



Burden of Disease Attributable to Chemical Contaminants in Food: A Literature Review

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Abstract

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Chemical contaminants in food are a critical issue in food safety and public health because they have the potential to increase the burden of disease. This study aims to analyze the contribution of chemical contaminants to the burden of disease through a literature review approach. Data were obtained from Google Scholar, ScienceDirect, and PubMed, with articles from 2018 to 2022 as criteria. The study results indicate that various contaminants, such as pesticide residues, heavy metals, and mycotoxins, are still found in food and have the potential to cause health impacts, especially due to chronic and cumulative exposure. The burden of disease approach provides a more comprehensive picture of these impacts.

1. Introduction

Chemical contaminants in food have become a major concern in the context of food safety and public health worldwide. These contaminants may originate from both natural and anthropogenic sources, including pesticide residues, heavy metals, mycotoxins, food additives, and environmental pollutants. As food represents a primary pathway of human exposure to many hazardous chemicals, the presence of such contaminants raises significant concerns regarding their potential health impacts. Continuous exposure, even at low levels, may lead to the accumulation of toxic substances in the human body and contribute to various adverse health outcomes. Previous studies have linked chemical contaminants in food to neurological disorders, endocrine disruption, immune system impairment, and an increased risk of chronic diseases such as cancer (Garvey, 2019; Kobets et al., 2022; Gibb et al., 2019).

Despite the growing body of research on chemical contamination in food, many studies have primarily focused on individual substances or specific food commodities. This approach limits the understanding of the broader impact of multiple chemical exposures that occur simultaneously in real-life conditions. In reality, individuals are exposed to a combination of different contaminants through daily dietary intake, which may result in cumulative or synergistic effects. Furthermore, existing research often emphasizes detection and concentration analysis, while less attention has been given to integrating these findings into comprehensive assessments of disease burden. As a result, the overall contribution

of foodborne chemical exposure to public health outcomes remains insufficiently understood (Gibb et al., 2015; Grace et al., 2020; Saravanan et al., 2021).

The concept of burden of disease provides a valuable framework for quantifying the health impact of chemical contaminants by incorporating indicators such as incidence, mortality, and Disability-Adjusted Life Years (DALYs). This approach enables a more holistic evaluation of health risks by linking exposure data with measurable health outcomes. Therefore, this study aims to analyze the burden of disease attributable to chemical contaminants in food through a comprehensive literature review, with a focus on multiple chemical exposures and their associated health impacts on human populations.

2. Literature Review

2.1. Chemical Contaminants in Food

Chemical contaminants in food refer to the presence of harmful substances originating from agricultural practices, environmental pollution, food processing, and storage. These contaminants include pesticide residues, heavy metals such as lead and mercury, mycotoxins like aflatoxins, and industrial chemicals such as dioxins. Several studies have shown that food products, particularly fruits, vegetables, grains, and seafood, are vulnerable to contamination due to intensive agricultural inputs and environmental exposure (Garvey, 2019; Gibb et al., 2019). In many cases, multiple contaminants can be found within a single food item, reflecting complex exposure patterns. This condition is known as multiple chemical exposure and is increasingly recognized as a significant issue in food safety (Grace et al., 2020).

The persistence, bioaccumulation, and toxicity of these substances make them important determinants of potential health risks. Therefore, chemical contaminants in food act as the primary causal factor influencing human exposure and subsequent health outcomes.

2.2. Burden of Disease

The burden of disease represents the overall impact of health problems on a population and is commonly measured using indicators such as incidence, mortality, and Disability-Adjusted Life Years (DALYs). In the context of chemical contaminants in food, the burden of disease reflects the cumulative health effects resulting from long-term exposure to hazardous substances (Gibb et al., 2015; Gibb et al., 2019). Previous research has demonstrated that exposure to foodborne chemicals is associated with a wide range of adverse health outcomes, including neurological disorders, cancers, reproductive issues, and immune dysfunction (Garvey, 2019; Kobets et al., 2022). The burden becomes more significant when exposure occurs continuously and involves multiple chemicals, which may interact and amplify toxic effects. Studies also highlight that vulnerable populations, such as children and pregnant women, are more susceptible to these health impacts (Grace et al., 2020). Thus, the burden of disease serves as a key outcome variable that captures the real-world implications of chemical exposure through food consumption.

3. Methods

This study used a qualitative approach with a literature review method to analyze the burden of disease caused by chemical contaminants in food. Data sources were obtained from reputable scientific databases such as Google Scholar, ScienceDirect, and PubMed. The search process was carried out using keywords such as "chemical contaminants in food," "burden of disease," "health risk assessment," and "food safety." Inclusion criteria included articles published between 2018 and 2022, focusing on chemical contaminants in food and their impact on health, and originating from reputable international journals. Articles that were irrelevant, not available in full text, or did not meet scientific standards were excluded from the analysis. Data collection was carried out through the stages of identification, screening, and selection of articles based on title, abstract, and content.

4. Results

4.1. Occurrence of Chemical Contaminants in Food

Chemical contaminants are still widely found in various types of food, originating from both natural sources and human activities. These contaminants include pesticide residues, heavy metals such as lead and mercury, mycotoxins like aflatoxins, and industrial chemicals such as dioxins. Findings from various studies indicate that vegetables, fruits, cereals, and animal products are among the most vulnerable commodities to contamination. In addition, many studies report the presence of multiple contaminants within a single food item, indicating that human

exposure is complex and not limited to a single substance (Garvey, 2019; Gibb et al., 2019).

Factors such as intensive agricultural practices, environmental pollution, as well as food processing and storage contribute to the high levels of contamination. Although most contaminant levels remain within established safety limits, their continuous presence remains a concern due to the potential cumulative effects over the long term (Grace et al., 2020; Saravanan et al., 2021).

4.2. Burden of Disease Attributable to Chemical Contaminants

Chemical contaminants in food contribute significantly to the burden of disease in humans. The health impacts vary depending on the type of contaminant and the level of exposure, ranging from neurological and endocrine disorders to chronic diseases such as cancer. The burden of disease approach, which uses indicators such as incidence, mortality, and disability-adjusted life years (DALYs), provides a more comprehensive understanding of these impacts (Gibb et al., 2015; Gibb et al., 2019).

Several studies indicate that long-term exposure, even at low levels, can significantly increase disease risk, particularly among vulnerable groups such as children and pregnant women (Garvey, 2019; Kobets et al., 2022). In addition, exposure to a combination of multiple contaminants may enhance toxic effects through interactions among substances. These findings highlight that the burden of disease caused by chemical contaminants in food is not determined by a single factor, but rather results from complex and continuous cumulative exposure (Grace et al., 2020).

5. Discussion

Chemical contaminants in food represent a complex issue with broad implications for public health. The presence of various types of contaminants, such as pesticide residues, heavy metals, mycotoxins, and industrial chemicals, indicates that human exposure is not singular but rather a combination of multiple substances with different toxic characteristics. This condition reinforces the concept that dietary exposure is cumulative and may produce synergistic effects that cannot always be explained through the analysis of individual substances alone. Therefore, approaches that focus solely on maximum limits for each contaminant are insufficient to capture the actual risks faced by consumers fully (Garvey, 2019; Gibb et al., 2019).

From a toxicological perspective, although most contaminant levels remain within regulatory limits, long-term exposure still has the potential to cause significant health effects. This aligns with the concept that toxic effects are influenced not only by single-dose exposure but also by the duration of exposure and the accumulation of substances in the human body. In addition, variations in dietary patterns, physiological conditions, and environmental factors contribute to differences in risk levels across individuals and population groups. Vulnerable populations, such as children and pregnant women, tend to face higher risks due to greater biological sensitivity to hazardous substances (Grace et al., 2020).

Furthermore, the application of the burden of disease approach adds value in providing a more comprehensive understanding of health impacts. By integrating indicators such as incidence, mortality, and disability-adjusted life years (DALYs), this approach captures not only the presence of risk but also its magnitude in terms

of quality of life and population health. However, limitations remain, particularly regarding the availability of integrated data and the challenges in quantifying the contribution of individual contaminants to the total disease burden, especially in the context of multiple exposures (Gibb et al., 2015; Kobets et al., 2022).

6. Conclusion

Chemical contaminants in food are an important factor contributing to the burden of disease in humans. Various types of contaminants, such as pesticide residues, heavy metals, mycotoxins, and industrial chemical compounds, are still commonly found in food products, either individually or in combination. Although most contaminant levels are within established safety limits, chronic and cumulative exposure can still pose significant health risks.

The burden of disease approach provides a more comprehensive understanding of these impacts by measuring the contribution of exposure to disease incidence, mortality, and reduced quality of life. Studies show that exposure to chemical contaminants in food is associated with a range of health problems, from nervous system disorders to chronic diseases such as cancer, with higher risks observed in vulnerable populations. In addition, limitations in current risk assessment methods, especially in addressing multiple exposures and long-term effects, remain a key challenge that needs to be addressed.

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