

## Precis

Ce communiqué concerne les niveaux de l'arsénique dans les poissons les crustacés et les coquillages qui sont mis à terre aux principaux ports écossais. Les résultats démontrent que les poissons plats ont des niveaux plus élevés que les autres espèces de poissons et que les crustacés ont des niveaux plus élevés que les mollusques.

Ce communiqué propose qu'il y a une possibilité d'un rapport direct entre les niveaux de l'arsénique dans la nourriture et les différentes espèces de poissons et que ce peut être la cause des différences dans les niveaux de l'arsénique dans les mêmes espèces pris dans des régions différentes d'échantillonnage. Des études préliminaires sur les poissons suggèrent qu'il se produit avec l'âge ou avec la taille une accumulation de l'arsénique.

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## ARSENIC IN FISH AND SHELLFISH FROM SCOTTISH WATERS

by

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### Abstract

This paper reports on a survey of arsenic in fish and shellfish landed at major Scottish fishing ports. The results show that flat fish contain higher levels than round fish and that crustacea contain higher levels than molluscs. It is argued that the differences between species may be directly related to the level of arsenic in the food and that this factor may be responsible for the differences in arsenic levels in the same species from different sampling areas. Some preliminary work on fish suggests that there is an accumulation of arsenic with age/size.

### Introduction

The occurrence of high levels of arsenic in marine organisms has been known for some time (Chapman and Linden, 1926) but until recently little information was available on the concentration and variation of arsenic in individual fish and shellfish (IDOE, 1972; Windom *et al.*, 1973; Leblanc and Jackson, 1974; Freeman and Uthe, 1974; Bohn, 1975 and Zook *et al.*, 1976). Even now few data are available on the arsenic content of fish and shellfish from the North Sea area.

This report presents the findings of the survey during 1975-1976 conducted by the Marine Laboratory of the arsenic content of most of the commercially exploited fish and shellfish species landed at Scottish fishing ports. This survey formed part of a national study of arsenic levels in foodstuffs.

### Materials and Methods

#### Fish Sampling

The fish market sampling programme was designed to allow the collection of representative commercial species from all high catch areas and from the Firth of Clyde and Firth of Forth.

In general, samples consisted of ten individuals which covered the size range landed for each area. Each fish was filleted, skinned and homogenised by kneading in a plastic bag. Only the edible portions of shellfish were taken; samples of shrimps, nephrops and periwinkles consisted of 50 individuals, which were bulked to produce a homogenate. Sub-samples of muscle tissue and bulked homogenates were stored in plastic containers in the deep freeze prior to analysis.

### Total arsenic analysis

Total arsenic was determined using a composite arsine/flame atomic absorption method based on the techniques described by Fernandez, 1973; Uthe *et al.*, 1974; Thompson and Thomerson, 1974 and Aggett and Aspell, 1976. 1-3 g of wet tissue was heated gently with concentrated nitric acid (5 ml) in the presence of vanadium pentoxide (0.1 g) for 10-15 minutes. After cooling and adding concentrated sulphuric acid (4 ml) the solution was refluxed for 1 hour until white fumes appeared. The solution was cooled and made up to 25 ml using distilled water. A 3 ml aliquot of this solution was treated with 2 ml of 20% solution of sodium borohydride to reduce the inorganic arsenic to arsine. The gaseous products of this reaction were passed into the hydrogen/argon flame of an atomic absorption spectrophotometer and the absorbance measured. The method was calibrated using As standards.

This analytical procedure has been recently intercalibrated with a number of other methods employed by UK laboratories. Good agreement was achieved using reference samples containing 1-10  $\mu\text{g As/g}$ .

### Results and Discussion

The results are summarised in Tables 1-2 giving mean values and range of values for each species on an area basis.

The concentration of arsenic in the edible tissue of fish falls in the range 0.2 - 89.9  $\mu\text{g/g}$ . In general flat fish contain more arsenic than round fish eg maximum values in plaice, witch, lemon sole and common dab are 89.9, 44.2, 30.0 and 11.6  $\mu\text{g/g}$  respectively whereas maximum values in cod, haddock, whiting, saithe, mackerel and herring are 18.6, 6.7, 2.6, 1.8, 1.6 and 2.4  $\mu\text{g/g}$  respectively.

Arsenic values in shellfish tissue ranged from 4.5 - 38.2  $\mu\text{g/g}$ ; highest values being found in the white meat of edible crabs and lowest values in the muscle tissue of queens. In general the crustaceans contain more arsenic than the molluscs. It would seem that the feeding behaviour of these respective groups of animals influences the eventual body burden of arsenic ie filter feeders (scallops and queens) have consistently lower levels of arsenic than scavengers such as lobsters, crabs and shrimps.

It is generally accepted that most of the arsenic present in the marine organisms is organically bound and less toxic than inorganic arsenic. Lunde (1973) showed that the majority of the organically bound arsenic in fish and shellfish is stable. Leblanc and Jackson (1974) argued that the complexed arsenic may not be eliminated by certain marine species and that the high levels and variations in arsenic content may be ascribed to the difference in food taken by the individual species. The data collected here would appear to support this latter statement. Round fish such as whiting and saithe, which feed primarily on small fish have consistently low levels of arsenic whereas flat fish such as plaice, sole and witch whose food consists of bottom living invertebrates, small crustaceans, molluscs and worms have relatively high levels of arsenic. Copepods, which form the main food of herring and mackerel, have been shown by Bohn (1975) to contain relatively small concentrations of arsenic (ca 0.6  $\mu\text{g As/g}$  wet weight). Dogfish and ling, which are active predators of round fish, have arsenic levels similar to the round fish group. In his comparison of the feeding habits of whiting and haddock Jones (1954) stated that haddock eat relatively more crustaceans, molluscs and worms than



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TABLE 1

TOTAL ARSENIC LEVELS IN FISH FROM SCOTTISH WATERS

SPECIES	SAMPLING AREA							
	BERGEN BANK	LING BANK	FIRTH OF FORTH	ABERDEEN	MORAY FIRTH	LERWICK	AYR (CLYDE)	WEST COAST
PLAICE <i>Pleuronectes platessa</i>	15.8 (6.7-27.5)	43.2 (9.5-89.9)	3.9 (1.0-8.0)	7.2 (4.0-11.2)	15.1 (3.3-41.3)	2.5 (1.5-3.1)	9.1 (5.6-14.4)	
LEMON SOLE <i>Microstomus kitt</i>			15.3 (14.0-16.0)	11.5 (6.8-19.5)				
WITCH <i>Glyptocephalus cynoglossus</i>	14.5 (6.8-28.2)	12.7 (4.6-44.2)					15.6 (8.1-23.5)	
DABS <i>Limanda limanda</i>				4.5 (2.5-11.6)				
MEGRIN <i>Lepidorhombus whiffiagonis</i>								2.2 (1.2-3.4)
SKATE <i>Raja sp.</i>				15.4 (9.1-31.8)				
ANGLER <i>Lepidus piscatorius</i>				8.2 (2.7-17.5)		7.9 (3.7-17.5)	12.4 (4.0-21.4)	
DOGFISH <i>Squalus acanthias</i>				2.7 (1.9-3.8)				
LING <i>Molva molva</i>				2.4 (1.2-3.8)				
HADDOCK <i>Melanogrammus aeglefinus</i>	4.9 (1.1-5.7)	3.3 (1.4-6.7)	3.0 (2.2-4.1)			1.5 (1.1-2.4)	5.5 (3.9-6.7)	
COD <i>Gadus morhua</i>	1.4 (0.6-2.4)	1.6 (0.5-4.3)	2.1 (0.8-4.6)			0.7 (0.4-2.0)	4.6 (0.7-18.6)	
WHITING <i>Merlangius merlangus</i>	1.7 (0.8-2.6)	1.5 (0.8-2.8)	1.5 (1.0-1.9)			1.0 (0.6-1.2)	1.4 (0.9-2.4)	

TABLE 1 (cont.)

SAMPLING AREAMean (and Range) Values  $\mu\text{g g}^{-1}$  wet weight

SPECIES	BERGEN BANK	LING BANK	FIRTH OF FORTH	ABERDEEN	MORAY FIRTH	LERWICK	AYR (CLYDE)	WEST COAST
SAITHE <i>Pollachius virens</i>	0.9 (0.2-1.8)	1.4 (0.5-3.5)	0.6 (0.4-0.8)			0.6 (0.4-1.0)	0.8 (0.6-1.3)	
HAKE <i>Merluccius merluccius</i>							0.8 (0.5-1.5)	
HERRING <i>Clupea harengus</i>						1.0 (0.4-1.4)	1.5 (1.0-2.4)	1.1 (0.5-1.7)
SPRAT <i>Sprattus sprattus</i>							1.5 (0.8-2.2)	
MACKEREL <i>Scomber scombrus</i>	1.0 (0.7-1.6)		0.4 (0.2-0.7)			0.7 (0.3-1.4)	1.5 (0.4-1.7)	





Figure 1. The accumulation of arsenic in plaice with age and weight of fish

