

1 **Dietary Compounds to Reduce *In Vivo* Inorganic Arsenic Bioavailability**

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13 **ABSTRACT**

14 It is estimated that approximately 200 million people are exposed to arsenic levels above the  
15 WHO provisional guideline value, and various agencies have indicated the need to reduce this  
16 exposure. In view of the difficulty of removing arsenic from water and food, one alternative is  
17 to reduce its bioavailability (the amount that reaches the systemic circulation after ingestion).  
18 In this study, dietary components [glutathione, tannic acid and Fe(III)] were used to achieve  
19 this goal. As(III) or As(V) (1 mg/kg body weight) was administered daily to BALB/c mice,  
20 along with the dietary components, for 15 days. The results confirm the efficacy of Fe(III)  
21 and glutathione as reducers of arsenic bioavailability and tissue accumulation. Also, these  
22 treatments did not result in reductions of Ca, K, P and Fe contents in the liver. These data  
23 suggest that use of these two compounds could be part of valid strategies for reducing  
24 inorganic arsenic exposure in chronically exposed populations.

25

26 **Keywords:** Inorganic arsenic; Bioavailability; Tissue accumulation; Faecal excretion;  
27 Glutathione; Iron salts; Tannic acid.

## 28 INTRODUCTION

29 The toxicity of arsenic (As) varies depending on the chemical form in which it is found. Thus  
30 far, inorganic As is the most toxic species found, in water and food. It is considered by the  
31 International Agency for Research on Cancer (IARC) as a carcinogen for humans (Group  
32 1A).<sup>1</sup> Currently, approximately 200 million people are exposed to levels of inorganic As  
33 greater than the WHO provisional guideline value (0.01 mg/L) through drinking water.<sup>2</sup> Even  
34 in areas where there is no water contamination, there are populations with recorded intakes of  
35 inorganic As that are not completely without risk.<sup>3</sup> This situation has led international health  
36 agencies to recommend reducing exposure to this toxic element.

37 Decreasing the levels of As from the sources of exposure is not an easy task. Coagulation  
38 with aluminium sulfate or ferric chloride and flocculation with iron salts are the most used  
39 techniques for the elimination of inorganic As from water. However, these techniques are not  
40 always applicable on a small scale, and therefore, in rural populations where well water  
41 contaminated with inorganic As is consumed, exposure to high As concentrations continues to  
42 be a problem. Low-cost decontamination options that can be applied in these rural areas have  
43 been proposed,<sup>4</sup> but, for the technology to be successful, it must fit into the daily routine and  
44 be accepted by the exposed population.<sup>5</sup>

45 Eliminating the As present in food or avoiding the contamination of these matrices is an  
46 even more complex objective, and research has mostly focused on rice. After characterising  
47 the mechanisms of uptake and transport of the metalloid from soils and water to the plant,<sup>6</sup>  
48 strategies have been designed to reduce As uptake<sup>7</sup> through changes in the type of cultivation  
49 or by the creation of genetically modified plants, although these strategies are difficult to  
50 implement. The problem has also been addressed at the stage of processing and/or culinary  
51 treatment. It has been proved that washing the rice grain and increasing the water/rice ratio  
52 during cooking favours the reduction of inorganic As content.<sup>8</sup> Recently, a procedure

53 proposed to reduce the inorganic As content by cooking rice by percolation in a continuous  
54 stream of water close to boiling point showed reductions of up to 96%.<sup>9</sup> This alternative  
55 cooking method was successfully applied on a domestic level,<sup>10</sup> but it did also produce a  
56 decrease of mineral content and water-soluble nutrients.

57 Reducing consumption of the foods that make the greatest contribution to inorganic As  
58 dietary exposure is practically impossible. Rice is a staple food and is the main source of  
59 energy in many regions with chronic endemic arsenicism. Moreover, modification of eating  
60 habits in many of the exposed populations is difficult to achieve, especially if one considers  
61 that in many cases they are populations with limited economic resources. Of all the  
62 problematic matrices as far as inorganic As is concerned, consumption recommendations have  
63 only been issued for the alga *Hizikia fusiforme*. Food safety agencies in various countries  
64 have recommended avoiding consumption of this brown alga.<sup>11,12</sup>

65 Another way of reducing exposure is to modulate the bioavailability (entry into the  
66 bloodstream after ingestion), excretion and/or metabolism of the element. In this regard, it has  
67 been shown that the toxicokinetics of inorganic As can be modulated through the use of  
68 certain compounds, some of them of food origin. *In vitro* studies have identified compounds  
69 that could be effective in reducing the oral bioavailability of inorganic As, either by their  
70 ability to reduce its bioaccessibility (amount of As solubilised during gastrointestinal  
71 digestion) or by their effect on its transport through the epithelial monolayer of intestinal  
72 cells. Clemente et al.<sup>13</sup> proved the efficacy of iron (Fe) salts, tannic acid, lignin and some  
73 celluloses as reducers of the bioaccessibility of the inorganic As present in water and food. It  
74 has also been shown that compounds with thiol groups [cysteine (Cys), glutathione (GSH)],  
75 curcumin, epigallocatechin and quercetin reduce the amount of As transported by intestinal  
76 cells.<sup>14</sup> The effects of these compounds that are observed *in vitro* may not occur in animal  
77 models, where factors not present in the *in vitro* models are involved. Therefore, in order to

78 confirm the suitability of these compounds as strategies for future population-level  
79 interventions, an *in vivo* evaluation is necessary.

80 The objective of this work is to evaluate the efficacy of some dietary compounds [GSH,  
81 tannic acid, Fe(III)] to reduce the bioavailability and accumulation of inorganic As in BALB/c  
82 mice dosed by gavage. A further objective is to determine whether any of these compounds  
83 have a negative effect on the bioavailability of essential elements by evaluating their contents  
84 in the liver.

85

## 86 **MATERIALS AND METHODS**

87 **Animals.** Female BALB/c mice were used, obtained from Charles River (n=56). They were  
88 acquired at the age of 6 weeks and with a weight that varied between 16 and 20 g. During the  
89 study, the animals were kept in controlled environmental conditions (cycles of 12 hours of  
90 light and dark, room temperature of 22 °C and humidity of 75%), and they were fed ad  
91 libitum with standard rodent maintenance feed. After two weeks of acclimatisation,  
92 bioavailability, accumulation and excretion tests were initiated.

93 The protocols applied to the animals were designed in conformity with the regulations for  
94 the use of experimental animals,<sup>15</sup> and were approved by the Ethical Committee for Use of  
95 Laboratory Animals of the University of Valencia (Spain) and the Agriculture, Fisheries, and  
96 Food Council of the Generalitat Valenciana (Spain).

97

98 **Arsenic Standard Solutions.** The standard solution of As(V) (1000 mg/L, As<sub>2</sub>O<sub>5</sub>) was  
99 obtained from Merck. The standard of As(III) (1000 mg/L) was prepared by dissolving 1.32 g  
100 of As<sub>2</sub>O<sub>3</sub> (Riedel de Haën) in 25 mL of 20% (m/v) KOH (Panreac), neutralising with 20%  
101 (v/v) H<sub>2</sub>SO<sub>4</sub> (Merck), and diluting to 1 litre with 1% (v/v) H<sub>2</sub>SO<sub>4</sub>.

102

103 **Evaluation of As Plasma Concentration as a Function of the Dose Used.** Three animals  
104 were used per group to establish the concentrations of As(III) and As(V) suitable for the  
105 bioavailability study. The solutions of the As species were prepared in phosphate buffered  
106 saline (PBS, Hyclone), and an intragastric tube was used to administer 3 doses [0.1, 0.5 and  
107 2.0 mg/kg body weight (bw)] to the mice. The blood was obtained by a puncture in the  
108 submandibular venous sinus ( $\approx$  0.1 mL) at different time points (1, 3, 6 and 24 h). The  
109 samples were collected in heparin tubes (Microvette, Sarstedt) and centrifuged at 2000 rpm  
110 for 5 min to obtain the plasma. The samples of plasma were treated for the determination of  
111 As, following the protocol described in the Determination of Arsenic section.

112

113 **Treatment with Dietary Compounds.** The compounds selected on the basis of the previous  
114 studies were ferric sulfate [6 mg Fe(III)/kg bw, Merck], tannic acid (30 mg/kg bw, Merck)  
115 and GSH (4 mmol/kg bw, Sigma). They were co-administered daily with As(III) or As(V)  
116 (both at 1 mg/kg bw), and gavage was performed for 15 consecutive days. The dietary  
117 compounds/As solutions in PBS were prepared immediately before administration to avoid  
118 possible precipitations. The animals were housed in collective cages grouped by treatment (7  
119 animals/treatment).

120

121 **Calculation of Toxicokinetics Parameters.** The relative bioavailability (F) was determined  
122 after the first administration of the treatment. Plasma was obtained as described in section 2.3.  
123 and the As content was analysed. The area under the curve (AUC) of each treatment was  
124 calculated from the representation of the plasmatic concentration of As as a function of time,  
125 using the SigmaPlot program (version 13). The relative bioavailability was calculated by  
126 applying Equation 1:

$$F = \frac{AUCa}{AUCreference} \times 100 \quad (\text{Equation 1})$$

127 where  $AUCa$  indicates the area under the curve in animals co-exposed to inorganic As and  
128 food compound, and  $AUCreference$  is the area under the curve in animals exposed only to  
129 inorganic As.

130 Additionally, stool samples were collected before the sacrifice of the animals to determine  
131 the influence of the food components on the magnitude of faecal excretion. The As contents  
132 were analysed according to the protocol described in the Determination of Arsenic section.

133

134 **Sacrifice and Removal of Organs.** After anaesthesia by inhalation of isoflurane, euthanasia  
135 was performed by cervical dislocation. Subsequently, the organs of interest (liver, small  
136 intestine and lungs) were extracted. The tissue samples were cleaned with saline solution and  
137 were then frozen with liquid nitrogen and stored at  $-80\text{ }^{\circ}\text{C}$ . The As content was determined  
138 following the protocol described in the Determination of Arsenic section. Additionally, the  
139 contents of Ca, K, Fe and P in the liver were determined, following the protocol described in  
140 the Determination of Minerals section.

141

142 **Determination of Arsenic.** The determination of total As concentrations in plasma, stool and  
143 tissues was performed by flow injection-hydride generation-atomic absorption spectrometry  
144 (FI-HG-AAS) after a dry ashing step.<sup>16</sup>

145 Samples were treated with an ashing aid suspension (20% m/v  $\text{MgNO}_3$  + 2% m/v  $\text{MgO}$ ,  
146 Merck) and  $\text{HNO}_3$  (7 mol/L, Merck), evaporated to dryness, and mineralised at  $450\text{ }^{\circ}\text{C}$  (12 h)  
147 with a gradual increase in temperature in a muffle furnace. The process was repeated until  
148 white ash was obtained, and the ash was then dissolved in 6 mol/L  $\text{HCl}$  (Merck) and

149 prereduced (5% m/v ascorbic acid + 5% m/v KI, Merck). The samples were then filtered  
150 through Whatman No. 1 paper and made up to final volume with 6 mol/L HCl.

151 Arsenic quantification was performed with an AAS (model 3300, Perkin-Elmer, Spain)  
152 equipped with an autosampler (AS-90, Perkin-Elmer), an FI-HG system (FIAS-400, Perkin-  
153 Elmer), and an electrothermally heated quartz cell. The experimental conditions used were the  
154 following: loop sample, 0.5 mL; reducing agent, 0.2% (m/v) NaBH<sub>4</sub> in 0.05% (m/v) NaOH, 5  
155 mL/min flow rate; HCl solution 10% (v/v), 10 mL/min flow rate; carrier gas argon, 100  
156 mL/min flow rate; wavelength, 193.7 nm; spectral band-pass, 0.7 nm; electrodeless discharge  
157 lamp system 2; lamp current setting, 400 mA; and cell temperature, 900 °C.

158 The analytical characteristics of the methodology were: limit of detection = 0.008 ng/g;  
159 limit of quantification = 0.026 ng/g; precision 2%. Throughout the experiment, the quality  
160 assurance/quality control of the methodology was checked by analysing a water sample  
161 (certified As content = 30.2 ± 0.293 µg/L; RTC QCI-049-1, LGC Standards) and a rice flour  
162 sample (certified As content = 0.29 ± 0.03 µg/g; SRM1568a, National Institute of Standards  
163 and Technology, NIST) with each batch of samples.

164

165 **Determination of Minerals.** The Ca, K, Fe and P contents were determined by microwave-  
166 assisted acid digestion (MARS, CEM, Vertex) and subsequent detection by inductively  
167 coupled plasma-optical emission spectrometry (ICP-OES, model 4300D, Perkin Elmer). The  
168 samples were weighed in Teflon reactors and treated with 4 mL of HNO<sub>3</sub> (14 mol/L, Merck)  
169 and 1 mL of H<sub>2</sub>O<sub>2</sub> (30% v/v, Prolabo). The reactors were irradiated (180 °C, 15 min), and the  
170 digests were made up to volume with deionised water. The instrumental conditions were the  
171 following: radio frequency power, 1300 W; nebulisation gas flow rate, 0.8 L/min; auxiliary  
172 argon flow rate, 0.2 L/min; argon flow rate, 15 L/min; sample flow rate, 2 mL/min;



173 wavelengths (nm), Ca 317.933, Mg 285.213, K 766.490, Fe 238.204, P 213.617. The Ca, Mg,  
174 K, Fe and P standards were obtained from Merck.

175

176 **Statistical Analysis.** The statistical analysis was performed by applying the t-student test or  
177 analysis of variance with a single factor (ANOVA) with multiple post hoc comparisons, using  
178 the Tukey HSD test (SigmaPlot, version 13). The differences were considered significant  
179 when  $p < 0.05$ . The determination of the sample size was carried out using the GPower 3.1  
180 program, with  $\alpha = 0.05$  and statistical power  $(1-\beta)$  of 0.8.

181

## 182 **RESULTS**

183 **Preliminary Studies for the Selection of the Dose to be Tested.** Initially, 3 doses were  
184 tested: 0.1, 0.5 and 2 mg/kg bw. The selection of these doses was based on previous studies  
185 that indicated that, in this range of doses, there were no adverse effects at exposures of less  
186 than 15 days.<sup>17</sup> The results obtained for both inorganic arsenic species are shown in Figures 1  
187 [As(III)] and 2 [As(V)]. At doses  $\leq 0.5$  mg/kg bw of both arsenical forms, the plasmatic As  
188 values at some time points are close to the limit of detection. Under these conditions, it would  
189 not be easy to find effects on the bioavailability of As due to the co-exposure with dietary  
190 compounds. For this reason, it was decided to carry out the remaining trials with a dose of 1  
191 mg/kg bw.

192

193 **Effect of Food Components on the Bioavailability of Inorganic Arsenic.** The AUC of As  
194 obtained after dosing animals with As(III) (1 mg/kg bw) or As(V) (1 mg/kg bw), combined  
195 with the three selected food components [tannic acid, Fe(III) and GSH], is shown in Figures 3  
196 and 4 respectively. The data indicated that animals treated with GSH had significantly lower  
197 plasmatic As concentrations for both inorganic arsenic forms. The treatments with tannic acid

198 and Fe(III) did not produce statistically significant reductions of As in the plasma after As(III)  
199 exposure, but they did lead to significant reductions after As(V) exposure.

200 The relative bioavailability calculated by comparing the AUC of the co-exposures with  
201 those of the controls treated only with As (Equation 1) are shown in Table 1. All treatments  
202 significantly reduced the bioavailability of As(V) [tannic acid =  $31 \pm 8\%$ ; Fe(III) =  $34 \pm 8\%$ ;  
203 GSH =  $51 \pm 10\%$ ]. For As(III)-treated animals, however, a significant reduction of oral  
204 bioavailability (75%) was only observed when GSH was co-administrated.

205

206 **Effect of Food Components on Faecal Excretion of Inorganic Arsenic.** Table 2 shows the  
207 faecal As excretion of mice exposed to As(III) and As(V) in the presence and absence of the  
208 food components after 15 days of exposure. For animals orally given As(V), differences  
209 between treatments were not statistically significant. However, considerable differences can  
210 be seen between the medians of the control and co-exposures with tannic acid and Fe(III),  
211 showing that with these treatments there were a significant number of animals that had a  
212 greater faecal excretion than the control. For As(III), there were significant increases in faecal  
213 excretion. Specifically, for animals treated with Fe(III) and GSH (2–3 times) with respect to  
214 animals treated only with As(III).

215

216 **Effect of the Food Components on the Accumulation of Inorganic Arsenic in Tissues.**

217 Figure 5 shows the accumulation of As in liver (Figure 5A), lungs (Figure 5B) and small  
218 intestine (Figure 5C) after 15 days of exposure to As(III) and As(V) in the presence and  
219 absence of the dietary components tested. Hepatic and intestinal accumulation was similar for  
220 the two species, which contradicts some previous studies that showed greater tissue  
221 accumulation in animals dosed with As(III).<sup>18</sup> The accumulation in lungs followed the trend  
222 of previous studies, as there was greater accumulation in animals dosed with As(III).

223 The modifications seen in hepatic accumulation (Figure 5A) coincided with those seen in  
224 plasma, that is, all the treatments that led to a reduction of the relative bioavailability (Table  
225 1) produced a decrease in the hepatic levels of the toxic element. The reductions in the liver  
226 were of greater magnitude for the animals orally given As(V) [tannic acid,  $39 \pm 14\%$ ; Fe(III),  
227  $65 \pm 9\%$ ; GSH,  $88 \pm 4\%$ ] than for those exposed to As(III) (GSH:  $26 \pm 7\%$ ).

228 The reductions in pulmonary (Figure 5B) and intestinal (Figure 5C) accumulation were not  
229 completely coincident with the relative bioavailability data. In animals gavaged with As(III)  
230 there were significant reductions in lung contents with all dietary compounds [tannic acid,  $79$   
231  $\pm 22\%$ ; Fe(III),  $82 \pm 7\%$ ; GSH,  $86 \pm 4\%$ ], whereas, for the exposure to As(V), reductions  
232 were observed only in the presence of Fe(III) ( $33 \pm 8\%$ ) and GSH ( $47 \pm 11\%$ ). In the  
233 intestine, reductions were observed with GSH ( $55 \pm 7\%$ ) for animals exposed to As(III), and  
234 with Fe(III) ( $38 \pm 7\%$ ) and GSH ( $78 \pm 3\%$ ) for animals exposed to As(V).

235 In general, it can be said that there was a reduction of accumulation in the organs with  
236 most of the treatments tested. In the case of liver and lungs, both considered as target organs  
237 of inorganic As, this lesser accumulation may have been due to a reduction of the entry of the  
238 metalloid into the bloodstream. For the intestine, the reduction may have been caused by the  
239 formation of complexes in the lumen which were transported and accumulated, to a lesser  
240 extent, in the intestinal epithelium.

241

242 **Effect of Food Components on the Tissular Accumulation of Essential Elements.** Table 3  
243 shows the concentrations of Ca, K, P and Fe in liver samples of animals gavaged only with  
244 inorganic As, and of those co-exposed with Fe(III) and GSH, the two most effective strategies  
245 for reducing the bioavailability and tissue accumulation of As(V). In none of the animals  
246 treated with these components was a statistically significant change observed in the hepatic  
247 levels of these minerals with respect to animals exposed only to inorganic As. Consequently,

248 Fe(III) and GSH are strategies that do not involve changes in the body contents of the  
249 minerals studied and therefore, in relation to this aspect, can be considered safe strategies.

250

## 251 **DISCUSSION**

252 The possibility of reducing exposure to toxic substances by using food components or dietary  
253 supplements is a strategy that has several advantages. In addition to being compounds that, at  
254 the usual concentrations in the diet, are not harmful, many of them have functional properties.  
255 These bioactive compounds can normally contribute to improvement of the health problems  
256 derived from continuous exposures to the toxic substances.

257 Chronic exposure to inorganic As through drinking water is possibly one of the problems  
258 of exposure to toxic trace elements that causes most concern to international organisations.  
259 Numerous epidemiological studies have reported adverse health effects, with the number of  
260 people affected being high. In populations exposed to inorganic As, biomarkers show that a  
261 considerable part of the ingested element is absorbed and subsequently eliminated after  
262 undergoing a metabolic process.<sup>19</sup> It is considered that, once in the systemic circulation, the  
263 conversion of inorganic As into the dimethylated form (DMA) facilitates excretion and  
264 reduces its accumulation. For this reason, some studies have tested compounds to improve the  
265 methylation percentage of inorganic As in exposed populations.<sup>20</sup>

266 One of the objectives of the present study was to modify the toxicokinetics of As, acting at  
267 the intestinal absorption level, to reduce entry of the toxic element into the systemic  
268 circulation. This type of intervention is more protective than acting on the metabolism after  
269 the metalloid has reached the bloodstream. The results obtained were promising for  
270 treatments with GSH and ferric salts, which, in addition to reducing the bioavailability of  
271 inorganic As and its tissular accumulation, did not reduce the hepatic contents of essential  
272 elements. However, arsenate oxyanion is chemically similar to phosphate, an essential

273 element involved in many biological functions, such as cell signalling, energy metabolism and  
274 bone mineralisation. When using a strategy to reduce the entry of As into the bloodstream, it  
275 must be ensured that it does not have the same effect on the levels of phosphate or any other  
276 essential mineral.

277 The lower bioavailability observed in animals gavaged with As(V) and Fe(III) may have  
278 been because, after co-ingestion of these elements, salts with reduced solubility that could not  
279 be absorbed through the intestinal wall were formed during the passage of these elements  
280 through the lumen. The formation of insoluble As(V)-Fe complexes has been shown in  
281 environmental samples.<sup>21,22</sup> Clemente et al.<sup>13</sup> and Yu et al.<sup>23</sup> also showed how ferric salts  
282 could reduce the solubility of As(V) in the conditions of gastrointestinal digestion, and even  
283 how they hindered transport in cellular models of intestinal epithelium.<sup>14</sup> Treatment with  
284 Fe(III) does not reduce the bioavailability of As(III), although it does affect tissue  
285 accumulation and faecal excretion. This difference, however, is not evident in *in vitro* studies,  
286 where Fe(III) reduces both the bioaccessibility and the intestinal transport of both inorganic  
287 As species.<sup>13,14,23</sup> In addition to the formation of insoluble salts, the effect of Fe(III) on the  
288 toxicokinetics of inorganic As could also have been due to its influence on the metabolism of  
289 the intestinal microbiota. Yu et al.<sup>23</sup> showed that the presence of Fe(III) increased the  
290 methylation of As(III) in an *in vitro* system.

291 The interaction of GSH and As can also occur at different levels. GSH binds inorganic As  
292 species through the cysteinyl moiety, forming soluble complexes<sup>24</sup> whose transport through  
293 the intestinal wall, entry into the systemic circulation and excretion may be different from  
294 those of the inorganic salts of As. In fact, a recent study showed a reduction of the transport of  
295 As(III) and As(V) through intestinal epithelial monolayers in the presence of GSH.<sup>14</sup> In  
296 addition, GSH participates as a reducing agent during the conversion of pentavalent inorganic  
297 As into trivalent As,<sup>25</sup> which is the substrate of the enzyme responsible for the metabolic

298 process that gives rise to DMA. Consequently, GSH favours the metabolism of inorganic As  
299 and therefore its excretion. Furthermore, Kala et al.<sup>26</sup> indicated that the multidrug resistance  
300 transporter MRP2 and GSH are essential for the biliary excretion of inorganic As and its  
301 metabolites, and therefore GSH could also facilitate the excretion of As. On the basis of these  
302 previous data, the reductions in the plasma and tissue observed with the GSH treatment could  
303 have been a result of a combination of all these effects. On the other hand, some studies have  
304 shown that, after ingestion, GSH partially transforms into cysteine (Cys) in the  
305 gastrointestinal lumen.<sup>27</sup> If so, Cys may also have been partly responsible for the effects  
306 observed in the present study in animals treated with GSH. In fact, in *in vitro* studies  
307 performed with cellular models, this amino acid has been shown to be as effective as, or more  
308 effective than, GSH in reducing inorganic As transport.<sup>14</sup>

309 Previous studies have shown that these compounds may have a protective role against the  
310 toxicity of inorganic As, beyond their ability to reduce its entry into the systemic circulation,  
311 and therefore they can be considered strategies that have an added value. Thus, Liu et al.<sup>28</sup>  
312 revealed, after orally exposing mice simultaneously to As (3 mg/L) and FeCl<sub>3</sub> (5 mg/L) for 90  
313 days, that Fe reduced the changes in hepatic transcriptome profiles as well as in serum and  
314 urinary metabolic profiles caused by inorganic As. On the other hand, GSH plays a  
315 fundamental role in the protection of cells against oxidative damage and the toxicity of  
316 xenobiotics.<sup>29</sup>

317 The results obtained in the present study showed the possibilities of GSH and ferric salts as  
318 strategies for the reduction of exposure to inorganic As. It is necessary to extend the trials to  
319 other compounds, such as Cys and some polyphenols, and also to lactic bacteria and yeast  
320 strains, whose ability to chelate inorganic As during digestion or to prevent its cellular  
321 transport has been confirmed in previous *in vitro* studies.<sup>13,14</sup> It is also possible that  
322 combinations of strategies could be used to increase the effectiveness of the treatments.

323 Furthermore, it should not be forgotten that *in vivo* studies have only been carried out by  
324 dosing aqueous standards, but food, especially food cooked with contaminated water, also  
325 makes an important contribution to inorganic As in the diet. There is also a need, therefore, to  
326 find strategies that are successful in reducing the absorption and accumulation of As ingested  
327 with food. Previous *in vitro* studies have shown that it is not always possible to extrapolate the  
328 data obtained from aqueous solutions to food.<sup>30</sup>

329 Finally, and notably, the use of dietary components can be considered a practical strategy,  
330 since in most cases there are dietary supplements and plant extracts on the market with a high  
331 content of these components, which can be taken by the consumer without adverse effects.  
332 However, the effectiveness of these supplements or extracts must also be tested *in vivo*, as  
333 they have a composition different from those of pure compounds.

334  
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339

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## FIGURE CAPTIONS

**Figure 1. Plasma concentration of As as a function of the dose of As(III) administered.**

Data obtained after the administration of a dose of As(III) (0.1, 0.5, 2 mg/kg bw) by gavage.

Values expressed as ng As (mean  $\pm$  SD, n = 3).

**Figure 2. Plasma concentration of As as a function of the dose of As(V) administered.**

Data obtained after the administration of a dose of As(V) (0.1, 0.5, 2 mg/kg bw) by gavage.

Values expressed as ng As (mean  $\pm$  SD, n = 3).

**Figure 3. Area under the curve (AUC) of As of mice orally given As(III) and food**

**components.** Data obtained after a single dose (1 mg/kg bw) of As(III) by gavage in the

absence and presence of food components. Values expressed as ng As/mL/min (mean  $\pm$  SD, n

= 7). Asterisks show significant reductions with respect to animals exposed only to As (p <

0.05).

**Figure 4. Area under the curve (AUC) of As of mice orally given As(V) and food**

**components.** Data obtained after a single dose (1 mg/kg bw) of As(V) by gavage in the

absence or presence of food components. Values expressed as ng As/mL/min (mean  $\pm$  SD, n

= 7). Asterisks show significant reductions with respect to animals exposed only to As (p <

0.05).

**Figure 5. Tissue accumulation of As in mice exposed to As(III) or As(V) and food**

**components.** Concentration of As in liver (5A), lungs (5B) and small intestine (5C) of

animals orally given As(III) or As(V) (1 mg/kg bw) in the absence (control) or presence of

food components. Values expressed as ng As/g of tissue (mean  $\pm$  SD, n = 7). Asterisks show

significant reductions with respect to the control animals (p < 0.05).

**Table 1. Relative Bioavailability (F) of As(III) and As(V) in Animals Co-exposed to Inorganic As and Food Components.** Data obtained after a single dose (1 mg/kg bw) of inorganic As by gavage in the absence or presence of food components. Values expressed as mean  $\pm$  SD (n = 7). Asterisks show significant reductions with respect to animals exposed only to As (p < 0.05).

	<b>F</b>	
	<b>As(III)</b>	<b>As(V)</b>
Tannic acid	93 $\pm$ 19	69 $\pm$ 8*
Fe(III)	75 $\pm$ 9	66 $\pm$ 8*
GSH	25 $\pm$ 8*	49 $\pm$ 10*

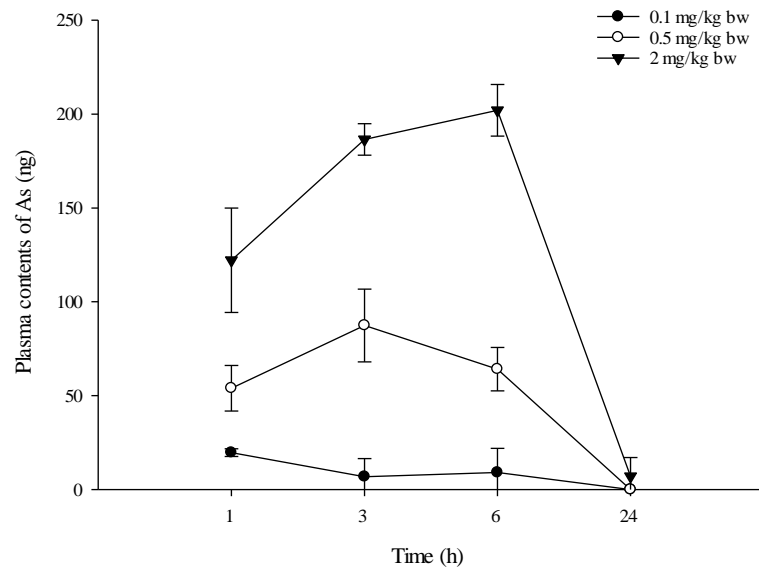
**Table 2. Faecal Excretion of Arsenic in Mice Exposed to As(III) or As(V) and Food Components.** Concentration of As in faeces of animals treated with As(III) or As(V) (1 mg/kg bw) by gavage in the absence or presence of food components for 15 days. Values expressed as ng As/g of faeces [range (median), n = 7]. Asterisks show significant reductions with respect to animals exposed only to As ( $p < 0.05$ ).

	<b>Treatment</b>	<b>Faecal excretion</b>
As(III)	As(III)	172-377 (236)
	As(III) + Tannic acid	105-269 (199)
	As(III) + Fe(III)	199-1176 (649)*
	As(III) + GSH	385-537 (488)*
As(V)	As(V)	235-564 (403)
	As(V) + Tannic acid	309-2302 (896)
	As(V) + Fe(III)	469-2377 (911)
	As(V) + GSH	279-1763 (541)

**Table 3. Effect of Food Components on Hepatic Mineral Contents.** Concentrations of Ca, K, Fe and P in the liver of animals gavaged with As(V) (1 mg/kg bw) in the absence or presence of food components. Values expressed as ng/g of tissue (mean  $\pm$  SD, (median), n = 7).

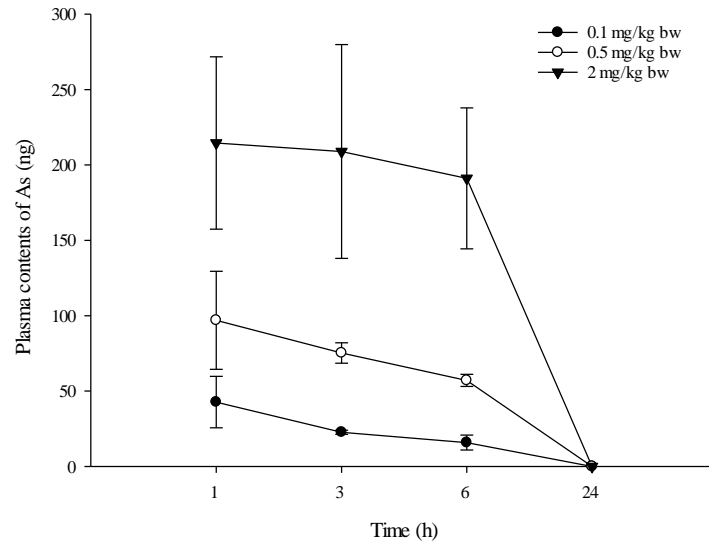
<b>Treatments</b>	<b>Ca</b>	<b>K</b>	<b>Fe</b>	<b>P</b>
As	183 $\pm$ 123 (138)	2570 $\pm$ 1292 (2278)	104 $\pm$ 28 (97)	3397 $\pm$ 881 (3100)
As + Fe(III)	214 $\pm$ 82 (169)	2009 $\pm$ 696 (1794)	135 $\pm$ 51 (115)	4168 $\pm$ 1716 (3375)
As + GSH	141 $\pm$ 23 (131)	1519 $\pm$ 446 (1470)	94 $\pm$ 17 (92)	3056 $\pm$ 477 (2889)

**Figure 1.**

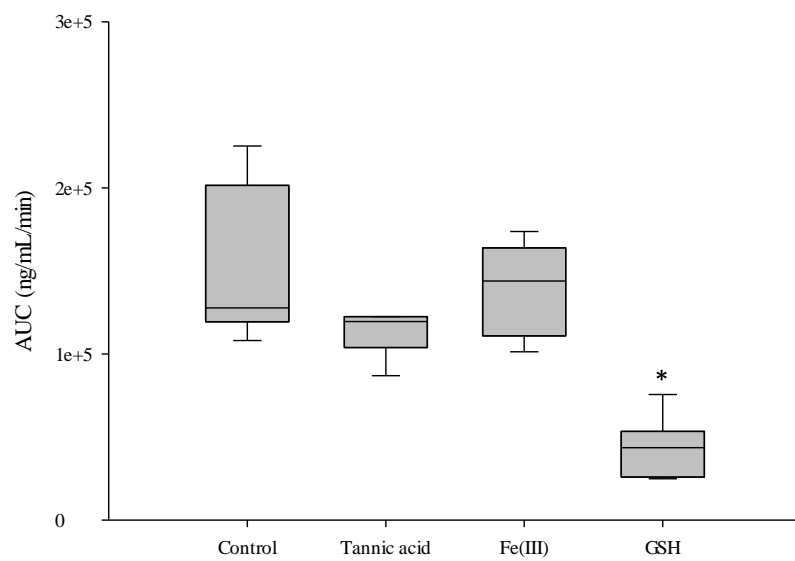




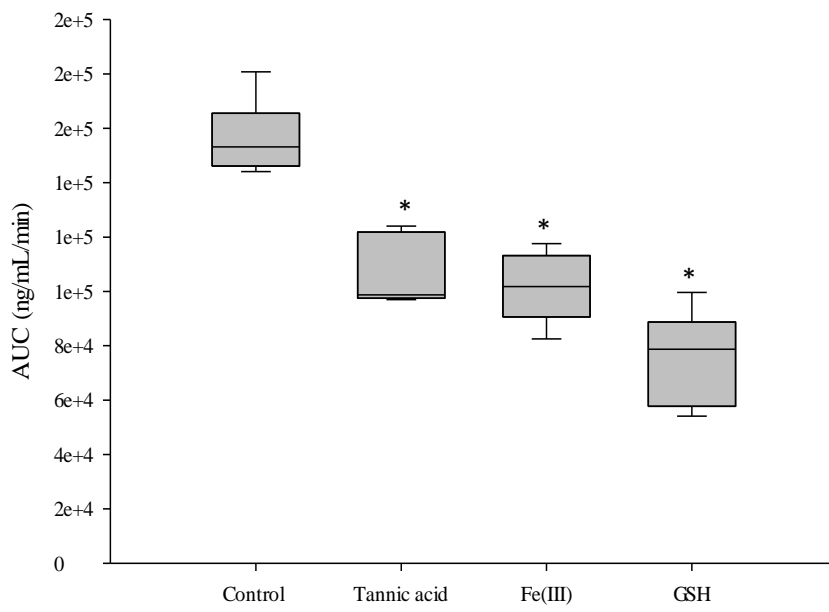
**Figure 2.**



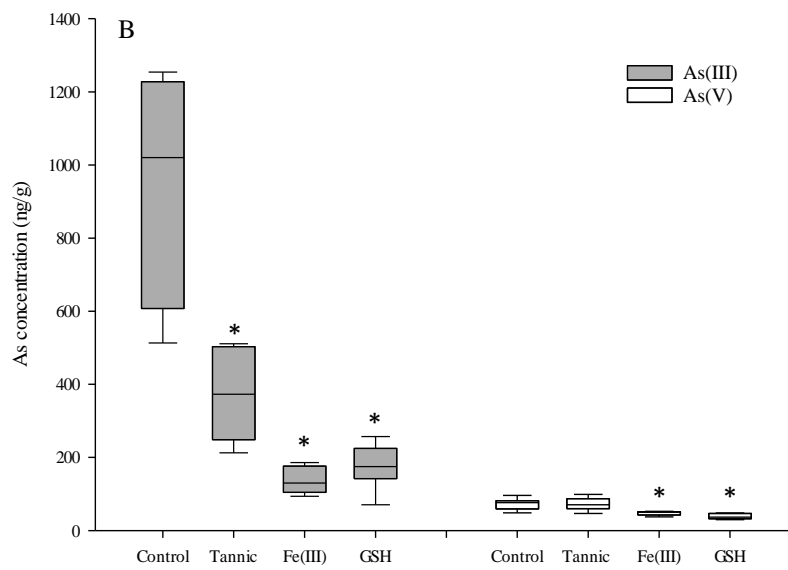
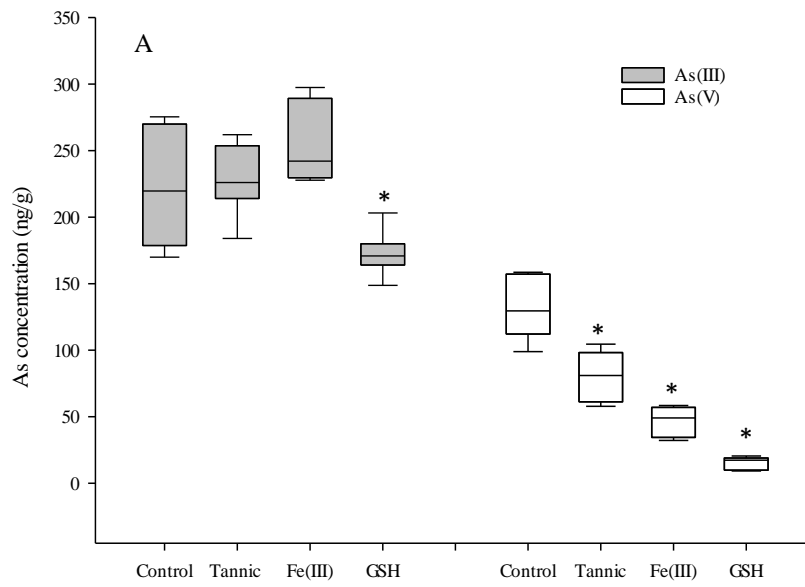
**Figure 3.**

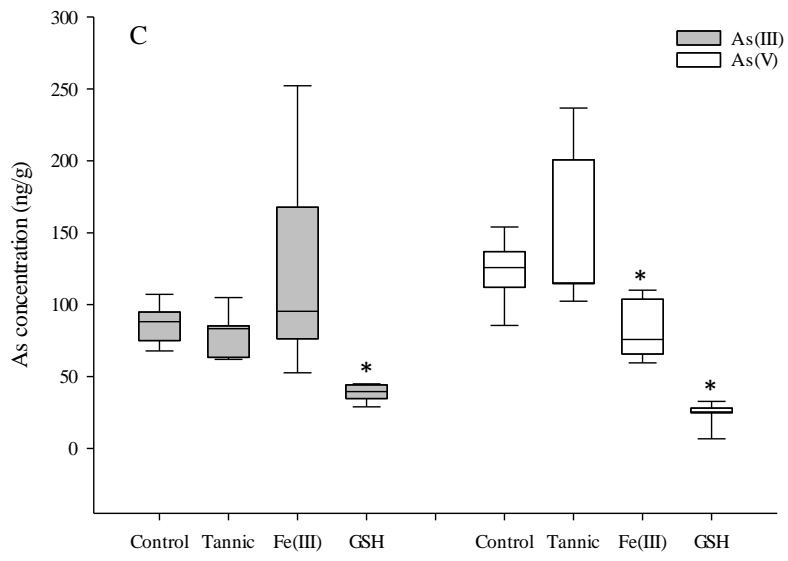


**Figure 4.**



**Figure 5.**





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