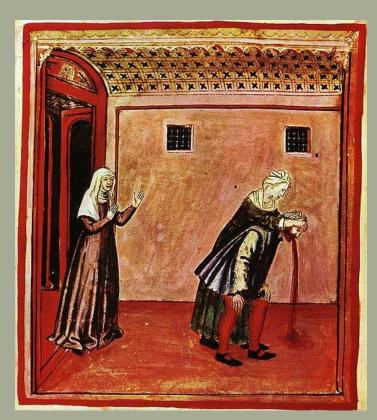
# Case Studies and Methods in the Identification of Food Microtraces Derived from Vomit and Gastric Contents



#### William Schneck

Washington State Patrol Crime Laboratory

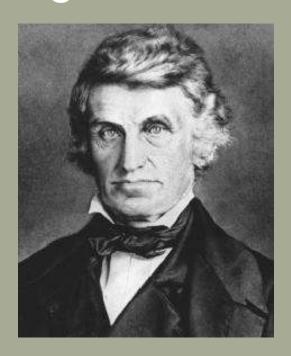
File:49-aspetti di vita quotidiana, vomito, Taccuino Sanitatis, Ca.jpg (XIV century)

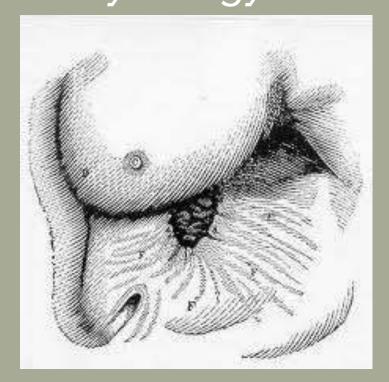
## Historical Perspective

• William Beaumont M.D.

• Gastric Juice and the Physiology of

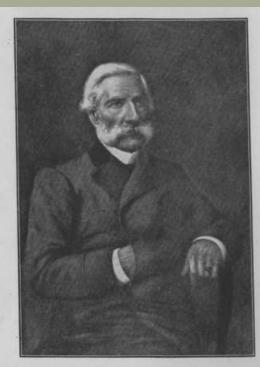
Digestion, 1833.





Alexis St. Martin

#### Dr. Arthur Hill Hassall



DR. ARTHUR HILL HASSALL

AUTHOR OF "POOD: ITS ADULTERATIONS AND THE METHODS FOR THEIR DETECTION"; AND OTHER WORKS

From the Picture, by Signor Italo Sabatini, in the Board Room at the Offices of the Royal National Hospital for Consumption and Diseases of the Chest,

Photograph by Meson, Clark and Mann, 6, York Buildings, Dake Street, Street.

#### WORKS RELATING TO FOOD,

CHIEFLY THOSE DEALING PROMINENTLY OR SOLELY WITH METHODS OF MICROSCOPIC INVESTIGATION. INCLUDED ARE SQUARE-BRACKETED REFERENCES TO CERTAIN EARLIER WORKS, IN WHICH THE MICROSCOPE WAS ENTIRELY, OR ALMOST ENTIRELY, NEGLECTED.

[1820. ACCUM, F. A Treatise on Adulterations of Food, and Culinary Poisons.]

[1831. WILLIAMS. J. D. Deadly Adulteration and Slow Poisoning; or, Disease and Death in the Pot and the Bottle.]

1843. DUJARDIN, F. Nouveau Manuel complet de l'observateur au Microscope . . . accompagné d'un Atlas. Paris.

[1844. GARNIER, J. J., and HAREL, C. Des Falsifications des Substances Alimentaires. Paris.]

1844. Donné, A. Cours de Microscopie. Paris.

1845. Donné, A., and Foucault, L. Atlas . . . Microscope-daguerréotype. Paris.

[1848. MITCHELL, J. Treatise on the Falsifications of Food.]

1848. QUEKETT, J. T. A Practical Treatise on the Use of the Microscope. [Second edition, 1852.]

[1850. NORMANDY, A. R. The Commercial Handbook of Chemical Analysis.]

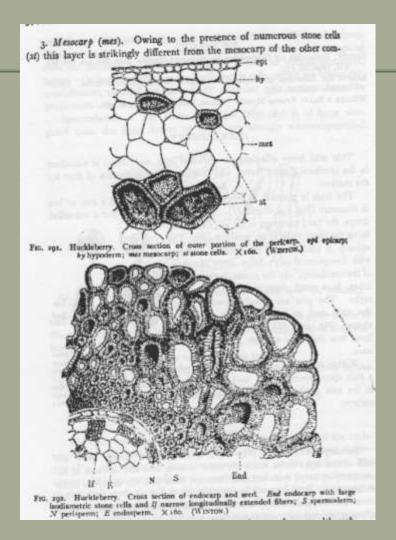
1850. QUEKETT, J. T. Descriptive Catalogue . . . Histological Series . . . College of Surgeons. [Tissues of Vegetables.]

[1850. CHEVALLIER, J. B. A. Dictionnaire des Altérations et Falsifications des Substances Alimentaires, Médicamenteuses et Commerciales.] Paris, Later editions, 1875 (with E. Baudrimont), 1878, 1882 (sixth edition).

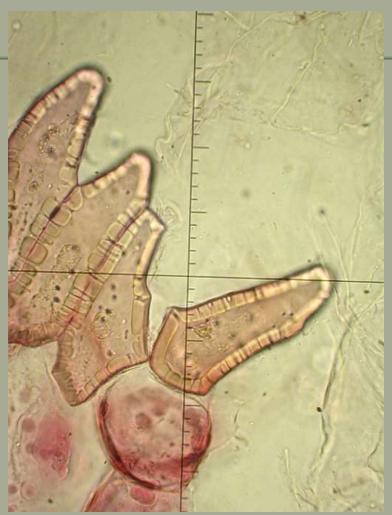
1852-54. QUEKETT, J. T. Lectures on Histology.

1851-52-53-54. Hassall, A. H. Series of Reports on the Adulteration of Food, Drink, and Drugs. [Published in *The Lancet* under the title of the 'Analytical Sanitary Commission.']

26

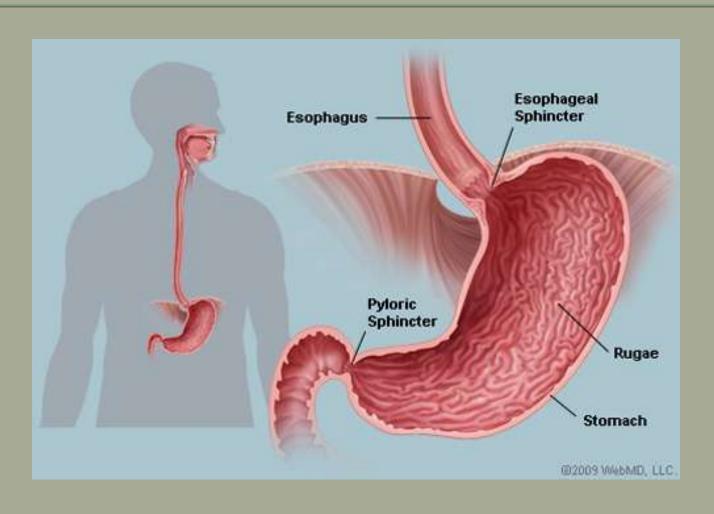


The Microscopy of Vegetable Foods, Winton, A.L., Moeller, J., 1906



Huckleberry Honey

## Human Anatomy and Physiology



## Digestion process times:

# Rate of Gastric emptying affected by:

Mouth: 0-2 minutes

Stomach: 2-6 hours

Small intestine: 2-8 hours

Large intestine: 6-9 hours

Total time 10-25 hours

Volume of the meal Caloric content

pH

**Temperature** 

Electrolyte content

Exercise

Level of hydration

Individual variation

#### Collection of dried vomit stains

- Particle picking and scrapping
- Re-hydration to preserve structures
- Describe contact deposition of stains
  - Smears
  - Wipes/swipes
  - Drips



## Vomit stain on side of Mazda

- Downward angle
- Gravitational flow
- Soot overlying vomit



#### **Gastric Contents Examination**

- -Photograph container, remove contents, obtain weight and photograph.
- -Visual examination, look for any obvious particles (seeds, non-foods, etc)
- -Stereomicroscopy
- -If sufficient quantity, divide sample and retain half for other examiners.
- -Add solution of 70% ethanol or formalin

#### <u>Time of death determination:</u>

College student found outdoors.

Date & time stamped Taco Time receipt.

Do the stomach contents match receipt?



- Sieve contents to clean and separate large and small pieces
- Store in clear labeled Petri dishes and photograph
- Save fine fluids for possible latter examination







Sieves

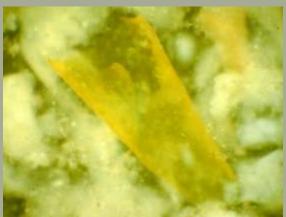
coarse sieve sample

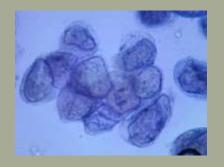
fine mesh sample

- -Stereomicroscopy of particles in each sieve fraction
- -Identification at this stage may be possible (e.g. seeds, corn, nuts..)















Q stained with Trypan blue

'Mexi-Fries'

O cellular structure

Yellow bell pepper

#### Comparative Analysis using known foods

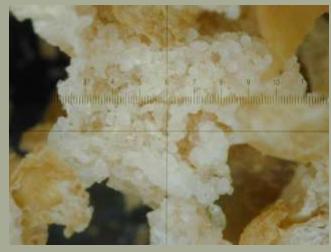
- -Chew known about 40 times and deposit in Petri dish
- -May want to add preservative such as 70% ethanol or FAA

5 ml 100% formalin (37% formaldehyde)

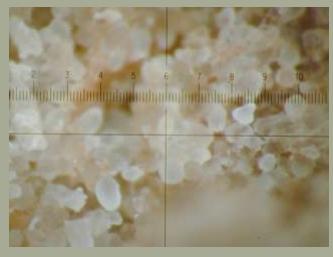
90 ml 70% ethanol

5 ml glacial acetic acid

- Stain if necessary, describe and compare to Q material



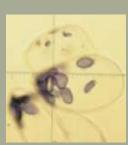
Q Gastric



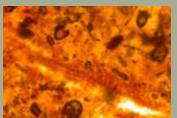
Chewed bean burrito

#### Some Stains and Microchemical Tests

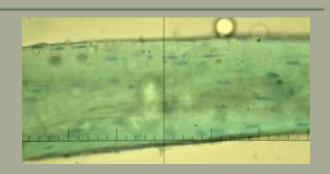
- General differential stain
  - Toluidine blue (CI 52040)
- Starch
  - Aqueous Iodine solutions
  - Trypan Blue
- Lipids
  - Oil Red O
- Safranin
- Clearing agents
  - Chloral hydrate
- Sugar
  - Napthol test

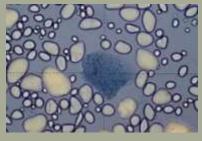




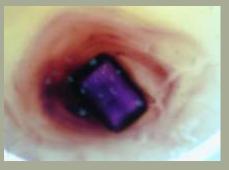






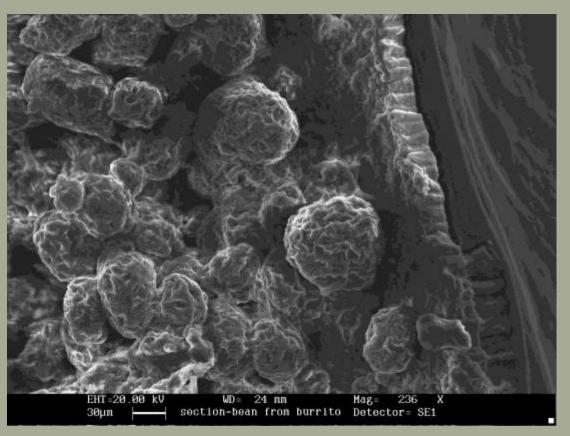






#### Gastric Contents Technical Procedures

#### Scanning electron microscopy vs PLM





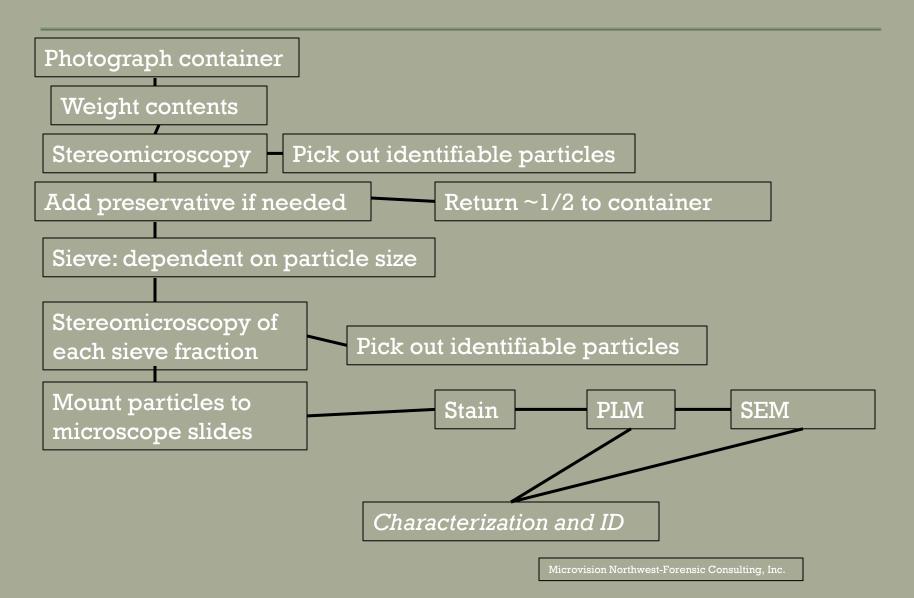
## Summary

- V debt's Taco Time charge of \$5.47 on 1-27-xx at 18:22.
- $\overline{ }$  V last seen alive by husband  $\overline{ }$  midnight and into morning of 1-28-xx.
- V reported missing by husband on 1-29-xx.
- V body found on 2-6-xx
- Gastric contents contained:
   non-meat bean taco or burrito.
  - Pinto beans
  - Yellow bell pepper
  - Fried potato
  - Corn starch
  - Wheat starch



- Gastric contents consistent with receipt
- Victim probably died early on 1-28-xx

#### Gastric Contents Processing in Lab



## Gastric Enzyme Testing

Test for "Rennin-like" Activity

Lee, Gaensslen, Galvin & Pagliaro, Enzyme
Assays for the Identification of Gastric Fluid, JFS,
January, 1985, pp 97-102.

**Pepsin**: a proteolytic enzyme found in the gastric secretions of mammals.

**Rennin** (also called chymosin): a gastric enzyme known to curd milk.

### Materials Needed

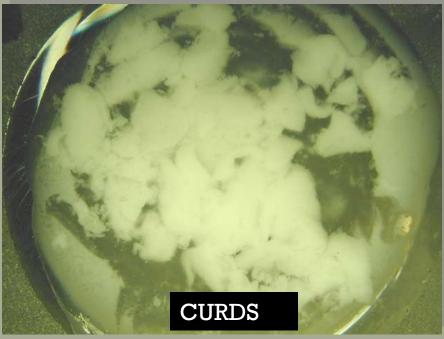
- Whole cow's milk
- Dried vomit 'standard'
- Samples to test
- Oven set at ~38 degrees C x 30 minutes
- Humidity chamber
- Clear spot plate or cavity slides
- Pipettes
- Stereo microscope

### Place in oven for 30 minutes @38 C

Before

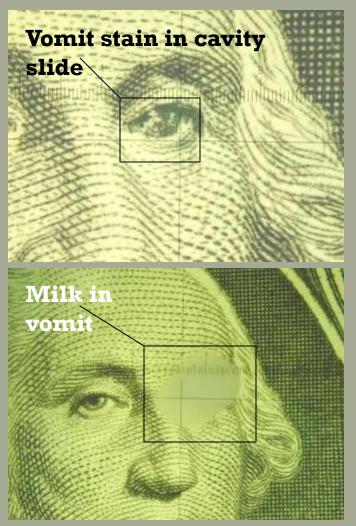


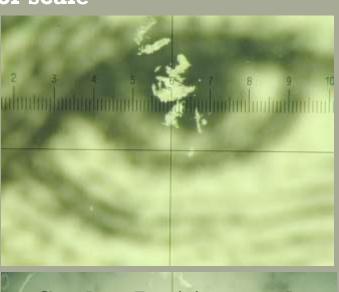
30 minutes later



## Micro-scale vomitus testing

\$1.00 bill for scale







## #1.Case Study: The last meal



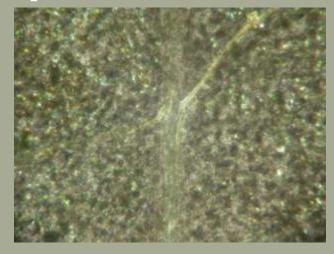
## Particle pick



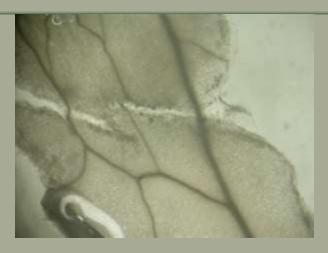
#### Botanicals in the gastric contents



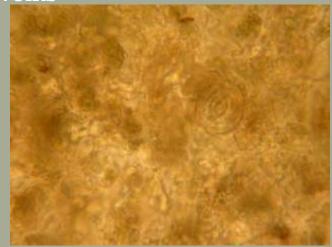
Epidermal tissue



Vasecentric tracheids

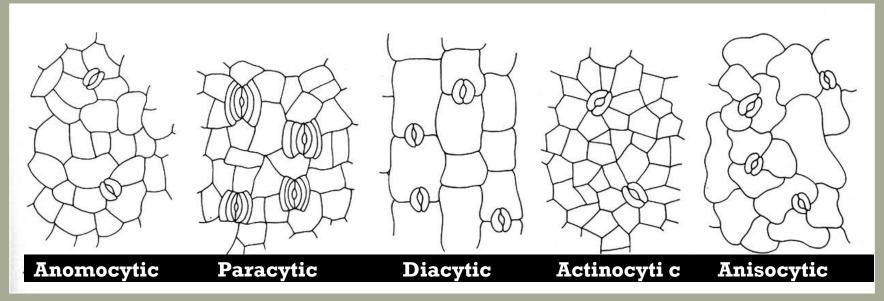


Veins



Stomata in epidermis

## Types of Stomatal Complexes



Anomocytic – no obvious subsidiary cells
Paracytic – subsidiary cells parallel to guard cells
Diacytic – 2 large subsidiary cells perpendicular to guard
cells

Actinocytic – many subsidiary cells radial to guard cells Anisocytic – 3 unequally sized subsidiary cells

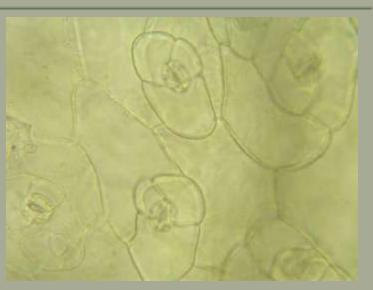
# Comparison examinations of specific vegetables



## Stomatal comparisons

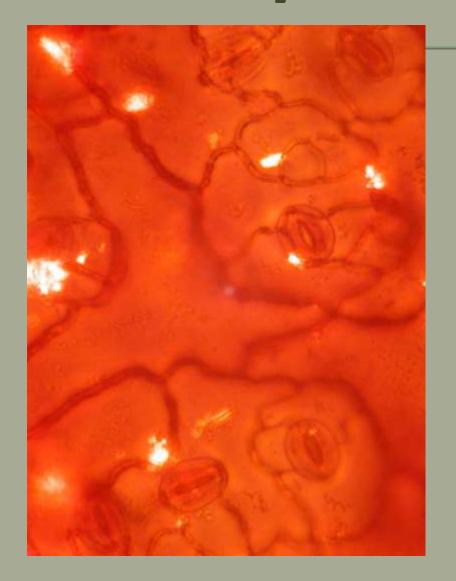






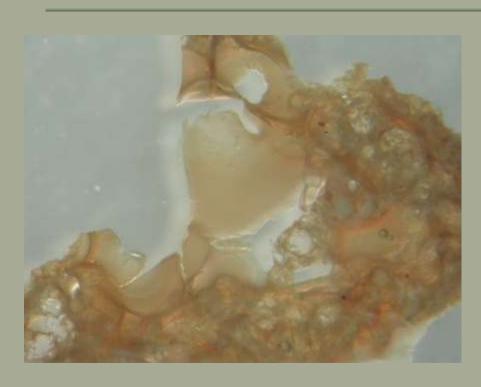


## Bok Choy





## Other ingredients



Gastric contents. FTIR = chitin

**Chitin**: Main component of arthropods such as crustaceans (shrimp) and insects.

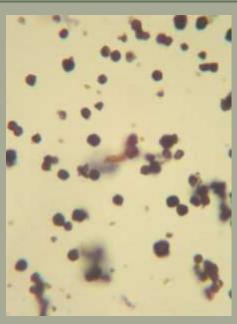


## Peppercorn fragments









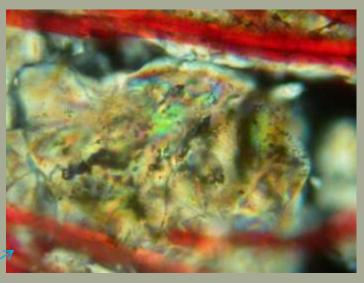


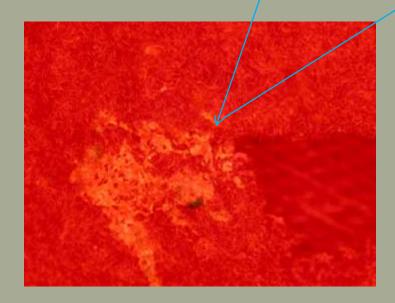


#### #2 Case Study:

#### Airway obstruction: unattended Death









## Hard candy found in vehicle





# #3 Case Study: Fractured arm in restroom

- Civil Litigation
- Victim allegedly slipped on greasy floor in restaurant bathroom.
- Victim sustained fractured arm.
- Opposing expert observed oil/grease on back of pants.



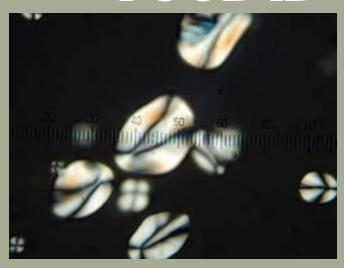
## Clothing Examination



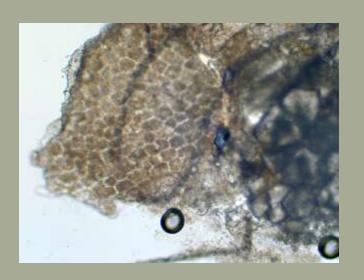


#### Plant seed hairs

### FOOD ID

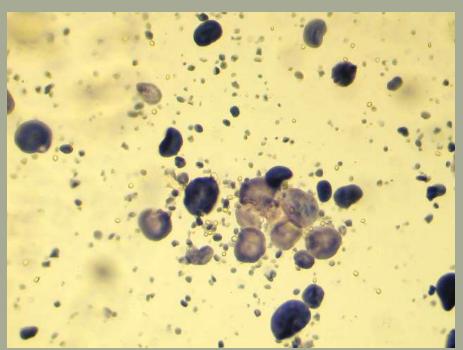


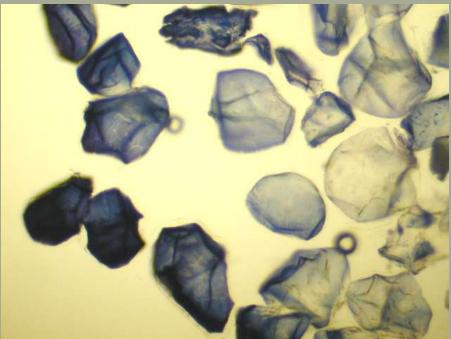
Potato starch



Wheat: cells in the endosperm

#### Potato starch - unprocessed Potato starch - processed

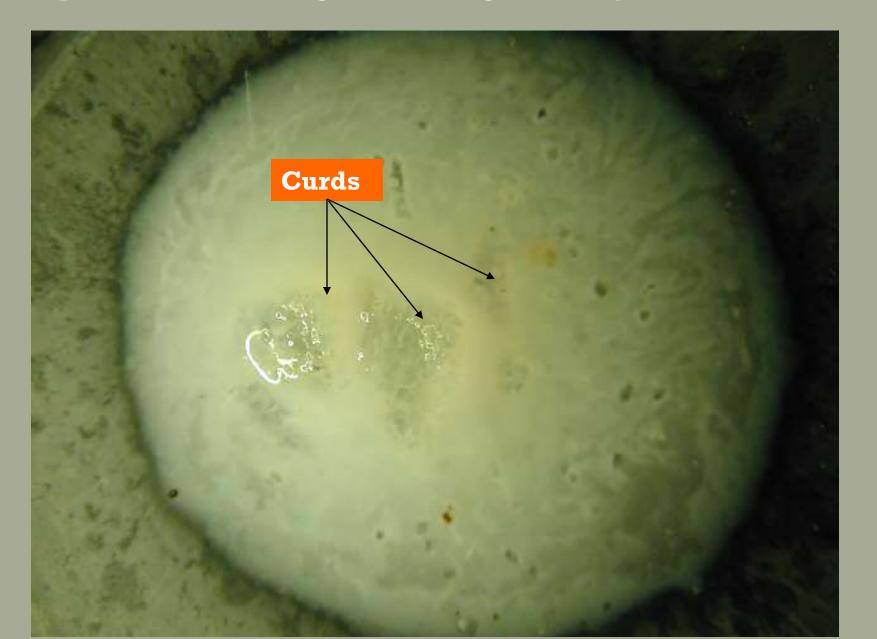




Plane polarized light, stained with Iodine/Potassium Iodine



#### Q particles from clothing: Positive for gastric enzyme



#### Vomit confirmed on clothing

#### Food ingredients identified:

**Unprocessed wheat starch** 

Unprocessed corn starch

Unprocessed rice starch

Cereal grains:wheat

Processed potato starch (fried potatoes)

Skeletal muscle (beef, poultry, vertebrate fish)

# Perforated lower #4 Case Study: bowel



# Civil Litigation Case History Prior to Analysis

- Victim dies from perforated lower bowel.
- Victim was eating cake at party.
- Others at party found 'wood-like' fragments in cake.
- These fragments were not saved.
- Foreign body removed at autopsy.
- Remainder of cake was retained for exam.

### The Cake



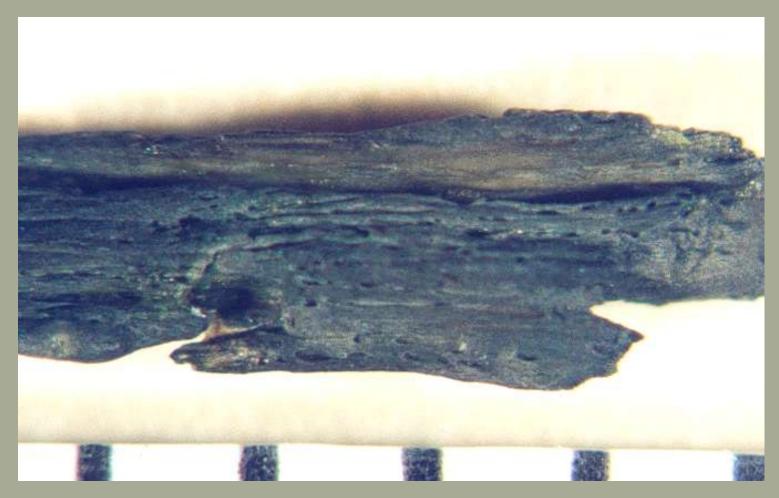
#### Microscopic Examination of Cake

- Cake was digested in warm water and sieved through 10 and 20 mesh screens.
- Stereobinocular microscopic
   examination of residue at 12 to 40 x.
- Negative for the presence of a foreign body.

#### Laboratory Instrumentation

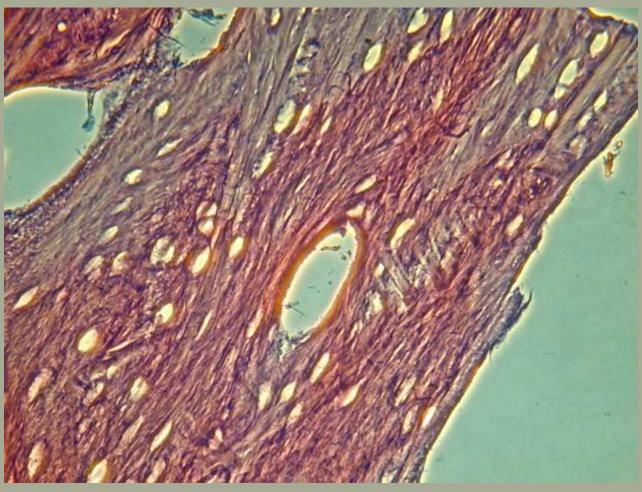


# Wood-like splinter

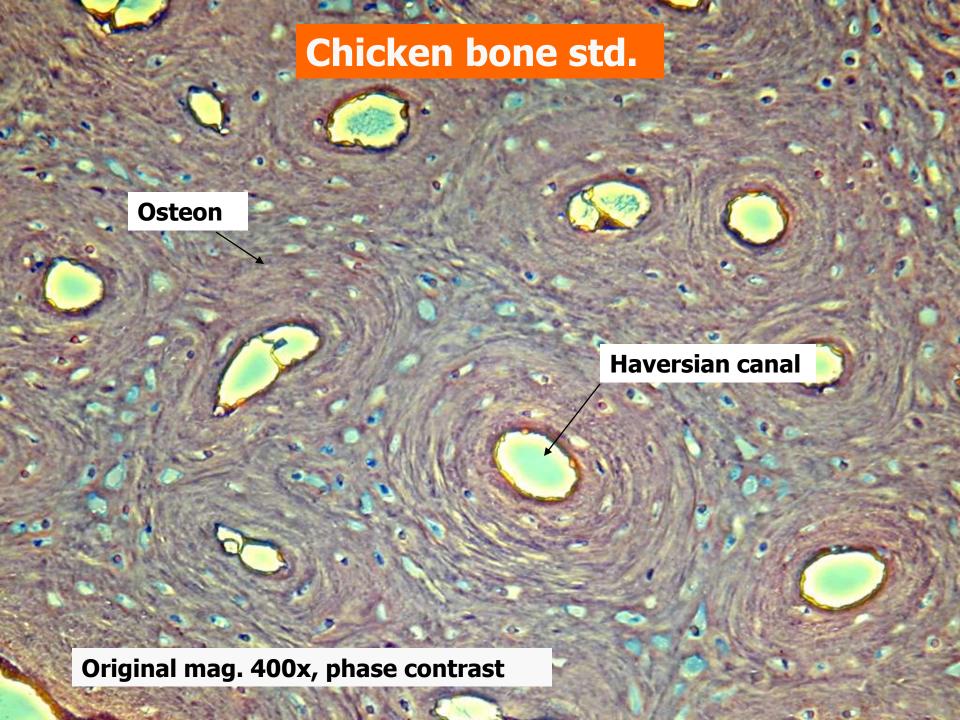


Scale in mm

#### Thin section: Bone not wood



Phase contrast original mag. 400x



#### Conclusions

- Victim was edentulous
- Had eaten chicken prior to cake
- Victim probably swallowed chicken bone
- Victims children dropped charges

#### Gastric Contents Analysis

**#5 Case Study** 

Request: Are the dried stains consistent with vomit containing oatmeal and raisins?

#### Gastric Contents

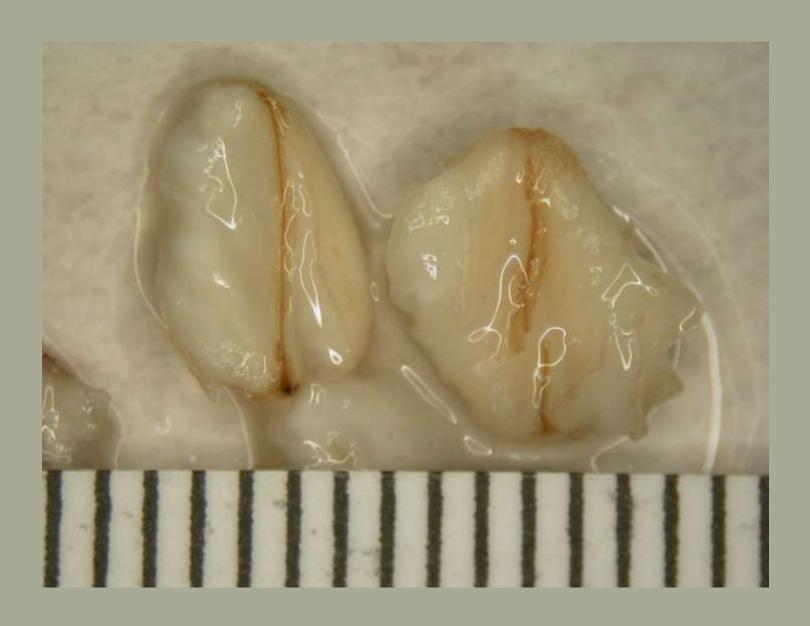


## Gastric Contents



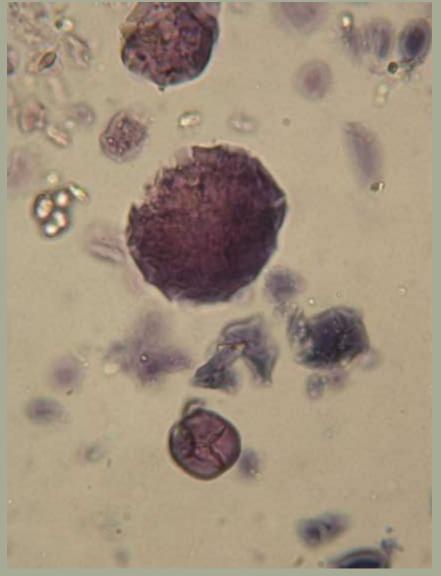


#### Known Oatmeal kernels

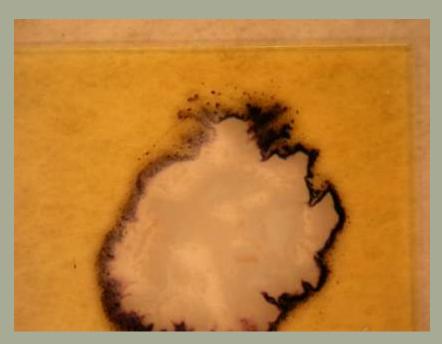


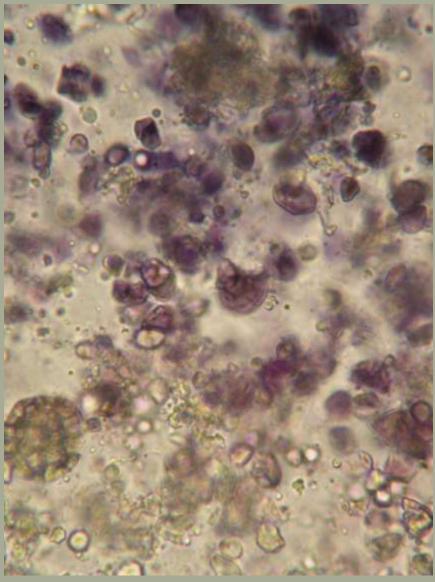
#### Gastric contents = Oat starch





#### Known Oat starch





#### Known oat cellular structures



