Optimization of Fish Homogenization Procedures for EPA Method 1633 to Measure Per- and Polyfluoroalkyl Substance (PFAS) in Fish

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Introduction

Per- and polyfluoroalkyl substances (PFAS) are man-made, aliphatic compounds that persist in the environment due to their stability and resistance to degradation. These persistent environmental pollutants are associated with adverse health effects such as liver damage, reduced immune response, and increases in certain types of cancer. Bioaccumulation and biomagnification in fish, particularly those inhabiting local contaminated water sources, exacerbate the PFAS contamination risk to humans. In addressing this concern, the EPA has recently released its final version of EPA Method 1633, which enables the analysis of 40 different short and long-chained PFAS compounds using liquid chromatography/mass spectrometry across various matrices, including tissue samples. The New Jersey Department of Health (NJDOH) aims to adopt this method to monitor PFAS levels in fish sourced from the Delaware River. The tissue sample preparation process starts with tissue homogenization, followed by solvent extraction and solid-phase extraction (SPE) purification. Homogenization is a crucial initial step in sample processing, which in turn can lead to improved extraction efficiency, reduced matrix effects, and enhanced accuracy and precision of the method. The objective of this poster is to assess various grinders/technologies and optimize homogenization conditions to achieve this goal.

Methodology **Part I:Homogenization**

Optimization of tissue sample homogenization was performed by evaluating sample homogeneity, ease of operation and cleanup, safety consideration, contamination assessment and matrix effect measurement. Chicken breast was selected as blank matrix according to EPA Method 1633 for fish sample analysis.

Experiment 1: Grinding Devices Comparison





Benchmark Scientific D1000 Homogenizer

Robot Coupe R2B Ultra



Robot Coupe Blixer 2



Waring Commercial Lab Blender

250g semi-thawed chicken breast was divided equally then ground using the Benchmark Scientific D1000 Homogenizer, Robot Coupe R2B Ultra, Robot Coupe Blixer 2, and Waring Commercial Lab blender. Devices were compared for overall performance.

Experiment 2a: Homogenization Condition Optimization

250g chicken breast samples were ground with different grinding speed and cycles. 2g aliquots were removed after each stage to observe the sample homogeneity under each condition.

Experiment 2b: Temperature Control

250g chicken breast samples were ground with and without dry ice to observe the sample homogeneity, ease of cleanup and potential contamination.

Experiment 3: Matrix Effect Evaluation

Matrix effect was used to evaluate and optimize the homogenization conditions. It was calculated using the following equation:

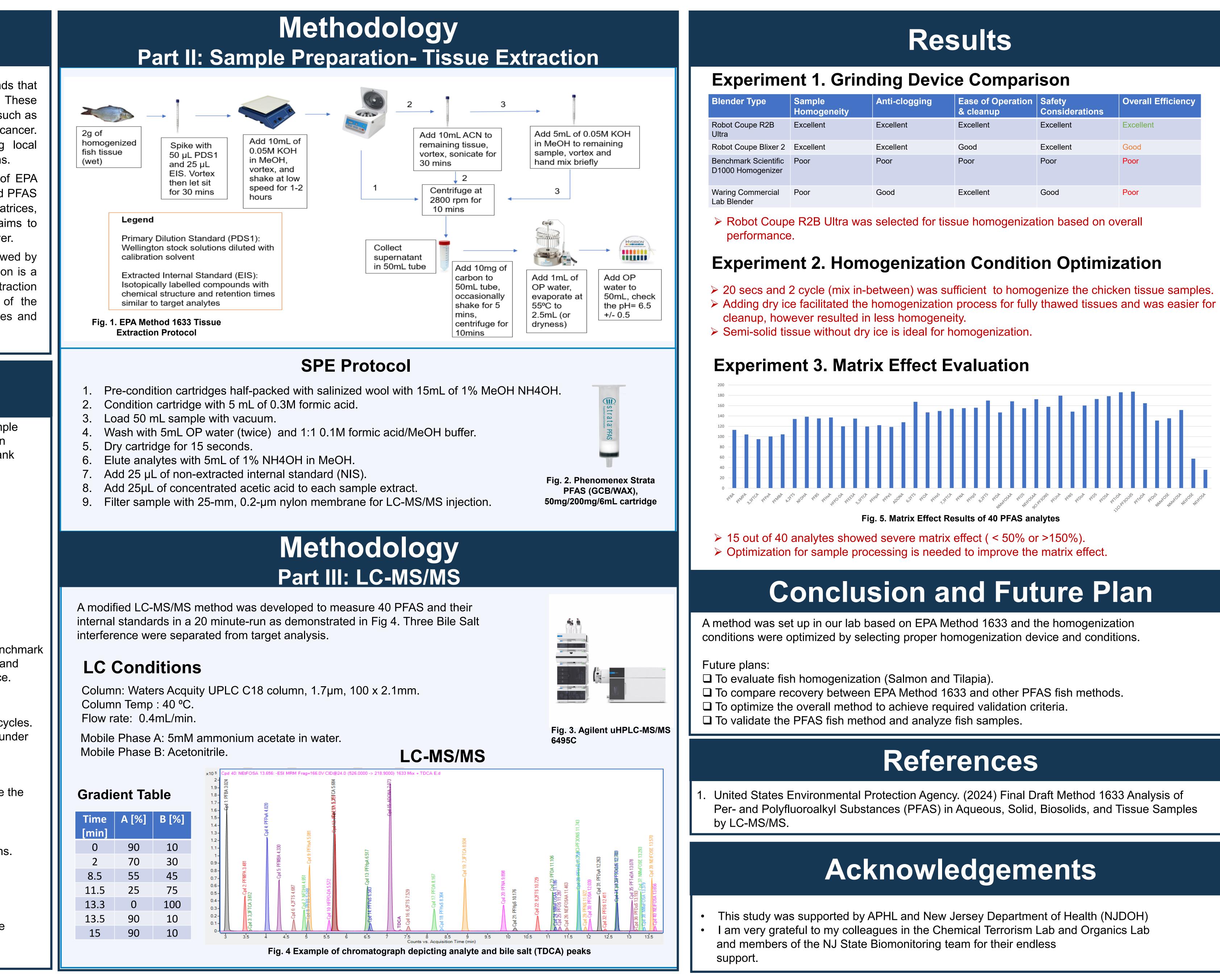
Matrix Effect (%) = **A**/ **B***100

Where:

A: Peak area of the analyte spiked to the homogenized and SPE extracted tissue samples.

B: Peak area of the analyte spiked to elution solvent.

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	Anti-clogging	Ease of Operation & cleanup	Safety Considerations	Overall Efficiency
	Excellent	Excellent	Excellent	Excellent
	Excellent	Good	Excellent	Good
	Poor	Poor	Poor	Poor
	Good	Excellent	Good	Poor