



## Some Heavy Metals Residues In Crustaceans

#### A Thesis presented

By

#### **Mohamed Amer Ali Ibrahim**

B. V. Sc. Faculty of Veterinary Medicine Cairo University 1996

For the Degree of M.V.Sc. in Meat hygiene and Control

### Under the supervision of

## Dr. Mohamed Khaled Elsayed Elmossalami

Professor of Meat Hygiene Faculty of Veterinary Medicine, Cairo University

### Dr. Ashraf Ali Taha Hamouda

Senior Research, Food Hygiene Department Animal Health Research Institute, Dokki-Giza





#### APPROVAL SHEET

This is to approve that the dissertation presented by **Mohamed Amer Ali Ibrahim** to Cairo University, entitled:

### "Some heavy metals residues in crustaceans"

for the degree of M.V.Sc. in Veterinary Medicine "Meat hygiene and Control" has been approved in 19/12/2016 by the examining committee:

**MEMBERS:** 

Signature & LAtaberry

Prof. Dr. Adel Ibrahim Mohamed Elatabany

Prof. of Meat Hygiene,
Faculty of Veterinary Medicine,
Zagaziq.University.

Prof. Dr. Nabil Abdel gaber Yassein

Prof. of Meat Hygiene Head of food hygiene and control department. Faculty of Veterinary Medicine, Cairo University.

Prof. Dr. Mohamed Khaled Elsayed Elmossalami

Prof. of Meat Hygiene Faculty of Veterinary Medicine, Cairo University. (Supervisor)

Dr. Ashraf Ali Taha Hamouda

Senior Research, Food Hygiene Department Animal Health Research Institute, Dokki-Giza. (Supervisor) imi
Minimala -

Ashraf Hamonda





#### **SUPERVISION SHEET**

Prof. Dr. Mohamed Khaled Elsayed Elmossalami

Prof. of Meat Hygiene
Faculty of Veterinary Medicine,
Cairo University.
(Supervisor)

Dr. Ashraf Ali Taha Hamouda

Senior Research, Food Hygiene Department Animal Health Research Institute, Dokki-Giza. (Supervisor) Ashraf Hamorda

Name : Mohamed Amer Ali Ibrahim

**Date of birth** : 7/4/1973

**Degree** : Master Degree in veterinary science

**Nationality**: Egyptian

**Specialization:** Hygiene and control of Meat and its products **Thesis title**: Some heavy metals residues in crustaceans

Supervision :

Dr. Mohamed Khaled Elsayed Elmassalami

Professor of Meat Hygiene

Faculty of Veterinary Medicine, Cairo University

Dr. Ashraf Ali Taha Hamouda

Senior Research, Food Hygiene Department Animal Health Research Institute, Dokki-Giza

Prof. Dr. Mohamed Khaled Elsayed Elmossalami Prof. of Meat Hygiene

Faculty of Veterinary Medicine,

Cairo University. (Supervisor)

**Dr. Ashraf Ali Taha Hamouda**Senior Research, Food Hygiene

Department

Animal Health Research Institute,

Dokki-Giza. (Supervisor)

#### Abstract

In this study, a total of 100 samples of locally produced marketed crab (Callinectes Pallidus) and shrimp (Penaeus Natialis) 50 of each were collected from different fish markets and supermarkets in Giza Governorate, Egypt. The collected samples were analyzed for determination of lead, Cadmium, mercury and iron concentrations by using Atomic Absorption Spectrophotometry. Results revealed that, the mean concentration of Pb, Cd, Hg and Fe in muscle of crab flesh were 2.09, 0.15, ND and 16.06 ppm, respectively while in shrimp flesh were 0.89, 013, ND and 15.95 ppm, respectively. Also, results revealed that 100% of examined samples of crab and 38% of examined shrimp samples were contained Pb levels over the permissible limit according to ESS 2360 (1993). While, the concentration of Cd were above the permissible limits according to ESS 2360 (1993) in all samples by 70% for both types. In addition, the Fe was above the permissible limit According to WHO (1989) in crab by 10% and 6% for shrimp flesh samples. Public health significance of the examined heavy metals, prevention measures and recommendations were discussed. Lead toxicity cause central nervous system (neuropathy) and nephritis, Cadmium accumulates in liver and kidney causing kidney damage, Mercury can cross blood brain barrier and placenta cause neurological and teratogenic disorders, finally Iron cause organ failure and death occur.

#### **Key words:**

Crustacean, heavy metals, lead, cadmium, mercury, iron.

# **CONTENTS**

	Page
1. Introduction	1
2. Review of literature	4
Heavy metals residues in crustaceans	4
Public health hazardous of examined heavy metals	12
3. Materials and Methods	16
4. Results	19
5. Discussion	28
6. Conclusion and recommendation	38
7. Summary	39
8. References	41
الملخص العربي	۲

# LIST OF TABLES

No.	Table	Page
A	Public health hazardous of examined heavy metals	15
1	Estimated levels of lead residues (ppm) in muscle of examined crab	19
2	Estimated levels of lead residues (ppm) in muscle of examined shrimp	19
3	Estimated levels of cadmium residues (ppm) in muscle of examined crab.	20
4	Estimated levels of cadmium residues (ppm) in muscle of examined shrimp	20
5	Estimated levels of mercury residues (ppm) in muscle of examined crab	21
6	Estimated levels of mercury residues (ppm) in muscle of examined shrimp	21
7	Estimated levels of iron residues (ppm) in muscle of examined crab	22
8	Estimated levels of iron residues (ppm) in muscle of examined shrimp	22
9	Permissible limit of heavy metals in marine organisms utilized for food purposes from different countries	27

# LIST OF FIGURES

No.	Figure	Page
3	Frequency of mean heavy metal concentration in examined shrimp samples	23
4	Frequency of accepted and rejected samples in examined shrimp according to permissible limits of each metal	24
1	Frequency of mean heavy metal concentration in examined crab samples	25
2	Frequency of accepted and rejected samples in examined crab according to permissible limits of each metal.	26

### LIST OF ABBREVIATIONS

**Cd** Cadmium

**Fe** Iron (Ferrum)

**Hg** Mercury (Hydrargyrum)

H<sub>2</sub>O<sub>2</sub> Hydrogen peroxide

**Pb** Lead (Plumbum)

**EC** European community

**ESC** Egyptian stander