



Analysis of small plastic particles in seafood Evaluation and optimisation of sample preparation protocols

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Plastic particles in seafood – How much do we eat?





Figure 1: Microplastic content in mussels (*Mytilus* spp.) in particle number (MP) per gram (g) soft tissue (studies from 2014 – 2020).

No harmonised methods, limitation in comparison. Results are influenced by: **resolution of analytical technique**, possible polymer loss due to digestion method ($\langle \diamond \rangle$, $\langle \diamond \rangle$), sub-optimal density separation ($\langle \diamond \rangle$), incomplete (\mathcal{P}) or no identification ($\langle \diamond \rangle$).





Evaluation of sample preparation protocols

MR **Optimisation: Minimising negative impacts on plastic particles** Max Rubner-Institut



Figure 3: Photographs of PAN before and after alkaline digestion.

Figure 4: FTIR-Spectrum of PAN before (black) and after (red) digestion.



Table 1: Polymer integrity after pepsin-KOH-digestion. Alkaline step conducted at 60 °C if not noted otherwise.

aliphatic compounds	polymer	recov	very	identification
		weight [%]		
C=N-stretch in nitriles CH2-stretch in aliphatic compounds	PA6	96 ± 2		
	PA12	98 ± 2		
	PAN	-		
0 3000 2500 2000 1500 1000	PC	96 ± 2		
Wave number (cm ⁻¹)	PE	100 ± 2		
	PET	91 ± <1		
weight recovery alone might miss small	40 °C	92 ± 2		
surface changes	PP	98 ± <1		
	PS	99 ± 2		
possible loss of small particles → temperature reduction to 40 °C	PSu	101 ± 1		
	PTFE	100 ± 2		
	PU	99 ± 2		
	PVC	99 ± 1		



Figure 5: Photograph of a PET-particle before (blue) and after KOH-digestion at 60 °C.

Optimisation: The importance of filter choice



compatibility with analytical method chemical stability thermal stability optical / spectroscopic e.g. Al₂O₃, PTFE, metal(-coated) solvent extraction e.g. glass/quartz fiber, PTFE thermoanalytical e.g. glass fiber, quartz fiber, AI_2O_3

avoiding filter clogging

pore size

filter material (adsorption)



Figure 6: Photograph of filters (pore size ~ 1 μm) after filtering 10 g digested herring fillet.
A) Cellulose nitrate; B) Glass fiber;
C) Cellulose acetate; D) Polycarbonate

influence of structure on particle retention^[23] hidden between layers passing pores lengthwise knitted lattice pressed fiber nylon cotton fiber multilayer-hole singlelayer-hole



Figure 7: SEM-image of surface morphologytypes of membrane filters; Cai et al. (2020).

Optimisation: Post-filtration treatment



solvent extraction (¹H-NMR, Py-GC/MS)

remove fatty residues





Figure 8: Pyrogram of herring fillet on glass fiber filter spiked with commercially relevant polymers after rinsing with ethanol.

oxidative treatment (all identification techniques)

reduce matrix residues





Figure 9: Pyrogram of herring fillet on glass fiber filter spiked with commercially relevant polymers before (above) and after (below) H_2O_2 -treatment and ethanol rinsing. Interfering matrix signals are reduced significantly after treatment.

particle staining (fluorescence microscopy)

increase visibility





Figure 10: Photographs of Nile Red stained particles (fluorescence: FITC-filter). Red shift of emitted fluorescence with increasing polarity.

Optimisation: Preventing procedural contamination





Figure 11: Photographs of Nile red-stained filters after filtration of pepsin from different suppliers. Particles with green, yellow or orange fluorescence are MP-suspect.



rinsing & thermal treatment



Figure 12: Number of MP-suspect particles rinsed off glass flasks after application of different cleaning procedures.

atmospheric deposition



Figure 13: Number of MP-suspect particles rinsed off from heated glassware (c.f. Figure 12) in comparison to blank samples of a simulated digestion procedure (purple) and particles deposited from air within one hour (blue). The biggest entry path for particles seemed to be insufficiently cleaned glassware.

Preliminary validation of the optimised protocol^[24]







Figure 14: Digestion efficiency of edible parts from different seafood species. Fishes are sorted according to their fat content (increasing).

A12

recovery rates				
Ø 10 – 50 µm				
pre-stained PA12				
n = 10	88 ± 16 %			
n = 100	89 ± 12 %			
n = 1000	103 ± 13 %			

qualitative with common analytical techniques

Preliminary results: Challenges of nanoplastics analysis





Thank you for your support...







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Thank you for your attention!



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