



With 30 years of analytical chemistry experience, environmental chemistry, and biotechnology expertise, and the latest focus in food chemistry, Walter Brandl, Regional Director of Chemistry North America, answers your PFAS questions!

Q What is PFAS testing?

A PFAS (Per- and Polyfluoroalkyl Substances) testing is a comprehensive analysis method used to detect and quantify the presence of these persistent chemicals in various matrices, including water, soil, food, and consumer products.

Q Why is PFAS testing important?

A PFAS are a group of synthetic compounds known for their persistence in the environment and potential adverse health effects. Testing for PFAS contamination is crucial for assessing environmental risks, ensuring product safety, and regulatory compliance.

Our PFAS testing services cover various sample types, including drinking water, groundwater, surface water, soil, sediments, food, packaging materials, textiles, and industrial products.

Q What analytical methods does Mérieux **NutriSciences use for PFAS testing?**

We utilize analytical techniques such as LC-MS/MS (Liquid Chromatography-Tandem Mass Spectrometry) and GC-MS/MS (Gas Chromatography-Tandem Mass Spectrometry) for accurate and sensitive detection and quantification of PFAS compounds.

Q Are your PFAS testing methods compliant with regulatory standards?

A Yes, our PFAS testing protocols adhere to internationally recognized standards, including EPA methods such as EPA 537.1, and are compliant with regulations like REACH, CLP, and state-specific guidelines.

Q How long does it take to receive PFAS testing

A The turnaround time for PFAS testing varies depending on the sample type and analysis required. Our experts strive to provide accurate results within a reasonable time frame to meet your needs.

Q What types of samples can be tested for PFAS? Q Can Mérieux NutriSciences provide consulting or guidance based on PFAS testing results?

A Absolutely. Our team of experienced scientists and consultants can offer expert advice, interpretation of results, and guidance on managing PFAS contamination issues, ensuring compliance, and implementing effective risk mitigation strategies.

Q Is there ongoing support available after PFAS testing is completed?

A Yes, we provide continuous support to our clients, including result interpretation, follow-up testing, regulatory updates, and assistance in developing mitigation plans to address any identified issues.



Q How can I request PFAS testing services or get more information?

To inquire about PFAS testing services or receive further details, contact our dedicated team via our customer service website form or connect with our local representatives.

Q What industries can benefit from Mérieux **NutriSciences' PFAS testing services and what** industires do you serve?

A PFAS testing is crucial in various industries due to the widespread use of these chemicals and their potentially harmful effects. Using the AOAC Draft SMPR, Mérieux NutriSciences North America implemented PFAS testing in June of 2023. We have validated the following matrices: Cereal products (whole wheat bread), Milk products (whole milk powder, liquid milk), Meat products (Spam, fresh pork), Marine products (canned fish, fresh salmon), Fruits & Vegetables (fresh carrot, baby food), Non-Alcoholic beverages (juice, water). We are currently in the process of adding packaging to our scope.

Q For PFAS in water, what water treatment technology (e.g., RO) can effectively remove them?

A A two-stage treatment involving activated carbon followed by reverse osmosis can effectively remove PFAS compounds. Other options for treatment are also available. Note that this refers to the removal of the PFAS from the water. The PFAS is still present in the treatment media and must be disposed of responsibly.

Q Where does the liability sit for PFAs in drinks manufacturing?

A As a non-lawyer, we can only say that most manufacturers monitor and treat their ingredient water for any regulated contaminants if required.

Q Is it likely that PFAS could be generated in production of food - apart from use of release agents or from packaging?

A Yes, it is possible for PFAS (per- and polyfluoroalkyl substances) to be generated during the production of food through various industrial processes such as contamination from manufacturing equipment or environmental sources.

Q How concerned should someone in the seasoning industry be about PFA's?

We would consider seasonings to be low risk for PFAS contamination.

Q What do you recommend for retailers that have a private label but are unsure if their products have PFAS?

Without sounding pedantic, test for PFAS using LC-MSMS. In dealing with many product types, consider screening using Total Organic Fluoride.

Q When preparing foods using Teflon pans are consumers being exposed to PFAS at home?

Most likely, no. It does depend on how the Teflon was applied and if the pan is being exposed to excessive temperatures.

Q Will federal regulation harmonize state regulations?

Not necessarily. There will be a push to harmonize due to trade reasons but some states may opt for more stringent regulations. This has been the case with Prop 65 for various chemicals

Q Are PFAS chemicals identified in the Prop 65 regulation?

PFNA, PFOS, and PFOA are all on the Prop 65 list.

Q What is the correlation of total Total Organic Fluoride (TOF) to PFAS?

Most correlations use a candidate PFAS compound such as PFOS, and the ratio of total organic fluoride to PFOS is about 65%. Thus, the TOF result is divided by 0.65 to estimate PFAS.

Q Does a total organic fluorine test detect substances that are not PFAS? E.g., if you get a 100 ppm result, does that really mean you have 100 ppm of PFAS chemicals?

Yes, TOF will detect all fluoride bound to carbon. As above if 100 ppt TOF is measured it will represent around 154 ppt PFAS (as PFOS).

Contact Our Experts For Questions