

Analyzing Heavy Metals in Conventionally and Regeneratively Produced Foods

A Collaboration with American Indian Foods



EMPOWERING BUSINESSES TO BE PART OF THE SOLUTION, NOT THE POLLUTION.

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Self Intro

- Major: Food and Nutrition
- Career Interest: MD, specializing in family medicine.
- Why P2? Another perspective on nutrition.





AIM

 Established heavy metal analysis protocol for AIF to potentially utilized in establishing rege[N]ation certification metrics to ensure safety of their distributed goods.



Significance



Regenerative Farming:

-20% global agricultural greenhouse gas emissions

+40% crop yields

+15-20% water percolation

*Has the potential to eliminate upwards of 250 million metric tons of co2 annually!

The American Indian Foods Program

- Indigenous Agriculture
- Branch of Intertribal Agricultural Council
- Export Program
- Rege[N]ation
 - Future Interest: PFAS & Regeneratively Grown AIF Products







Areas of Focus

- Regenerative Farming
- Food and Water Safety
- Supporting Local and Indigenous Farmers



Trials

- Moisture Analysis
- Dry Ashing
- Nitric Acid Dilution
- Micron Filter
- ICP-MS
- Interpret Data & Compare to Health Standards



Figure 2: Entire Protocol Process

Cadmium

Results

- Regenerative vs. Conventional
- Maximum Allowable Level in a Day







• Serving Size: 200 grams





Outcomes

Established heavy metal analysis protocol for AIF to potentially utilized in establish rege[N]ation certification metrics and ensure safety of their distributed goods.

Data regarding conventional and regenerative food products















Thank you

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