



**Memorandum**

Date: September 17, 2010  
From: Chief, Chemical Hazards Assessment Staff, Office of Food Safety  
Subject: Levels of Concern (LOC)s for Select Gulf Seafood  
To: Don Kraemer  
Acting Deputy Director  
Center for Food Safety and Applied Nutrition

As per your request the following is the derivation of Levels of Concern (LOC)s for several Gulf of Mexico seafood species.

The LOCs are as follows:

	mg/g (parts per thousand) or mg/kg (parts per million)	
Shrimp/crab	0.5	500
Oysters	0.5	500
Finfish	0.1	100

These were derived on the basis of the consumption estimates from the opening protocol for each species and the Acceptable Daily Intake (ADI) of 6 mg/person/day for dioctyl sodium sulfosuccinate (DSS, CAS RN 577-11-7) developed by the Joint Expert Committee for Food Additives (JECFA) of the World Health Organization/Food and Agricultural Organization which is 5 fold lower than the FDA ADI (WHO Food Additives Series: 28, Toxicological evaluation of certain food additives and contaminants. Prepared by the 37th Meeting of the Joint FAO/WHO Expert Committee on Food Additives; World Health Organization, Geneva 1991. <http://www.who.int/ipcs/publications/jecfa/reports/en/index.html>). If the FDA ADI is used the LOCs increase 5 fold.

P. Michael Bolger, Ph.D., D.A.B.T.

CC: HFS-300 (Beru), HFS- 301 (Carrington)