



Perchlorate Analysis.

Perchlorate occurs naturally in the environment, can be formed in the atmosphere and precipitate into soil and groundwater. It also occurs as an environmental contaminant arising from the use of nitrate fertilizers and from the manufacturing, use and disposal of ammonium perchlorate in industrial processes.

Based on an [evaluation done by the joint FAO/WHO Expert Committee on Food Additives in 2010](#), the JECFA established a **Provisional** Maximum Tolerable Daily Intake of 0.01mg/kg b.w.

Given environmental contamination is believed to be the principal cause of perchlorate residues in fresh produce, [Council Regulation 315/93/EEC](#) provides the legal basis laying down Community procedures for contaminants in food.

It provides that:

- Food containing a contaminant to an amount unacceptable from the public health viewpoint and in particular at a toxicological level shall not be placed on the market.
- Contaminant levels shall be kept as low as can reasonably be achieved following recommended good working practices
- Maximum levels must be set for certain contaminants in order to protect public health (e.g. nitrate and heavy metals, not the case for perchlorate)

Currently, the Commission services (DG SANCO and DG Enterprise) continue to evaluate the situation of the perchlorate contamination in food and also keep close contact with national risk assessment bodies in the Member States (such as BfR in Germany). The Dutch NVWA has momentarily [set product specific risk levels](#). Currently, raw material used in the composition of certain specialty fertilizers, is being evaluated as contamination source.

To support the current efforts of the fresh sector and of our clients, Fytolab as developed an **extensively validated and accredited Perchlorate analysis method**. (soil, vegetables, fruits,...).

Perchlorate analysis method:

Method name: PER_01_A

Detection technology: LC-MS/MS

Reporting limit: 0.01 mg/kg

Additional information can be obtained via your Fytolab contact person or by contacting Fytolab by phone: +32 9 330 10 10 or by e-mail: info@fytolab.com

