









# **Pyrrolizidine Alkaloids**

### Analysis in food and feed offered by Eurofins

Pyrrolizidine alkaloids (PAs) are secondary metabolic products, formed to protect against herbivores by a multitude of plant species worldwide. More than 500 different pyrrolizidine alkaloids and corresponding N-oxides are known, some of them being extremely toxic.

## Occurrence in plants

An estimated 6,000 plant species – 3 % of all blooming plants – may contain pyrrolizidine alkaloids. The most relevant PA-producing plants being ragwort (*Senecio jacobaea* L.) and other members of the daisy family (asteraceae), representatives of the broadleaf and borage family (boraginaceae) and the family of pulses (fabaceae or leguminosae).

#### Occurrence in food and feed

Pyrrolizidine alkaloids usually enter food and feed via PA-containing weeds. Lettuce, leafy vegetables, herbs, spices, tea, honey and pollen-based products as well as borage oil have long been known as potentially affected food groups. The occurrence of PAs in pseudocereals was also reported by the Federal Institute for Risk-Assessment (BfR) in 2014.

PAs can be a serious problem in animal feed, especially in hay and silage, as the animals no longer perceive the characteristic inherent odour of the special plants.

# **Toxicology**

Pyrrolizidine alkaloids can damage the liver and show genotoxic and carcinogenic effects in animal studies, for which no sage threshold value can be derived. In June 2020, the BfR published an updated risk assessment on pyrrolizidine alkaloids in food in its statement 026/2020.

In December 2020, the EU Commission published Commission Regulation (EU) 2020/2040 setting maximum levels for pyrrolizidine alkaloids in food. The new maximum levels apply from July 2022 and will be included in the Annex to Commission Regulation (EC) No 1881/2006 setting maximum levels for certain contaminants in foodstuffs. Maximum levels are foreseen for the following product groups: Tea (including flavoured) and herbal infusions, food supplements, various dried herbs and borage and cumin. Foodstuffs listed in the Annex that were lawfully placed on the market before 1 July 2022 may remain on the market until 31 December 2023.

The maximum levels refer to the sum of 21 pyrrolizidine alkaloids or N-oxides as well as 14 additional PAs and N-oxides, which are known to co-elute with one or more of the 21 pyrrolizdine alkaloids.

## **Analysis**

Our experts from the Competence Centre for mycotoxins and toxic plant alkaloids have long-term experience with the LC-MS/MS analysis of pyrrolizidine alkaloids. The portfolio includes tests covering the legally regulated pyrrolizidine alkaloids as well as other tests with an extended substance spectrum (substances of the extended spectrum in *italics*):

echimidine/heliosupine and echimidine N-oxide

- echinatine/rinderine/indicine/lycopsamine
- erucifoline and erucifoline N-oxide
- europine and europine N-oxide
- heliosupine N-oxide
- heliotrine and heliotrine N-oxide
- intermedine and intermedine N-oxide/incidine N-oxide/echinatine N-oxide
- jacobine and jacobine N-oxide
- lasiocarpine and lasiocarpine N-oxide
- lycopsamine N-oxide
- monocrotaline and monocrotaline N-oxide
- retrorsine/usaramine
- retrorsine N-oxide/usaramine N-oxide
- rinderine N-oxide
- senecionine N-oxid/integerrimine N-oxide
- senecionine/integerrimine
- seneciphylline/spartioidine
- seneciphylline N-oxide/spartioidine N-oxide
- senecivernine and senecivernine N-oxide
- senkirkine
- trichodesmine

Of course, Eurofins also offers the analysis of pyrrolizidine alkaloids under GMP. Please also read our flyer "Pyrrolizidine Alkaloids under GMP/cGMP".





