The background of the slide is a photograph of a large group of chickens in a farm setting. In the foreground, several chickens are visible, including a brown hen on the left, a white and brown speckled hen in the center, and a brown hen on the right. In the background, more chickens are scattered around, and two large red plastic feeders are visible. The floor is covered with straw or wood shavings.

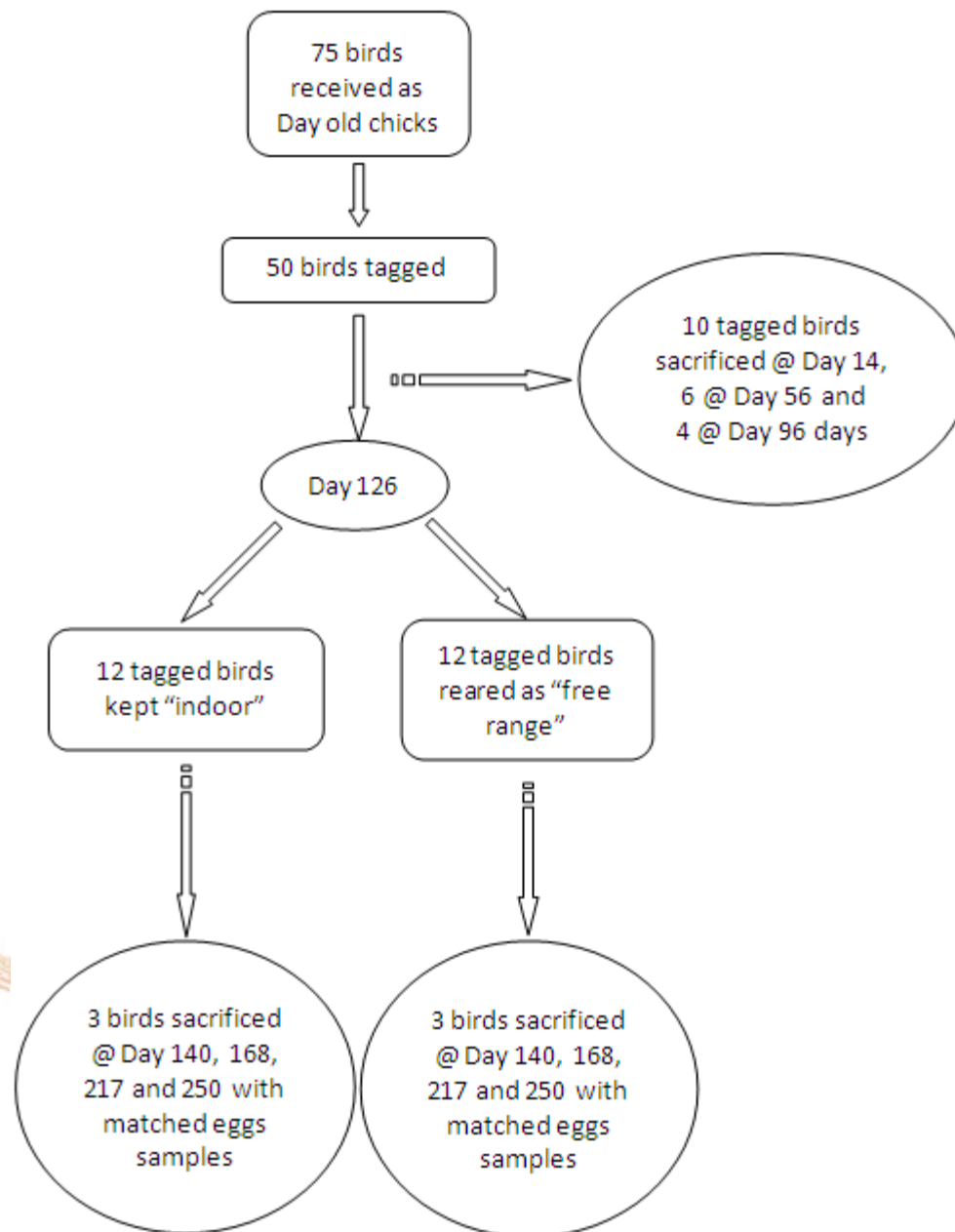
# The assimilation of dioxins and PCBs into chickens and eggs through contaminant transfer and uptake

Sean Panton  
Alwyn Fernandes

The Food and Environment Research  
Agency  
Sand Hutton  
YORK  
YO41 1LZ  
[sean.panton@fera.gsi.gov.uk](mailto:sean.panton@fera.gsi.gov.uk)

# Background

- Part of study on the transfer and uptake of contaminants into farm animals used for food ( Fernandes *et al.* (2011) *Chemosphere* 83: 815-822)
- What did we analyse?
  - Broilers from DOC to market ready
  - Layers from DOC onwards
  - Eggs from layers
  - Feed, bedding and soil



# Indoor vs. Free range?

Study conducted using typical commercial husbandry practices (2002)

## Indoor

Spend all of their lives indoors with no access to outside range, can be caged

## Free range

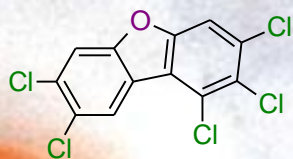
Must spend at least 50% of their lives with access to an outdoor range

Law changed from Jan 2012- “Enhanced cages”

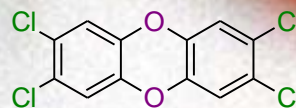
# Fera method of analysis for PCBs and Dioxins



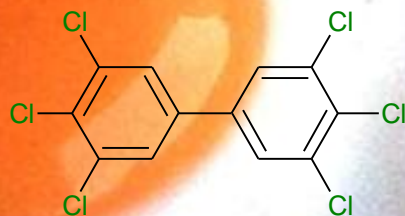
- Fernandes *et al.* (2004) Chemosphere 83:815 - 822
- Uses HRGC LRMS as a method of detection for NDL and mono- *o*-PCBs
- Uses HRGC HRMS for detection of non- *o*- PCBs and PCDD/Fs
- Isotope dilution for quantification using  $^{13}\text{C}_{12}$  labelled internal standards
- 47 PCBs and 17 PCDD/Fs + 4 PCBs currently covered
- UKAS Accredited to ISO 17025 standard for all foods



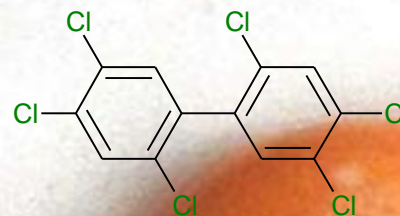
**1,2,3,7,8-PeCDF**



**2,3,7,8-TCDD**

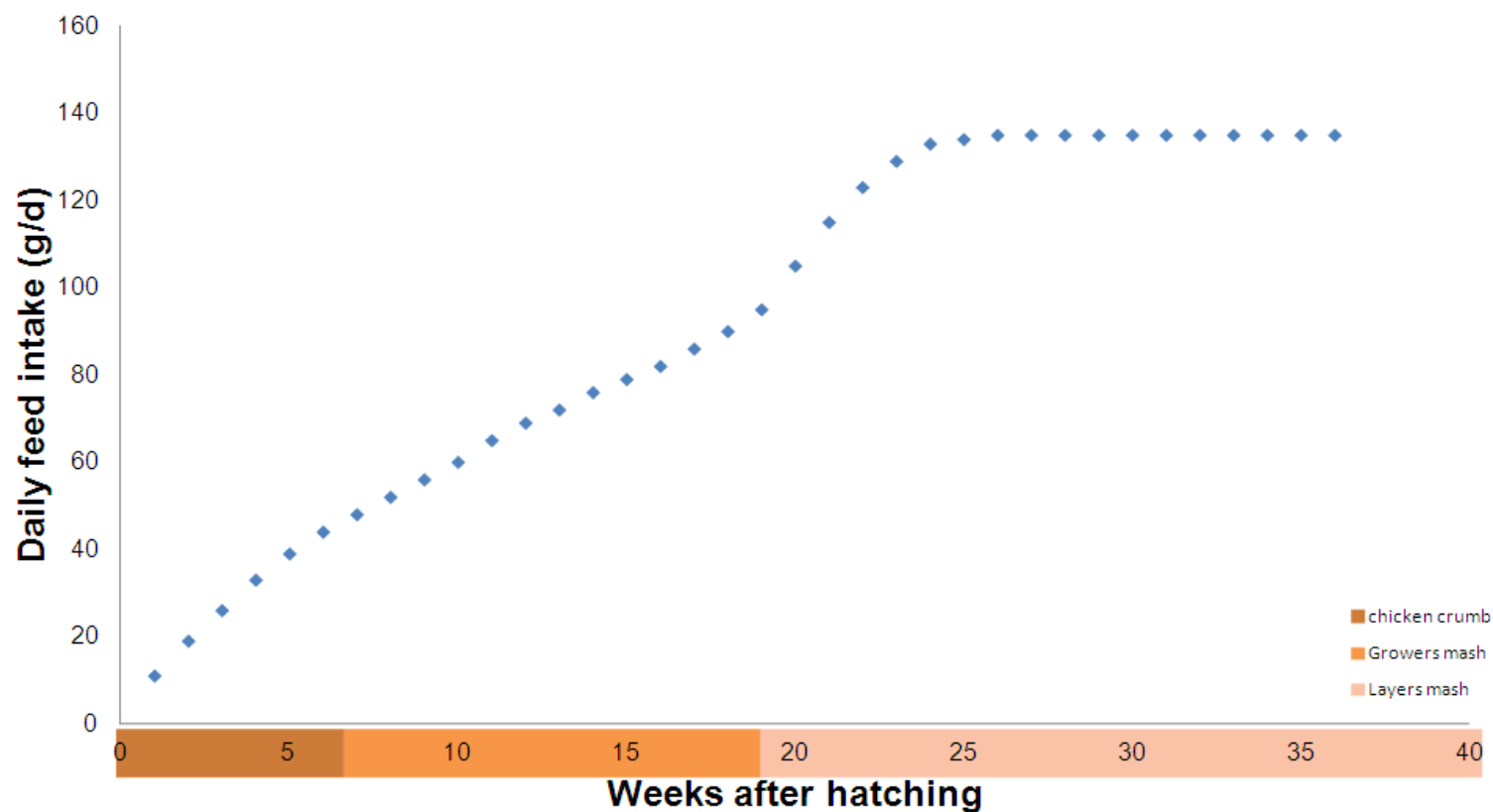


**PCB169**

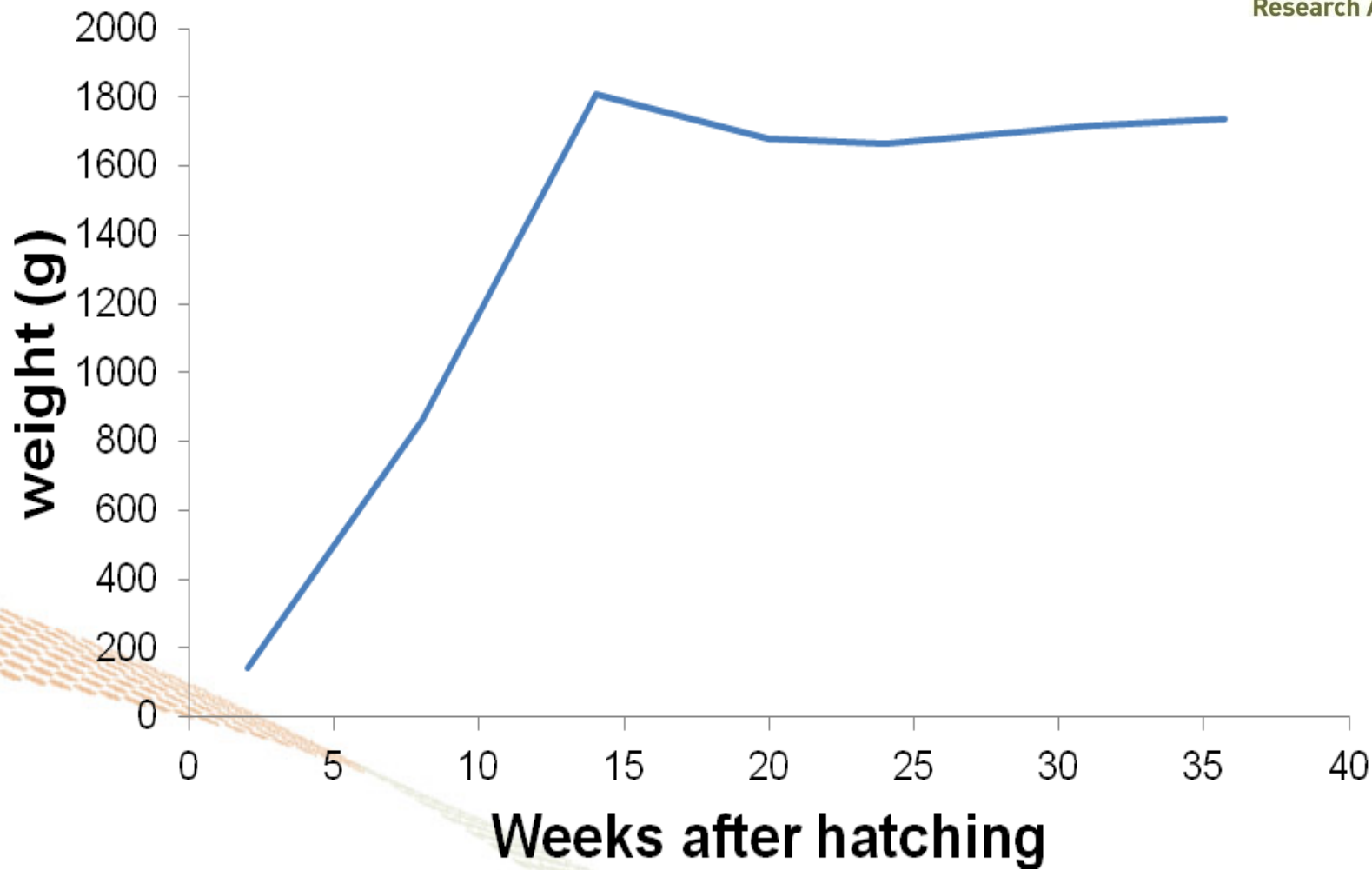


**PCB153**

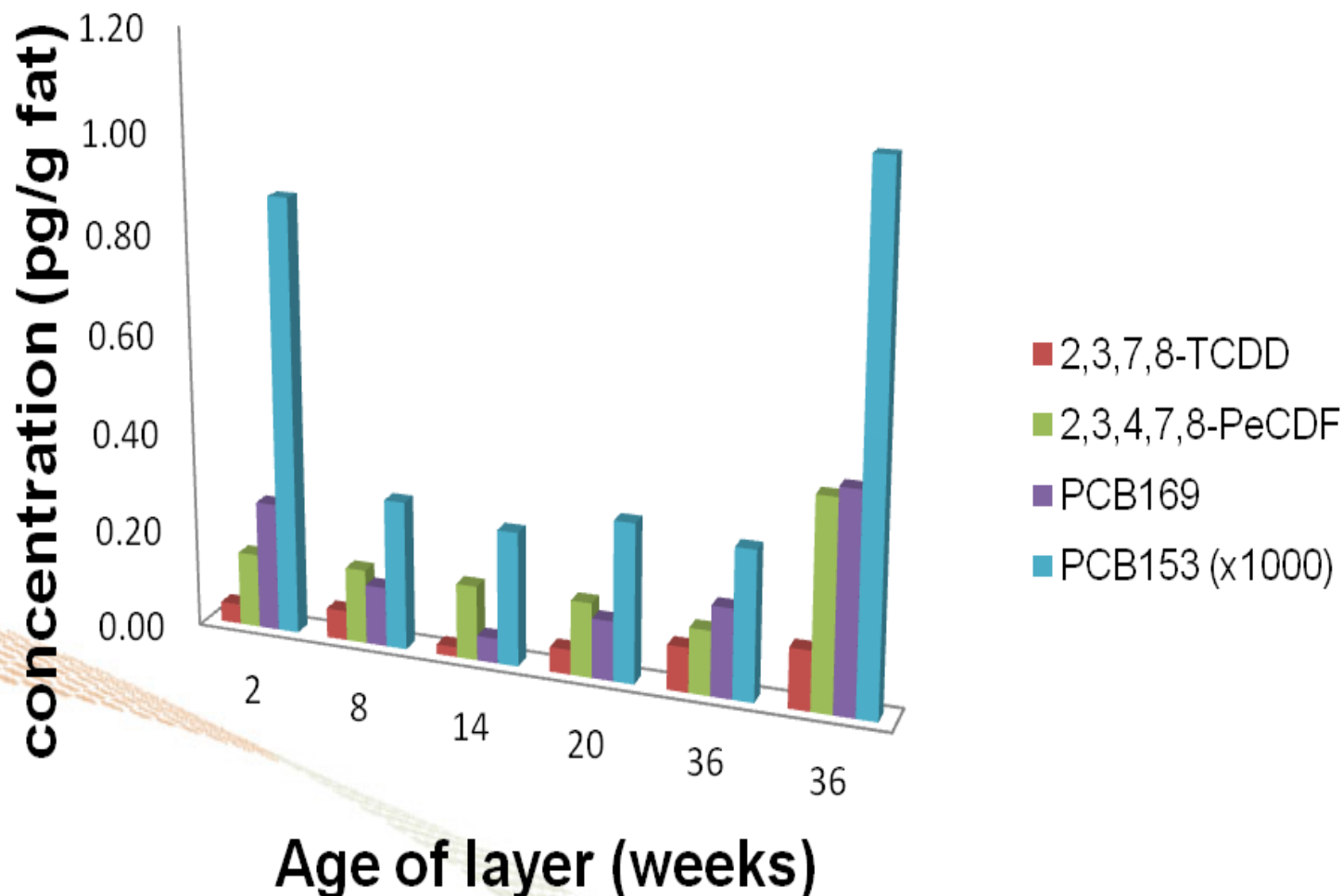
## Free range/ indoor layers, Feed intake at end of week



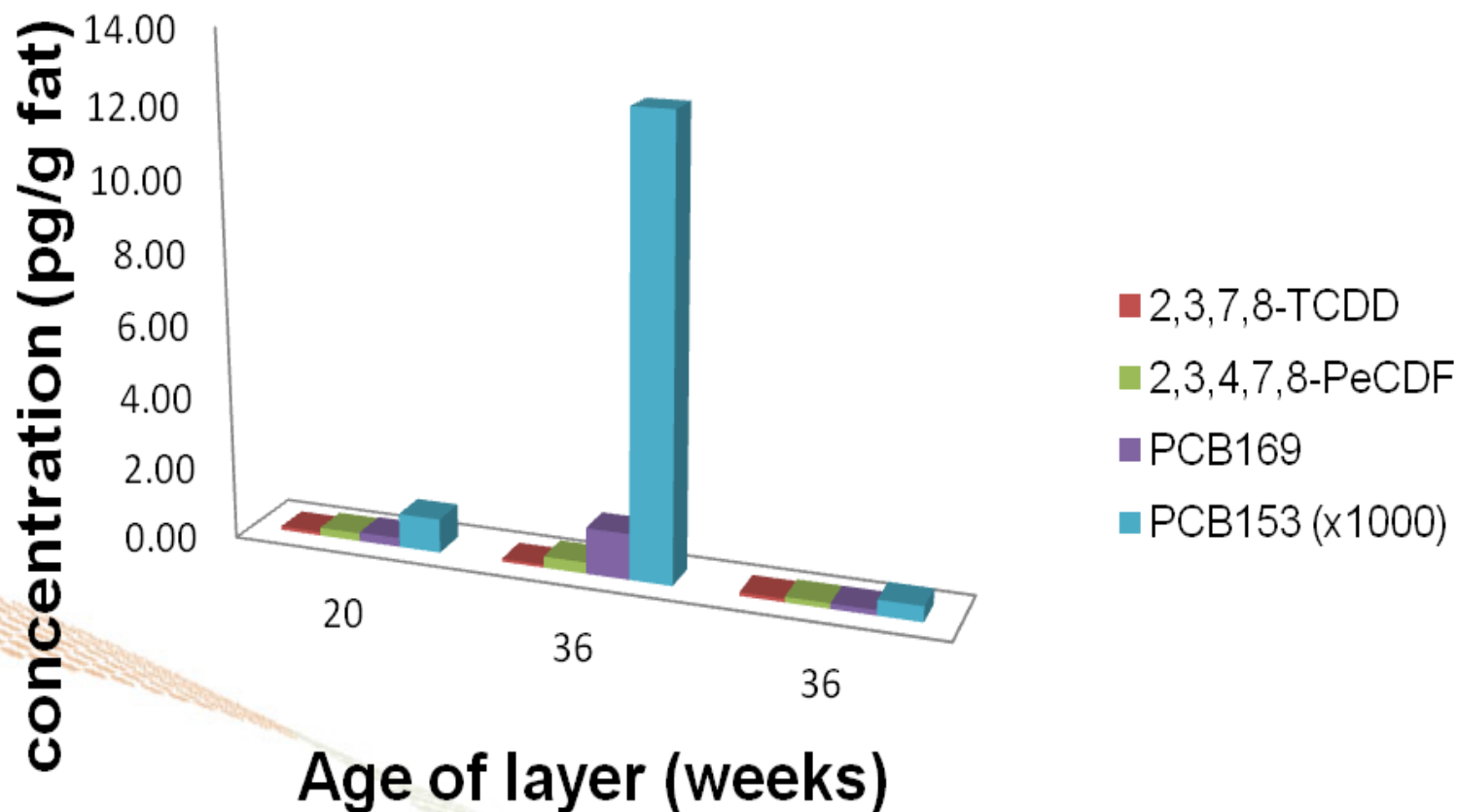
# Layer weight, mean of all types



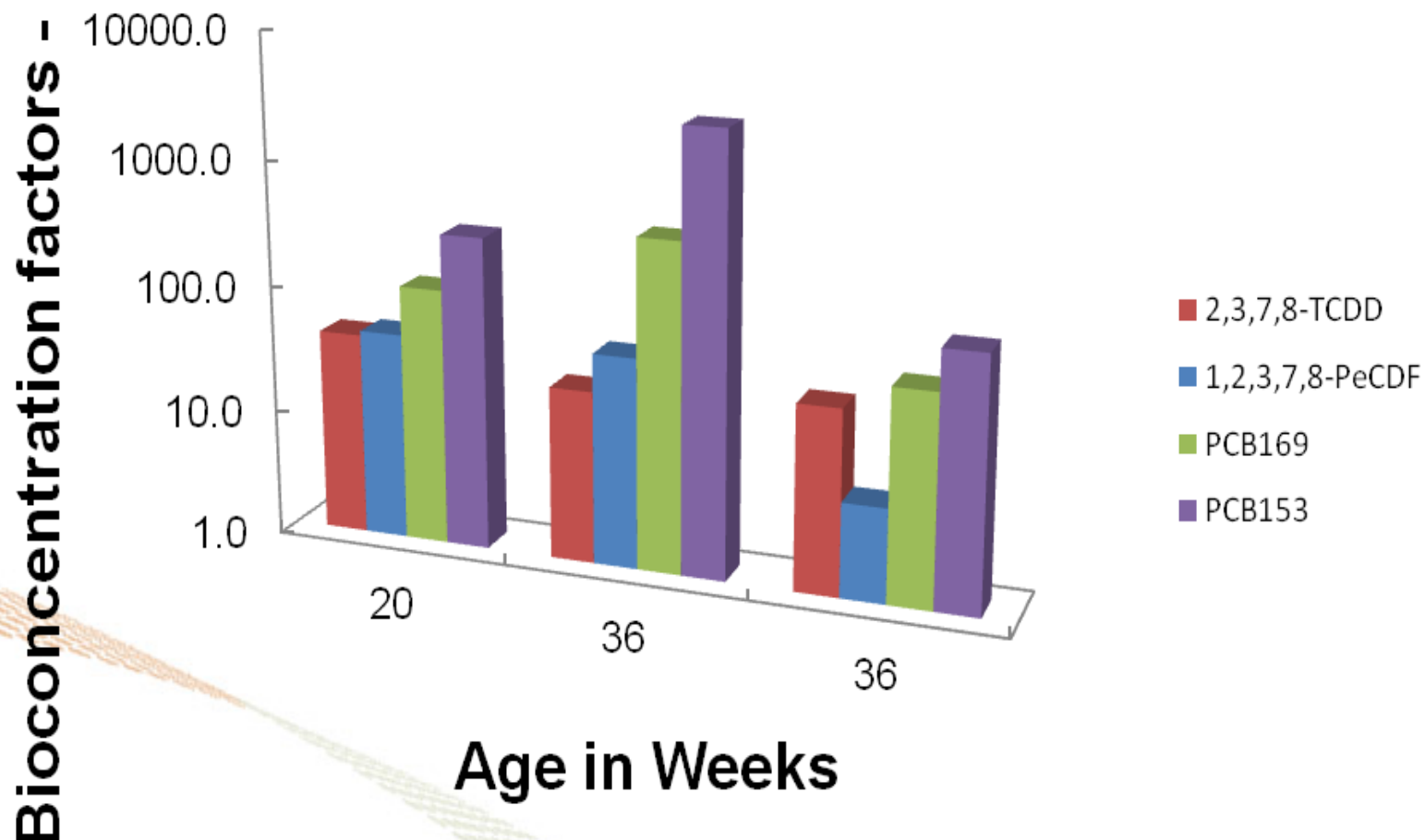
# Residues in layer meat - indoor



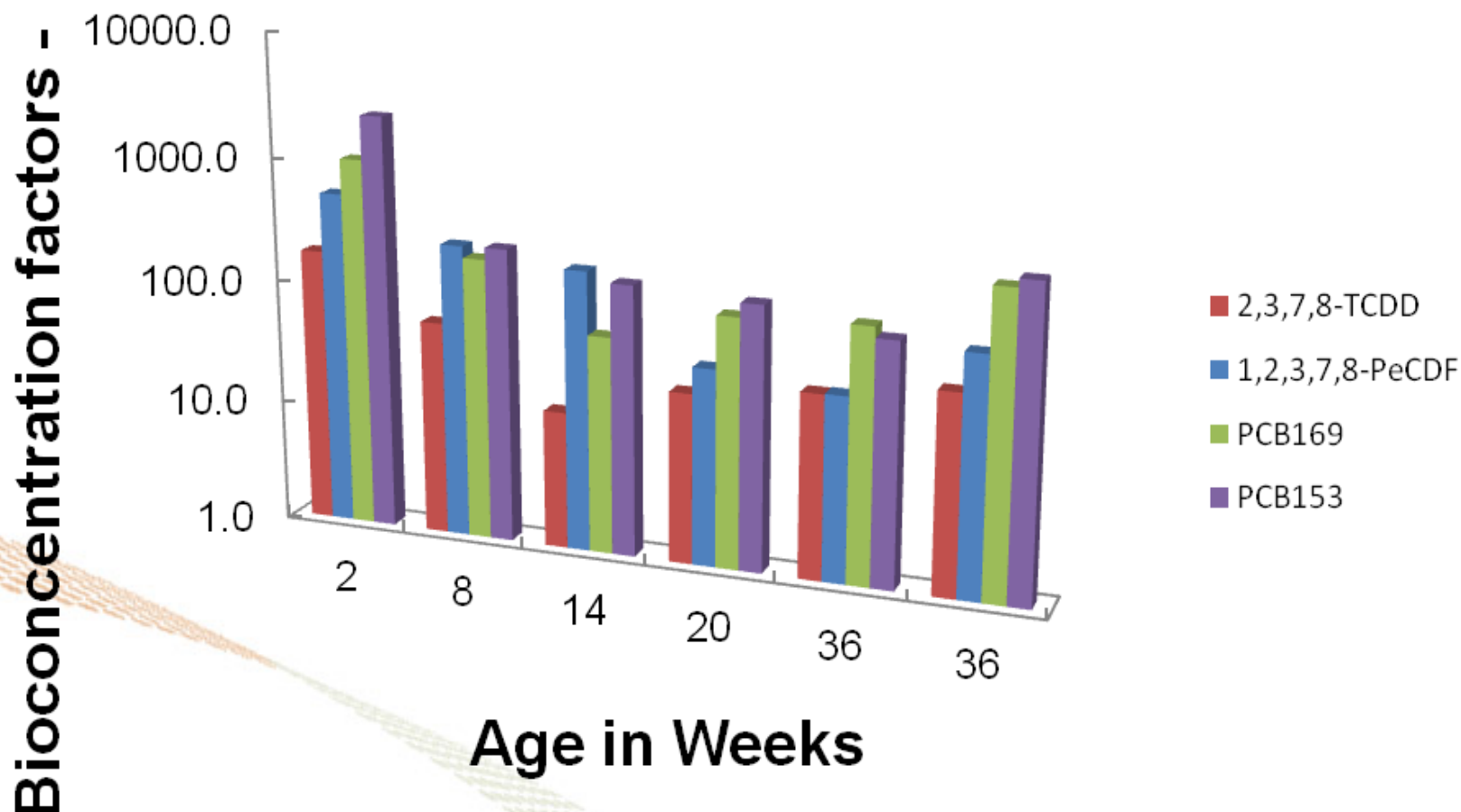
# Residues in layer meat - free range



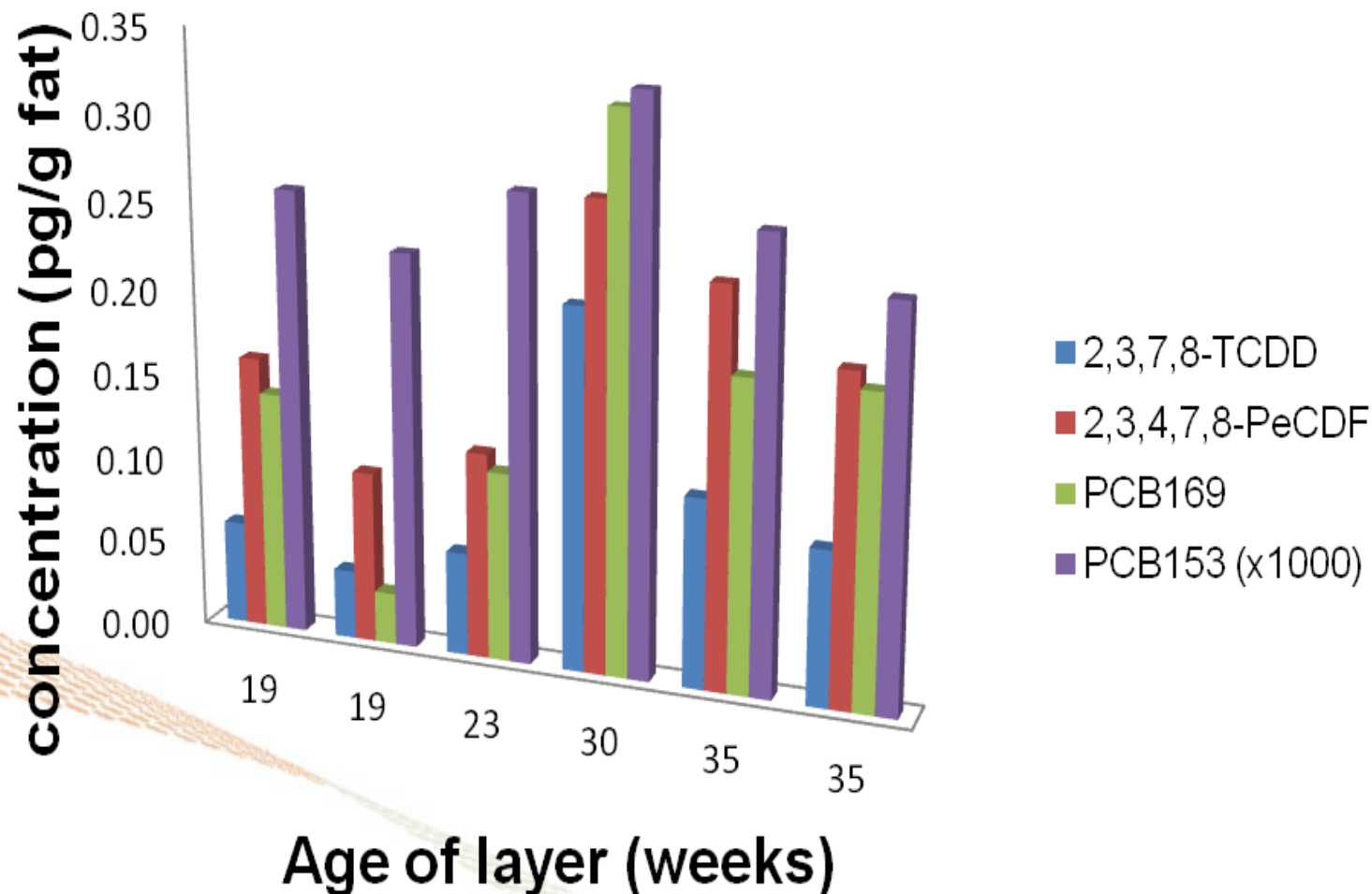
# Bioconcentration factors - Free range Meat



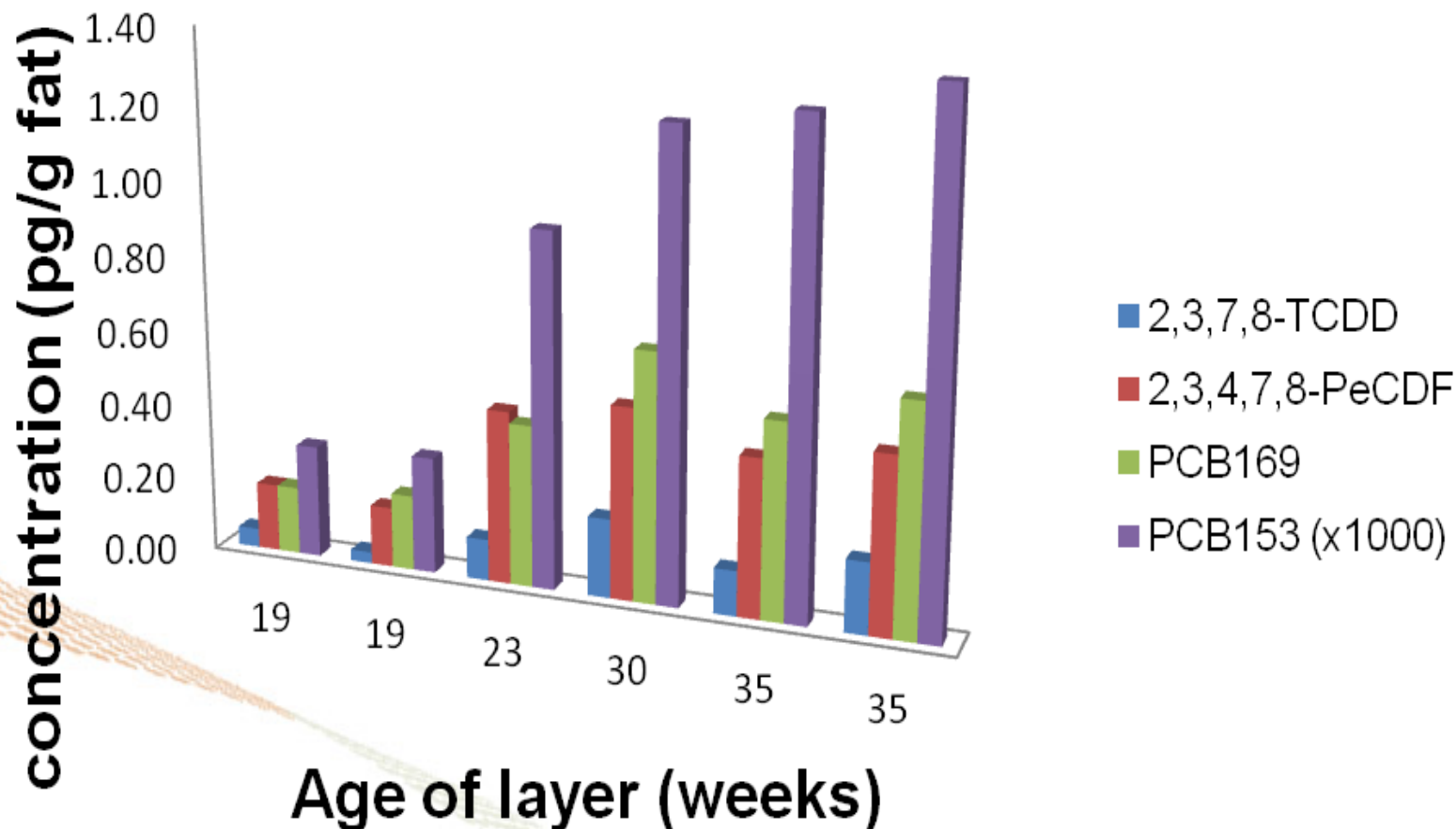
# Bioconcentration factors - Indoor Meat



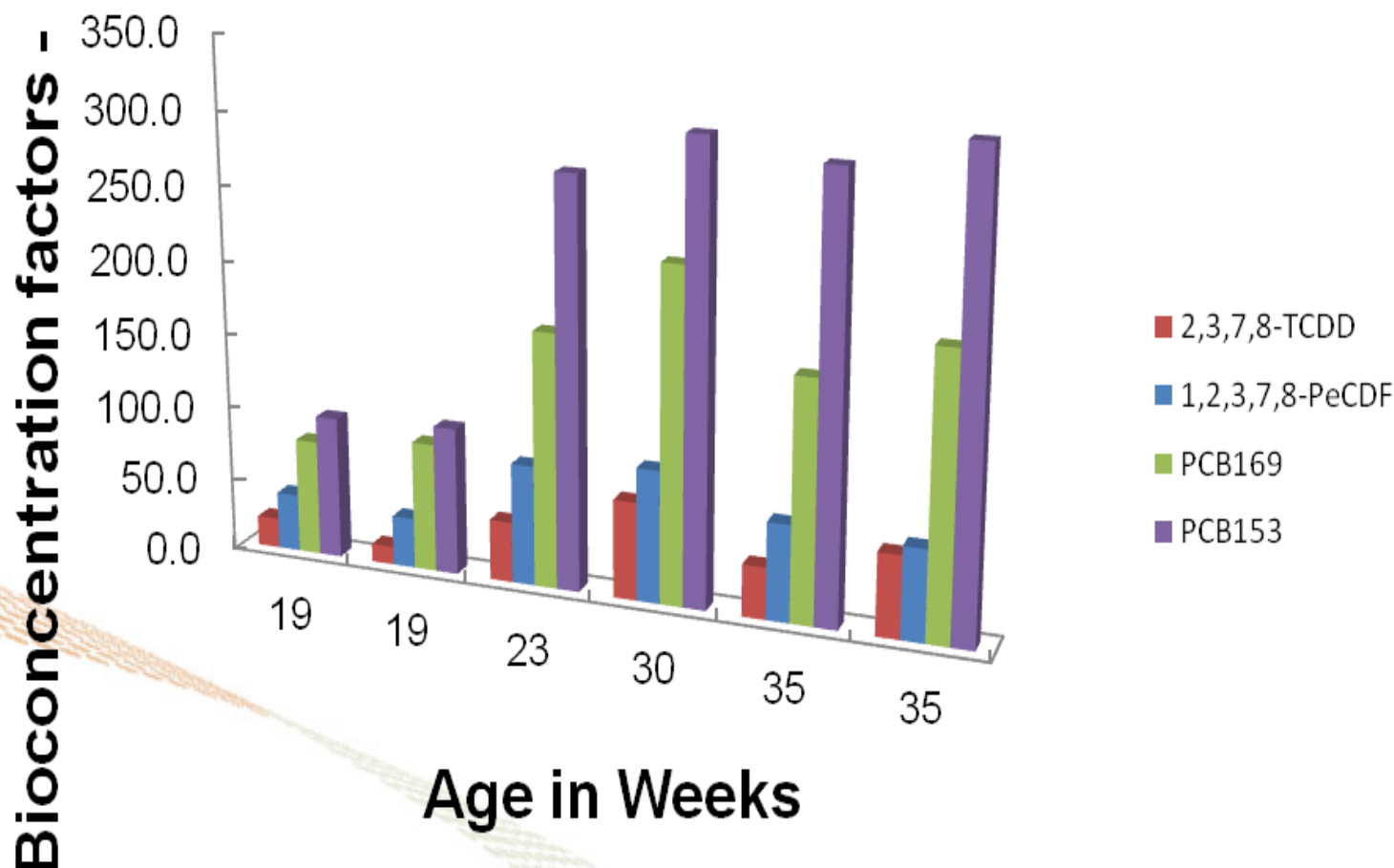
# Residues in laid eggs - indoor



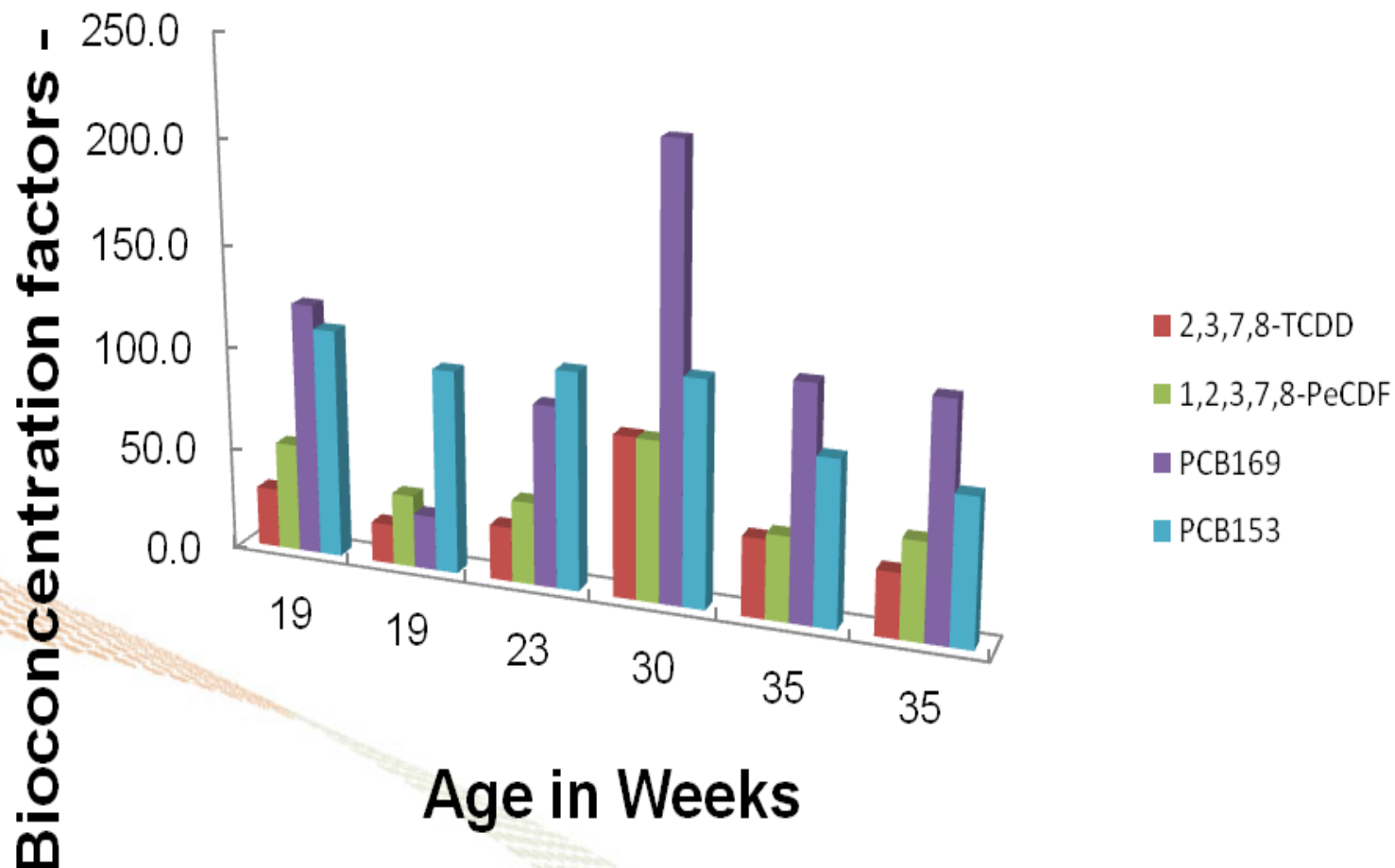
# Residues in laid eggs - free range



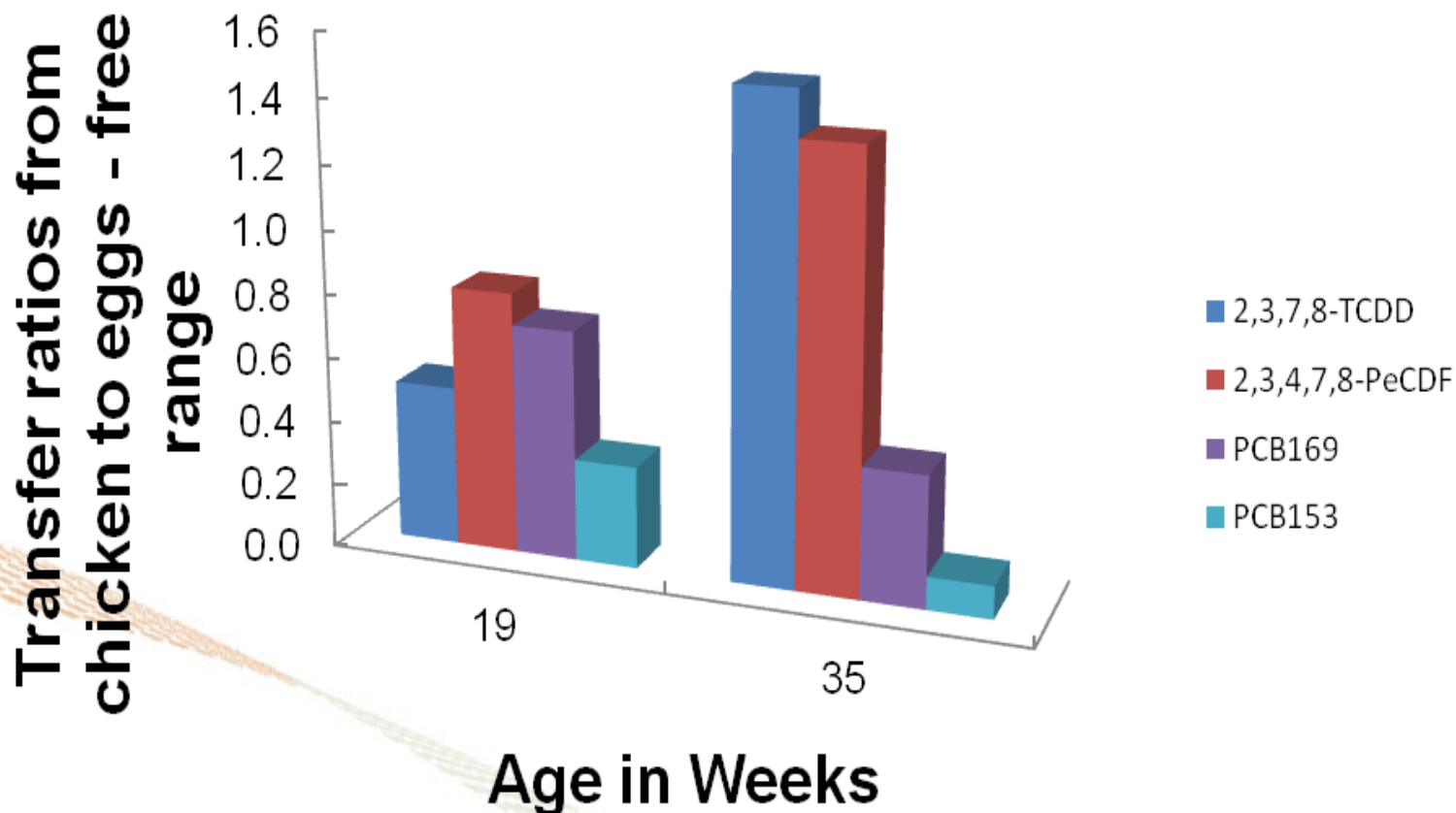
# Bioconcentration factors - Free range Egg



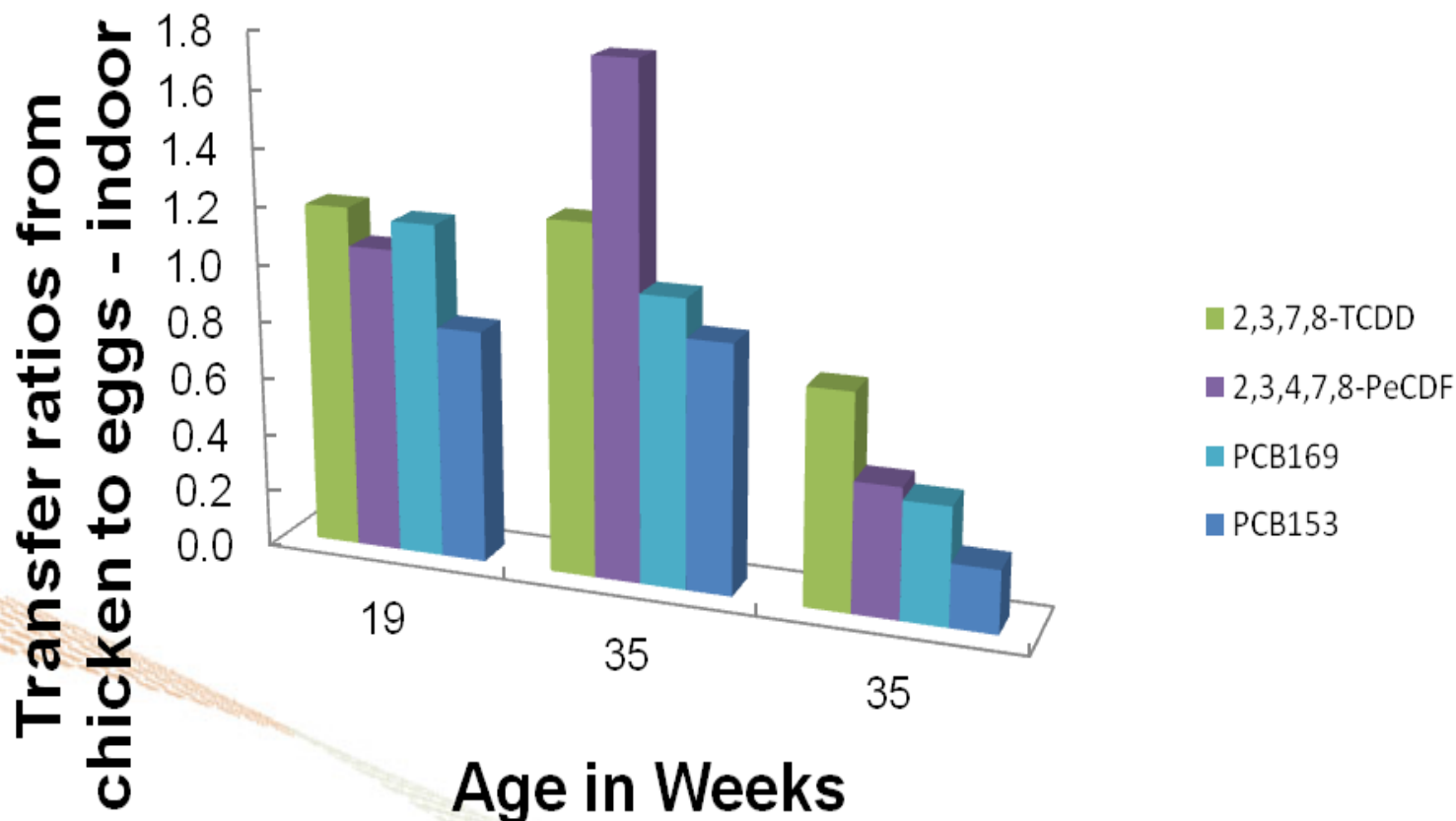
# Bioconcentration factors - Egg Indoor



# Transfer ratios from chicken to eggs



# Transfer ratios from chicken to eggs



# Acknowledgements

- Chris Foxall and Ian Lake – UEA
- Easton College, Norfolk, UK