

Ochratoxin A



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Determination of ochratoxin A in foodstuffs: new limits

Ochratoxins are mycotoxins produced by various fungi of the genus *Aspergillus* and *Penicillium*. The most prevalent and toxic ochratoxin is ochratoxin A and a notable feature of the ochratoxin A structure is the chlorine substituent, which appears to be important for its toxicity (**Figure 1**).²

Ochratoxin A can be found in a variety of foodstuffs including cereals, preserved meats, fresh and dried fruit, coffee and cheese.

It can be genotoxic by directly damaging the DNA and carcinogenic to the kidney.

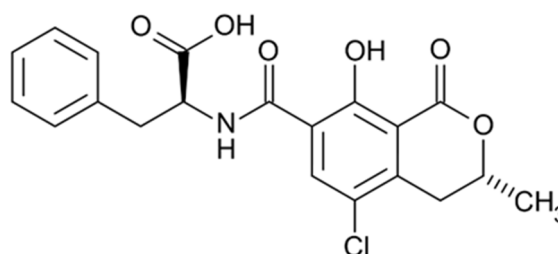


Figure 1: Ochratoxin A structure.

In August 2022 the European Commission published the **Commission Regulation (EU) 2022/1370 of 5 August 2022** amending Regulation (EC) No 1881/2006 as regards maximum levels of ochratoxin A in certain foodstuffs.¹

For details, please see the Annex to Regulation (EC) No 1881/2006, subsection 2.2 (Ochratoxin A) at the following link:

<https://eur-lex.europa.eu/legal-content/EN/TXT/PDF/?uri=CELEX:32022R1370&from=IT>

Foodstuffs listed in the Annex, lawfully placed on the market before 1 January 2023, may remain on the market until their date of minimum durability or use-by-date.¹

Here following the new and updated MRLs for ochratoxin A in certain foodstuffs (**Table 1**):

Foodstuffs	Maximum level (µg/kg)	
	NEW	OLD
Ochratoxin A		
2.2.3 Bakery wares, cereal snacks and breakfast cereals	2,0	
— products not containing oilseeds, nuts or dried fruit	4,0	-
— products containing at least 20 % dried vine fruit and/or dried figs	3,0	
— other products containing oilseeds, nuts and/or dried fruit		
2.2.4 Non-alcoholic malt beverages	3,0	-
2.2.6 Dried fruit		
— dried vine fruit (currants, raisins and sultanas) and dried figs	8,0	10,0
— other dried fruit	2,0	-
2.2.7 Date syrup	15	-
2.2.8 Roasted coffee	3,0	5,0
— roasted coffee beans and ground roasted coffee, excluding soluble coffee	5,0	10,0
— soluble coffee (instant coffee)		
2.2.15 Liquorice (<i>Glycyrrhiza glabra</i> , <i>Glycyrrhiza inflata</i> and other species)		
— liquorice root, including as an ingredient in herbal infusions	20	20
— liquorice extract for use in food in particular beverages and confectionary	80	80
— liquorice confectionary containing ≥ 97 % liquorice extract on dry basis	50	-
— other liquorice confectionary	10,0	-
2.2.16 Dried herbs	10,0	-
2.2.17 Ginger roots for use in herbal infusions	15	-
Marshmallow roots, dandelion roots and orange blossoms for use in herbal infusions or in coffee substitutes	20	-
2.2.18 Sunflower seeds, pumpkin seeds, (water) melon seeds hempseeds, soybeans	5,0	-
2.2.19 Pistachios to be subjected to sorting, or other physical treatment, before placing on the market for final consumer or use as ingredient in food	10,0	-
Pistachios placed on the market for final consumer or use as ingredient in foodstuffs	5,0	-
2.2.20 Cocoa powder	3,0	-

Table 1: New and updated MRLs for ochratoxin A in certain foodstuffs.¹

Neotron proposal

Neotron performs the analysis of ochratoxin A by LC-MS/MS technique, permitting to detect the residues in compliance with Commission Regulation (EC) 2022/1370 of 5 August 2022, that shall apply from 1 January 2023.

References:

1. Commission Regulation (EU) 2022/1370 of 5 August 2022 amending Regulation (EC) No 1881/2006 as regards maximum levels of ochratoxin A in certain foodstuffs.
2. Risk assessment of ochratoxin A in food, EFSA Panel on Contaminants in the Food Chain, *EFSA Journal* **2020**; 18 (5):6113.

Contact us for more information: www.neotron.it