I   I   I   I   I   I   I   I   I   I   I   I   I   I   I   I   I   I   I   I   I   I   I   I   I   I   I   I   I   I   I   I   I	Wild rice mix mean			3	0.29	0.24	0.35	0.15	0.14	0.18
Brown   Ecological brown   Australia/Italy   1   0.63   0.17     White   Instant flakes   Not known   2   0.16   0.15   0.16   0.11   0.11   0.11     Mhite   Not known   2   0.16   0.12   0.20   0.09   0.08   0.09     USA   1   0.20   0.07   0.07	Short grain (Japo	onica)								
White   Instant flakes   Not known   2   0.16   0.15   0.16   0.11   0.11   0.11     Not known   2   0.16   0.12   0.20   0.09   0.08   0.09     USA   1   0.20	Brown	Ecological brown	Australia/Italy	1	0.63			0.17		
Not known   2   0.16   0.12   0.20   0.09   0.08   0.09     USA   1   0.20   0.07   0.07   0.14   0.14	White	Instant flakes	Not known	2	0.16	0.15	0.16	0.11	0.11	0.11
USA   1   0.20   0.07     Ecological   Italy   1   0.18   0.14			Not known	2	0.16	0.12	0.20	0.09	0.08	0.09
Ecological Italy 1 0.18 0.14			USA	1	0.20			0.07		
		Ecological	Italy	1	0.18			0.14		
White mean   6   0.17   0.12   0.20   0.10   0.07   0.14	White mean			6	0.17	0.12	0.20	0.10	0.07	0.14
Parboiled whiteAvorioNot known10.150.120.120.12	Parboiled white	Avorio	Not known	1	0.15			0.12	0.12	0.12
Rice, grand mean   40   0.20   0.04   0.63   0.11   0.04   0.19	Rice, grand mean			40	0.20	0.04	0.63	0.11	0.04	0.19

Table 8. The contribution of consumption of rice in relation to WHO/FAO Provisional Tolerable Weekly Intake (PTWI) (WHO, 1988; 2000; 2004) Cd, Pb and Inorganic As. The calculations are made using the average and min-max values reported in Tables 6 and 7.

U	6	±							
	% PTWI mean (range)								
	Consumption of rice, grams/day ¹								
	15 ¹	$9^{2}$	$278^{2}$						
	(Sweden)	(Europe)	(Far East)						
Cadmium	0.6	0.4	11						
	(0.0-2.2)	(0.0 - 1.3)	(0.5 - 41)						
Lead	0.0	0.0	0.5						
	(0.0 - 0.1)	(0.0 - 0.1)	(0.3 - 2.1)						
Inorganic	1.3	0.8	24						
arsenic	(0.5-2.2)	(0.3 - 1.3)	(8.9 – 41)						

¹ estimated average daily consumption in Sweden based on consumption survey

[Becker & Pearson, 2002] and updated per capita statistics ² average consumption of raw rice according to GEMS/Food Regional Diets [WHO, 2003]. ny

# Figure 1.



Figure 1. Total and inorganic arsenic (mg kg⁻¹) in rice purchased on the Swedish market in 1999-2001. The height of the bars applies to the concentration of total As, the black bars show the concentration of inorganic As in brown (n = 3), brown parboiled (n = 5), white parboiled (n = 7), white parboiled organic (n = 3), basmati (n = 4) and jasmine rice (n = 7). Brown and white parboiled rice were imported mainly from the USA, basmati from India/Pakistan and jasmine rice from Thailand.