

**ANALYSIS OF HEAVY METAL (CADMIUM) IN
COMMERCIALY FISH FROM DIFFERENT CULTURES**

MOHAMAD ASROL BIN MUSANIB

**BACHELOR OF SCIENCE (Hons.) CHEMISTRY
FACULTY OF APPLIED SCIENCES
UNIVERSITI TEKNOLOGI MARA**

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ABSTRACT

ANALYSIS OF HEAVY METAL (CADMIUM) IN COMMERCIAL FISH FROM DIFFERENT CULTURES

The research presents the heavy metal (cadmium) concentration in commercial edible fish from river cages, marine and pond cultures represented by Red tilapia fish (*Oreochromis niloticus*), Indian mackerel (*Rastrelliger kanagurta*), and Catfish (*Clarias Gariepinus*). The analysis was done by using Graphite Furnace Atomic Absorption Spectroscopy (GFAAS). The most contaminated fish among those three different cultures was marine fish culture which is Indian mackerel. This study also presents the effect of cooking method to the cadmium concentration from raw fish. Among the cooking method (frying, grilling and boiling), the cooking method that reduce the cadmium concentration at most was boiling method. The effect of the digestion medium for the sample preparation was also analyzed where the highest content of cadmium in fish was showed from the acid medium.