ICS 67.120.10 SLOVENSKÁ TECHNICKÁ NORMA Júl 2020

| STN | **Potraviny**<br>**Stanovenie ochratoxínu A v bravčovom mäse a výrobkoch z bravčového mäsa prečistením pomocou IAC a metódou HPLC-FLD** | **STN**<br>**EN 17251**<br><br>57 6011 |
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Foodstuffs - Determination of ochratoxin A in pork meat and derived products by IAC clean-up and HPLC-FLD

Táto norma obsahuje anglickú verziu európskej normy.
This standard includes the English version of the European Standard.

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EUROPEAN STANDARD

NORME EUROPÉENNE

EUROPÄISCHE NORM

# EN 17251

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ICS 67.120.10

English Version

# Foodstuffs - Determination of ochratoxin A in pork meat and derived products by IAC clean-up and HPLC-FLD

Produits alimentaires - Dosage de l'ochratoxine A dans la viande de porc et les produits carnés issus du porc par chromatographie liquide à haute performance couplée à la détection par fluorescence (CLHP-DFL)

Lebensmittel - Bestimmung von Ochratoxin A in Schweinefleisch und Schweinefleischerzeugnissen mit Hochleistungsflüssigchromatographie und Fluoreszenzdetektion (HPLC-FLD)

This European Standard was approved by CEN on 6 October 2019.



EUROPEAN COMMITTEE FOR STANDARDIZATION
COMITÉ EUROPÉEN DE NORMALISATION
EUROPÄISCHES KOMITEE FÜR NORMUNG

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Ref. No. EN 17251:2020 E

# Contents

Page

# European foreword

This document (EN 17251:2020) has been prepared by Technical Committee CEN/TC 275 “Food analysis - Horizontal methods”, the secretariat of which is held by DIN.

This European Standard shall be given the status of a national standard, either by publication of an identical text or by endorsement, at the latest by July 2020, and conflicting national standards shall be withdrawn at the latest by July 2020.

Attention is drawn to the possibility that some of the elements of this document may be the subject of patent rights. CEN shall not be held responsible for identifying any or all such patent rights.

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# Introduction

Ochratoxins are a class of pentaketide molecules made up of dihydroisocoumarin linked to β-phenylalanine. Ochratoxin A (OTA) is mainly produced by *Aspergillus ochraceus*, *A. carbonarius* and *A. niger* in tropical regions and by *Penicillium verrucosum* in temperate climates. It is found in a variety of food products, especially cereals and their derivatives which are major contributors to exposure, but it is also found in coffee, wine, beer, dried fruits and spices. Ochratoxin A can also be detected in pork meat and pork based products.

**WARNING 1 —** Suitable precaution and protection measures need to be taken when carrying out working steps with harmful chemicals. The latest version of the hazardous substances ordinance (EU) 1907/2006 [3] should be taken into account as well as appropriate national statements.

**WARNING 2 —** The use of this document can involve hazardous materials, operations and equipment. This document does not purport to address all the safety problems associated with its use. It is the responsibility of the user of this document to establish appropriate safety and health practices and determine the applicability of regulatory limitations prior to use.

**WARNING 3 —** Ochratoxin A has been classified as substance of Group 2B by International Agency for Research on Cancer (IARC) meaning the existence of sufficient evidence of its renal carcinogenicity to animals and possibly to humans.

## 1 Scope

This document describes a procedure for the determination of ochratoxin A (OTA) in pork products specifically ham, pork-based products (canned chopped pork) and pork liver using high performance liquid chromatography with fluorescence detection (HPLC-FLD).

The method has been validated for ochratoxin A in naturally contaminated ham, pork based products (canned chopped pork) and pork liver containing 0,5 µg/kg to 11 µg/kg [4], [5], [6].

Laboratory experiences have shown that this method is also applicable to pâté and kidney [4].

## 2 Normative references

The following documents are referred to in the text in such a way that some or all of their content constitutes requirements of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

EN ISO 3696, *Water for analytical laboratory use - Specification and test methods (ISO 3696)*