



Review

## **Organoarsenic Species in Fish Oils and Sea Food: Origin, Chemistry, Health Implications and Further Research Needs**

Fatos Rexhepi<sup>1\*</sup>, Sokol Abazi<sup>2</sup>

<sup>1</sup>*Department of Technology, University of Prishtina "Hasan Prishtina", PIM Trepça 40 000 Mitrovicë, Kosova;*

<sup>2</sup>*Department of Chemistry, University of Tirana, Zogu i parë 1, Tirana, Albania*

*Received September 18, 2013; Accepted October 27, 2013*

**Abstract:** In this review organoarsenic compounds, their origin and their impact in environment and human health was discussed. Techniques to identify oil-soluble arsenic species, the use of analytical techniques for qualitative and quantitative determinations of these species and to define their toxicological implications will be presented. Sample storage and sample preparation being a very crucial step in organoarsenicals analysis is described. Based on this a proper recommendation on how to treat seafood containing these species will be given. On the other hand, recommendation on which direction to orient further scientific work will be proposed.

**Keywords:** *arsenic, fish oils, food and feed safety, seafood, organoarsenic compounds.*

---

---

\* Corresponding: E-Mail: [fatos.rexhepi@uni-pr.edu](mailto:fatos.rexhepi@uni-pr.edu); Tel: +37745400751;