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IODINE IN MARINE SAMPLES

Determination of Iodine and Iodine Compounds in Marine Samples by ICP-MS and HPLC-ICPMS

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INTRODUCTION

Iodine is an essential element for the human body, why the World Health Organization (WHO) has issued a recommendation that adults should have an intake of 150 µg of iodine/day. Despite this recommendation, it is estimated that 2 billion people worldwide are at risk of developing diseases related to iodine deficiency. A less common iodine related disease is iodine excess, which is defined to an iodine intake larger than 600 µg iodine/day. In Denmark, analyses previously indicated a iodine deficiency in the population, but in recent years, the intake has increased. This could be due recommendations of higher intake of fish, which is a good iodine source. Along with fish, seaweed is considered to be a good iodine source.

Previously it has only been the total iodine concentrations that has been measured and not the various iodine compounds, which may have different bioavailability and toxicity. Therefore, there is an increased interest in the development of analytical techniques for the determination of the different iodine compounds.

TOTAL EXTRACTION

An experiment to find the most precise and accurate method for total iodine extraction was conducted. Five different methods were tested and the results (Fig. 1) showed that the 15 minutes extraction with ultrasound gave low yields. The 24 hours extraction at 25°C showed varying results and low precision. Finally the extraction at 90°C for 3 hours was chosen based on the best precision and accuracy.

SAMPLES

Twenty-four different seaweed samples were collected containing different seaweed species from different geographical areas.

FISH

Thirteen fish and shellfish samples from a Norwegian marine powder company were analyzed.

TOTAL IODINE CONTENT

The results for the fish and shellfish showed that shellfish contained higher concentrations of iodine (2.4-40 µg/g) compared with the fish (0.23-7.7 µg/g). In Fig. 2 iodine concentrations are presented together with typical literature values. There was a large difference between these values. This difference could be due to the growth environment.

The results for the seaweed samples showed a larger variety in the iodine concentrations (0.51-8400 µg/g) compared with the fish and shellfish samples. The seaweed samples had iodine concentrations between 0.51-8400 µg/g. The samples were not quantified because it was observed that a small amount of the previous sample was transferred to the next measurement. This may have occurred due to insufficient cleaning of the needle in the HPLC autosampler.

IA CONCLUSION

• The most precise and accurate extraction for total iodine was 3 hours at 90°C
• The fish and shellfish samples had iodine concentrations between 0.23-40 µg/g
• The seaweed samples had iodine concentrations between 0.51-8400 µg/g
• All the marine samples contained iodide (I⁻) and diiodotyrosine (DIT) with iodide as the most significant species. The results also showed a great variation in the distribution of monoiodotyrosine (MIT) and iodate (IO₃⁻) in the samples.

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REFERENCES

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