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1 **New Insights into Traditional Health Risk Assessments of**
2 **Mercury Exposure: Implications of Selenium**

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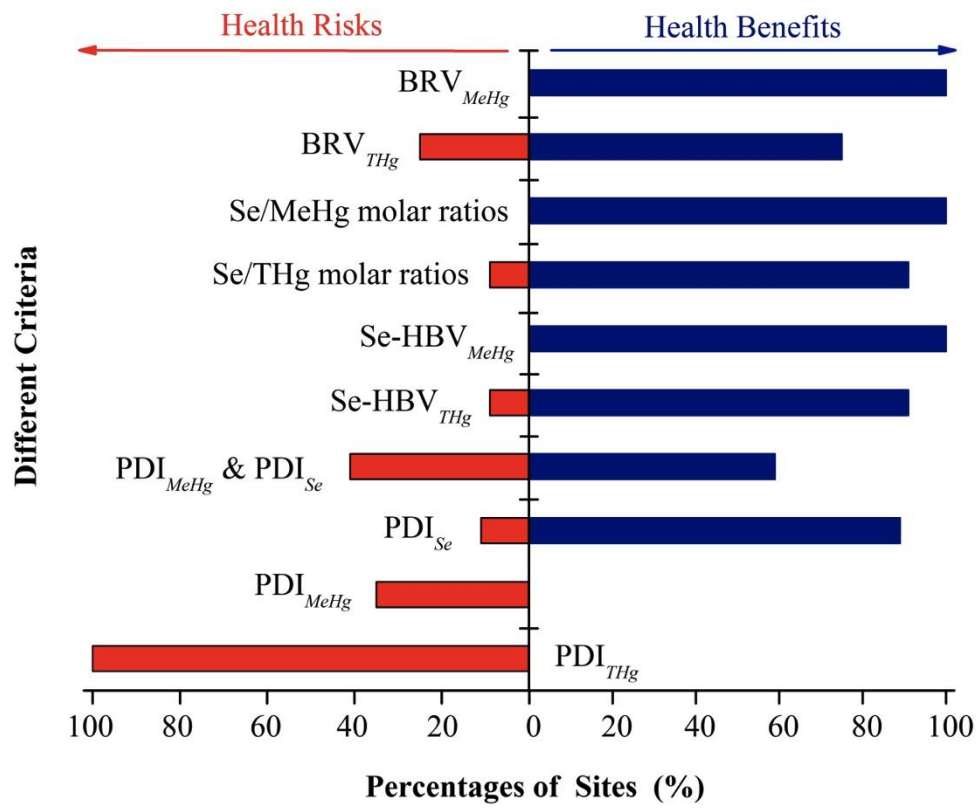
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20 **ABSTRACT**

21 There is increasing evidence that selenium (Se) has a significant effect on mercury (Hg) toxicology;
22 however, Hg exposure risk assessments usually consider only the amount of Hg present in the
23 environment or in food. Based on the present understanding of mechanisms of interaction between Se
24 and Hg, the physiology/toxicology of Se, and the toxicology of Hg, we propose a new criterion for
25 Se/Hg exposure assessment. This criterion, which is based on Se-Hg interactions, considers not only
26 the toxicological consequences of Hg exposure but also the benefits and/or adverse effects of Se
27 intake, especially the adverse effects related to a Se deficiency/excess. According to an illustrative
28 assessment based on the new criterion and nine existing criteria, large knowledge gaps in the
29 traditional assessments of exposure to Hg and/or Se were found, including those that assessed the
30 interactions between Hg and Se. These results suggest that future assessments of Hg exposure (or Se
31 intake) should include both Se and Hg.

32



35 ■ INTRODUCTION

36 Mercury (Hg) is an exogenous, toxic, and ubiquitous trace element that is nonessential to humans
37 and animals. Methyl-Hg (MeHg), one of its most toxic organic forms, can easily cross the blood-
38 brain and placental barriers; high exposure may cause severe and irreversible damage, particularly
39 to the fetal central nervous system ¹. The MeHg concentrations in water, soil, and sediments are
40 usually negligible when compared to its less toxic inorganic form ^{2,3}; however, MeHg can
41 bioaccumulate and be biomagnified in aquatic food webs and even some terrestrial plants (e.g.,
42 rice ³), eventually posing a serious threat to humans through the consumption of fish and/or rice ².
43 At present, the consequences of long-term, chronic exposure to MeHg remain poorly understood;
44 however, recent epidemiological studies have shown a dose-response relationship at much lower
45 levels of MeHg exposure than those previously recognized as hazardous ⁴.

46 Selenium (Se) is an essential trace element and nutrient that is of vital importance to human
47 health ^{5,6}. Se exists in human and animal selenoproteins as selenocysteine (Sec) and
48 selenomethionine (SeMet) and is incorporated into the active sites of antioxidant selenoenzymes
49 (glutathione peroxidase and thioredoxin reductase) ^{7,8}. The human selenoproteome includes 25
50 genetically encoded selenoproteins (including multiple forms of glutathione peroxidases and
51 thioredoxin reductases) ⁵. Through its incorporation into selenoenzymes (primarily via Sec in
52 mammals), Se exerts important biological functions that affect processes such as free radical
53 metabolism, immune function, reproductive function, and apoptosis ^{8,9}. Se is particularly
54 fundamental for the redox-mediated prevention and repair of oxidative damage in the brain and
55 neuroendocrine tissues ¹⁰. Epidemiological studies indicate that Se deficiency is necessary for the
56 occurrence of a well-known cardiomyopathy endemic to China (Keshan disease), which is
57 associated with >90% mortality and affects many young children in areas of China where the Se
58 intake is lower than 10 µg/day ¹¹. Other effects of Se deficiency include muscular dystrophy,
59 reproductive disorders, dental caries, necrosis of the liver/kidney/heart, and cancer ^{7,8}. Therefore,
60 an adequate intake of Se is important for maintaining the normal physiological synthesis and
61 activity of essential selenoproteins.

62 The recommended dietary allowance (RDA) of Se for adults in the US is 55 µg/day (the same
63 as that set by the World Health Organization (WHO), equivalent to 0.79 µg/kg body weight

64 [bw]/day, assuming a 70-kg bw for US residents ^{12,13}. In general, humans obtain Se
65 through dietary intake alone, and many common foods such as fish meals, seafood, seaweeds,
66 meat, cereals, and eggs are important sources of Se ^{14,15}. However, Se can also be harmful to
67 humans and animals at high exposures due to the narrow margins between the amount that is
68 essential and the levels associated with deficiency or toxicity ⁸. Long-term exposure to high levels
69 of Se in food and water may result in health problems, including loss of nails and hair, tooth decay
70 and discoloration, skin lesions, nervous system disorders, paralysis, and death ⁸. The tolerable
71 upper limit (UL) of Se intake for an adult set by the U.S. Food and Drug Administration (US
72 FDA) and the WHO is 400 µg/day (equivalent to 5.71 µg/kg bw/day, assuming a 70-kg bw for US
73 residents ^{12,13}). However, the UL of 400 µg/day has been considered to be too conservative
74 considering it was derived arbitrarily by defining one-half the estimate made by *Yang et al.* ¹⁶.
75 Using the same study conducted in Enshi China by *Yang et al.* ¹⁶ as the reference case, Poirier ¹⁷
76 pointed out that no adverse effects were observed with the Se intake for an adult as great as 853
77 µg/day.

78 The co-existence of Se and Hg in animal tissues and protective effect of Se against inorganic
79 Hg toxicity has been recognized for nearly half a century, since 1967 ¹⁸⁻²⁴. For a number of years,
80 the protective roles of Se against MeHg is inconsistent ⁶. Only recently, the protective effects of
81 organic Se against MeHg toxicity in fetal brain and development have been confirmed by a series
82 of animal studies ^{25,26}.

83 MeHg can pass the blood brain barrier and placenta to exert toxic effects on the central
84 nervous system of adults and fetuses ¹. MeHg can exert its neurotoxicity by altering the activity of
85 Na⁺/K⁺-ATPase, disrupting intracellular calcium homeostasis, and causing oxidative stress, and
86 disrupting neurotransmission ²⁷. Besides, MeHg toxicity has been considered to be linked to its
87 reactivity to the thiol ligands (-SH) of the proteins in the organisms ²⁸. Previous study revealed
88 that the biologically active MeHg may predominantly bind to cysteine thiols as MeHg- cysteines
89 complex (MeHg-Cys)²⁹. The MeHg-Cys complex is molecularly similar with SeMet, which thus
90 can readily cross the placental and the blood-brain barrier³⁰. When MeHg-Cys reaches at the
91 active sites of selenoenzyme, the S atom of MeHg-Cys can be directly replaced by the ionized Se
92 of Sec and formed unavailable MeHg-Sec complex due to the extremely high binding affinity

93 between Se and Hg than that between S and Hg³¹. The formation of unavailable MeHg-Sec
94 complex thereby inhibited the bioavailability of MeHg yet simultaneously results in efficient
95 sequestration of the biologically required Se in intracellular cycles of Sec synthesis that maintain
96 normal selenoenzyme metabolism in these otherwise protected tissues. Therefore, MeHg has been
97 considered to be a highly specific, irreversible selenoenzyme inhibitor³², which implies that
98 impairing selenoenzyme activity and synthesis is one of the possible mechanism of MeHg toxicity
99 especially when the organism is in a Se-deficient state.

100 Although several physiologic/biochemical mechanisms have been proposed to explain the
101 antagonism between Hg and Se (well summarized by e.g., Yang, et al.²³ and Khan and Wang²⁴),
102 the molecular mechanism likely involves the formation of insoluble, equimolar, and biologically
103 unavailable mercury selenide (HgSe) precipitates. Approximately 1:1 molar ratios of Se:Hg have
104 been commonly observed in various species, e.g., marine mammals (plasma, erythrocyte, liver)
105 and sea birds and in human (Hg miners: brain, kidney, liver, muscle tissue and urine; and
106 residents: urine) of Hg-mining areas^{24,33,34}. The binding affinity between Hg and Se is
107 exceptionally high (with a constant of 10^{45}); in particular, it is one-million-fold higher than the
108 binding affinity (10^{39}) between Hg and sulfur in the production of mercury sulfide (HgS). Thus, an
109 interaction between Se and Hg should readily result in the formation of metabolically inert HgSe
110 precipitates, which have an extremely low solubility (10^{-58} to 10^{-65}) compared to that of HgS
111 precipitates (10^{-52})³⁵. It has been proposed that the Hg and Se bind to plasma protein to form a
112 high molecular weight complexes, which was described as (Hg-Se)_n-selenoprotein P (or (Hg-Se)_n-
113 SeIP)^{23,24}. The (Hg-Se)_n-SeIP was considered to be the precursor of the HgSe(s)²⁴. Recently, the
114 existence of inert HgSe(s) granules *in vivo* was unambiguously confirmed using X-ray Absorption
115 Near Edge Structure (XANES)²⁴.

116 As mentioned earlier, the extensive formation of inert Hg-Se would consequently compromise
117 the biological availability of both Hg and Se, which is consistent with the results of numerous
118 studies reporting alleviation of acute toxicity after simultaneous exposure to Hg and Se in doses
119 higher than their threshold limit values^{20,23,24}. Another possible mechanism of the Se protective

120 effect is anti-oxidation. MeHg disrupts the glutathione (GSH) system maturation resulting in a
121 decrease of GSH-Px in the developing brain but this toxic effect can be protected by Se as Se can
122 decrease the overall oxidative stress induced by MeHg ²⁶.

123 Because Se plays important physiological and biochemical roles in humans and animals, the
124 formation of HgSe precipitates may result in Se deficiency and a corresponding impairment of
125 selenoenzyme activity and synthesis ^{7,8}, with consequent adverse effects. However, the observed
126 toxicity may be affected by both MeHg toxicity and Se deficiency, especially when there is a
127 greater exposure to MeHg than to Se. After reviewing a large number of studies on this subject,
128 [Khan and Wang](#) ²⁴ proposed that Hg toxicity is caused, at least in part, by Hg-induced Se
129 deficiency. In other word, the antidotal effect of Se for counteracting Hg occurs by ensuring that
130 normal selenoenzyme activity and synthesis is maintained. Hence, some of the adverse effects of
131 Hg exposure may be prevented by consuming sufficient Se to result in a greater than 1:1 molar
132 ratio of Se:Hg ³⁶, while attempting to maintain the Se intake in the physiologically appropriate
133 range. One good example is the study recently conducted in Wanshan Hg mining area in China by
134 [Li et al.](#) ³⁴. In their study, supplementation of organic selenium significantly increases Hg
135 excretion and protects against the oxidative damage of long term Hg exposed local residents.

136 Despite the decades-long establishment of protection against Hg toxicity by Se in general ¹⁸
137 and by an Se:Hg molar ratio of >1:1 in particular ³⁶, the current criteria for safe levels of Hg
138 exposure do not consider Se, primarily because the exact Se:Hg ratio that confers protection is
139 unclear. Nonetheless, Se:Hg molar ratios have been commonly used in research and/or
140 assessments of Hg exposure to simplify assessments of the nutritional benefits of Se intake and the
141 risks of MeHg exposure from the consumption of fish and ocean-sourced foods. For instance, a
142 recent animal study indicated that MeHg toxicity could not be explained by MeHg alone but could
143 be explained by considering Hg and Se together (based on Se:Hg molar ratios) ³⁷.

144 Recently, [Kaneko and Ralston](#) ³⁸ proposed a new safety criterion for Hg exposure assessment,
145 the Se-Health Benefit Value (Se-HBV), which is calculated as $Se-HBV = Se \times (Se/Hg) - Hg \times$
146 (Hg/Se) . This equation includes both the absolute molar concentrations and the relative molar
147 ratios of Se and Hg. The Se-HBV indicates the health benefits (if positive) or health risks (if

148 negative) of Se in terms of Hg exposure. At first glance, the Se-HBV appears more elegant than
 149 the molar ratio alone, and it has also been commonly cited in many studies to assess Hg exposure
 150 from seafood. Unfortunately, however, the Se-HBV and the traditional Se:Hg molar ratio both
 151 have a serious limitation: in certain extreme cases, although the safety requirement (Se:Hg molar
 152 ratio>1 or Se-HBV>0) is met, the Se intake may be either below the level required for normal
 153 selenoenzyme activity and synthesis (deficiency) or above the safe range (poisoning).
 154 Although the Se-HBV and Se:Hg molar ratio may both appear ideal, these are associated with
 155 hidden risks. Therefore, an assessment based on either criterion may be misleading. Besides, we
 156 noticed that the criterion of Se-HBV= Se(Se/Hg)-Hg(Hg/Se) was recently “updated” as
 157 $HBV_{Se}=(Se-Hg)/Se*(Se+Hg)$ by [Ralston and Raymond](#) ³⁹. Unfortunately, it still has a similar
 158 limitation: e.g., when we assume Hg exposure is zero and Se intake is 10^5 nmol/kg/day (far greater
 159 than 170 nmol/kg/day, the threshold value for Se poisoning ^{14,15}), then the calculated HBV_{Se}
 160 should be 10^5 (indicates “great health benefit”). However, this value is actually associated with
 161 hidden risks of Se poisoning and thus misleading.

162 Our main objectives of this study were 1) to develop a new criterion for Se/Hg exposure
 163 assessment, which is based on Se-Hg interactions, considers not only the toxicological
 164 consequences of Hg exposure but also the benefits and/or adverse effects of Se intake, especially
 165 the adverse effects related to a Se deficiency/excess, as mentioned above; 2) to examine the
 166 knowledge gaps in previous studies that considered Hg or Se alone versus those that considered
 167 Se-Hg interactions (using the new criterion and other existing criteria).

168 ■ MATERIALS AND METHODS

169 **Proposal for a New Criterion.** Based on our present understanding of Se-Hg interactions, the
 170 physiology/toxicology of Se, and the toxicology of Hg, we propose a new criterion for assessing
 171 Hg exposure and Se intake, as shown below:

$$172 \quad BRV = PDI_{Se} - \Delta_{Se} - PDI_{Hg} \quad (1)$$

$$173 \quad PDI = \Sigma(C^i \times IR^i) / bw \quad (2)$$

174 where BRV represents the benefit-risk value, which indicates either health benefits (if
 175 $0 < BRV < \nabla_{Se}$) or health risks (if $BRV < 0$ or $BRV > \nabla_{Se}$); Δ_{Se} represents the minimal Se amount

176 required for normal biological function when Hg exposure is zero; ∇_{Se} represents a threshold
177 value for Se poisoning which considered the protective effects from Hg exposure; PDI represents
178 the probable daily intake of Se (PDI_{Se}), Hg (PDI_{Hg}), or MeHg (PDI_{MeHg}); C is the concentration of
179 the exposed medium; IR is the intake rate (the rate of ingestion or inhalation); and i is the intake of
180 a potentially Hg-contaminated substance such as water, rice, fish, vegetable, corn, meat, or
181 poultry. All of the above calculations are based on units of molar concentrations; e.g., PDI is
182 measured in nmol/kg bw/day.

183 Some researchers may prefer a format that directly reflects the molar ratio of Se/Hg. The
184 BRV mentioned above can also be expressed as a molar ratio, i.e., a benefit-risk ratio (BRR), as
185 shown below:

$$186 \quad \text{BRR} = (PDI_{Se} - \Delta_{Se}) / PDI_{Hg} \quad (3)$$

187 Similarly, the BRR indicates health benefits if $1 < \text{BRR} < 1 + \nabla_{Se} / PDI_{Hg}$ (equivalent to $0 <$
188 $\text{BRV} < \nabla_{Se}$), or it indicates health risks if $\text{BRR} < 1$ or $\text{BRR} > 1 + \nabla_{Se} / PDI_{Hg}$ (equivalent to $\text{BRV} <$
189 0 or $\text{BRV} > \nabla_{Se}$).

190 The value of Δ_{Se} temporarily represents the lowest safe intake of Se for human, which is 11
191 nmol/kg/day (equivalent to 50 $\mu\text{g}/\text{day}$ recommended by the Chinese Nutrient Society (CNS) ^{14,15}
192 or 0.83 $\mu\text{g}/\text{kg}$ bw/day if bw is assumed to be 60 kg for Chinese residents; or equivalent to 55
193 $\mu\text{g}/\text{day}$ recommended by the US FDA and the WHO or 0.79 $\mu\text{g}/\text{kg}$ bw/day if bw is assumed to be
194 70 kg for US residents). Similarly, the value of ∇_{Se} temporarily represents the threshold value for
195 Se poisoning set by the CNS ^{14,15}, which is 170 nmol/kg/day (equivalent to 800 $\mu\text{g}/\text{day}$, or 13.3
196 and 11.4 $\mu\text{g}/\text{kg}$ bw/day, respectively, for Chinese residents and US residents). The dietary Se
197 intake in most populations is far below this threshold value ¹⁵, but it should still be assessed. The
198 intention of the proposed criterion is to examine the use of alternate indices that may more
199 accurately reflect health risks and benefits for use in future studies.

200 **Comparison of Different Criteria.** We used the new criterion (BRV) proposed above together with
201 existing criteria (PDI, Se-HBV and Se/Hg molar ratio; [Table 1](#)) to assess the health benefits and/or
202 risks of combined Hg and Se exposure through dietary sources (e.g., rice, fish, meat, poultry,
203 vegetable, and drinking water) for residents of 59 locations around a heavily Hg-contaminated

204 area of China covering over 700 km² (Wanshan, the largest Hg mining region in Asia). Detailed
205 information about the local setting were provided in our recently published articles [2,3,35](#).

206 The design of this illustrative assessment included four different scenarios: (I) considering
207 only Hg levels using the criteria established by the US Environmental Protection Agency
208 (USEPA) and the Joint Food and Agriculture Organization (FAO)/WHO Expert Committee on
209 Food Additives (JECFA); (II) considering only Se levels using the criteria established by the CNS;
210 (III) considering both Se and Hg independently using the criteria established by the USEPA,
211 JECFA, and CNS; and (IV) considering Se-Hg interactions based on their molar concentrations.

212 The assessments for the four different scenarios were based on each of the 10 criteria (i.e.,
213 PDI_{THg} , PDI_{MeHg} , PDI_{Se} , $PDI_{Se} \& PDI_{MeHg}$, $Se-HBV_{THg}$, $Se-HBV_{MeHg}$, molar ratio of Se/THg, molar
214 ratio of Se/MeHg, BRV_{THg} , and BRV_{MeHg}), as shown in [Table 1](#) and [Figure 1](#). It should be
215 mentioned here that all of the calculations in the present illustrative assessment for the Wanshan
216 adult residents were based on 60 kg bw rather than 70 kg that is commonly used for similar
217 assessment for US residents.

218 The main purpose of this illustrative study was to examine the knowledge gap between our
219 previous study [4](#) assessing Hg alone and the present study, which concurrently assessed both Hg
220 and Se individually and the interaction between them. This assessment was primarily based on
221 data from our recently published studies, which are summarized in [Table 2](#).

222 ■ RESULTS AND DISCUSSION

223 Differences observed among the results of the assessments using each of the 10 criteria mentioned
224 above were shown in [Figure 1](#) and [Table 1](#).

225 **Scenario I: Criteria Considering only Hg.** As reported in our previous study [2](#), all the sites in
226 Wanshan exhibited levels of Hg exposure associated with health risks if they were assessed using
227 the PDI_{THg} criterion alone based on the provisional tolerable weekly intake (PTWI) of 4 µg/kg
228 bw/week (equivalent to 0.57 µg/kg bw/day) [40](#). In that study, however, we concluded that PDI_{THg}
229 should not be used to evaluate Hg exposure in the Wanshan area because 95% of the Hg to which
230 the local residents were exposed was inorganic Hg ([Table 2](#)), which is much less toxic than MeHg
231 and has a low (only 7%) absorption rate compared to that of MeHg (95%). Alternatively, if

232 assessed using the reference dose (RfD) of 0.1 $\mu\text{g}/\text{kg}$ bw/day recommended by the USEPA ⁴¹, the
233 proportion of Wanshan sites with risky levels of Hg exposure was greatly reduced (to 34%). The
234 main reason for this large difference is that rice consumption accounts for ~95% of the total MeHg
235 exposure among the local residents, whereas fish accounts for only 1% (the local residents rarely
236 eat fish) ².

237 The development of the PTWI_{THg} by the JECFA was based on a fish-eating population
238 (derived from toxicity data from poisoning incidents at Minamata and Niigata in Japan) that was
239 primarily exposed to MeHg. The PTWI_{THg} was originally set at 5 $\mu\text{g}/\text{kg}$ bw/week (equivalent
240 to 0.7 $\mu\text{g}/\text{kg}$ bw/day) ⁴². More recently, this value was adjusted to the present level of 4 $\mu\text{g}/\text{kg}$
241 bw/week (equivalent to 0.57 $\mu\text{g}/\text{kg}$ bw/day) ⁴⁰. The PTWI_{THg} of 0.57 $\mu\text{g}/\text{kg}$ bw/day may be
242 acceptable for fish-eating populations in regions where MeHg is the primary Hg species (i.e., at
243 least more than 40% of THg, see discussion below) and where MeHg data are unavailable,
244 because inorganic Hg is much less toxic than MeHg and its absorption rate by human body
245 through dietary intake has been estimated to be only 7% while the absorption rate for MeHg is
246 about 95% ². As there are great variations in the MeHg/THg ratios among fish species or
247 geographic regions ⁴³, MeHg concentrations should be measured based on the $\text{PTWI}_{\text{MeHg}}$ or the
248 RfD_{MeHg} to better provide health guidelines for fish-eating populations.

249 Similar with PTWI_{THg} , the $\text{PTWI}_{\text{MeHg}}$ has also been adjusted, from 3.3 $\mu\text{g}/\text{kg}$ bw/week
250 (equivalent to 0.47 $\mu\text{g}/\text{kg}$ bw/day) ⁴² to the present level of 1.6 $\mu\text{g}/\text{kg}$ bw/week (equivalent to 0.23
251 $\mu\text{g}/\text{kg}$ bw/day) ². This adjustment reduced the ratio of MeHg/THg from 66% to approximately
252 40%. USEPA recommended a more conservative RfD (MeHg) of 0.1 $\mu\text{g}/\text{kg}$ bw/day (equivalent to
253 0.7 $\mu\text{g}/\text{kg}$ bw/week) ⁴¹, compared to the $\text{PTWI}_{\text{MeHg}}$ (1.6 $\mu\text{g}/\text{kg}$ bw/week).

254 However, for rice-eating populations in inland China (e.g., Wanshan in the present study) or
255 other regions where Hg exposure is dominated by inorganic Hg (exceeding 90% of THg²), the
256 JECFA PTWI (THg and MeHg) and the USEPA RfD (MeHg) may both inadequately reflect the
257 level of health risk because rice does not contain several important neurologic development-
258 enhancing micronutrients found in fish, such as docosahexaenoic acid (DHA, an omega-3 long-
259 chain polyunsaturated fatty acid), arachidonic acid (an omega-6 fatty acid), and iodine ⁴³.

260 Fortunately, Se, another important micronutrient for human health and a well-known efficient
261 antidote to Hg exposure as mentioned earlier, can be absorbed and significantly bioaccumulated in
262 many foods, including rice³⁵. Rice is a staple food in most of Asian countries. Indeed, rice
263 consumption has been observed to be the primary route (70%) of Se intake among rice-based rural
264 populations in inland China^{14,15}. Because they rarely eat fish and ocean-sourced foods, the general
265 populations of rice-based areas of inland China, except heavily Hg-contaminated areas (e.g.,
266 Wanshan), have Hg exposure levels well below the MeHg RfD of 0.1 µg/kg bw/day². In such
267 populations, it may be more beneficial to assess the local residents' Se intake status than their Hg
268 exposure because either excessive or inadequate Se intake is associated with serious health risks.

269 **Scenario II: Criteria Considering only Se.** According to our estimates from the present
270 illustrative assessment, most (88%) of the sites in the Wanshan area exhibited PDI_{Se} values well
271 within the safe intake range of Se (SIR_{Se}) of 50-200 µg/kg (equivalent to 0.83-3.33 µg/kg bw/day
272 for a bw of 60 kg) established by the CNS^{14,15}. Approximately 12% of the Wanshan sites had
273 PDI_{Se} values higher than the UL of the SIR_{Se} (3.33 µg/kg bw/day). However, the highest PDI_{Se} in
274 Wanshan, 8 µg/kg bw/day, was still below the threshold value for Se poisoning (13.33 µg/kg
275 bw/day; equivalent to 800 µg/kg; [Table 1](#)). No sites had PDI_{Se} values below the lowest limit of the
276 SIR_{Se}.

277 The PDI_{Se} range in Wanshan (85-478 µg/day) was comparable to that in countries with
278 adequate Se intake levels (e.g., the US range of 71-152 µg/kg^{12,13}); however, the average PDI_{Se} in
279 Wanshan (128 µg/day) was 6-18 times greater than in regions with high rates of Se deficiency
280 (e.g., 7 µg/day in an endemic Keshan disease area of China and 17 µg/day in Burundi) and 3-4
281 times greater than in regions with moderate rates of Se deficiency (e.g., 34 µg/day in the UK, 39
282 µg/day in Greece, and 44 µg/day in Suzhou, China⁴⁵).

283 The Se levels in food are mainly determined by the Se levels in the soils where the plants are
284 grown. In our recent study, the average soil Se levels in Wanshan (2.1 mg/kg) were elevated
285 compared to the background concentrations in Guizhou (0.38 mg/kg) and China as a whole (0.24
286 mg/kg), reaching levels comparable to those in the Enshi seleniferous region (4.1 mg/kg)³⁵.
287 Therefore, the high Se levels in the local soils produced high Se levels in foods such as rice,
288 vegetables, meat, fish, and poultry ([Table 2](#)). For instance, the total Se levels in the local rice

289 averaged 98 $\mu\text{g}/\text{kg}$, which was 3-4 times greater than in China as a whole (32 $\mu\text{g}/\text{kg}$) and similar
290 to the average Se levels in rice (81 $\mu\text{g}/\text{kg}$) from the Se-rich Kaiyang region in Guizhou Province ³⁵.
291 According to the results, rice (43%), meat (40%), and vegetables (8%) were the main routes of Se
292 intake for residents in Wanshan, whereas a combination of fish, poultry, and other foods accounted
293 for only 9% of the total PDI_{Se} (Table 2).

294 **Scenario III: Criteria Considering Hg and Se Independently.** When Hg and Se were
295 considered independently, few sites (approximately 5%) showed an additive risk. Approximately
296 36% of the sites showed a single type of risk, e.g., 29% of the sites had an PDI_{MeHg} higher than 0.1
297 $\mu\text{g}/\text{kg}$ bw/day but an Se intake in the safe range, and 7% of the sites had an PDI_{Se} exceeding the
298 safe range but an MeHg intake below the RfD_{MeHg} . Approximately 59% of the sites showed a
299 complete absence of risk; i.e., neither MeHg nor Se was in excess of the acceptable limits (Table
300 1). Overall, approximately 41% of the sites had some health risk (either a single risk or double
301 risks) when Hg and Se were considered independently. This number was higher than those found
302 when MeHg (34%) or Se (12%) was assessed alone.

303 Compared to Hg exposure, the health problems associated with the incorrect intake of Se are
304 seriously overlooked by the general population. Most people are familiar with the health
305 risks of MeHg toxicity, but few are aware of the physiological importance of Se. Similarly,
306 researchers often consider the ability of Se to inhibit the toxicity of Hg, but we rarely consider that
307 Hg can also inhibit the toxicity of Se. Therefore, a criterion that considers Se-Hg interactions is
308 fundamental to the appropriate evaluation of risk from exposure to both Hg and Se.

309 **Scenario IV: Criteria Considering Se-Hg Interactions.** We found that all the sites showed
310 health benefits rather than health risks when assessed using criteria that considered the protective
311 interactions between Se-MeHg based on their molar concentrations. All of the three methods, i.e.,
312 Se:Hg molar ratios ³⁶, Se-HBV ³⁸, and BRV (the present study) (Table 1) indicated that the health
313 risks of MeHg exposure were offset by Se intake. The reverse was also true: the health risks of
314 excessive Se intake were neutralized by moderate MeHg exposure. Hence, the 41% of sites with
315 health risk of Se and MeHg exposure under scenery III above exhibited little or no health risk.
316 These results indicate that our previous study ² considering only the Hg in the environment and
317 foods in this area may have overestimated the level of risk for the local residents. This may be

318 ubiquitous for previous Hg exposure assessment for fish-eating population as a molar ratio of
319 Se:Hg>1:1 are commonly observed in most marine fish similar with that in rice, except for pilot
320 whale which contains much more Hg than Se^{35,37}.

321 Although THg was not used in this assessment, the results based on Se and THg using the
322 three corresponding criteria (Table 1) are shown to elucidate the differences among the three
323 criteria based on molar concentrations mentioned above. The results revealed that there was no
324 difference between the results using the Se/Hg molar ratios criterion and the Se-HBV criterion,
325 both of which indicated that 9% of the sites may be associated with health risks. This observation
326 is not surprising because there is no difference in the underlying mechanisms. However, the use of
327 the BRV criterion proposed in the present study increased the proportion of sites with health risks
328 from 9% to 25%, likely because the BRV criterion considers both the health risks of Se
329 excess/deficiency and the Se amount (∇_{Se}) required for normal biological function.

330 ■ IMPLICATIONS

331 Based on the present study, the traditional method of assessing the health risks of Hg exposure
332 clearly does not fully reveal the actual health risk because this method neglects the contribution of
333 Se. Dietary Se intake may have an important impact on the toxicological consequences of Hg
334 exposure; similarly, assessments of Se intake alone may inadequately reflect the health
335 risk/benefit of Se if its interactions with Hg are not considered. Recently, Laird et al.⁴⁶
336 emphasized the importance of including the benefits of nutrients when issuing dietary advice on
337 Inuit traditional food in Canada. The proposed assessment criteria can potentially be applied as
338 the sources of Se and Hg were reported coming from the same food items.

339 The most noteworthy finding of the present study is that assessment criteria that consider Se-
340 Hg interactions should also take into account the Se amount (Δ_{Se}) required for normal
341 selenoenzyme synthesis and activities that is critical for human health (e.g., peroxide
342 detoxification) as well as the threshold value (∇_{Se}) for Se poisoning considered the modulation
343 effects from Hg exposure, although the specific values may require further validation. These
344 factors, which have commonly been omitted by previous studies, may be critical for understanding
345 the “paradox” in previous epidemiological studies, i.e., higher exposures to MeHg producing

346 lower toxicological consequence (e.g., studies conducted in the Seychelles and the Faroe Islands
347 and other regions ^{24,47,48}).

348 The BRV criterion proposed in the present study is concise and intuitive, and its use can help
349 deepen our understanding of previous assessments. More importantly, this criterion has potential
350 for broad applications in future research. Although the illustrative evaluation in present study was
351 conducted for rice-based population, it is also appropriate in application for fish-eating population.
352 As all calculations in the BRV criterion are based on molar concentrations, Hg and Se can be
353 viewed as a molar relationship: the number of Se atoms versus Hg atoms present or consumed.
354 Thus, essentially, there is no any real distinction of applications of this criterion between the two
355 populations regarding the interactions between the two elements. Furthermore, this criterion may
356 be sufficient to protect the fish-eating population against the toxicity of Hg exposure, or at least its
357 evaluated result may be “safer” than that of rice-based populations (given their Hg and Se
358 exposure status are equal) considering fish contains other important nutrients (e.g., n-3
359 polyunsaturated fatty acids) while rice does not ^{2,6,43}. In spite of this, it should be noted here that,
360 until substantial epidemiological evidence is collected, the application of such novel criteria
361 should be limited to scientific inquiry and research rather than prematurely replacing the
362 traditional means of assessing risks/benefits in actual populations.

363

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370 **■ REFERENCES**

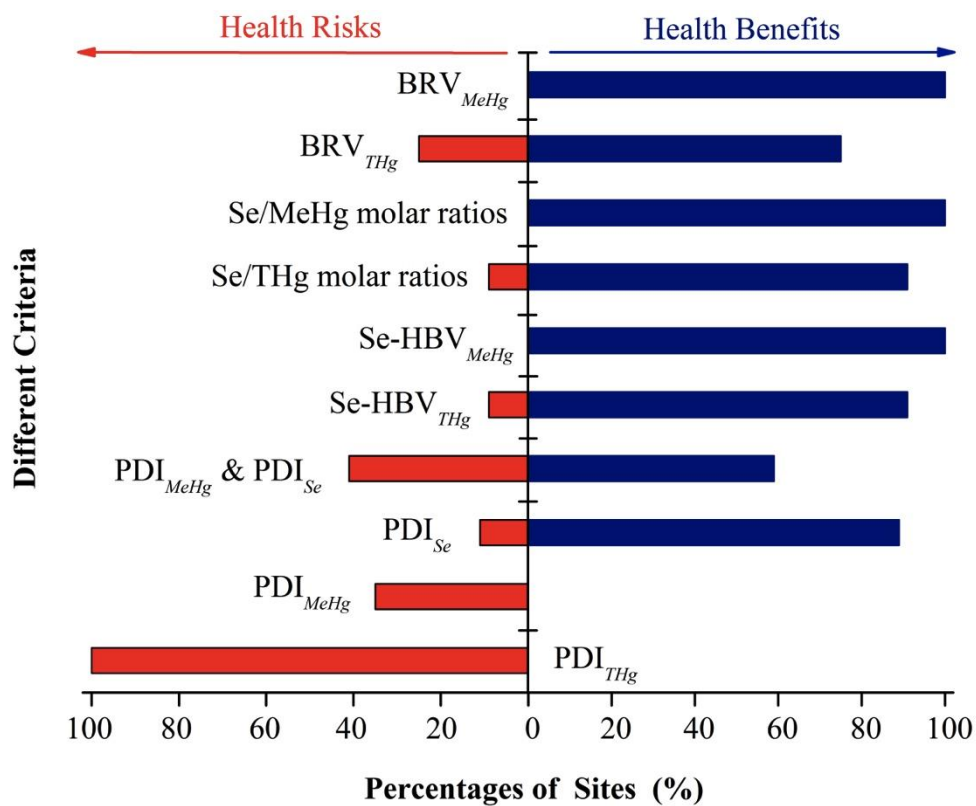
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481 **Figure 1. Percentages of sites with health benefits or risks using different criteria.**
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485 **Table 1. Probable Daily Intake of Se versus Hg by Adults (60 kg bw) for Rice-based Rural Population Living around the Wanshan Hg Mined Area,**
 486 **including Values Assessed Using Different Criteria and the corresponding Percentages of Sites with Health Risks and Benefits.**

No.	Mean±SD	Range	Percentage of sites with risks	Percentage of sites with benefits	Assessment criteria
<i>Based on µg/kg/day</i>					
(1) PDI _{THg}	1.9±1.5	1.2~6.1	100%	0%	[PTWI _{THg} (<0.57 µg/kg bw/day)] ^a ;
(2) PDI _{MeHg}	0.096±0.17	0.015~0.46	34%	0%	[RfD _{MeHg} (<0.10 µg/kg bw/day)] ^b ;
(3) PDI _{Se}	2.1±1.5	1.4~8.0	12%	88%	[SIR _{Se} (0.83~3.33 µg/kg bw/day)] ^c ;
(4) PDI _{MeHg} & PDI _{Se}			41%	59%	[RfD _{MeHg} & SIR _{Se}] ^d
<i>Based on nmol/kg/day</i>					
(5) Se-HBV _{THg}	150±260	-55~1700	9%	91%	[Se(Se/THg) – THg(THg/Se) > 0] ^e
(6) Se-HBV _{MeHg}	2200±12400	140~88000	0%	100%	[Se(Se/MeHg) – MeHg(MeHg/Se) > 0] ^e
<i>Based on nmol/kg/day;</i>					
(7) Se/THg	3.0±2.6	0.58~16	9%	91%	[Se/THg > 1] ^f
(8) Se/MeHg	80±150	6.1~860	0%	100%	[Se/MeHg > 1] ^f
<i>Based on nmol/kg/day;</i>					
(9) BRV _{THg}	9.1±21	-28~84	25%	75%	[0 < PDI _{Se} – ∇ _{Se} – PDI _{THg} < ∇ _{Se}] ^g
(10) BRV _{MeHg}	45±120	3.2~770	0%	100%	[0 < PDI _{Se} – ∇ _{Se} – PDI _{MeHg} < ∇ _{Se}] ^g

487 Abbreviations: BRV, benefit-risk value; PDI, probably daily intake; PTWI, provisional tolerable weekly intake; RfD, reference dose; Se-HBV, Se-Health Benefit
 488 Value; SIR, safe intake range.

489 ^a equivalent to 4 µg/kg bw/week ⁴⁰; ^b equivalent to 0.7 µg/kg bw/week ⁴¹; ^c equivalent to 50~200 µg/kg bw/week ^{14,15}; ^d concurrently meet criterion (2) and (3), i.e.,
 490 PDI_{MeHg} < RfD_{MeHg} (0.10 µg/kg bw/day) and PDI_{Se} within the SIR_{Se} (0.83~3.33 µg/kg bw/day); ^e Kaneko and Ralston ³⁸; ^f Ganther et al ³⁶; ^g Present study.

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495 **Table 2. Average Concentrations of Hg versus Se and the Average Estimated Daily Intake of Se versus Hg by Adults (60 kg bw) with Percent Contributions**
 496 **(Italicized Values in Parentheses) from Different Sources for Rice-based Rural Population Living around the Wanshan Hg Mined Area.**

Source	Unit	Hg	Se	MeHg	Intake Rate ^b	Hg Intake µg/day	Se Intake µg/day	MeHg Intake µg/day
Rice	(µg/kg, DW)	78 ^a	98 ^a	9.3 ^a	600 g/day, DW	49 (43%)	59 (43%)	5.6 (96%)
Vegetables	(µg/kg, WW)	130 ^b	29 ^c	0.097 ^b	370 g/day, WW	47 (41%)	11 (8.0%)	0.036 (1.0%)
Meat	(µg/kg, WW)	220 ^b	690 ^{d,e}	0.85 ^b	79 g/day, WW	17 (15%)	55 (40%)	0.067(1.0%)
Poultry	(µg/kg, WW)	160 ^b	1500 ^f	2.4 ^b	4.9 g/day, WW	0.77 (0.60%)	7.5 (5.0%)	0.073 (1.0%)
Fish	(µg/kg, WW)	290 ^b	3000 ^f	60 ^b	1.2 g/day, WW	0.35 (0.30%)	3.6 (3.0%)	0.011(0.20)
Water	(ng/L)	50 ^b	1010 ^g	0.064 ^b	2.0 L/day	0.10(0.10%)	2.0 (1.0%)	0.0010 (0.020)
Total					µg/day	110	140	5.8
					µg/kg/day	1.9	2.1	0.096

497 Abbreviations: DW, dry weight; PDI, probably daily intake; WW, wet weight.

498 ^a Zhang, et al. ³⁵; ^b Zhang, et al. ²; ^c Li, et al. ³⁴; ^d Gou, et al. ⁴⁹; ^e estimated based on 65% water content; ^f Ji, et al. ⁵⁰; ^g Zhang ⁴⁴.

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