

# Risk assessment of titanium dioxide intake in the Northern Italy population

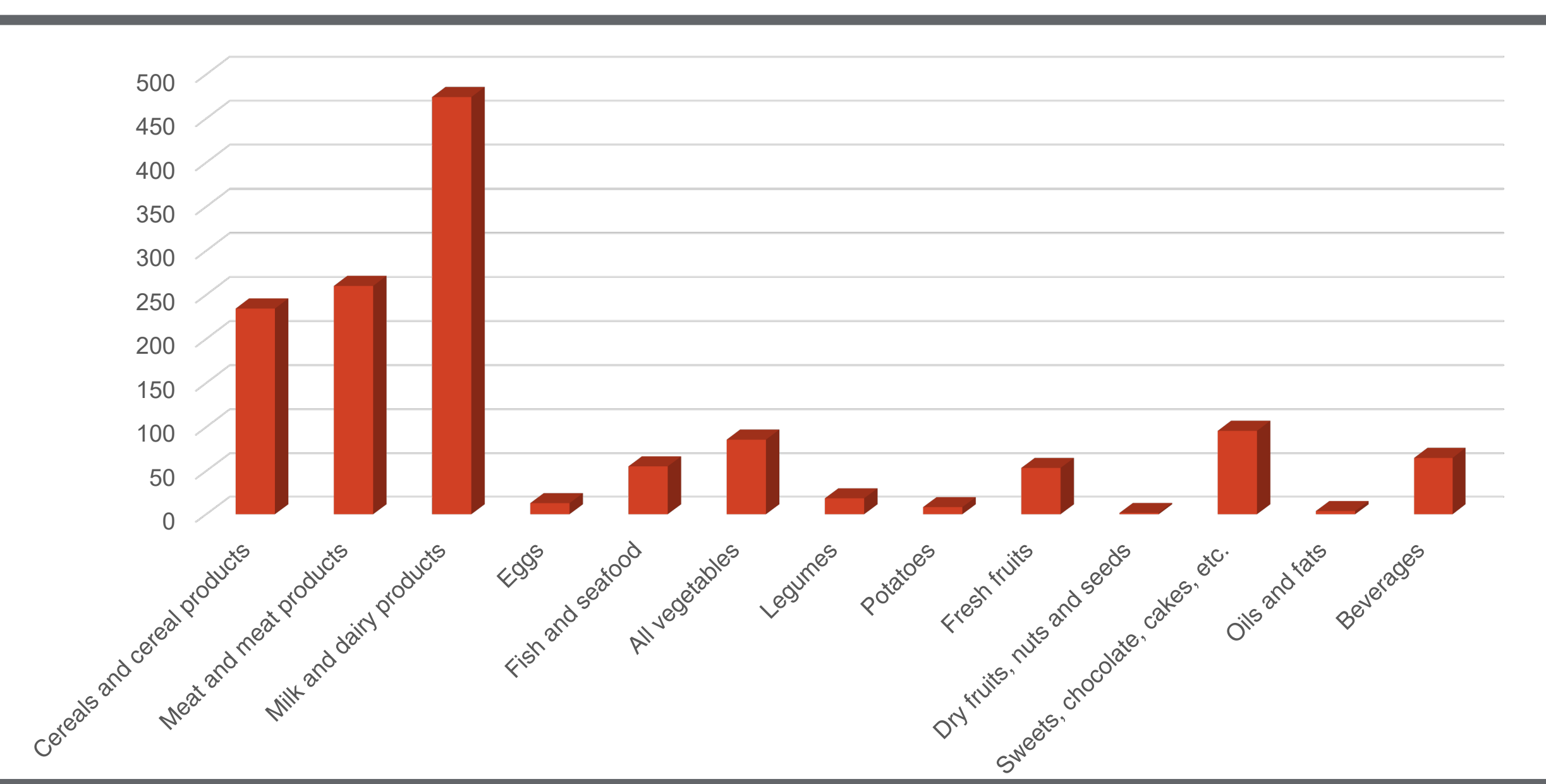
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## Introduction

Titanium is primarily found in white color and improve the minerals in the form of appearance of food. Food titanium dioxide (TiO<sub>2</sub>). This groups associated with element is considered a greater amounts of TiO<sub>2</sub> contaminant of emerging interest especially since include yeast breads, milk European Food Safety Authority (EFSA) experts drinks, creams and cream raised concerns regarding the substitutes. The widespread safety of TiO<sub>2</sub>. Titanium is released into the aquatic use of TiO<sub>2</sub> in the food supply environment, especially in the chain requires systematic exposure among population, quantification of dietary TiO<sub>2</sub> and it can be especially taking into account the current concerns about the absorbed by biota and safety of TiO<sub>2</sub> as food accumulated in aquatic organisms. It is used as food additive to accentuate the

## Results

Higher TiO<sub>2</sub> concentrations were found in: dry fruits/seeds (2.042 mg/kg); milk and dairy products (1.839 mg/kg); sweets (1.573 mg/kg) and legumes (1.320 mg/kg). Especially, we detected the highest TiO<sub>2</sub> level in chocolate products and candy bar (5.573 mg/kg), nuts and seeds (2.672 mg/kg) and cheeses (2.414



**Figure 1.** Titanium dioxide (TiO<sub>2</sub>) intake in the study population (n=719) estimated through the EPIC food frequency questionnaire. Values in µg/day.

## Conclusions

Our findings provide updated estimates of food levels and dietary intake of TiO<sub>2</sub> in a Northern Italy community. Intake of certain foods such as milk and dietary products, meat, and cereals were associated with higher TiO<sub>2</sub> content. There is a need for valid estimation of TiO<sub>2</sub> intakes via the improvement of a dietary assessment method and a TiO<sub>2</sub> food composition database. Future research based also on biomonitoring data, should be performed to evaluate the relation between TiO<sub>2</sub> intake to adverse health outcomes in humans.

## Material and Methods

We measured titanium content in 908 food and beverage samples through inductively coupled plasma mass spectrometry. In order to compare our estimates with the safety assessment of TiO<sub>2</sub> (E171) by latest EFSA scientific opinion, we assumed that all titanium content in food samples was TiO<sub>2</sub>, and according to previous studies and precautionary principle, we multiplied titanium content by 1.67. We then estimate TiO<sub>2</sub> intake using a validated semi-quantitative food frequency questionnaire (EPIC) in a representative sample of 719 individuals (319 males and 400 females) aged 18-87 years residing in Northern Italy.

	n	Median	IQR
<b>Cereals and cereal products</b>	112	395.84	(258.44-1109.75)
Pasta, other grain	41	376.47	(251.81-1192.30)
Rice	8	390.52	(203.38-1109.75)
Bread	42	502.9	(286.11-1304.94)
Crackers, crispbread, salty snacks	21	336.73	(225.93-467.93)
<b>Meat and meat products</b>	86	550.6	(333.29-2225.50)
Red meat	28	381.24	(280.37-1511.18)
White meat	12	2023.37	(550.16-3192.26)
Processed meat	36	611.98	(402.09-2333.79)
Offal	10	1379.44	(445.50-2747.49)
<b>Milk and dairy products</b>	72	1100.75	(667.31-4800.02)
Milk and yogurt	13	925.63	(226.41-1288.21)
Cheese	59	1445.5	(750.03-6832.63)
Fresh cheese	17	1655.12	(502.15-4799.90)
Aged cheese	42	1085.76	(901.62-6832.63)
<b>Eggs</b>	9	450	(26.31-973.21)
<b>Fish and seafood</b>	62	453.96	(286.80-1342.46)
Fish	41	395	(278.63-1342.46)
Preserved and tinned fish	9	488.53	(344.03-797.81)
Non-piscivorous fish	15	357.88	(223.01-1342.46)
Piscivorous fish	17	410.48	(316.97-1875.04)
Crustaceans and molluscs	21	521.44	(310.87-1309.63)
<b>All vegetables</b>	201	163.73	(65.93-471.55)
Leafy vegetables	40	557.03	(196.25-1165.27)
Tomatoes	19	69.47	(33.07-229.54)
Other vegetables	63	118.06	(52.21-483.10)
Root vegetables	46	121.8	(56.14-252.39)
Cabbage	28	207.87	(103.63-536.30)
Mushrooms	5	313.27	(201.69-329.24)
<b>Legumes</b>	43	790.47	(490.35-1031.42)
<b>Potatoes</b>	14	207.16	(85.09-447.81)
<b>Fresh fruits</b>	60	56.87	(30.32-152.52)
Citrus fruits	12	163.81	(92.12-238.13)
All other fruits	48	51.07	(28.80-101.48)
<b>Dry fruits, nuts and seeds</b>	45	1222.86	(711.37-6671.81)
Dry fruits	8	707.59	(292.04-1418.91)
Nuts and seeds	37	1600.09	(791.08-7317.6)
<b>Sweets, chocolate, cakes, etc.</b>	79	941.98	(414.39-1922.09)
Sugar, confectionery not chocolate	8	373.4	(128.20-898.03)
Chocolate, candy bars, etc.	21	3336.91	(1604.50-3600.71)
Ice-cream	5	297.17	(143.59-517.86)
Cakes, pies and pastries	30	1041.35	(658.86-1662.83)
Biscuits, dry cakes	15	577.61	(362.38-981.77)
<b>Oils and fats</b>	23	35.26	(10.87-111.97)
Vegetable fats and oils (not olive)	12	27.73	(6.80-35.79)
Olive oil	4	39.11	(17.81-82.71)
Butter and other animal fats	7	146.01	(50.60-198.70)
<b>Beverages</b>	102	76.67	(41.95-132.50)
Coffee and tea	8	36.18	(9.40-86.22)
Wines	50	79.17	(62.01-99.00)
Red wine	27	80.74	(67.31-100.24)
White wine	23	73.02	(54.09-99.00)
Aperitif wines and beers	8	73.47	(41.23-201.39)
Spirits and liqueurs	21	31.28	(6.92-93.92)
Fruit juices	8	185.67	(76.71-237.18)
Soft drinks	7	132.5	(2.74-177.01)

**Table 1.** Titanium content in the 908 food and beverages samples analysed in the study. Results are expressed in µg/kg.



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