



The Evaluation of Heavy Metal Contamination in Fishes and Molluscs Species Collected from Albanian's Lagoon

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Abstract: Fish and molluscs are important sources of food for humans and are a key component in many natural food webs. Fish and molluscs are also one of the sources of biologically valuable protein, fats and fat soluble vitamins. The high quality protein of fish and mollusks are better for health than that in meat and poultry. Fish and molluscs contain about 15-24% protein; 1-3% carbohydrate, 0.1-22% lipid; 0.8-2% inorganic substances and 66-84% water. Each of these is important for human health, growth and intelligence. This study was conducted to investigate the contamination of heavy metals in the tissues of commercially important fish and molluscs species and to evaluate risks to human health associated with seafood consumption. The aim of this study is to provide information on the Hg, Cd, Pb and Cr levels in the muscle, liver and kidney tissues of species of fish and molluscs (*Merlucus melrucis*, *Cyprinus carpio*, *Mytillis galloprovincialis*, *Ostriches spp.*). The fishes and molluscs samples for the metal determinations were collected at three sites in Butrint's Lake Karavasta's Lagoon and Vain's Lagoon. In addition, this study also attempted to compare the measured values with national and international standards for food and human health. The fishes and molluscs samples will to be analyzed for Hg, Cd, Pb and Cr levels with Absorbent Atomic (AA) in Toxicological Department in Food and Safety Institute. The results from this study will to be discussed with CE references about the concentrations of Hg, Cd, Pb, and Cr in the liver, kidney and muscle.

Kew Words: *fish, molluscs, heavy metals, toxicology*

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