

## **Is measurement uncertainty from sampling related to analyte concentration?**

### **Electronic Supplementary Information**

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Tables S1 and S2 follow. References to sources for data in Table S2 are included after the two Tables.

**Table S1: Literature study - Foodstuffs and methodology**

Product	Analyte	Sampling Env/form	Sampling Target	Sampling Protocol	UfS Method - How dups taken	Sample amount	Source
<b>Pistachio nuts</b>	Total aflatoxin	Retail (single) loose in shells	Batch of nuts in 1 retailer over 4 days	Trading Stds Officer's	Duplicate: S1s on day 1, S2s on day 4	250 g	1
<b>Wheat</b>	N	Wholesale	1 x 800 tons in heap	own	CTS (n=5) using within-sampler variance	3000 g	2
	Molybdenum (Mo)						
	Lead (Pb)						
<b>Coffee(Green)</b>	Moisture	Wholesale	1 x 11 tons in 185 sacks	own	CTS (n=8) using within-sampler variance	500 g	
	Nickel (Ni)						
	Yttrium (Y)						
<b>Milk</b>	(Added) Water	Retail (multiple)	Batches in 9 retailers over 4 days	Trading Stds Officer's	Duplicate (n=9), 2 visits	568 or 500 ml	3
<b>Spreadable fats</b>	Fat	Retail (multiple)	Batches in 9 retailers over 4 days	Trading Stds Officer's	Duplicate (n=8), 2 visits	250-500g	3
<b>Sausages</b>	Meat	Retail (multiple)	Batches in 9 retailers over 4 days	Trading Stds Officer's	Duplicate (n=9), 2 visits	500 g	3
	Fat						4 p260-1
	Moisture						4 p260-1
	Ash						4 p260-1
	N						4 p260-1
<b>Apples</b>	Propargite (pesticide)	Wholesale	230kg in 14 boxes from 14 wholesalers	Modified Dpt. of Health	Duplicate (n=9 boxes)	2 kg	4 p102
<b>Strawberries</b>	Pyrimethanil	Retail (multiple)	Fruit available for retail from shops and street market stalls	Modified CSL (pesticide R&D team)	Duplicate (n=9 boxes)	2 kg	5
	Chlorothalonil						
	Tolyfluanid						
	Myclobutanil						
	Bupirimate						
	Kresoxim-methyl						
	Fenhexamid						

**Table S1 (Continued)**

<b>Product</b>	<b>Analyte</b>	<b>Sampling Env/form</b>	<b>Sampling Target</b>	<b>Sampling Protocol</b>	<b>UfS Method - How dups taken</b>	<b>Sample amount</b>	<b>Source</b>
<b>Infant milk</b>	Zinc (Zn)	Retail (multiple)	Those available for retail from shops in York area	Modified MAFF (later DEFRA) survey	Duplicate (n=10 containers)	Single pots (mass unknown)	6
	Lead (Pb)						
	Copper (Cu)						
	Cadmium (Cd)						
	Arsenic (As)						4 p265
Tin (Sn)							
<b>Infant wet meals</b>	Zinc (Zn)	Retail (multiple)	Those available for retail from shops in York area	Modified MAFF (later DEFRA) survey	Duplicate (n=10 containers)	Single pots (mass unknown)	6
	Lead (Pb)						
	Copper (Cu)						
	Cadmium (Cd)						
<b>Butter (frozen)</b>	Fat	Wholesale	20 tons (800x25kg blocks)	Modified EC 2571/97 + 2771/1999 Annex IV	Duplicate (n=8) balanced design	112 g _3 cores	7, 8
	Fat					1575 g	
	Solids-not-fat (SNF)					112g _3 cores	
	Solids-not-fat (SNF)					1575 g	
	Free fatty acids (FFA)					~112 g - 3 cores	
	Free fatty acids (FFA)					~672 g - 3 cores	
	Moisture					~112 g - 3 cores	
	Moisture					~1575 g - 3 cores	
	Peroxide value (PV » rancidity).					~112 g _3 cores	
	Peroxide value (PV » rancidity).					~672 g _3 cores	

**Table S1 (Continued)**

<b>Product</b>	<b>Analyte</b>	<b>Sampling Env/form</b>	<b>Sampling Target</b>	<b>Sampling Protocol</b>	<b>UfS Method - How dups taken</b>	<b>Sample amount</b>	<b>Source</b>
<b>Lettuce (glasshouse, ex. Iceberg)</b>	Nitrate	Grower (glasshouse)	8 batches of 2000 - 12,000 growing plants	EC/2002/63	Duplicate (n=8) balanced design	10 heads (Nov)	9, 10 p86
						10 heads (Feb/Mar)	
						40 head	
<b>Tuna (fresh)</b>	Mercury (Hg)	Retail (multiple)	Available in retail outlets in one area	EC/2001/22	Duplicate (n=8) balanced design	~350 g	10
<b>Tuna (tinned)</b>	Mercury (Hg)	Retail (multiple)				~350 g (2 tins)	10 p134
	Mercury (Hg)	Retail (multiple)				1200 g (8 tins)	10 p134
<b>Tomatoes (tinned)</b>	Tin (Sn)	Retail (multiple)	Available in retail outlets in one area	EC/2004/16	Duplicate (n=8) balanced design	500 g (R1)	10 p124
	Tin (Sn)	Retail (multiple)				500 g (R2)	10 p137
	Tin (Sn)	Retail (multiple?)				4000 g	10 P137
<b>Layer meal feed</b>	Calcium (Ca)	Factory	1 lot of ~100 tons, made up of n loads	Manufacturer's	Duplicate (n=8) balanced design	~200 g	10 P149, p156, p170, p182
	Sodium (Na)						
	Salt (NaCl)						
	Copper (Cu)						
<b>Chicken feed</b>	Enzyme	Wholesale	25 kg bag	own	Modelling using Gy eqn.	500g (2g sub-sample)	11 p71
<b>Apple Juice (cloudy)</b>	Patulin	Factory	1 x 6,500 litres	Manufacturers	SPT (n=9)	220 ml	12
<b>Butter (fresh)</b>	Moisture	Factory	1 x 20.1 tons	RPA	SPT (n=9)	6 x100g	12
<b>Corn (shelled)</b>	Aflatoxin	Wholesale	18 lots	own	Empirical	1.13 kg (50g sub-sample)	13
	Aflatoxin	Wholesale	?	own	Empirical	0.91 kg	14
	Aflatoxin	Wholesale	?	own	Empirical	0.91 kg	15
<b>Peanut</b>	Aflatoxin	Wholesale	?	own	Empirical	5 kg	16
		Wholesale	40 lots of 900 kg	own	Empirical	2.27kg (sub-sample 100g)	17

**Table S1 (Continued)**

<b>Product</b>	<b>Analyte</b>	<b>Sampling Env/form</b>	<b>Sampling Target</b>	<b>Sampling Protocol</b>	<b>UfS Method - How dups taken</b>	<b>Sample amount</b>	<b>Source</b>
<b>Coffee (green)</b>	Ochratoxin A	Wholesale	25 lots of unkown mass	own	Empirical unbalanced (25 x 16 x 1 or 2 x 1 or 2)	16kg	18
<b>Wheat</b>	Deoxynivalenol(DON)	Wholesale		own	Empirical	0.454 kg (25g sub-sample)	19
<b>Hazelnuts</b>	Aflatoxin (total)	Wholesale	20 lots (of unkown mass)	own	Empirical	10kg (x 16)	20

Note 1: CTS rather than duplicate method used. If significant between-sampler contribution added,  $s_{\text{samp}}$  increase to 0.0418 (for N) and 0.0613 (for Mo), increasing  $U_{\text{meas}}\%$  to 3.95 (for N) and 26.3 for (Mo) (calc by Ramsey, 2009)

**Table S2: Literature study - sampling uncertainties**

Product	Analyte	Units	Sample amount	s product	s samp	s samp prep*	s anal	s meas	mean conc	$\frac{S_{samp}^2 + S_{prep}^2}{S_{meas}^2}$	U <sub>meas</sub> %	U <sub>samp</sub> %	U <sub>anal</sub> %	Source	
Pistachio nuts	Total aflatoxin	ug kg <sup>-1</sup>	250 g	0.228	0.194	included in S <sub>samp</sub>	0.233	0.303	0.86	0.41	70.45	45.02	54.19	1	
Wheat	N	% m/m	3000 g		0.022	"	0.005	0.02	2.13	0.95	2.08	2.03	0.47	2	
	Molybdenum (Mo)	mg kg <sup>-1</sup>			0.029	"	0.015	0.03	0.48	0.79	13.60	12.08	6.25		
	Lead (Pb)	mg kg <sup>-1</sup>			0.007	"	0.005	0.01	0.017	0.67	93.68	76.47	54.12		
Coffee(Green)	Moisture	% m/m	500 g		0.099	"	0.109	0.15	11.98	0.45	2.46	1.65	1.82	2	
	Nickel (Ni)	mg kg <sup>-1</sup>			0.540	"	0.530	0.76	4.83	0.51	31.33	22.36	21.95		
	Yttrium (Y)	mg kg <sup>-1</sup>			0.006	"	0.000	0.01	0.0124	0.99	90.61	90.32	7.26		
Milk	(Added) Water	(m°C)	568 or 500 ml		2.290	"	0.690	2.392	543.79	0.92	0.88	0.84	0.25	3	
Spreadable fats	Fat	% m/m	250-500g		0.490	"	0.400	0.633	57.78	0.60	1.09	1.70	1.38	3	
Sausages	Meat	% m/m	500 g		3.470	"	1.150	3.656	69.17	0.90	11.28	10.03	3.33	3	
	Fat	% m/m			5.027	1.382	"	0.434	1.45	21.36	0.91	13.56	12.94	4.06	4 p260-1
	Moisture	% m/m			5.347	1.419	"	0.377	1.47	55.89	0.93	5.25	5.08	1.35	4 p260-1
	Ash	% m/m			0.3205	0.032	"	0.000	0.03	2.5	1.00	2.59			4 p260-1
	N	% m/m			0.2956	0.039	"	0.034	0.05	1.862	0.57	5.58			4 p260-1
Apples	Propargite (pesticide)	mg kg <sup>-1</sup>	2 kg	0.2857	0.091	"	0.126	0.155	0.6746	0.34	46	26.98	37.36	4 p102	
Strawberries	Pyrimethanil	mg kg <sup>-1</sup>	2 kg		0.0481	0.0316	0.028	0.064	0.2243	0.81	57.07	42.89	24.97	5	
	Chlorothalonil	mg kg <sup>-1</sup>			0.0005	0	0.0005	0.001	0.001	0.25	200.00	100.00	100.00		
	Tolyfluanid	mg kg <sup>-1</sup>			0.0025	0.0026	0.0021	0.004	0.0124	0.81	64.52	40.32	33.87		
	Myclobutanil	mg kg <sup>-1</sup>			0.0063	0.0077	0.0045	0.011	0.0305	0.82	72.13	41.31	29.51		
	Bupirimate	mg kg <sup>-1</sup>			0.0134	0.0237	0.00896	0.029	0.07138	0.88	81.26	37.55	25.11		
	Kresoxim-methyl	mg kg <sup>-1</sup>			0.0008	0.0003	0.0012	0.0014	0.0017	0.37	164.71	94.12	141.18		
	Fenhexamid	mg kg <sup>-1</sup>			0.0486	0.0084	0.0326	0.059	0.2257	0.70	52.28	43.07	28.89		

**Table S2 (Continued)**

Product	Analyte	Units	Sample amount	s product	s samp	s samp prep*	s anal	s meas	mean conc	$\frac{S_{samp}^2 + S_{prep}^2}{S_{meas}^2}$	U <sub>meas</sub> %	U <sub>samp</sub> %	U <sub>anal</sub> %	Source
<b>Infant milk</b>	Zinc (Zn)	ug kg <sup>-1</sup>	Single pots (mass unkown)	12810	0	included in s samp	4346	4346	49931	0.00	17.4	0.00	17.41	6
	Lead (Pb)	ug kg <sup>-1</sup>		0.5815	0	"	1.271	1.271	4.815	0.00	52.8	0.00	52.79	
	Copper (Cu)	ug kg <sup>-1</sup>		581.6	63.38	"	184.8	195.4	2806	0.11	13.9	4.52	13.17	
	Cadmium (Cd)	ug kg <sup>-1</sup>		5.241	0.244	"	1.006	1.035	4.654	0.06	44.5	10.49	43.23	
	Arsenic(As)	ug kg <sup>-1</sup>		5.936	2.341	"	2.28	3.27	10.29	0.51	63.51	45.50	44.31	
	Tin(Sn)	ug kg <sup>-1</sup>		408.43	189.22	"	43.57	194.17	358.8	0.95	108.23	105.47	24.29	4 p265
<b>Infant wet meals</b>	Zinc (Zn)	ug kg <sup>-1</sup>	Single pots (mass unkown)		431.5	"	506.1	665.1	4019.5	0.42	33.1	21.47	25.18	6
	Lead (Pb)	ug kg <sup>-1</sup>			1.322	"	2.275	2.631	4.884	0.25	107.7	54.14	93.16	
	Copper (Cu)	ug kg <sup>-1</sup>			77.92	"	30.19	83.57	493	0.87	33.9	31.61	12.25	
	Cadmium (Cd)	ug kg <sup>-1</sup>			1.235	"	1.1	1.654	7.575	0.56	43.7	32.61	29.04	
<b>Butter (frozen)</b>	Fat	% m/m	112 g_3 cores	0.252	0.2165	"	0.0568	0.2238	82.92	0.94	0.54	0.52	0.14	7, 8
	Fat	% m/m	1575 g	0.374	0.151	"	0.046	0.158	83.19	0.91	0.54	0.36	0.11	
	Solids-not-fat (SNF)	% m/m	112g_3 cores g	0.035	0.0495	"	0.0399	0.0636	1.34	0.61	9.48	7.39	5.96	
	Solids-not-fat (SNF)	% m/m	1575 g	0.138	0.08	"	0.041	0.09	1.28	0.79	9.48	12.50	6.41	
	Free fatty acids (FFA)	% m/m	~112 g - 3 cores	0.031	0.0035	"	0.0057	0.0067	0.295	0.27	4.51	2.37	3.86	
	Free fatty acids (FFA)	% m/m	~672 g - 3 cores	0.009	0.001	"	0.001	0.01	0.28	0.01	4.51	0.71	0.71	
	Moisture	% m/m	~112 g - 3 cores	0.25	0.1947	"	0.0421	0.1992	15.755	0.96	2.53	2.47	0.53	
	Moisture	% m/m	~1575 g - 3 cores	0.379	0.1550	"	0.0360	0.0159	15.556	95.03	2.53	1.99	0.46	
	Peroxide value (PV » rancidity).	meq. kg <sup>-1</sup>	~112 g 3 cores	0	0.024	"	0.0108	0.0263	0.083	0.83	63.3	57.83	26.02	
Peroxide value (PV » rancidity).	meq. kg <sup>-1</sup>	~672 g 3 cores	0	0.044	"	0.007	0.044	0.084	1.00	63.3	104.76	16.67		

**Table S2 (Continued)**

Product	Analyte	Units	Sample amount	s product	s samp	s samp prep*	s anal	s meas	mean conc	$\frac{S_{samp}^2 + S_{prep}^2}{S_{meas}^2}$	U <sub>meas</sub> %	U <sub>samp</sub> %	U <sub>anal</sub> %	Source
Lettuce glasshouse ex. Iceberg	Nitrate	mg kg <sup>-1</sup>	10 heads (Nov)	565.4	319.05	"	167.9	360.551	4408	0.78	16.4	14.48	7.62	9, 10 p86
			10 heads (Feb/Mar)	580.2	553.51	"	53.85	556.13	3148.3	0.99	35.3	35.16	3.42	
			40 head	694.3	306.16	"	42.2	309.06	3117.5	0.98	19.8	19.64	2.71	
Tuna (fresh)	Mercury (Hg)	mg kg <sup>-1</sup>	~350 g	0.07	0.027	"	0.008	0.028	0.257	0.93	21.79	21.01	6.23	10
Tuna (tinned)	Mercury (Hg)	mg kg <sup>-1</sup>	~350 g (2 tins)	0.142	0.015	"	0.006	0.017	0.203	0.78	16.75	14.78	5.91	10 p134
	Mercury (Hg)	mg kg <sup>-1</sup>	1200 g (8 tins)	0.203	0.015	"	0.003	0.016	0.233	0.88	13.73	12.88	2.58	10 p134
Tomatoes (tinned)	Tin (Sn)	mg kg <sup>-1</sup>	500 g (R1)	1.987	2.426	"	0.829	2.564	6.455	0.90	79.44	75.17	25.69	10 p124
	Tin (Sn)	mg kg <sup>-1</sup>	500 g (R2)	21.19	7.3	"	2.23	7.63	74.26	0.92	20.55	19.66	6.01	10 p137
	Tin (Sn)	mg kg <sup>-1</sup>	4000 g	23.95	15.61	"	2.34	15.78	78.09	0.98	40.41	39.98	5.99	10 P137
Layer meal feed	Calcium (Ca)	mg kg <sup>-1</sup>	~200 g	8072	5807	"	528.4	5831	42169	0.99	27.66	27.54	2.51	10 P149, 156, 170, 182
	Sodium (Na)	mg kg <sup>-1</sup>		179.8	226.5	"	30.43	228.55	1676	0.98	27.27	27.03	3.63	
	Salt (NaCl)	% m/m		0	0.081	"	0.021	0.084	0.353	0.93	47.59	45.89	11.90	
	Copper (Cu)	mg kg <sup>-1</sup>		2.27	0.96	"	1.31	1.63	14.93	0.35	21.84	12.86	17.55	
Chicken feed	Enzyme	% m/m	500g (2g sub-sample)		0.00165	0.0065	0.0025	0.01	0.05	0.88	28.63	6.60	10.00	11 p71
Apple Juice (cloudy)	Patulin	ug l <sup>-1</sup>	220 ml	n.a.	0 (n.d.)	"	5.1	5.1	52.6	0.00	19.4	0(n.d.)	19.39	12
Butter (fresh)	Moisture	% m/m	6 x100g	n.a.	0.052	"	0.03	0.06	15.41	0.75	0.78	0.67	0.39	12
					0.08	"	0.03	0.086	15.41	0.87	1.12	1.04	0.39	



**Table S2 (Continued)**

Product	Analyte	Units	Sample amount	s product	s samp	s samp prep*	s anal	s meas	mean conc	$\frac{S_{samp}^2 + S_{prep}^2}{S_{meas}^2}$	U <sub>meas</sub> %	U <sub>samp</sub> %	U <sub>anal</sub> %	Source
Corn (shelled)	Aflatoxin	ug kg <sup>-1</sup>	1.13 kg (50g sub-sample)		14.63	7.5	2.14	16.58	20	0.98	165.79	146.30	21.40	13
	Aflatoxin	ug kg <sup>-1</sup>	0.91 kg		16.4	7.5	5.5	18.85	20	0.91	188.54	164.00	55.00	14
	Aflatoxin	ug kg <sup>-1</sup>	0.91 kg		11.1	4.83	1.45	12.19	10	0.99	243.84	222.00	29.00	15
Peanut	Aflatoxin	ug kg <sup>-1</sup>	5 kg		328.2	388.3	79	514.52	10000	0.98	10.29	6.56	1.58	
					22.8	7.69	7.08	25.08	20	0.92	250.82	228.00	70.80	16
			2.27kg (sub-sample 100g)		11.4	5.08	4.48	13.26	20	0.89	132.60	114.00	44.80	17
Coffee (green)	Ochratoxin A	ug kg <sup>-1</sup>	16kg		2.79	1.685	0.332	3.28	5	0.99	131.05	111.60	13.28	18
Wheat	Deoxynivalenol (DON)	ppm (?)	0.454 kg (25g sub-sample)		0.315	0.5	0.265	0.65	5	0.83	25.906	12.60	10.60	19
Hazelnuts	Aflatoxin (total)	ug kg <sup>-1</sup>	10kg (x 16)		13.19	0.86	0.52	13.23	10	1.00	264.56 5	263.80	10.40	20

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