

Environmental contamination of beeswax in contact with food

Justine Pincemaille, Charline Schaeffer, Sarada Scholer & Claude Schummer

Research in Food Safety - EFSA focal point 09 - 12 - 2022







What has beeswax to do with food?



=> Beeswax is regulated as food additive (E901) by regulation 1333/2008

		Е 901	Beeswax, white and yellow	quantum satis		only for the surface treatment of fruit: citrus fruit, melons, apples, pears, peaches, pineapples, bananas, mangoes, avocados and pomegranates and as glazing agent on nuts	
--	--	-------	---------------------------	---------------	--	---	--





Beeswax has a positive effect on the moisture loss, appearance, texture and firmness of the fruit and thus contributes to a prolonged shelf life of the fruit

=> We eat beeswax

What has beeswax to do with food?



Beeswax is also used as coating agent for cheese

The wax coating is not intended to be eaten and thus is considered being a **Food Contact Material** (FCM)



There is no material-specific legislation for food contact materials made from beeswax, but the manufacturer must be able to demonstrate that the material complies with the requirements and **does not contain any harmful substances** or substances prohibited in FCMs

What has beeswax to do with food?



Beeswax has also become very popular in the production of beeswax wraps:

Beeswax is melted onto fabric (usually cotton or linen), which after cooling and hardening is used as reusable packaging for food. In this case, beeswax also falls into the category of food contact material.



What is beeswax ?



Beeswax is a secretion of bees used to make honeycombs.

Originally beeswax is white and odourless but the bees mix it with propolis giving it the golden color and the characteristic smell.



100 % natural !





Beeswax in the environment



As natural product, beeswax is exposed to environmental pollution.



⇒ Evidence for pesticides, concentrations of up to 250 ng/g have been detected ⇒ What about other pesticides? Other ubiquitous pollutants ?

- Li, R. 2012. J. Geophys. Res. Atmos. 117, 7301-7314 - Milone, J.P., Tarpy, D.R., 2021. Sci. Rep. 11 (1), 1020-1032

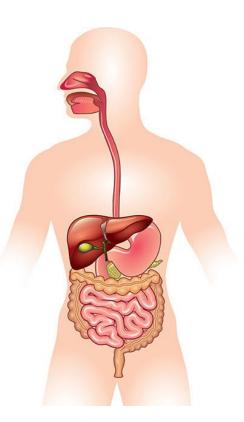
Is beeswax a health risk ?



PAHs	Associated with several types of cancer (e.g. skin, lung or bladder); Diseases of the lungs, kidneys or digestive tract	
Phthalates	Associated with reproductive capacity or developmental disorders in humans	
Phenols	Associated with cancer (soft tissue sarcomas, Hodgkin's disease and leukemia) and liver and kidney damage, Parkinson's disease, reproductive disorders and congenital abnormalities	
Pesticides	Associated with cancer and other tumors; brain and nervous system damage; birth defects; infertility and other reproductive problems; and damage to the liver, kidneys, lungs and other body organs.	

Is beeswax a health risk ?





Beeswax is an inert natural product and therefore « food grade »

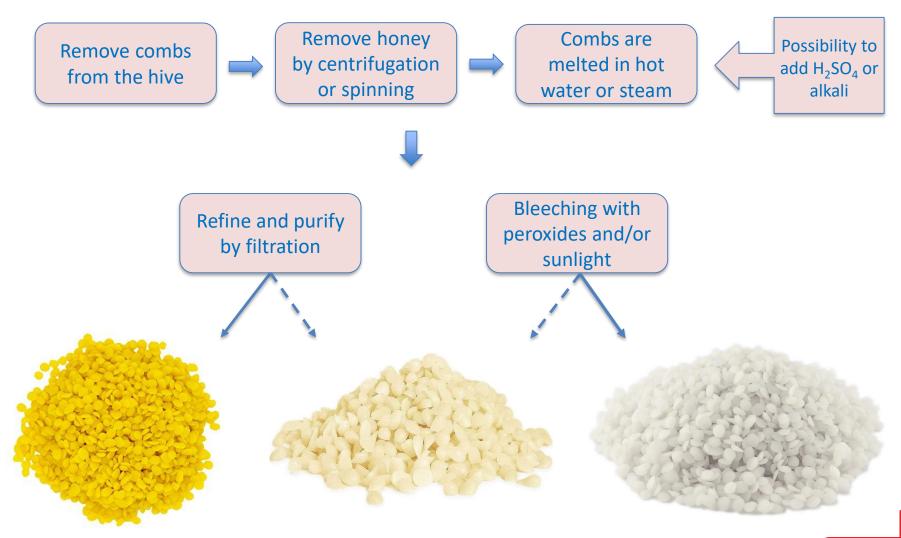
-> excreted by the human organism without being digested

-> it must not contain any harmful substances because they can interact with the human metabolism

-> also valid for FCM as substances can migrate into food during the contact period

How is beeswax used ?





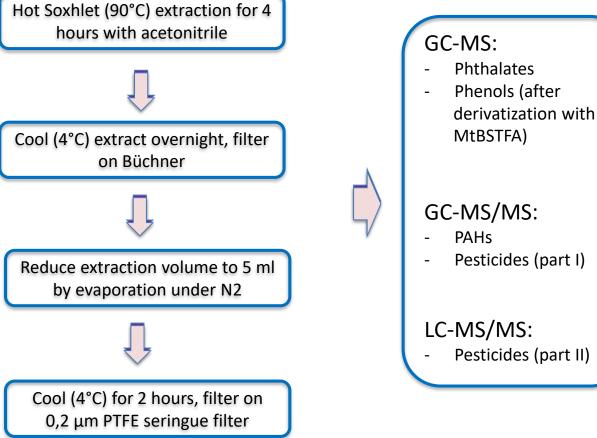
Cera flava (yellow wax)

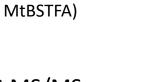
Cera alba (white wax)

The analysis









GC-MS/MS:

- PAHs
- Pesticides (part I)

LC-MS/MS:

Pesticides (part II)

Beeswax samples





Cera flava (yellow)

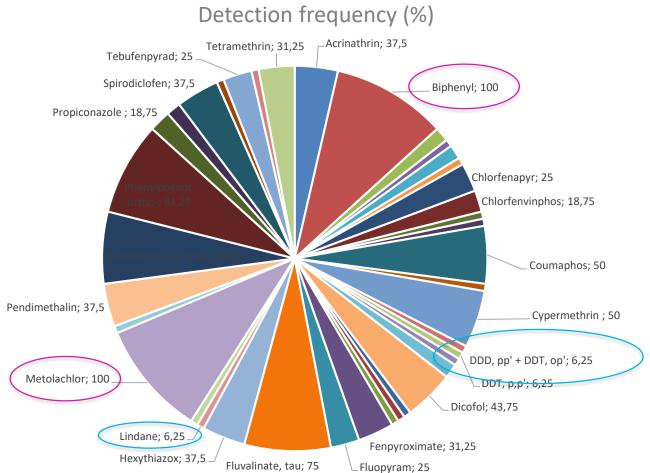
5 samples in pellets and block. Origin: Germany, China

Non-treated honeycombs

7 samples collected from local beekeepers. Origin: Luxembourg, France, Portugal

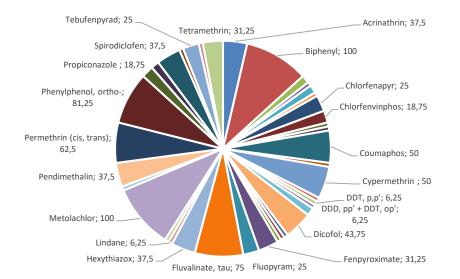
Results: pesticides

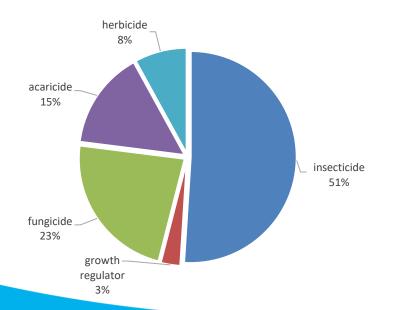




Results: pesticides







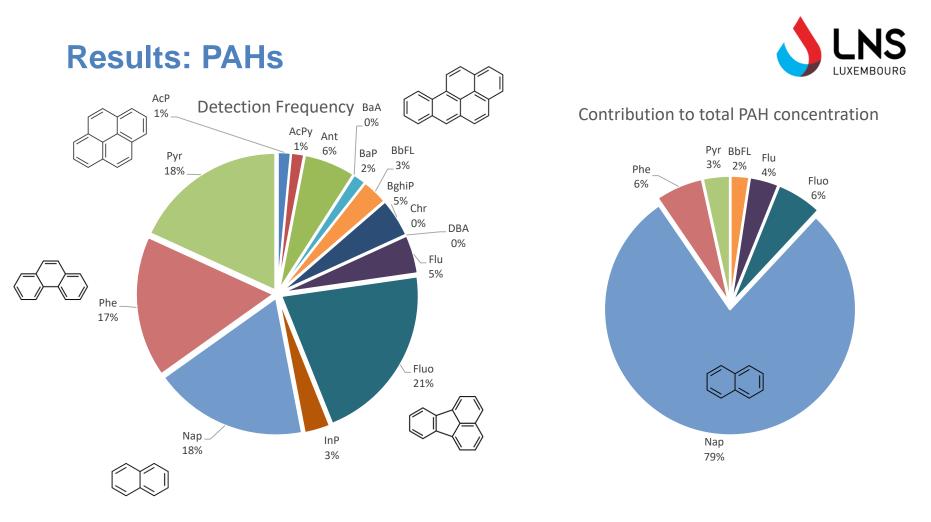
- All wax samples contained at least one pesticide >LOQ

- 39 Different pesticides (out of 248 monitored) were detected

7 pesticides were detected in ≥
50 % of the samples)

- similar results in literature (e.g. Daniele et al., 2018)

- +/- 50 % of the detected pesticides are insecticides



- At least one PAH in 14 out of 16 samples (only two samples without PAHs)

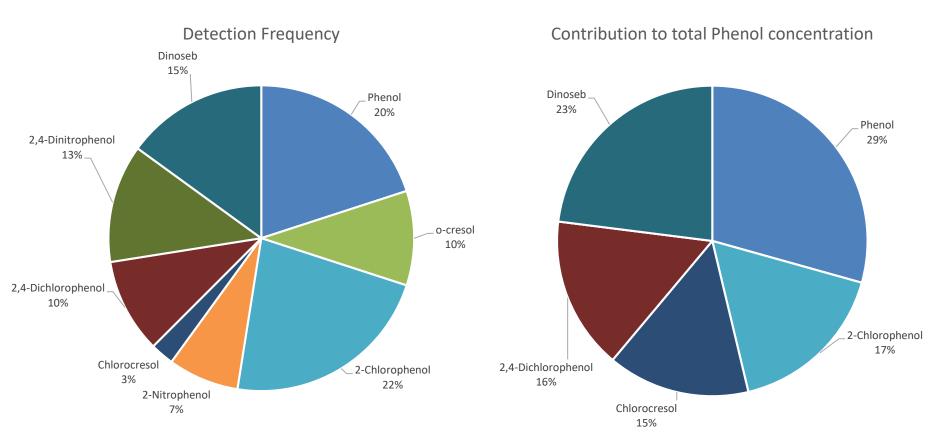
- Mostly « light » PAHs were found (≤ 4 aromatic rings) -> suggesting that basically PAHs in the gas phase migrate into beeswax, and not PAHs in the particle phase of the atmosphere

-> This is consistent with most studies about PAHs in the atmosphere / air*

^{*}Schummer C. et al., 2010. Environ Pollut 158:576-584

Results: Phenols





- 8 out of 12 phenols detected
- 5 out of 16 samples with concentrations > LOQ

Results: Phthalates

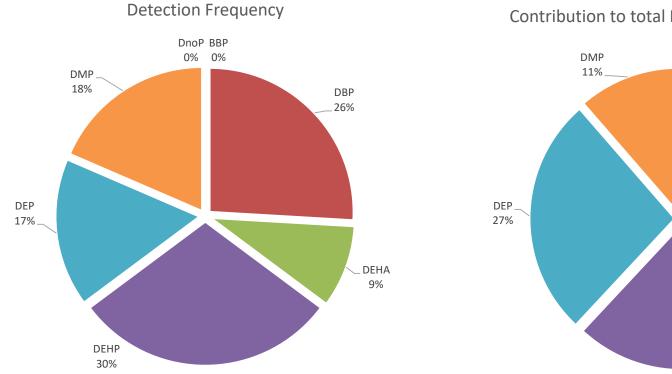


DBP

20%

DEHP

29%



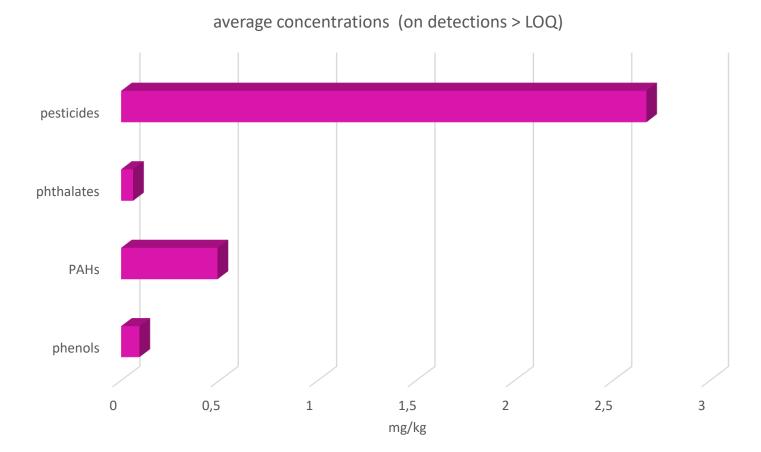
Contribution to total Phthalate concentration

- DEHP found in all samples, with the highest average concentration
- BBP and DnOP were not detected in any sample

DEHA 13%

Results: Comparison of contaminants

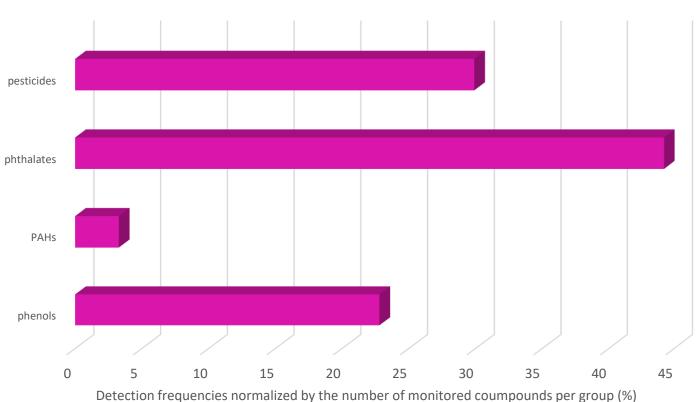




Only considering concentrations, not detection frequencies !

Results: Comparison of contaminants



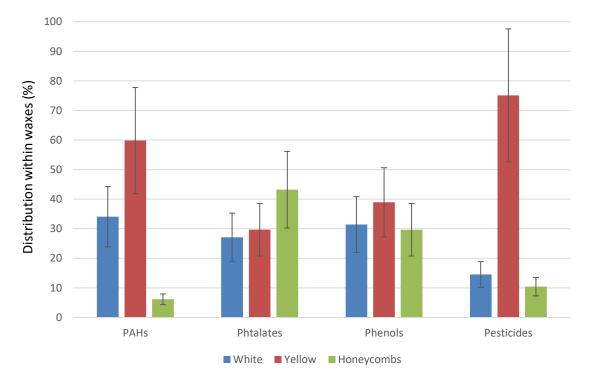


average detection frequencies (%)

Phthalates are omnipresent in our environment

Results: Comparison of beeswaxes





- No differences for phthalates and phenols
- Pesticides mostly detected in yellow waxes
- PAHs mostly detected in white and yellow waxes, but generally very low detection frequencies

No statistical difference in-between the different kinds of beeswax

Conclusions



1 – Environmental contamination of beeswax is an issue for human health via exposure through food

2 – Yellow wax pellets showed the highest concentrations for PAHs and even more for pesticides, but not statistically significant -> increase study population to confirm the preliminary findings of this study

3 – The first results suggest that the major source of wax contamination is environmental pollution, but not possible to finally conclude on this.



Watch out for our publication



Thank you for your attention !

