

Radioactive cesium dynamics during food processing

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Presentation of information to consumers



2011 March 11: The great east Japan earthquake

March 12: Severe damages of Fukushima Daiichi Nuclear Power Plant

Provisional regulation values for radioactive iodine and cesium ¹⁾ Date of enforcement: March 17, 2011

Nuclide	Nuclide Category		
Radioactive iodine (Representative radio- nuclides among mixed radionuclides: ¹³¹ I)	Drinking water	300	
	Milk, Dairy products ¹⁾		
	Vegetables (Except root vegetables and tubers)	2,000	
	Fishery products		
Radioactive cesium ²⁾ (¹³⁴ Cs plus ¹³⁷ Cs)	Drinking water	200	
	Milk, Dairy products	200	
	Vegetables		
	Grains 500		
	Meat, Eggs, Fish, etc.		

1) Provide guidance so that materials exceeding 100 Bq/kg are not used in milk supplied for use in powdered baby formula or for direct drinking.

2) These values take into account the contribution of radioactive strontium.

Operational intervention level : < 5 mSv/ year

Standard limits for radioactive cesium (¹³⁴Cs plus ¹³⁷Cs) ³⁾ Date of enforcement: April 1, 2012

Category	Limit		
Drinking water	10		
Milk	50		
Infant foods	50		
General foods	100		

3) These limits take into account the contribution of Sr-90, Pu, and Ru-106.

Operational intervention level : < 1 mSv/ year

MHLW: http://www.mhlw.go.jp/shinsai_jouhou/dl/shokuhin.pdf http://www.mhlw.go.jp/english/topics/2011eq/dl/new_standard.pdf

Monitoring system 1



Government (The Nuclear Emergency Response Headquarter, NERH)

Setting the guideline of monitoring plan (4th April, 2011)
 (Areas, items, and frequency of inspection...)

* focus on items especially in which higher level of radioactive cesium might be detected

Local governments

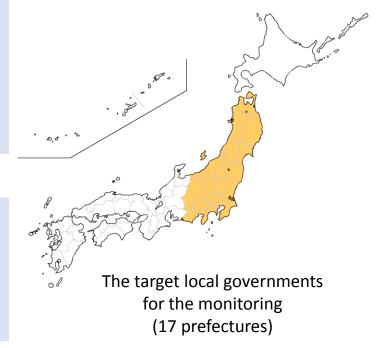
- Design the monitoring plan according to each situation
- Implementation the monitoring
- Reporting all results of monitoring to the government.

Government

(Ministry of Health, Labour and Welfare, MHLW)

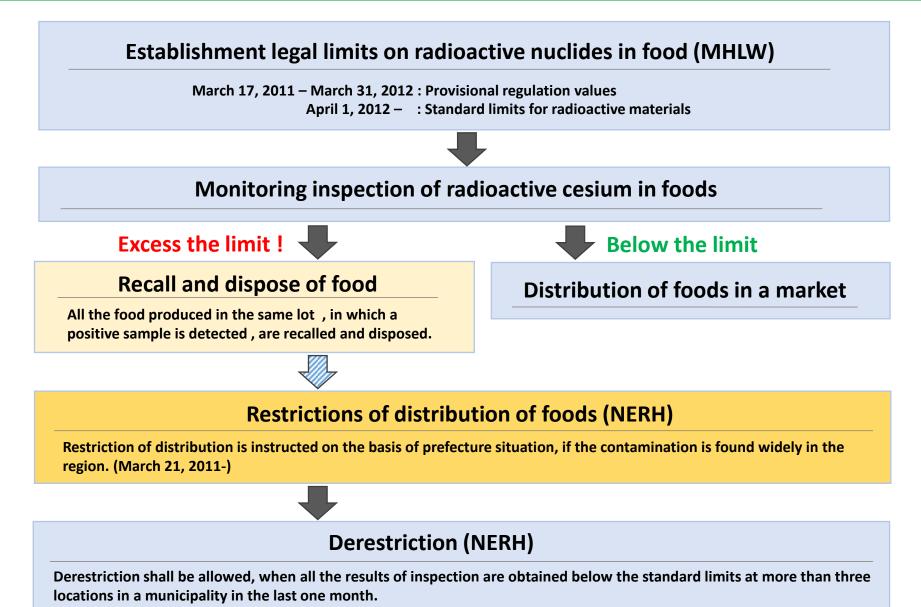
Publication of all results reported from local governments

Supported by Ministry of Agriculture, Forestry and Fisheries (MAFF) and NARO



Monitoring system (2)



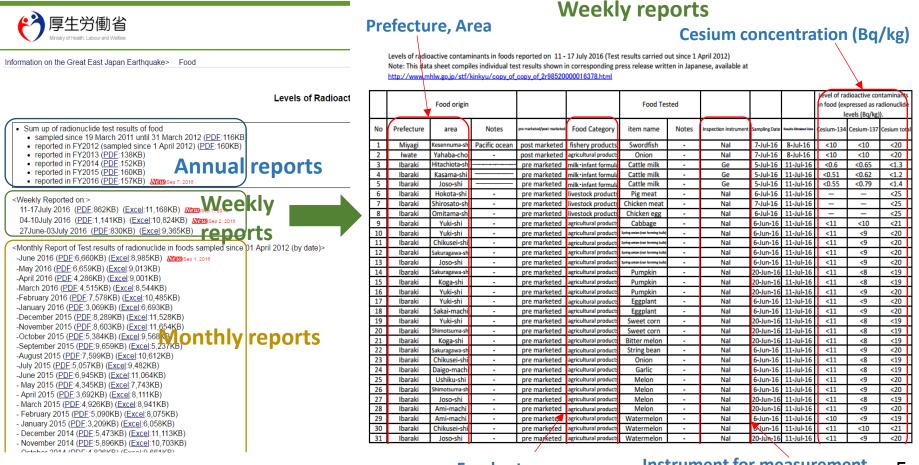


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All results of monitoring are shown on the web of Ministry of Health, Labour and Welfare (MHLW)

Home page of MHLW (http://www.mhlw.go.jp/english/topics/2011eq/index_food_radioactive.html) Level of Radioactive Contaminations in Foods Tested in Respective Prefectures



Food category



Annual data collection of radioactivity inspection results on agricultural, dairy, and fishery products, and foods in all Japan (April 2012 – January 2016).

	2012. April - 2013. March			2013. April - 2014. March		2014. April - 2015. March		2015. April - 2016. January				
All prefectures	No. of samples	No. of samples exceeding the limit	Excess ratio	No. of samples	No. of samples exceeding the limit	Excess ratio	No. of samples	No. of samples exceeding the limit	Excess ratio	No. of samples	No. of samples exceeding the limit	Excess ratio
Grains	18,998	123	0.65%	12,962	87	0.67%	6,094	2	0.03%	4,765	5	0.10%
Vegetables	19,004	7	0.04%	20,676	0	0.00%	17,520	0	0.00%	10,999	0	0.00%
Fuits	5,635	15	0.27%	5,331	0	0.00%	4,147	0	0.00%	3,177	0	0.00%
Edible Fungi (cultivated)	4,394	328	7.46%	3,956	9	0.23%	4,440	8	0.18%	3,901	3	0.08%
Fishery products (other than fresh water)	18,658	831	4.45%	20,261	192	0.95%	21,328	50	0.23%	15,594	0	0.00%
Fishery products (fresh water)	3,343	242	7.24%	3,394	109	3.21%	3,251	50	1.54%	2,028	14	0.69%
Cattle meat	187,176	6	0.00%	231,072	0	0.00%	235,583	0	0.00%	228,216	0	0.00%
Livestock products (other than cattle meat)	2,148	2	0.09%	2,265	0	0.00%	1,834	0	0.00%	1,211	0	0.00%
Game meat	1,255	493	39.28%	1,411	417	29.55%	1,403	349	24.88%	650	139	21.38%
Wild plants and wild edible fungi	2,474	274	11.08%	3,657	186	5.09%	4,133	98	2.37%	3,663	87	2.38%
Milk, infants use	5,215	0	0.00%	4,973	0	0.00%	4,461	0	0.00%	2,900	0	0.00%
Tea and drinking water	1,674	13	0.78%	1,140	0	0.00%	804	0	0.00%	560	0	0.00%
Processed foods	8,506	69	0.81%	9,919	25	0.25%	9,220	8	0.09%	6,906	15	0.22%
Unclassified	0	0	0.00%	0	0	0.00%	0	0	0.00%	0	0	0.00%
Total	278,480	2,403 (0.86%	321,017	1,025	0.32%	314,218	565	0.18%	284,570	263	0.09%

• The standard limit for general foods is 100 Bq/kg (except milk, infant use (50 Bq/kg), tea and drinking water (10 Bq/kg)).

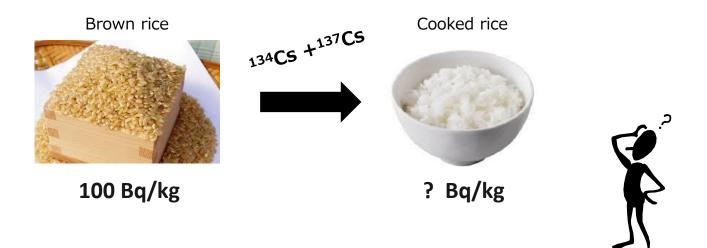
• The results of all rice bags inspection in Fukushima prefecture are not included in these data.

MAFF: http://www.maff.go.jp/e/quake/pdf/160401_eigo_part2.pdf

Ratio exceeding the standard limits in each item decreases year by year.



The fate of radioactive cesium in processing and cooking ?



For the risk assessment and management; Survey of the fate of radioactive cesium Total activity & Concentration (Retention factor; F_r & Processing factor ; P_f)



Food processing retention factor (F_r) = $\frac{A_{pf}(Bq)}{A_{rf}(Bq)}$

 A_{pf} (Bq) : Radioactivity in the food After processing A_{rf} (Bq) : Radioactivity in the food Before processing

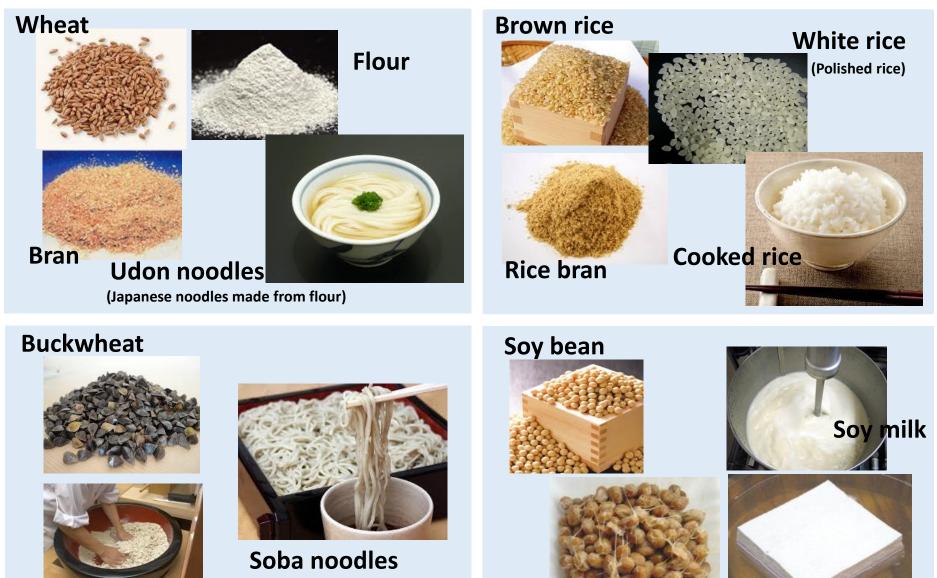
Processing factor (
$$P_f$$
) = $\frac{SA_{pf} (Bq/kg)}{SA_{rf} (Bq/kg)}$

 SA_{pf} (Bq/kg) : Radioactive concentration in the food After processing SA_{rf} (Bq/kg) : Radioactive concentration in the food Before processing

Ref.: IAEA Technical Document No. 1616



Tofu (Soybeans curd) 11



Natto

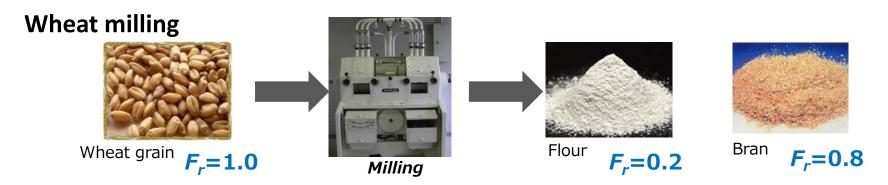
(Fermented soybeans)

Buckwheat flour

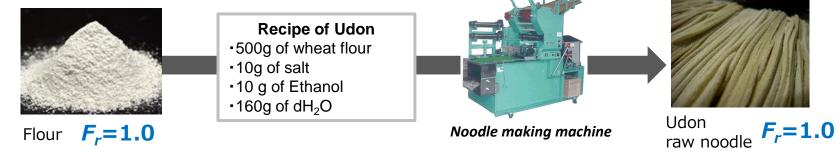
(Japanese noodles made from buckwheat flour)

Wheat processing and udon noodle cooking <Food processing retention factor>

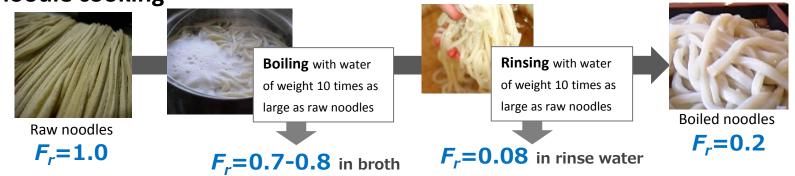




Udon noodle processing



Udon noodle cooking



Brown rice processing and white rice cooking <Food processing retention factor>



Rice polishing



Brown rice

F_r=1.0



Polishing machine
Polishing
Removal rice bran from white rice



White rice $F_r = 0.4$

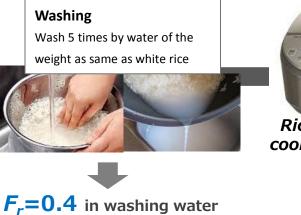


Rice bran

Rice cooking



White rice $F_r = 1.0$





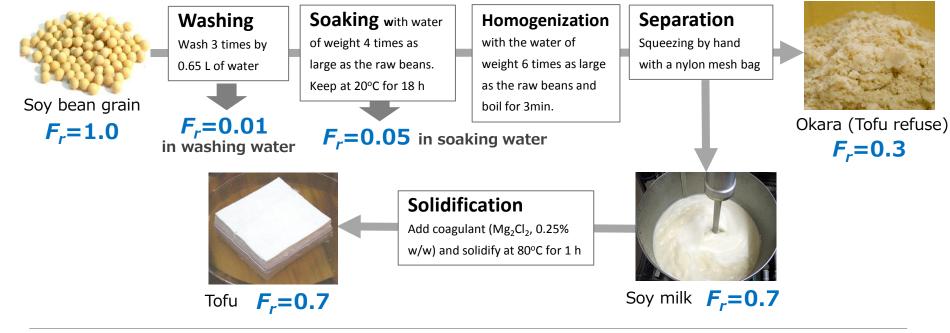
using rice cooker



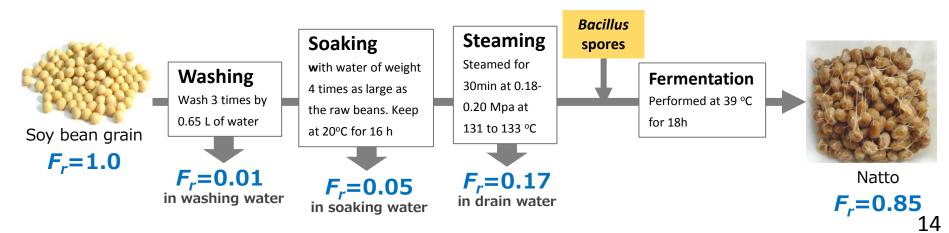
Cooked rice



Tofu processing (Soybeans curd)



Natto processing (Fermented soybeans)



Buckwheat processing and cooking <Food processing retention factor>



Buckwheat milling



Buckwheat grain $F_r = 1.0$



Milling and sieving machine



Buckwheat flour $F_r = 0.3 - 0.5$



Husk

 $F_{r}=0.3$



Bran

*F*_r=0.3-0.4

Soba noodle processing



Soba noodle cooking



Soba raw noodles









Processing factors is the ratio of the radioactive cesium concentration in the food after and before processing.

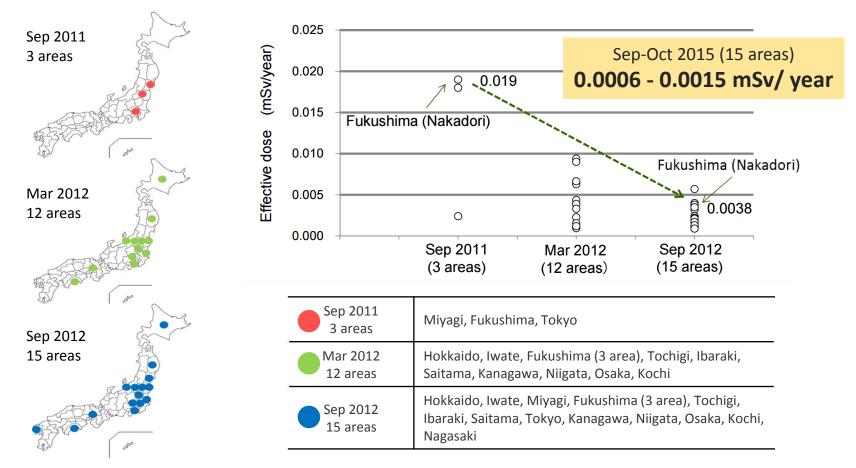
Item	Raw materials	Processing and cooking methods	Products	Processing factor			
	Wheat	Milling	Flour	0.4-0.5			
Based on these result, P_f value of wheat bran is 2.1 . P_f value of rice bran is 6.5 – 7.8 . Ministry of Agriculture, Forestry and Fisheries (MAFF) have issued a notification to ensure safety of products using bran or rice bran.							
Wheat bran(September 15, 2011) :							
P_f value of 3 should be applied for estimation of the concentration.							
Rice bran (December 19, 2011) :							
P_f value of 8 should be applied for estimation of the concentration.							
Buckwheat			Buckwheat flour	0.6-0.8			

Processing factors (D) of radioactive session for domestic food products

Buckwheat			Buckwheat flour	0.6-0.8
	Buckwheat flour	Noodle making	Fresh soba noodles	0.4-0.5
	Fresh soba noodles	Boiling	Boiled soba noodles	0.4-0.5



The MHLW surveyed the dietary intake of radioactive cesium in several areas across Japan from September 2011 to September 2012 and estimated the annual effective doses from radioactive cesium derived from standard meals.



Estimation of exposure (effective dose) to radioactive cesium from the dietary intake for the individuals is decreasing constantly. The effective dose for the individuals in all surveyed area are less than 1 % of 1 mSv/year now.

MHLW: http://www.mhlw.go.jp/file/01-Kinkyujouhou-11131500-Shokuhinanzenbu-Kikakujouhouka/0000020538.pdf http://www.mhlw.go.jp/file/04-Houdouhappyou-11134000-Shokuhinanzenbu-Kijunshinsaka/2016060302.pdf 17



Main concerns of consumers about radioactive nuclides in foods

Reason for standard limits setting Technologies for decontamination of agricultural lands Status of implementation of the inspection for foods Safety of foods distributed in the marketsetc

Surveyed by Consumers Affairs Agency; http://www.caa.go.jp/policies/policy/consumer_safety/release/pdf/160420kouhyou_2.pdf



The seminar for consumers by MAFF and NARO

Leaflets for consumers are jointly provided by governmental 4 organizations



About the standard limits of radionuclides in foods



Activity for decontamination in farm land MAFF: http://www.maff.go.jp/j/fs/radio_activity.html



Radionuclides and health influence



Thank you for your attention.



The mascot character of NARO, Narorin