



Safety
Quality
Traceability

Selenium and its speciation in plant and animal

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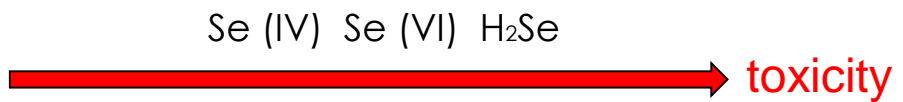
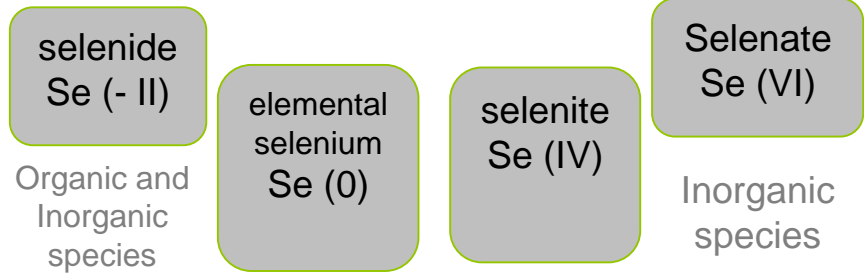
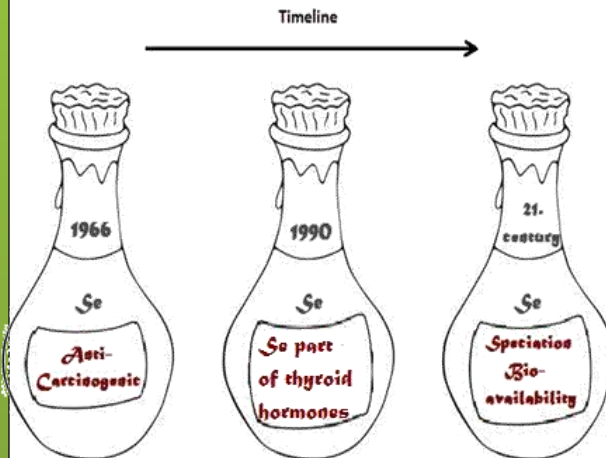
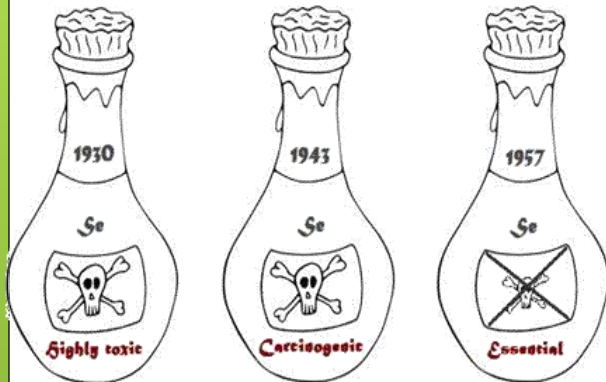
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Selenium properties

- Discovered in 1817 by Berzelius and Gaham

- 4 oxidation states & numerous compounds



DMSe, DMDSe TMSe⁺ selenocysteine selenomethionine

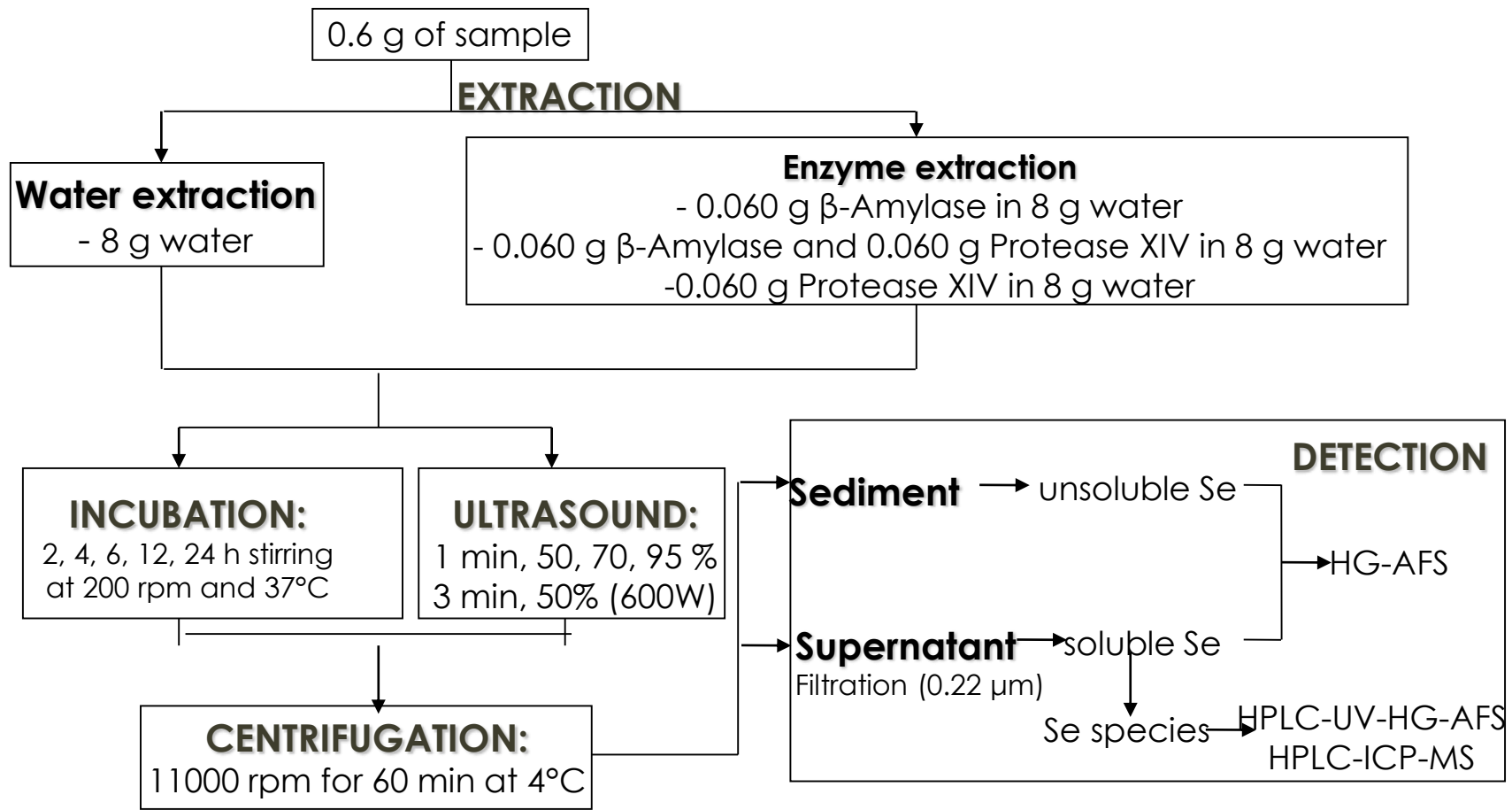
- Trace element for human and animals



Selenium in plants

- Essentiality of selenium for plants has not yet been proven.
- In the diet vegetables are a poor source of selenium (<0.1 mg/kg wet weight), therefore cultivation of edible plants enriched with selenium could be an effective way to improve the selenium status in men.
- Since the essential nature and toxicity depend not only on the total concentration but also on chemical forms of the element present, investigation of the chemical forms of selenium: **selenite, selenate, Se-methionine, Se-cystine, Se-methylselenocysteine** in selenium enriched plants is needed.

Determination of Se species



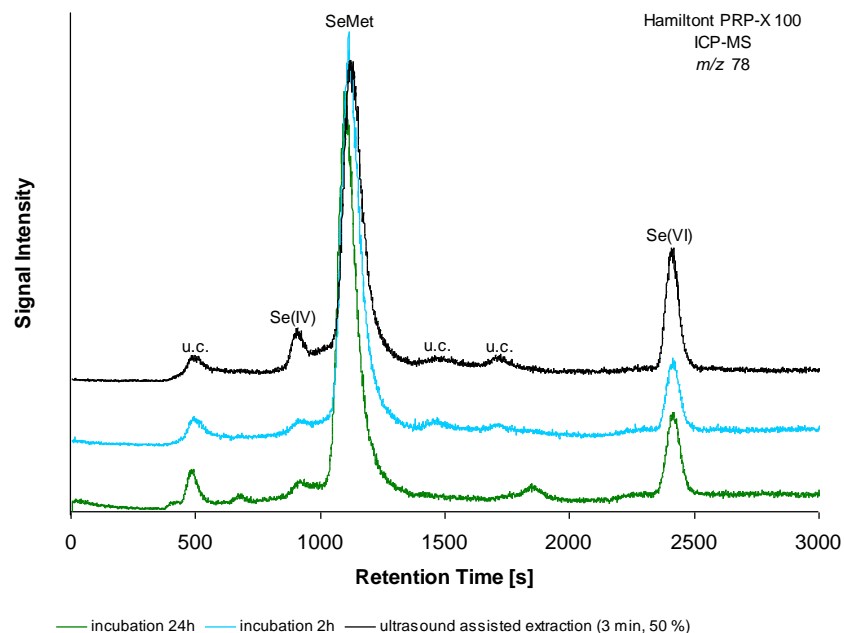
Verification of the method

	total Se content ($\mu\text{g Se/g}$)		SeMet* ($\mu\text{g Se/g}$)			
	Found value	Certified value	Found value		Literature data ^b	
	HG-AFS		HPLC-ICP-MS	HPLC-UV-HG-AFS ^a		
Durum Wheat Flour, RM 8436	1.10 \pm 0.11	1.23 \pm 0.09	incubation 24h	0.60 \pm 0.07	0.57 \pm 0.04	0.59 \pm 0.04
			incubation 2h	0.58 \pm 0.01		
			ultrasound probe 3min, 50%	0.54 \pm 0.05		

* Se as SeMet

^a Smrkolj et al., 2006

^b Wolf and Goldschmidt, 2004



Soluble Se species in potato



EXTRACTION		anion exchange column				% SeMet* according total Se
		Se(VI) [ng/g]		SeMet* [ng/g]		
		ICP-MS	HG-AFS	ICP-MS	HG-AFS	
Water	W-	89	64	<LOD	<LOD	-
	W+	321	338	<LOD	<LOD	-
Protease XIV	W-	80	82	124	130	31
	W+	288	338	313	421	28
β -Amylase from barley	W-	87	82	73	61	19
	W+	313	281	113	158	12
Protease XIV + β -Amylase from barley	W-	100	121	115	85	29
	W+	321	341	351	292	29
β -Amylase from sweet potato	W-	98		44		13
	W+	286		<LOD		-
Protease XIV + β -Amylase from sweet potato	W-	103		100		29
	W+	278		284		26
LOD [ng/g sample]		1	60	10	60	

* Se as SeMet

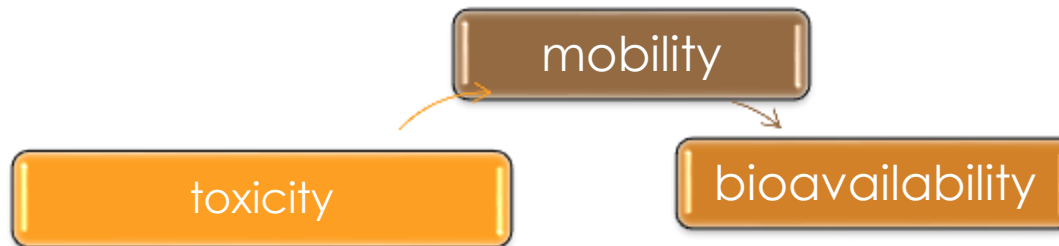
SeMet was confirmed also on cation exchange column (Zorbax SCX-300)

W-,W+ -various growing conditions

CUDERMAN, Petra, KREFT, Ivan, GERM, Mateja, KOVAČEVIČ, Miroslav, STIBILJ, Vekoslava. *Journal of agricultural and food chemistry*, 2008, vol. 59, no. 19, str. 9114-9120,

Selenium in marine and freshwater biota

- Se contents in seafood are higher than in terrestrial foodstuffs
 - Se speciation is more important in defining



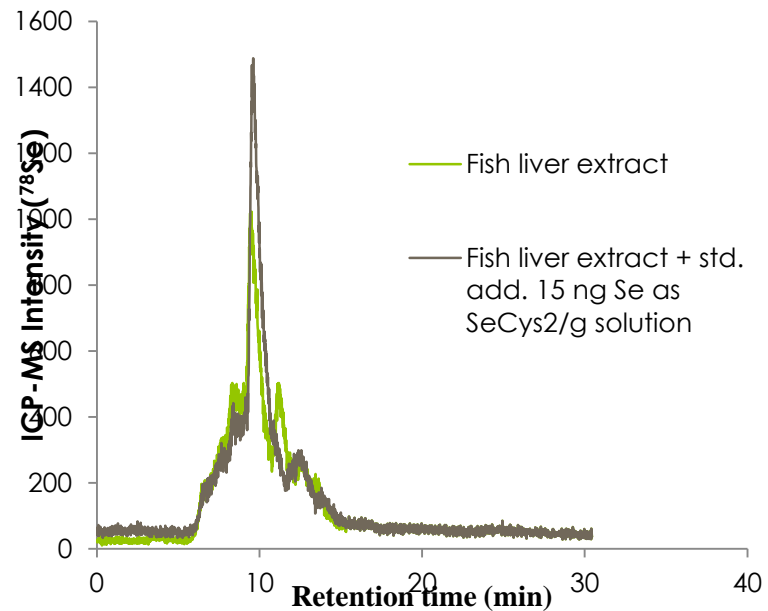
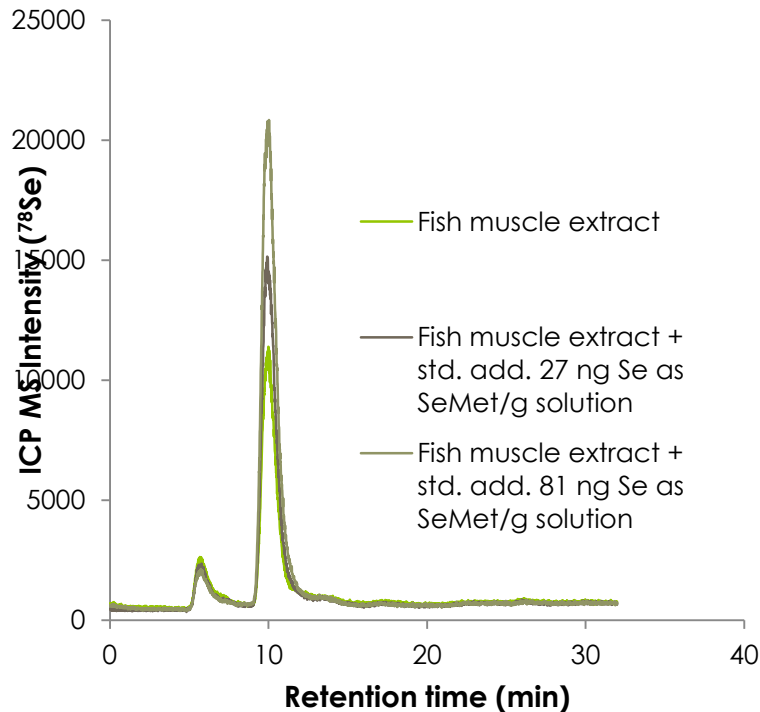
- understanding the absorption of Se from fish to humans
 - little is known about the chemical forms of organoselenium compounds in seafood**

Se species identified



Typical chromatograms for the separation of Se species in the extract of muscle fish tissue on a Hamilton PRP - X100 anion exchange column.

Chromatograms of liver fish enzymatic extracts on a ZORBAX 300-SCX cationic column, spiked with selenocystine selenium standard.



KRISTAN, Urška, ARRIBÉRE, Maria, STIBILJ, Vekoslava. *Biological trace element research*, 2013, vol. 151, issue 2, p. 240-246,

Selenium and Se species content in muscle fish tissue

Sample (n)	Muscle tissue ^a			Se species identified ^b	W ^d µg Se g ⁻¹
	Total Se µg g ⁻¹ (DM)	Soluble Se µg g ⁻¹	Average solubility (%)	SeMet µg Se g ⁻¹	
brown trout (10)	1.30 ± 0.38 (0.66 – 1.55)	0.65 ± 0.24	47 (37-70)	0.52 ± 0.19 (88.2)	0.13 ± 0.05 (19.1)
rainbow trout (11)	1.24 ± 0.40 (0.72 – 1.61)	0.55 ± 0.27	47 (31-66)	0.60 ± 0.34 (86.9)	0.09 ± 0.01 (15)
brook trout (5)	1.37 ± 0.35	0.66 ± 0.31	52 (41-60)	0.76 ± 0.35 (75.8)	0.08 ± 0.02 (14.1)
creole perch (4)	1.69 ± 0.73	0.96 ± 0.40	55 (47-62)	1.32 ± 0.72 (88.8)	0.06 ± 0.01 (11.9)

(n) Number of samples analysed, ()- range

^a Results are given as the average ± standard deviation (range)

^b (% of identified soluble Se)

^d Unknown Se species with the same retention time as SeCys2 (6 min), obtained on Hamilton PRP-X 100, estimated as Se in SeCys2

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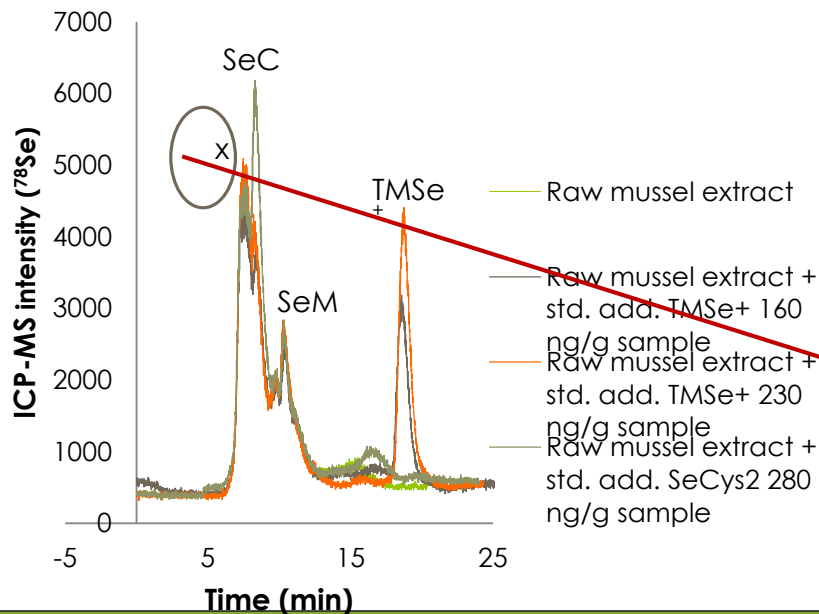
Se species in wild and fish farm fish

	Total Se	Soluble Se	Selenium species		
			SeMet	Se as SeCys ₂	%
	ng/g	ng/g extract	ng/g extract		%
Fish farm trout, foreign (2)	200 ± 130	188 ± 24	106 ± 40 (47–135)	103 ± 2 (102–104)	88–120
Fish farm trout, Slovenia (10)	180 ± 20	164 ± 38	83 ± 17 (89–109)	121 ± 27 (75–151)	95–115
<i>Salmo marmoratus</i> (1)	1800	1332	840	547	104
<i>Salmo trutta</i> (3)	340 ± 110	184 ± 60	78 ± 12 (56–91)	100 ± 25 (74–119)	90
<i>Onchorynchus mykiss</i> (1)	280	162	94	51	89–95
Fish farm seabass (2)	190 ± 30	Sample (n)	81 ± 12 (68–96)	46 ± 10 (35–57)	97–100
Wild seabass (1)	530	477	144	205	87

Mytilus galloprovincialis mussels

- Mussels were collected from 3 different locations:
 - Slovenia** (Bay of Koper, Piran & Strunjan) in 2009 & 2010; 2 times per year March & September
 - Italy** (March, 2012)
 - NE Pacific** (March, 2012)

TMSe+ was not found in mussel



	Se	Soluble Se %	Se as SeCys ₂	Se as SeMet	Sum
	μg/g				%
Slovenia, March	4.4-7.1	54-74	0.6-0.7	0.09-0.2	10-16
Slovenia, September	1.9-2.8	63-80	0.3-0.5	0.06-0.1	13-25
Italy	8.3±0.34	68	0.4±0.03	0.3±0.03	11 (16)
NE Pacific	3.2±0.04	63	0.5±0.04	0.3±0.02	24

	X (unknown)	%
Italy	0.25 ±0.01	5

FUTURE WORK

- various enzymes and/or different extraction media for Se extraction in plant and fish samples
- identification or and isolation of Se compounds
- Se species in liver from various fish
- Se species in Se and I enriched plants

