



Comparative study of proximate and pesticide residue analysis of local and imported Rice (*oryza sativa*)

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INTRODUCTION

Rice is the seed of a grass specie called *Oryza*. It occurs in a variety of size, colour, and types. They can also be prepared in diverse ways.

Pesticides are considered a vital component of modern farming, playing a major role in maintaining high agricultural productivity.

Every usage of pesticides has some associated risks. The health effect could range from a simple skin irritation to more severe effects like cancer or even death.



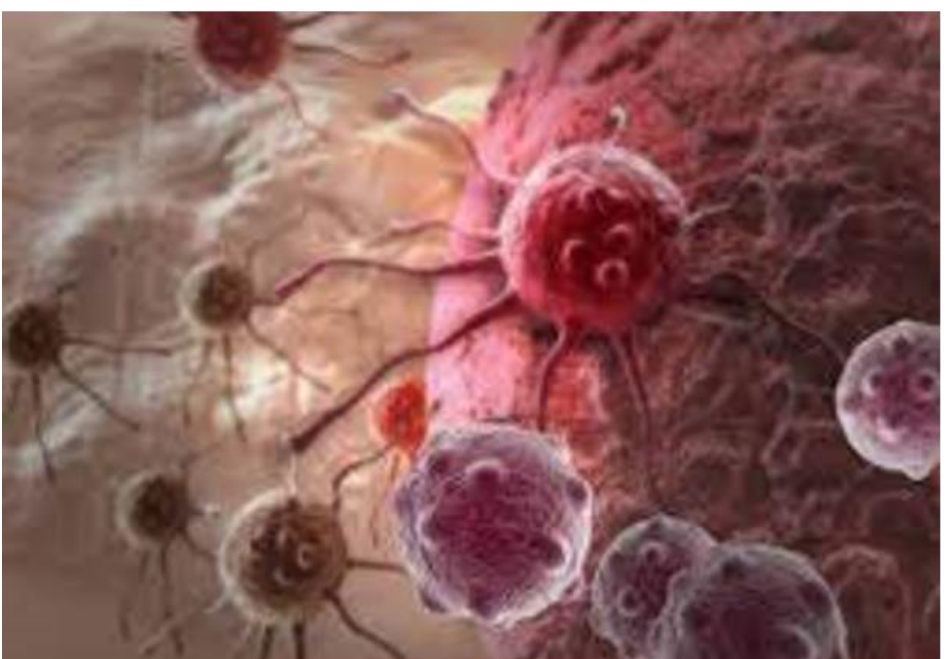
HUMAN HEALTH RELATED CONCERNS



Headache and Nausea



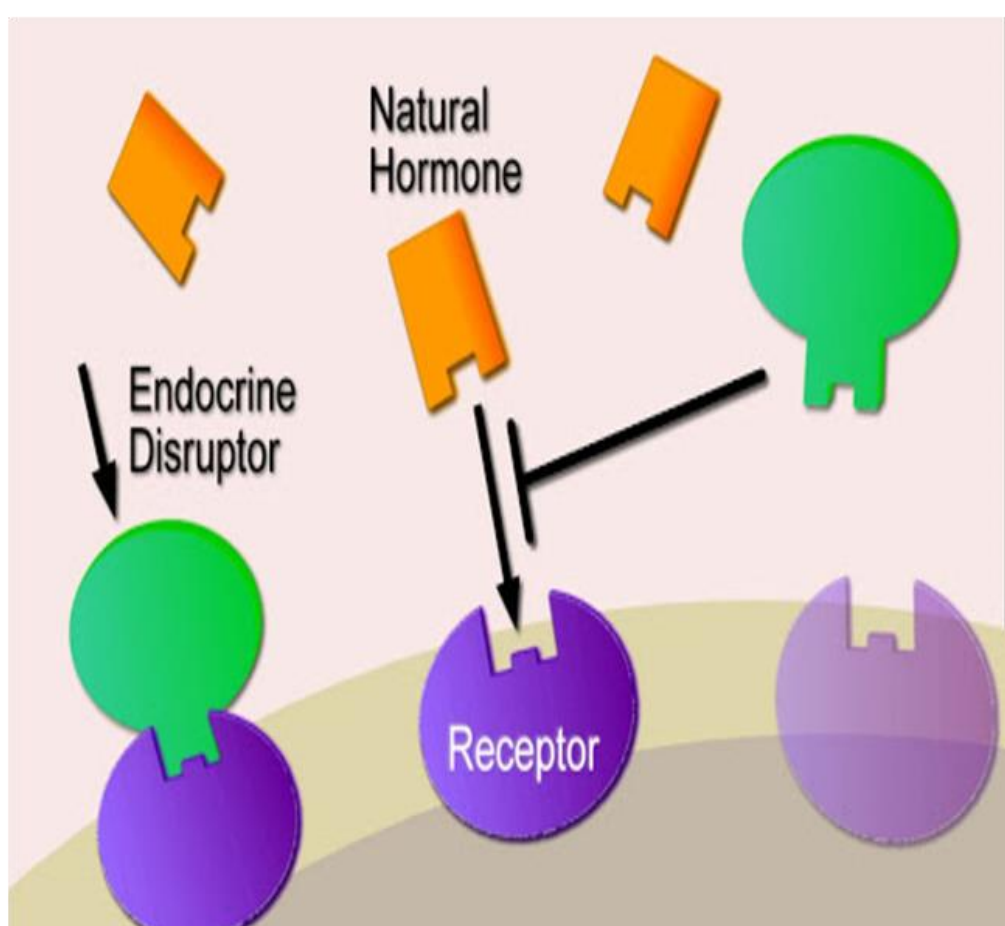
Birth Defect



Cancer



Mutant sperms



Endocrine Disruptor

The aim of this study is to determine the proximate analysis and levels of pesticide residues in local and imported rice available in the Nigerian market. It centres on creating awareness on the proximate nutritional composition (moisture, protein, ash, fat, crude fibre, carbohydrate, and energy values) of each rice sample as well as the amount of the pesticide residues found in them.

MATERIALS AND METHODS

The rice samples (four local and four imported) were subjected to the standard technique for the proximate analysis while the pesticide residues were extracted from the samples using Quick, Easy, Cheap, Effective, Rugged and Safe (QuEChERS) extraction method and quantified by Gas Chromatography Mass Spectrometer (GC-MS).

RESULTS AND DISCUSSION

PROXIMATE PARAMETER	LOCAL				IMPORTED			
	A	B	C	D	A	B	C	D
Moisture Content	11.69 ± 0.61	13.83 ± 0.42	12.54 ± 0.03	10.53 ± 0.05	11.01 ± 0.04	14.17 ± 1.36	12.56 ± 0.02	10.46 ± 0.04
Protein Content	9.32±0.07	6.02 ± 0.08	8.83 ± 0.18	8.92 ± 0.04	8.87 ± 0.07	7.71 ± 0.12	7.79 ± 0.21	7.57 ± 0.08
Fat Content	11.96 ± 0.07	6.48 ± 2.00	7.41±0.01	11.38 ± 0.04	8.98 ± 0.06	3.48 ± 0.01	10.41 ± 0.02	12.9 ± 0.03
Crude fiber content	4.98 ± 0.06	5.78 ± 0.17	7.35 ± 0.12	6.98 ± 0.07	6.31 ± 0.02	5.34 ± 0.04	6.45 ± 0.05	6.69 ± 0.16
Ash content	0.69 ± 0.01	0.73 ± 0.06	0.71 ± 0.04	0.77 ± 0.01	0.59 ± 0.01	0.59 ± 0.06	0.60 ± 0.05	0.54 ± 0.01
Carbohydrate content	61.36	65.18	63.16	61.4	64.25	68.63	62.20	61.8

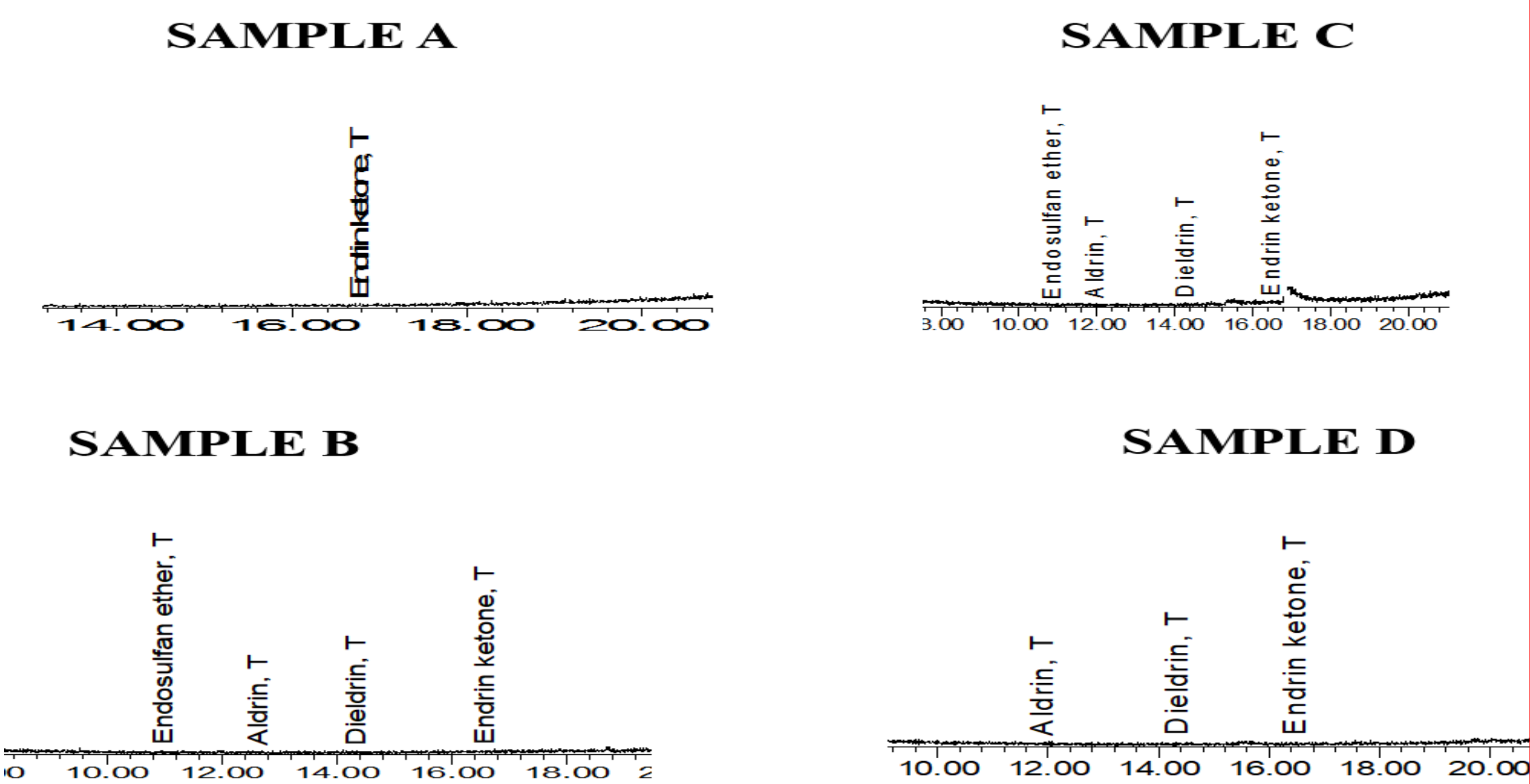


FIG. 1: CHROMATOGRAM OF LOCAL RICE

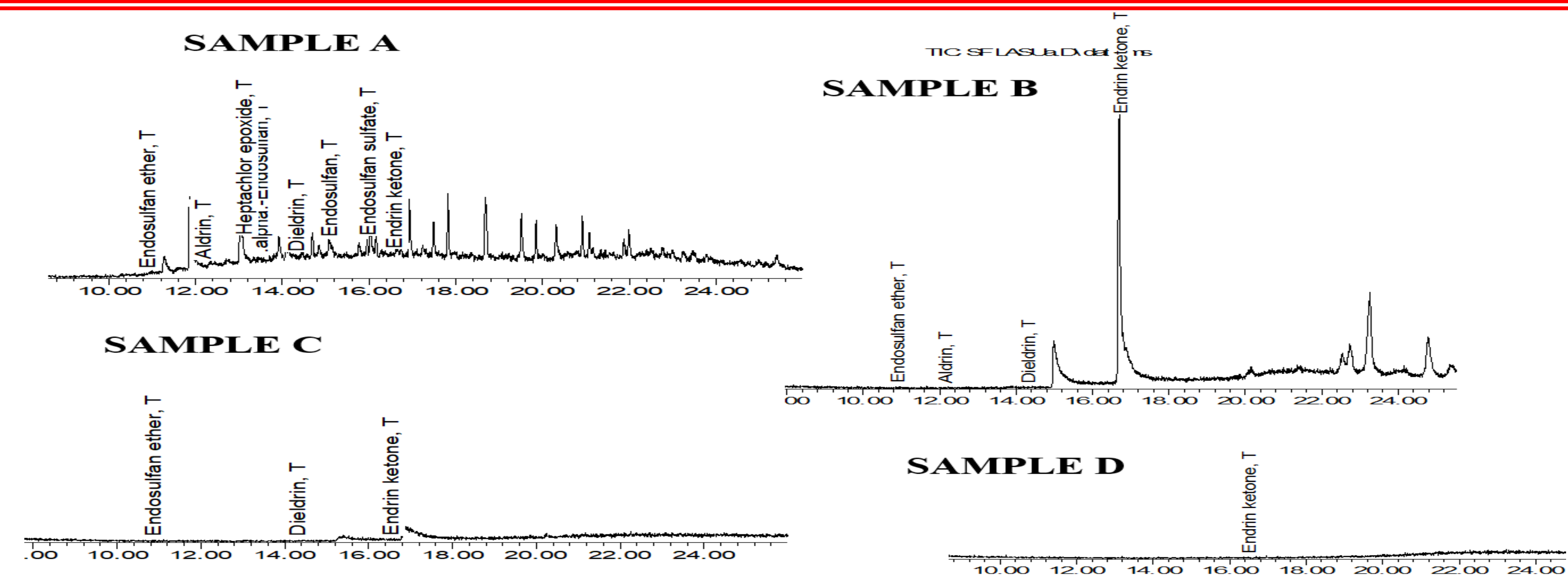


FIG. 2: CHROMATOGRAM OF IMPORTED RICE

The proximate composition of the rice shows that the local rice has higher protein, fat, crude fibre, moisture content and ash content at (8.01 to 9.32)%, (6.48 to 11.96)%, (4.98 to 7.35)%, (10.53-13.82)% and (0.69 to 0.77)% than the imported rice at (7.79 to 8.88)%, (3.48 to 12.9)%, (5.34 to 6.69)%, (11.01 to 12.56)% and (0.54 to 0.59)% respectively while the carbohydrate content of the imported rice is higher than the local rice at a range of (61.80 to 68.63)% and (61.36-65.18)% respectively. The GC/MS screening of 17 pesticides detected the availability of 4 residues namely Endosulfan ether, Aldrin, Dieldrin and Endrin ketone pesticide residues in trace amounts in both local and imported rice. Heptachlor epoxide, α -Endosulfan, Endosulfan and Endosulfan sulfate are detected only in imported rice samples.

CONCLUSION

It could be deduced from the study that the local rice has more nutritional value than the foreign rice, and there is a safety concern regarding the detection of some pesticide residue above the maximum residue level (8 mg/kg), which might lead to potential health hazards.

REFERENCES

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- Kumar, M. A., Ruchi, H. and Sreenivasa, M. A. (2015). Validation of Modified QuEChERS method using Low Cost Adsorbent and Screening of Selected Organochlorine and Organophosphorus Insecticides in Fruits and Vegetables. *International Research Journal of Environment Science*. 4(5): 18-27.