

Composition of the Edible Portion of Raw (Fresh or Frozen) Crustaceans, Finfish, and Mollusks. III. Microelements

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ABSTRACT—This report summarizes data from 224 publications referring to the microelements found in the flesh of commonly eaten seafoods. These microelements are: Copper, iron, zinc, iodine, manganese, mercury, organic mercury, lead, arsenic, fluorine, silver, cadmium, cobalt, selenium, chromium, vanadium, tin, aluminum, nickel, barium, and molybdenum.

INTRODUCTION

In Part I of this series, Sidwell et al. (1974) described the data bank being established at the Southeast Fisheries Center of the National Marine Fisheries Service, NOAA, and outlined the system that would be employed for management and retrieval of the data.

The objectives of the data bank are: 1) To develop a comprehensive, systematic data retrieval system containing information on the chemical and nutritional composition of seafoods; 2) to publish information on the nutrients in fishery products (by surveying the literature); and 3) to point out aspects of the chemical composition of fish needing further investigation. Part I also summarized the data on the content of protein, fat, moisture, ash, carbohydrates, energy (calories), and cholesterol in commonly eaten seafoods.

In Part II, Sidwell et al. (1977) re-

viewed the data on the concentrations of sodium, potassium, calcium, phosphorus, chlorine, and magnesium found in edible portions of seafoods.

Part III summarizes the available data on the concentrations of various microelements (trace elements) in seafood. There is a need for such information in the medical community, e.g., in the evaluation of nutritional aspects and in the calculation of special diets. There is also a need for such data in the fishing industry, because high contents of certain microelements in fishery products may cause public health concern or invoke legal restraint of the products' sale. The nutrition-conscious consumer also wants to be aware of the positive nutritional aspects of the fish he or she buys, as well as the possible contamination.

RESULTS AND DISCUSSION

In this report, Part III, we assembled data from 224 references on microelements found in 167 different species of the most commonly eaten fish and shellfish. These microelements are: Copper, iron, zinc, iodine, manganese, mercury, organic mercury, lead, arsenic, fluorine, silver, cadmium, cobalt, selenium, chromium, vanadium, tin, aluminum, nickel, barium, and molybdenum.

The averages and ranges for each microelement were calculated from the data reported by various investigators. These data may have been in the form of an average based on multiple determinations, or they may have been reported as individual values for which an average could be calculated. Regardless, only the averages were used to calculate the overall averages in Tables 1, 2, and 3. With the overall average and range is the number of averages used in the calculation of the two statistics.

Sometimes the average appears as 0.0 ppm (Tables 1, 2, and 3). This means the investigator either reported no detectable amount or the amount was less than 0.05 ppm; therefore, to fulfill the criteria set up for the format of the tables the figure was rounded off to 0.0.

Only a limited number of analyses are available for many species of fish and shellfish listed in Tables 1, 2, and 3. Also, a number of species of commonly caught fish have not been analyzed for microelement content. Whenever the information for a specific fish or element is limited, the listed value should be regarded only as an estimate of what can be expected. More data are necessary to obtain a value which possesses a notable degree of reliability.

Excellent and reliable data on the microelement content in the flesh of commercially important species harvested from the coastal waters of the United States, Hawaii, and Alaska, can

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be noted in Hall et al¹. The data reported were generated over a period of 5 years at the Southeast Fisheries Center's College Park Laboratory of the National Marine Fisheries Service. None of those data are included in this report. However, the publication by Hall et al. does not fully fill the gaps that are evident in this summary.

The literature we researched contains minimal information on: 1) The physiological need for microelements in fish muscle; 2) the physiological interrelationships between the elements; and 3) how much of an element can be expected to be naturally present in the fish muscle.

In Tables 1, 2, and 3 the range of values for each element in the flesh of the same species of animal is sometimes quite large. A portion of this variation is undoubtedly associated with seasonal and biological differences, i.e., the animal's size, age, sex, degree of sexual maturity, and elements present in its diet. Some of the variation may be related to the technique used in preparing the sample before it is analyzed or the method of analysis used by the investigator. High figures in some cases may reflect environmental contamination.

In Table 1, mercury and organic mercury are the only elements that are of public health concern. The Food and Drug Administration (FDA) has set a guideline for maximum acceptable mercury content of foods at 0.5 ppm. With the exceptions of burbot, cuttlefish, goby, perch, shark, stargazer, swordfish, and weever, the mercury contents reported here fall within the limits of the guideline.

The other elements listed in Table 1—copper, iron, zinc, iodine, and manganese—are of known nutritional importance. A 100-g portion (approximately 3½ ounces) of raw flesh will often make a significant contribution to the daily requirement for the elements.

In Table 2 the following elements may be of public health concern: Lead, arsenic, fluorine, cadmium, and

selenium. Historically, they are known to be toxic to humans and terrestrial animals if the dietary intake is excessive. Yet, small amounts of fluorine and selenium are nutritionally important. Fluorine plays an important role in preventing dental caries in children and in maintaining the rigidity of the bones of the elderly. Selenium is the metallic component of an enzyme, xanthine oxidase, which plays a role in protein metabolism. No such nutritional need has been observed for lead, arsenic, or cadmium. Certain mollusks—macra clams, oysters, and whelks—contain more lead than other species of sea animals. Arsenic is also present in varying amounts in the flesh of many finfish and shellfish. The elemental state of arsenic is known to be more toxic to humans than the organic forms. The possible function of arsenic in marine life is not known. Cobalt, also listed in Table 2, is important as an integral part of the vitamin B₁₂ molecule. Since vitamin B₁₂ is not concentrated in animal flesh, a low content of cobalt is expected.

The data for the metals listed in Table 3 are based on too few species for any conclusions to be drawn. Nutritionally, there are indications that chromium, vanadium, and tin are important food constituents for the maintenance of good health. More extensive research needs to be conducted in reference to these metals and their requirement by humans. Aluminum is found universally in all plants and animals.

The data for each species of finfish, crustaceans, and mollusks were obtained from the bibliography listed in Table 4.

The literature review summarized in this report will provide the medical community with an estimate of the content of various microelements found in seafood for the calculation of special diets involving minerals needed or to be avoided by the patients. It will help make the fisherman and processor aware of possible contamination in certain species of fish, which may present marketing difficulties. The information reported on the nutritional value of many of the elements seen to be present in seafood will be useful to those concerned with consumer education.

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Table 1.—Composition of the edible portion of raw (fresh or frozen) crustaceans, finfish, and mollusks. III Microelements: Copper, iron, zinc, iodine, manganese, mercury, and organic mercury.

	Copper	Iron	Zinc	Iodine	Manganese	Mercury	Organic mercury
	ppm						
Abalones Halioptidae	24.1 5	23.5 7.9-30.0 3	9.7 0.8-21.10	1.1	0.5		
Anchovies Engraulidae	2.9 0.8-5.0 2	19.8 8.1-49.0 9	15.0		0.4 0.0-0.7 2	0.1 0.0-0.3 6	0.1
Argentines Argentinidae							0.0
Barracudas Sphyraenidae		6.8 1.1-12.7 6	2.1	0.3			
Basses, sea Serranidae	1.2 0.0-4.0 8	12.3 1.9-41.0 18	18.0 1.4-50.0 3	0.2 0.1-0.4 4	0.4 0.0-1.1 4		
Basses, temperate Percichthyidae		13.1 4.2-22.0 2	2.7	0.4 0.4-0.5 2	0.3	0.3 0.1-1.0 7	0.9
Batfishes Ogcocephalidae		11.0					
Beardfishes Polymixidae		2.5					
Billfishes Istiophoridae		4.7 1.4-8.0 2	0.8		2.4 0.1-4.8 5		0.9
Bluefishes Pomatomidae	0.2 0.2-0.3 2	22.7 6.0-52.0 3		0.3 0.3-0.4 3	0.0 0.0-0.0 2		
Bombay ducks <i>Harpodon nehereus</i>		43.3 12.0-105.0 3					
Bowfins Amiidae				0.0		0.4	
Burbots Lota				0.8		5.1 0.1-21.9 7	
Butterfishes Stromateidae		67.4 9.0-122.3 6		0.1			
Butterflyfishes Chaelodontidae		8.8 4.6-11.0 3	7.8		0.0		
Caesios Caesionidae		6.0 5.1-6.9 3					
Catfishes, airbreathing Clariidae	1.5	10.0 4.8-19.0 4			0.0		
Catfishes, airbreathing Heteropneustidae	4.8 1.5-8.0 3	26.0 22.6-31.0 2					
Catfishes, freshwater Ictaluridae	1.1 0.6-1.7 4	14.7 3.6-26.9 10	0.0 11	1.0	0.6	0.2 0.0-0.5 11	0.4 0.2-0.5 3
Catfishes, sea Ariidae	0.6	33.3 4.8-63.7 10	0.1 0.1-0.2 2	0.1 0.0-0.2 2	0.0		
Cavefishes Amblyopsidae		5.2					
Characins Characidae		14.7					
Chubs, sea Kyphosidae	0.0	10.0			0.0		

Table 1.—continued.

	Copper	Iron	Zinc	Iodine	Manganese	Mercury	Organic mercury
	ppm						
Cichlids Cichlidae		18.0 4.0-32.0 2					
Clams, arkshell Arcidae			57.1				
Clams, donax Donacidae		0.7					
Clams, freshwater Mixed species			30.0		10.0		
Clams, mactra Mactridae	0.9 0.7-1.1 2				0.2	0.1 0.0-0.2 3	
Clams, razor Solenidae		42.2 5.0-110.0 8	77.0	1.4		0.1	
Clams, softshell Myacidae		2.5		45.5 1.1-90.0 2			
Clams, tellin Tellinidae			86.0				
Clams, Venus Veneridae	4.3 0.0-19.2 10	59.6 16.0-130.0 12	27.5 5.1-77.0 11	0.8 0.2-1.4 5		0.1 0.0-0.3 18	
Cockles Cardiidae		43.3 28.0-78.0 4			1.8 1.6-2.0 2	0.0 0.0-0.1 2	
Cods, Atlantic <i>Gadus morhua</i>	0.3				0.1 0.0-0.2 7		0.0 0.0-0.0 3
Cods <i>Gadus</i> sp.	3.3 0.2-5.5 7	8.9 3.4-42.9 9	31.3 9.0-52.5 3	1.0 0.2-5.0 10	0.2 0.0-0.5 7	0.2 0.0-0.8 9	1.0
Codfishes Gadidae	2.6 1.1-19.4 24	8.1 3.4-42.9 31	17.0 2.8-52.5 12	1.5 0.1-6.0 26	0.2 0.0-0.6 16	0.2 0.0-0.8 49	0.0 0.0-0.0 10
Crabs Mixed species	9.2 0.1-50.7 28	21.9 2.5-61.0 22	41.3 14.0-93.6 18	1.2 0.1-4.6 11		0.2 0.1-0.5 6	0.1 0.0-0.1 2
Crayfishes Mixed species	20.4 0.1-167.0 18	47.3 4.4-373.0 11	27.0 1.5-66.0 13	1.0 0.3-1.4 4	1.5 0.1-4.2 7	0.2 0.0-0.5 11	0.1
Cusk eels and brotulas Ophidiidae	1.2 1.0-1.4 2	7.2 5.0-9.4 2	6.0				
Cuttlefishes and hairtails Trichiuridae	1.7 1.0-2.3 2	35.0 6.0-138.7 5	5.0	0.1			
Cuttlefishes Mixed species	4.2	30.0 11.0-49.0 2			1.1	2.7 0.9-5.1 3	
Dolphins Coryphaenidae		17.0		0.2		0.2 0.1-0.3 2	0.3
Dories Zeidae	0.0	10.0			0.0	0.2 0.1-0.3 2	
Drepanes Drepanidae		5.0 4.0-7.0 3					
Drums Sciaenidae	0.9 0.1-2.1 7	17.4 0.8-79.2 27	3.6 0.7-7.6 6	0.2 0.0-0.6 9		0.2 0.1-0.4 7	

Table 1.—continued.

	Copper	Iron	Zinc	Iodine	Manganese	Mercury	Organic mercury
	ppm						
Eels, conger Congridae	2.0 0.0-6.0 5	12.8 5.0-40.0 7	8.8 8.7-9.0 2		0.1 0.0-0.3 2	0.4 0.1-0.7 5	
Eels, freshwater Anguillidae	0.9 0.2-1.7 3	18.6 5.0-54.4 6	18.1 6.2-30.0 2	0.8	0.3 0.3-0.3 2	0.7 0.1-3.1 13	0.4 0.2-0.6 5
Eels, moray Muraenidae			4.8				
Eels, pike conger Muraenesocidae	0.3	13.6 0.8-42.4 5	0.6				
Eels, snake Ophichthidae	1.5 0.4-3.8 4	96.6 2.9-350.0 11	5.5 5.4-5.7 2		0.0	0.2 0.2-0.3 2	
Eels, snipe Nemichthyidae						0.0	
Eels, spiny Notacanthidae	0.0	258.4 4.3-512.5 2					
Eels, swamp Flutidae			22.0				
Eelpouts Zoarcidae	2.4	9.4				0.0 0.0-0.0 2	
Featherbacks Notopercidae		83.8 4.2-225.0 6				1.7	
Flatheads Percophididae		7.5 1.2-13.0 4	1.3	0.2	0.2 0.0-0.4 2		
Flounders Bothidae	0.6 0.1-1.2 2	5.1 3.3-6.9 4	3.1	0.2	0.2 0.2-0.3 2	1.8	
Flounders Pleuronectidae	1.7 0.1-7.0 16	7.9 0.4-22.0 26	4.6 0.8-14.2 9	0.4 0.1-1.0 19	0.4 0.0-1.8 9	0.2 0.0-0.8 27	0.0 0.0-0.1 5
Flyingfishes and halfbeaks Exocoetidae	0.0	10.3 5.1-14.5 5			0.1 0.0-0.1 3	0.3	
Gars Lepisosteidae	1.0	7.0	5.0	0.0		0.2 0.2-0.3 4	
Gillrakers Chirocentridae		34.0					
Goatfishes Mullidae		8.8 5.1-11.0 4			0.0	0.1 0.1-0.1 3	0.1
Gobies Gobiidae	2.2 0.3-4.0 2	19.4 1.0-82.4 11	6.0	0.1	0.0	1.5 0.2-2.8 2	
Goosefishes Lophiidae		12.5 10.0-15.0 2				0.7 0.2-1.3 2	0.1
Greenlings Hexagrammididae	4.1	4.9 0.2-9.6 2	0.3	0.2 0.1-0.2 2	0.3	0.3 0.1-0.4 4	
Grenadiers Macrouridae	4.0	9.0	6.0				
Grunts Pomadasysidae	0.8 0.0-1.6	11.7 1.0-22.5 8	29.7 8.4-51.0 2				

Table 1.—continued.

	Copper	Iron	Zinc	Iodine	Manganese	Mercury	Organic mercury
	<i>ppm</i>						
Guitarfishes Rhinobatidae	0.6	2.6	2.0 1.0-3.0 2		0.3		
Gurnards, flying Dactylopteridae	0.1	14.2 10.0-18.0 4	0.9		0.0	0.5	
Haddocks <i>Melanogrammus aeglefinnus</i>	1.5 0.1-2.4 10	8.5 3.5-14.0 12	7.8 2.7-17.4 3	3.1 0.3-6.0 8	0.2 0.2-0.2 2	0.1 0.0-0.2 9	0.0 0.0-0.0 2
Hakes <i>Merluccius</i> sp.	0.1 0.1-0.1 2	7.9 5.0-11.6 3	19.0 8.0-30.0 2		0.2 0.1-0.3 2	0.3 0.1-0.5 10	0.0
Herrings Clupeidae	1.7 0.1-2.3 4	10.9 0.0-31.2 13	1.7	0.2 0.0-0.5 5	0.1 0.0-0.2 3	0.2 0.1-0.3 4	0.1
Jacks and pompanos Carangidae	0.4 0.0-1.1 6	17.3 0.1-82.1 37	3.7 0.0-9.0 7	0.3 0.1-0.6 6	0.3 0.0-0.5 6	0.2 0.1-0.8 5	0.1
Lampreys Petromyzontidae		9.0					0.4 0.1-1.1 3
Lanternfishes Myctophidae							0.0 0.0-0.1 2
Lings Molva		6.7 5.0-8.0 3		2.1 1.2-3.0 3			0.1
Lizardfishes Synodontidae		3.5 0.2-6.0 3	0.4				
Longgarays Ambassidae		5.4					
Lumpfishes and snailfishes Cyclopteridae		14.0					0.0
Mackerels <i>Scomber</i> sp.	0.9 0.3-2.0 4	29.3 0.7-84.9 7	1.0	0.4 0.1-1.0 8	0.0	0.1 0.0-0.3 5	
Mackerels <i>Scomberomorus</i> sp.	0.5	16.1 0.6-40.2 8	1.9 0.6-3.2 2	0.2 0.1-0.4 3	0.0	0.6 0.1-1.1 2	
Mackerels and Tunas Scombridae	1.4 0.0-3.4 14	23.5 0.7-84.9 55	1.2 0.2-3.2 5	0.4 0.1-1.0 21	0.2 0.0-0.5 8	0.4 0.0-1.4 64	0.5 0.4-0.5 3
Milkfishes Channidae		7.1 3.2-11.0 2					0.0
Minnows and carps Cyprinidae	2.2 0.5-6.1 13	16.0 5.0-56.0 17	35.0 10.0-60.0 2	0.9 0.0-3.1 10	0.6 0.0-2.3 7	0.3 0.1-0.9 13	0.5 0.1-1.1 6
Mojarras Gerreidae		4.2 4.0-4.4 2					
Mooneyes Hiodontidae							0.2 0.1-0.3 4
Mullets Mugilidae	1.0 0.0-2.1 9	27.1 1.0-250.0 25	3.3 0.8-5.3 4	1.9 0.1-4.9 6	0.0 0.0-0.0 2	0.1 0.0-0.2 6	0.1
Mussels Mytilidae	2.2 0.2-3.6 6	76.7 10.0-127.0 5	33.7 20.0-44.8 4	1.4 0.8-1.9 2	2.3 0.0-4.6 4	1.5	

Table 1.—continued.

	Copper	Iron	Zinc	Iodine	Manganese	Mercury	Organic mercury
	ppm						
Needlefishes Belonidae	4.2	11.3 9.8-14.0 3		1.9			
Nemipterids Nemipteridae		3.3 1.4-5.5 3		1.0			
Octopuses Mixed species		14.7 0.9-2.5 3	16.2	0.2	0.1	0.3 0.3-0.4 2	
Oysters Ostreidae	79.3 0.3-606.0 52	54.8 8.9-101.6 27	844.0 71.0-2000.0 31	0.6 0.1-1.3 19	3.3 0.1-6.5 14	0.1 0.0-0.2 9	
Parrotfishes Scaridae						0.1	0.1
Perches Percidae	1.7 0.0-3.7 6	7.6 4.8-10.0 4	12.0	0.0 0.0-0.0 3	0.2 0.0-0.4 5	1.2 0.1-15.7 56	0.6
Perches, climbing Anabantidae	1.3 1.0-1.6 2	18.6 3.4-76.0 7					
Periwinkles Littorinidae				0.8	28.4		
Picarels Centracanthidae						0.3	
Pikes Esocidae	2.0 0.7-3.4 9	7.5 0.4-43.1 10	13.2 4.0-19.0 4	0.3	1.0 0.2-3.2 8	1.7 0.0-15.2 36	1.1 0.8-1.4 3
Pomfrets Bramidae	1.6 1.4-1.8 2	16.4				0.2	
Porgies Sparidae	0.1	8.2 1.6-19.0 13	1.2 1.0-1.6 3	0.3 0.3-0.4 3	0.0	0.3 0.1-0.4 9	
Prawns Mixed species	77.2 0.1-110.3 14	51.6 9.5-135.0 35				0.3 0.1-1.0 9	
Puffers Tetraodontidae		6.0					
Rabbitfishes Seganoidae		4.9 4.9-5.0 2					
Rays, eagle Myliobatidae	0.7	53.0	1.8			0.3	
Rays, electric Torpedinidae	3.5	57.0	57.0				
Rays, sting Dasyatidae		21.8 5.0-61.5 4					
Sablefishes Anoplopomatidae	1.2	12.0		0.5 0.4-0.6 3		0.1	0.1
Salmons, Australian Arripidae	0.1 0.0-0.1 3	10.0 10.0-10.0 3					
Sandfishes Trichodontidae		15.0					
Sauvies Scomberesocidae		22.6 8.0-30.0 3				0.0	
Sawfishes Pristidae		12.0					

Table 1.—continued.

	Copper	Iron	Zinc	Iodine	Manganese	Mercury	Organic mercury
ppm							
Scallops Pectinidae	1.6 0.1-3.1 7	19.0 10.0-30.0 4	23.3 17.0-29.5 2	0.2 0.2-0.2 2	8.3 0.0-39.0 5	0.0 0.0-0.1 5	0.0
Scombrids <i>Scombrus</i> <i>boops</i>		10.0					
Scorpionfishes and Rockfishes Scorpaenidae		5.0 5.0-5.0 2	2.8	0.5 0.0-1.5 10		0.5 0.1-1.2 5	
Sculpins Cottidae							0.1 0.0-0.1 2
Sea cucumbers Mixed species	28.0	22.0 2.9-82.0 6			4.0		
Sea Robins Triglidae				1.2			
Sharks, cat Scyliorhinidae					6.1	1.3 0.7-1.9 2	
Sharks, dogfish Squalidae	1.0	13.2 11.5-15.0 2	5.2	2.6		0.8 0.4-1.2 7	0.1
Sharks, hammerhead Sphyrnidae	0.6 0.5-0.8 2	27.0 9.2-44.8 2	2.9 2.1-3.8 2			0.9 0.6-1.3 3	
Sharks, mackerel Lamnidae						1.2 0.1-2.1 3	
Sharks, requiem Carcharhinidae		19.2 8.4-45.3 13	24.6 2.8-66.0 3		0.5 0.0-1.1 3	0.7 0.1-1.5 8	
Sharks, sand tiger Odontaspididae		13.6 12.5-14.3 3			0.2		
Sharks, whale Rhincodontidae		8.0					
Sheathfishes Siluridae	.09	10.0					
Shrimps Mixed species	4.6 0.1-13.1 9	20.2 7.0-40.0 22	19.3 7.4-42.0 7	0.7 0.2-1.5 7	0.7 0.0-1.9 4	0.2 0.0-0.5 12	
Silversides Atherinidae		40.0 7.0-73.0 2					
Skates Rajidae	0.4 0.1-0.7 2	12.0 10.0-14.0 2	5.8 3.0-9.8 3	0.2	0.0	0.4 0.2-0.8 3	0.1
Sleepers Eleotridae	3.8	15.2 4.3-26.0 2			0.0		
Smelts Osmeridae	0.8	28.5 4.1-50.0 5	20.0	0.2 0.0-0.3 2	0.1	0.0 0.0-0.1 8	
Smelts, deep sea Bathylagidae					0.4		
Snails Mixed species	23.4 4.0-62.2 3	71.3 41.0-86.9 3	25.0	0.1	16.8 16.0-17.6 2		
Snake Mackerels Gempylidae	0.1	10.0		0.2	0.0		
Snappers Lutjanidae	0.7 0.0-1.6 4	22.8 4.0-75.9 8	2.3	0.3 0.3-0.3 3	0.1 0.0-0.1 2	0.4 0.3-0.6 2	

Table 1.—continued.

	Copper	Iron	Zinc	Iodine	Manganese	Mercury	Organic mercury
	ppm						
Snooks Centropomidae	11.2 2.7-41.3 9				0.0 0.0-0.0 2		
Soapies Leiognathidae	7.8 7.0-10.0 4						
Soles Soleidae	0.0 1.8-10.0 3	7.3 1.8-10.0 3	0.8	0.0		0.1 0.1-0.3 8	
Spadefishes Ephippidae	0.1 7.0-20.0 5	11.8 7.0-20.0 5			0.0		
Squids Mixed species	10.9 2.9-15.0 3	32.0 5.0-185.6 11	23.8 7.6-84.0 6	0.2	0.6 0.2-0.8 3	0.2 0.1-0.3 4	
Squirrelfishes Holocentridae						0.2 0.2-0.2 2	0.2
Stargazers Uranoscopidae							1.3
Sturgeons Acipenseridae				0.6		0.1	
Suckers Catostomidae				0.0 0.0-0.0 5		0.3 0.0-1.3 13	0.3 0.2-0.4 2
Sunfishes and black basses Centrarchidae	1.4	3.4		0.0 0.0-0.1 5	0.3	0.3 0.0-0.6 21	0.5 0.1-1.1 4
Surfperches Embiotocidae				0.1 0.1-0.1 2			
Surgeonfishes Acanthuridae	5.0 4.9-5.0 2						
Swordfishes Xiphidae	11.0					0.9 0.2-2.0 25	1.1
Tarpons Elopidae	20.9 3.5-63.0 4		7.6				
Theraponts Theraponidae	33.4 5.5-86.0 6						
Threadfins Polynemidae	0.1	16.8 2.0-72.0 12			0.0		
Tilefishes Branchiostegidae		7.2 0.3-14.0 2		0.0			
Tonguefishes Cynoglossidae		12.0				0.8 0.1-2.3 3	
Topshells Trachidae	7.4 6.1-8.7 2						
Triggerfishes and filefishes Balistidae	0.2 0.0-0.6 3	7.0 1.1-10.0 3	1.5		0.0 0.0-0.0 2		
Trouts and salmons Salmonidae	1.7 0.2-4.0 21	11.8 1.5-45.0 27	10.4 1.4-26.0 8	0.5 0.0-4.6 53	0.4 0.1-0.7 7	0.5 0.0-3.3 40	0.6 0.0-1.6 5

Table 1.—continued.

	Copper	Iron	Zinc	Iodine	Manganese	Mercury	Organic mercury
ppm							
Tunas <i>Euthynnus</i> sp.	0.5	40.0	0.2		0.2	0.3 0.2-0.4 9	
Tunas <i>Thunnus</i> sp.		27.5 27-80.0 9	0.8	0.3 0.2-0.4 3	0.3 0.1-0.5 2	0.5 0.1-1.4 35	0.5 0.5-0.5 2
Viperfishes Chauliodontidae	37.3	32.2 3.5-61.0 2		0.5			
Weevers Trachinidae						2.0	
Whales Mixed species						0.9 0.2-1.7 4	
Whittings Sillagonidae	0.1 0.1-0.2 3	9.8 0.9-22.0 6	7.9 0.6-21.8 4	0.9			0.1
Wolfishes Anarhichadidae				0.9		0.1	0.1
Wrasses Labridae				0.2 0.1-0.3 2			

Table 2. — Composition of the edible portion of raw (fresh or frozen) crustaceans, finfish, and mollusks. III. Microelements: Lead, arsenic, fluorine, silver, cadmium, cobalt, and selenium.

	Lead	Arsenic	Fluorine	Silver	Cadmium	Cobalt	Selenium
ppm							
Abalone Haliotidae					0.1	0.0	
Anchovies Engraulidae	0.9						
Basses, sea Serranidae		0.8 0.3-1.3 2	0.2		0.1 0.1-0.1 2	0.1	0.4
Basses, temperate Percichthyidae	0.8 0.7-0.9 2	0.4		0.0 0.0-0.0 2	0.0-0.0 2	0.4-0.4 2	-
Beardfishes Polymixiidae	0.6	0.0					
Bigeyes Priacanthidae						1.0	
Bluefishes Pomatomidae	1.6 0.1-2.3 3						
Burbots Lota	0.9						
Catfishes, freshwater Ictaluridae	0.6 0.6-0.7 2	1.2 0.1-2.2 2			0.1 0.1-0.1 3	0.0	
Chimaeras Chimaeridae		7.0					
Clams, donax Donacidae		2.6					
Clams, mactra Mactridae	4.3 1.2-7.4 2						
Clams, razor Solenidae		3.3					
Clams, softshell Myacidae	0.8	12.7					

Table 2.—continued.

	Lead	Arsenic	Fluorine	Silver ppm	Cadmium	Cobalt	Selenium
Clams, Venus Veneridae	0.8 0.2-2.6 6	2.0 0.9-5.6 8		0.2 0.0-0.6 11	0.3	0.6	
Cockles Cardiidae		9.8 2.1-17.6 2			0.4		
Cod, Atlantic <i>Gadus morhua</i>	0.3 0.2-0.3 3	2.1 0.9-3.4 3		0.0 0.0-0.1 3	0.0 0.4-1.2 2	0.8 0.4-1.2 2	
Cods <i>Gadus</i> sp.		0.6 0.5-0.6 2	3.4 0.7-7.0 3	0.0	0.2 0.1-0.2 2	0.6 0.0-1.2 2	0.4
Codfishes Gadidae	0.5 0.2-1.6 10	2.3 0.3-5.8 11	3.8 0.7-7.0 4	0.0 0.0-0.0 3	0.1 0.0-0.5 13	0.3 0.0-1.2 4	0.7 0.4-1.2 3
Crabs Mixed species	0.5 0.3-0.8 5	12.2 3.8-35.6 8			3.6 0.0-22.4 13	0.0	
Crayfishes Mixed species	1.6 0.3-11.6 9	12.8 0.4-44.5 8		0.3	0.1 0.0-0.2 9	1.5 0.1-2.8 2	0.7
Cusk eels and brotulas Ophidiidae		0.2	0.6				
Cutlassfishes and hairtails Trichiuridae				0.0			
Cuttlefishes Mixed species			8.2				
Drums Sciaenidae	0.3 0.1-0.4 2	2.0 0.0-8.9 5					
Eels, conger Congridae		0.2		0.0	0.1		
Eels, freshwater Anguillidae		0.4 0.3-0.6 2			0.0		
Eels, snake Ophichthidae		0.2 0.2-0.3 2			0.1 0.0-0.1 2		
Featherbacks Notopteridae			0.5				
Flounders Pleuronectidae	0.4 0.2-0.5 3	2.5 0.1-4.5 5	0.4	0.0 0.0-0.0 2	0.0 0.0-0.0 3	0.8 0.5-1.2 2	0.7 0.3-1.4 3
Gars Lepisosteidae		0.4		0.0			
Gobies Gobiidae				0.0			
Greenlings Hexagrammidae		0.4 0.3-0.6					
Grenadiers Macrouridae				0.0			
Grunts Pomadasysidae		0.0					
Guitarfishes Rhinobatidae		3.0			0.1		
Haddock <i>Melanogrammus aeglefinnus</i>	0.3 0.2-0.5 3	2.6 0.6-4.5 2	5.1		0.1 0.0-0.1 3	0.2	
Hakes <i>Merluccius</i> sp.	0.4 0.4-0.5 2			0.0 0.0-0.1 2			
Herrings Clupeidae				0.1			

Table 2.—continued.

	Lead	Arsenic	Fluorine	Silver ppm	Cadmium	Cobalt	Selenium
Jacks and pompanos Carangidae	0.4	0.2 0.0-0.5 2			0.0	0.0 0.0-0.0 2	
Mackerels <i>Scomber</i> sp.				1.5			
Mackerels <i>Scomberomorus</i> sp.		0.4				0.1	
Mackerels and tunas Scombridae		0.4 0.3-0.6 3	1.5	0.0			
Minnows and carps Cyprinidae		0.6			0.1 0.0-0.1 2	0.0	
Mullets Mugilidae	6.0	4.1 0.3-8.0 2	3.0 1.1-4.9 2		0.1 0.0-0.1 2		
Mussels Mytilidae	1.1 0.1-2.4 4	29.7 1.7-63.0 5			0.7 0.2-1.9 4	0.1	
Octopuses Mixed species		8.1 1.6-14.5 2			0.0	0.1	
Oysters Ostreidae	24.9 0.2-100.0 12	9.1 0.5-42.7 10	1.1 0.7-1.6 2			0.2	0.7
Perches Percidae	0.6 0.5-0.6 2	0.3 0.1-0.6 2	0.7		0.6 0.0-1.2 4		0.3
Pernwinkles Littorinidae	1.5	22.0					
Pikes Esocidae	0.6 0.5-0.9 4	0.1 0.1-0.1 2				0.2 0.2-0.4 3	
Porgies Sparidae		0.5					
Prawns Mixed species		21.6 1.3-55.8 3					
Rays, eagle Myliobatidae		1.3					
Sablefishes Anoplopomatidae			0.0				
Sauvies Scomberesocidae						0.6	
Scallops Pectinidae	0.3 0.2-0.5 6	8.8 0.4-33.6 7			2.8 0.0-10.6 5	2.3	
Scorpionfishes and rockfishes Scorpaenidae	1.5 1.2-1.7 2	0.5 0.3-1.3 6	0.9 0.2-1.5 2		0.2 0.1-0.3 2		
Sharks, cow Hexanchidae		4.1 3.2-4.6 3					
Sharks, dogfish Squalidae		2.7 0.6-4.3 3	5.3		0.2 0.2-0.3 2		
Sharks, hammerhead Sphyrnidae		2.1 0.6-3.6 2			0.1 0.0-0.1 2		
Sharks, requiem Carcharinidae		0.9 0.3-1.6 2			0.3 0.0-0.6 2		

Table 2.—continued.

	Lead	Arsenic	Fluorine	Silver ppm	Cadmium	Cobalt	Selenium
Shrimps Mixed species	0.5 0.4-0.5 4	8.7 1.8-29.8 8		0.1 0.0-0.2 8	0.2 0.1-0.4 4	1.2 0.6-1.9 2	
Silversides Atherinidae		0.3 0.2-0.3 3					
Skates Rajidae		10.3 4.4-16.2 2		0.3 0.1-0.5 2			
Smelts Osmeridae	0.5	0.2		0.1		0.2	
Snappers Lutjanidae	0.5	0.4		0.1			
Soles Soleidae		0.9					
Squids mixed species		1.5 0.4-2.6 3		0.1 0.1-0.1 2	0.1 0.1-1.0 2	0.6 0.1-1.0 2	
Sturgeons Acipenseridae	0.8			0.1 0.0-0.1 2			
Sunfishes and black basses Centrarchidae				0.0 0.0-0.0 4	3.7	0.4	
Swordfishes Xiphidae	0.2			0.0 0.0-0.0 2	0.0	0.0	
Tarpons Elopidae		3.7 0.7-6.6 2					
Trouts and salmons Salmonidae	0.5 0.2-0.9 5	0.9 0.1-2.7 8		0.0 0.0-0.1 9	0.0 0.2-0.4 2	0.3	
Tunas <i>Euthynnus</i> sp.		0.3		0.1			
Whelks Mixed Species	11.1 0.1-22.0 2	18.9					
Whiting Sillaginidae		0.7		0.0	0.0		

Table 3.—Composition of the edible portion of raw (fresh or frozen) crustaceans, finfish, and mollusks: III. Microelements: Chromium, vanadium, tin, aluminum, nickel, barium, and molybdenum.

	Chromium	Vanadium	Tin	Aluminum	Nickel	Barium	Molybdenum
				ppm			
Abalones Haliotidae				111.6			
Catfishes, freshwater Ictaluridae	0.2	0.0	0.0	0.9			
Clams, softshell Myacidae	0.4		3.2				
Clams, Venus Veneridae	0.3 0.2-0.4 5			254.7	0.6		

Table 3.—continued.

	Chromium	Vanadium	Tin	Aluminum	Nickel	Barium	Molybdenum
	<i>ppm</i>						
Cods, Atlantic <i>Gadus morhua</i>	0.1 0.1-0.1 2						
Cods <i>Gadus</i> sp.		0.5 0.0-1.0 2	1.6 0.0-3.7 4	2.5 1.8-3.1 2			
Codfishes Gadidae	0.1 0.0-0.3 8	0.6 0.0-1.3 5	1.4 0.0-3.7 9	4.1 0.1-21.8 9	0.0 0.0-0.1 2	0.2	3.0
Crabs Mixed species	0.1 0.1-0.2 2			35.9			0.6
Crayfishes Mixed species	0.1 0.0-0.5 3	2.9 0.9-8.5 2	1.2 0.9-1.5 2	45.9 1.4-90.3 2	0.1 0.0-0.1 2		0.2
Cusk eels and brotulas Ophidiidae				1.8			
Cutlassfishes and hairtails Trichiuridae		0.0	0.0	1.8			
Eels, conger Congridae		0.0	0.0	2.8			
Eels, freshwater Anguillidae		0.0					
Flounders Bothidae	0.3			1.0		0.2	
Flounders Pleuronectidae	0.1 0.0-0.2 5	0.1 0.0-0.5 5	0.9 0.0-3.2 6	11.0 10.0-32.3 4			0.2 0.0-0.4 2
Gars Lepisosteidae		0.0	0.0	2.6			
Gobies Gobiidae		0.0	0.0	1.9			
Grenadiers Macrouridae		0.0	0.0	1.9			
Grunts Pomadasysidae		0.0	0.3	2.6			
Haddocks <i>Melanogrammus aeglefinnus</i>	0.1 0.0-0.3 4	0.0		1.0	0.1		0.2
Hakes <i>Merluccius</i> sp.	0.1 0.1-0.1 2		1.9	0.3 0.1-0.5 2	0.0		
Jacks and pompanos Carangidae				5.3 1.2-9.3 2			
Mackerels and tunas Scombridae		0.0 0.0-0.0 3	0.0	89.8 1.2-178.2 2			
Minnows and carps Cyprinidae		0.9 0.0-1.8 2	9.1 0.0-18.2 2	25.7 1.3-46.1 3			
Mussels Mytilidae		0.3		2.9	0.5 0.5-0.5 2		
Oysters Ostreidae	0.1 0.1-0.1 2	0.1	1.4	13.4	0.5		
Perches Percidae	0.1		0.6		0.2		
Pikes Esocidae			2.2 0.5-5.4 3		0.2 0.2-0.2 3		

Table 3.—continued.

	Chromium	Vanadium	Tin	Aluminum	Nickel	Barium	Molybdenum
	ppm						
Prawns Mixed species							0.5 0.3-0.8 5
Sablefishes Anoplopomatidae		0.0	0.0	3.1			
Sauries Scomberesocidae					1.1		
Scallops Pectinidae	0.1 0.1-0.1 5	2.1 2.1-2.1 2			0.0		
Scorpionfishes and rockfishes Scorpaenidae	0.1 0.1-0.1 2						
Sea cucumbers Mixed species				43.8			
Sharks, requiem Carcharhinidae		0.7 0.3-1.1 2		11.5 11.4-11.6 2			
Shrimps Mixed species	0.1 0.0-0.1 7	1.9			0.0		0.0
Smelts Osmeridae		0.8	12.2		0.2		
Snappers Lutjanidae		0.1					
Soles Soleidae			3.2				
Squids Mixed species			0.3	17.5 1.3-47.4 3			0.3
Swordfishes Xiphidiidae				0.0			
Trouts and salmons Salmonidae	0.1 0.0-0.2 3	1.6 0.4-3.6 3	2.1 1.2-3.0 2	0.2 0.2-0.2 2			0.0
Whittings Sillaginidae		0.0		0.0			

Table 4.—References by species for microelement contents of finfish, crustaceans, and mollusks.

Abalones (Haliotidae)	6, 85, 86, 90, 106, 109, 142, 187	Catfishes, airbreathing (Heteropneustidae)	159, 167, 169
Anchovies (Engraulidae)	37, 41, 58, 85, 97, 106, 110, 124, 134, 154, 172, 179, 210	Catfishes, freshwater (Ictaluridae)	4, 5, 24, 59, 67, 72, 88, 96, 113, 155, 159, 167, 168, 169, 171, 191, 203, 206
Argentines (Argentinidae)	224	Catfishes, sea (Ariidae)	10, 26, 41, 85, 106, 107, 134, 136, 151, 169, 186
Barracudas (Sphyraenidae)	85, 87, 90, 106, 107, 199	Cavefishes (Amblyopsidae)	168
Basses, sea (Serranidae)	8, 21, 37, 45, 46, 47, 75, 85, 87, 106, 107, 108, 124, 142, 146, 151, 155, 172, 210, 223	Characins (Characidae)	87
Basses, temperate (Percichthyidae)	96, 114, 143, 144, 149, 206, 223, 224	Chimaeras (Chimaeridae)	103
Batfishes (Ogcocephalidae)	107	Chubs, sea (Kyphosidae)	45
Beardfishes (Polymixiidae)	196	Cichlids (Cichlidae)	106, 107
Bigeyes (Priacanthidae)	208	Clams, arkshell (Arcidae)	85
Billfishes (Istiophoridae)	106, 162, 198, 201	Clams, donax (Donacidae)	48, 118
Bluefishes (Pomatomidae)	45, 58, 107, 113, 124, 150, 151, 155, 206, 223	Clams, freshwater (mixed species)	86, 106
Bombay ducks (<i>Harpodon nehereus</i>)	106, 136, 186	Clams, mactra (Mactridae)	58, 106, 178
Bowfins (Amiidae)	96, 206	Clams, razor (Solenidae)	58, 74, 90, 106, 109, 141, 206
Burbots (Lota)	10, 25, 60, 96, 137, 207, 215, 218	Clams, softshell (Mycidae)	34, 44, 55, 130, 176
Butterfishes (Stromateidae)	10, 41, 95, 106, 136, 186	Clams, tellin (Tellinidae)	106
Butterflyfishes (Chaetodontidae)	26, 85, 106, 134	Clams, Venus (Veneridae)	6, 24, 25, 26, 29, 30, 44, 48, 53, 63, 76, 82, 85, 86, 90, 103, 104, 106, 108, 115, 118, 124, 142, 172, 175, 176, 177, 180, 181, 182, 183, 187, 191, 206, 210, 211
Caesios (Caesionidae)	85, 106		
Catfishes, airbreathing (Clariidae)	107, 134, 167, 168		

Table 4—continued.

Cockles (Cardiidae)	20, 23, 38, 48, 58, 85, 106, 119	90, 104, 105, 106, 107, 109, 110, 113,
Cods, Atlantic (<i>Gadus morhua</i>)	13, 15, 24, 116, 133, 137, 183, 204, 224	115, 124, 132, 134, 135, 136, 142, 151, 153, 155, 160, 172, 173, 186, 195, 196, 198, 200, 201, 206, 223
Cods (<i>Gadus</i> sp.)	10, 13, 35, 69, 85, 90, 115, 151, 207	85, 106
Codfishes (Gadidae)	8, 10, 11, 13, 19, 24, 25, 35, 44, 45, 46, 51, 67, 69, 70, 76, 85, 87, 90, 94, 100, 104, 106, 109, 112, 113, 115, 116, 121, 124, 129, 149, 150, 151, 152, 155, 156, 160, 166, 172, 178, 179, 182, 191, 194, 200, 206, 214, 215, 224	4, 7, 9, 10, 16, 25, 57, 59, 67, 88, 90, 96, 106, 108, 110, 114, 126, 134, 137, 141, 142, 159, 165, 167, 168, 169, 170, 171, 206, 215, 224
Crabs (mixed species)	23, 24, 25, 26, 32, 33, 38, 45, 51, 66, 85, 86, 90, 92, 101, 103, 104, 109, 128, 130, 135, 142, 152, 156, 161, 172, 186, 187, 191, 198, 200, 205, 206, 213, 224	85, 106
Crayfishes (mixed species)	21, 22, 23, 24, 25, 28, 32, 38, 41, 45, 48, 58, 63, 67, 80, 85, 90, 104, 105, 106, 110, 113, 115, 129, 150, 155, 156, 172, 174, 175, 177, 178, 180, 181, 182, 184, 186, 191, 194, 195, 196, 198, 207, 224	25, 96
Cusk eels and brotulas (Ophidiidae)	67, 87, 115, 196	1, 10, 26, 35, 41, 45, 46, 47, 51, 85, 88, 95, 106, 110, 120, 123, 134, 135, 136, 151, 152, 154, 159, 162, 167, 169, 170, 186, 196, 198, 201, 206, 210, 223
Cutlassfishes and hairtails (Trichiuridae)	2, 41, 67, 85, 106, 186	20, 22, 23, 33, 35, 38, 41, 45, 48, 49, 90, 106, 118, 124, 130, 172, 174, 175, 187, 205, 206
Cuttlefishes (mixed species)	20, 35, 48, 58, 147, 172, 222	10, 85, 106, 159
Dolphins (Coryphaenidae)	106, 151, 162, 198	85, 106, 201
Dories (Zeidae)	35, 45, 58	35, 48, 58, 71, 86, 90, 106, 110
Drepanes (Drepanidae)	85, 106, 107	25, 26, 31, 38, 39, 42, 45, 48, 50, 58, 62, 63, 75, 76, 78, 80, 82, 83, 84, 85, 86, 90, 99, 102, 104, 105, 106, 107, 109, 111, 113, 115, 116, 117, 119, 120, 121, 129, 135, 141, 150, 155, 156, 164, 175, 178, 179, 180, 181, 183, 190, 191, 206, 219
Drums (Sciaenidae)	2, 10, 12, 14, 26, 45, 47, 58, 59, 71, 85, 87, 90, 95, 96, 106, 107, 114, 124, 136, 169, 186, 196, 201, 206, 210, 223	85, 87, 106, 162
Eels, conger (Congridae)	35, 45, 58, 67, 69, 106, 120, 149, 200, 210, 223	9, 10, 16, 18, 25, 45, 46, 59, 69, 72, 96, 113, 114, 124, 137, 149, 155, 163, 206, 209, 215, 216, 218, 224
Eels, freshwater (Anguillidae)	10, 35, 64, 93, 106, 107, 109, 138, 166, 172, 220, 223, 224	106, 123, 134, 167, 168, 169, 170
Eels, moray (Muraenidae)	85	20, 38, 128, 207
Eels, pike conger (Muraenesocidae)		35
Eels, snake (Ophichthidae)		25, 31, 46, 59, 60, 69, 72, 91, 92, 93, 96, 100, 113, 114, 124, 137, 149, 155, 160, 172, 185, 197, 206, 209, 215, 216, 218
Eels, snipe (Nemichthyidae)		106, 170, 198
Eels, spiny (Notacanthidae)		3, 25, 45, 58, 71, 85, 106, 145, 151, 201, 206
Eels, swamp (Flutidae)		12, 35, 38, 41, 43, 45, 58, 71, 87, 106, 107, 110, 137, 186, 188, 189, 221
Eelpouts (Zoarcidae)		106
Featherbacks (Notopoteridae)		85, 106
Flatheads (Percophidae)		41, 223
Flounders (Bothidae)		61, 164
Flounders (Pleuronectidae)		33, 85, 106, 107, 186
Flyingfishes and halfbeaks (Exocoetidae)		10, 67, 90, 115, 154
Gars (Lepisosteidae)		45
Gillrakers (Chironcentridae)		106
Goatfishes (Mullidae)		67, 76, 106, 154
Gobies (Gobiidae)		110
Goosefishes (Lophiidae)		13, 20, 23, 24, 31, 33, 38, 45, 69, 71, 90, 104, 109, 113, 115, 118, 119, 124, 130, 176, 177, 179, 182, 183, 191, 205, 206, 224
Greenlings (Hexagrammidae)		106
Grenadiers (Macrouridae)		10, 13, 24, 26, 35, 46, 58, 90, 103, 106, 115, 116, 154, 155, 160, 172, 191, 199
Grunts (Pomadasytidae)		183
Guitarfishes (Rhinobatidae)		106, 123, 142, 202
Gurnards, flying (Dactylopteridae)		10
Haddock (Melanogrammus aeglefinnus)		20, 35
Hakes (<i>Merluccius</i> sp.)		103
Herrings (Clupeidae)		10, 24, 25, 35, 94, 103, 106, 152, 154, 198, 223, 224
Jacks and pompanos (Carangidae)		85, 186, 198, 223
Lampreys (Petromyzontidae)		154, 198
Lanternfishes (Myctophidae)		12, 35, 45, 47, 67, 85, 87, 106, 142, 154, 186, 198, 223
Lings (Molva)		154, 186, 198, 223
Lizardfishes (Synodontidae)		41, 106
Longarays (Ambassidae)		155
Lumpfishes and snailfishes (Cyclopteridae)		106, 169
Mackerels (Scomber sp.)		3, 13, 24, 26, 32, 35, 38, 41, 45, 48, 51, 52, 58, 76, 85, 86, 90, 104, 106, 108, 109, 113, 121, 123, 124, 129, 131, 135, 150, 152, 155, 156, 172, 176, 180, 181, 182, 183, 184, 186, 187, 191, 194, 198, 200, 206, 210
Mackerels (<i>Scomberomorus</i> sp.)		71, 106, 184
Mackerels (Scombridae)		10, 31, 33, 35, 45, 70, 103, 106, 152, 206, 223, 224
		134, 159
		24, 59, 76, 90, 136, 146, 149, 206, 209
		221
		20, 23, 85, 106, 107, 118, 158, 172
		45, 151
		10, 27, 45, 51, 85, 87, 107, 110, 113, 124, 135, 155, 156, 193, 198

Table 4.—continued.

Snooks (Centropomidae)	41, 45, 85, 106, 136, 167, 168, 169, 171	Topshells (Trachidae)	118, 207
Soapies (Leiognathidae)	85, 95, 106	Triggerfishes and filefishes (Balistidae)	45, 169, 202
Soles (Soleidae)	45, 58, 71, 145, 178, 201, 210	Trouts and salmons (Salmonidae)	10, 16, 24, 25, 26, 31, 40, 46, 56, 67, 71, 72, 75, 89, 96, 100, 103, 104, 106, 109, 113, 114, 115, 121, 124, 133, 135, 137, 140, 146, 149, 155, 160, 163, 172, 185, 186, 187, 191, 200, 201, 206, 209, 215, 217, 218, 224
Spadefishes (Ephippidae)	7, 45, 85, 87, 106	Tunas (<i>Euthynnus</i> sp.)	24, 106, 125, 156, 157, 162, 221, 223
Squids (mixed species)	35, 43, 48, 58, 67, 71, 85, 86, 87, 90, 106, 109, 142, 147, 210, 221	Tunas (<i>Thunnus</i> sp.)	10, 24, 41, 58, 76, 79, 85, 90, 105, 106, 125, 146, 157, 162, 198, 199, 201, 206
Squirrelfishes (Holocentridae)	154, 162	Viperfishes (Chauliodontidae)	134, 135
Stargazers (Uranoscopidae)	35	Weeviers (Trachinidae)	35
Sturgeons (Acipenseridae)	5, 10, 59, 90, 114	Whales (mixed species)	25
Suckers (Catostomidae)	9, 10, 16, 25, 59, 96, 100, 203, 206, 224	Whelks (mixed species)	38, 106, 128
Sunfishes and black basses (Centrarchidae)	9, 10, 16, 59, 60, 72, 88, 96, 98, 114, 149, 183, 203, 206, 224	Whittings (Sillaginidae)	26, 41, 45, 85, 86, 106, 124, 152, 170, 201, 224
Surperches (Embiotocidae)	10	Wolfishes (Anarhichadidae)	10, 13, 160, 224
Surgeonfishes (Acanthuridae)	85, 106	Wrasses (Labridae)	115, 206
Swordfishes (Xiphidae)	1, 24, 58, 65, 92, 106, 124, 139, 175, 196		
Tarpons (Elopidae)	26, 28, 41, 85, 106		
Theraponds (Theraponidae)	85, 106, 154		
Threadfins (Polynemidae)	12, 41, 45, 85, 106, 107, 186		
Tilefishes (Branchiostegidae)	106, 201		
Tonguefishes (Cynoglossidae)	25, 106		

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