# Update on FAPAS acrylamide series

Laurence Castle Central Science Laboratory York (UK)

1

#### **FAPAS**

Food Analysis Performance Assessment Scheme

# Established in 1990, covers a wide range of test materials/analytes, worldwide

## FAPAS proficiency materials to date

#### SERIES 30. Acrylamide

- R1. Crispbread
- R2. Potato crisps (chips)
- R3. Breakfast cereal
- R4. Coffee
- R5. Crispbread
- R6. Breakfast cereal
- R7. Oven chips (French fries) (sent out March-04)

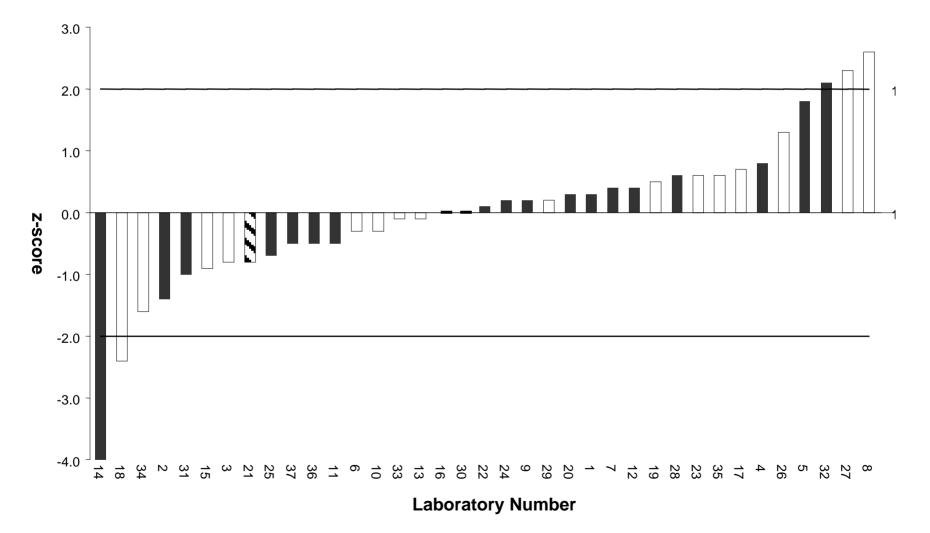
### FAPAS - acrylamide

- Test materials are 'naturally incurred'
- Materials are tested for sufficient homogeneity
- Results are examined to find the assigned value which is the best estimate of the true concentration and is a consensus value

Boundaries for:

- > Satisfactory -2 < z < 2
- > Questionable -3 < z < 3
- Not satisfactory z outside +/ 3
- Performance set empirically using Horwitz/modified Horwitz equation

#### General format for FAPAS z-scores Acrylamide Round 1. Crispbread. Sept-02



#### **FAPAS** Test materials

Round	R1	R2	R3	R4	R5	R6
Date	Jul-02	Nov-02	Feb-03	Jul-03	Aug-03	Nov-03
Test material	Crisp- bread	Potato crisps (chips)	Cereal	Coffee	Crisp- bread	Cereal
Assigned value (ppb)	1213	167	109	312	707	95
Satisfactory range (ppb)	836- 1590	97-237	61-158	193- 431	468- 945	53-137

#### Performance in acrylamide analysis

	R1	R2	R3	R4	R5	R6
Return rate	67%	95%	85%	76%	79%	64%
Participants	37	40	35	31	45	29
% satisfactory	86%	87%	71%	87%	71%	82%

# Accredited labs - % satisfactory

	R1	R2	R3	R4	R5	R6
% lab accredited	7 / 37	11 / 40	10 / 35	9 / 31	12 / 45	9 / 29
% satis. by these labs	100%	91%	80%	100%	66%	100%

## Measurement technique used % satisfactory

	R1	R2	R3	R4	R5	R6
GC-MS	48%	46%	39%	35%	44%	53%
	84%	89%	79%	91%	70%	73%
LC-MS(MS)	52%	54%	61%	65%	53%	47%
	91%	90%	68%	85%	76%	86%
other	ECD	-	-	-	DAD	DAD
	100%				0%	100%

#### Examination for sign of bias average z-score (satisfactory scores only)

	R1	R2	R3	R4	R5	R6
GC	-0.09	-0.11	0.1	0.15	0.41	-0.07
LC	0.04	-0.24	-0.03	-0.14	-0.006	-0.21

#### **Extraction solvent used**

	R1	R2	R3	R4	R5	R6
Water	62%	82%	77%	77%	70%	80%
Aqueous	16%	5%	6%	16%	19%	13%
Non-aq.	22%	13%	17%	6%	11%	7%

#### Non-aqueous z-scores by round

	R1	R2	R3	R4	R5	R6
MeOH	-0.3, -4.0	-0.3	49.9			-2.1
PrOH	0.5, 1.3	11.2	0.2	2.3	1.4, 0.8	
EtOAc	2.6	-0.8	<mark>15.6</mark> , 1.6, -0.4,	0.0		
DCM/EtOH	2.1	-3.1	-1.9			
DCM					-4.5	
MeCN					-0.5	

Round 30-06 Direct (underivatised) GC analysis

n=4 labs Z= 2.7, 0.2, 2.6, 1.4 Extraction = HW, CW+EtOAc, HW, CW+PrOH

### **FAPAS proficiency materials - planned**

SERIES 30. Acrylamide

R7. Oven chips (French fries) (sent out March-04)

R8.	Coffee	July-04
R9.	Crispbread	Sept-04
R10.	Breakfast cereal	Nov-04
R11.	Potato crisps (chips)	March-05

# FAPAS Acrylamide rounds conclusions

- > Plain water extraction seems OK
- > GC & LC methods seem to be equivalent
- Underivatised GC method may be problematic ?
- > Accuracy seems OK
- > Is the precision really acceptable ?

#### **FAPAS** - acrylamide

(end)