

accumulate in waters, fish ingest them through their diet and accumulate them over the course of their lives.⁽⁹⁾ The influence of heavy metals from fishes varies between different species and different metals. Fishes accumulate heavy metals to a concentration many times higher than present in water stream. Environmental circumstances such as water hardness, salinity, and pH can play a significant role in heavy metals accumulation in the fish's bodies.^(10, 11)

Aquaculture is a recent activity in the Libya beginning with the culture of a variety freshwater fish species during the 1970s. Success, however, was not forthcoming as a result of a lack of acceptance of farmed fish products by domestic consumers. The culture of marine fish species followed a decade later encouraged through several Government initiatives. In terms of human resources, no historical data is available. The main marine species cultured on a commercial basis in the Libya are gilthead seabream (*Sparus aurata*), European seabass (*Dicentrarchus labrax*), and Atlantic bluefin tuna (*Thunnus thynnus thynnus*), common carp (*Cyprinus carpio*), bighead carp (*Hypophthalmichthys nobilis*), silver carp (*Hypophthalmichthys molitrix*) and grass carp (*Ctenopharyngodon idellus*) and catfish. Nile tilapia (*Oreochromis niloticus*) and red tilapia (Tilapia species.) are the most important freshwater cultured fish. Libya does not have any endemic freshwater species and all freshwater species were introduced in the 1970s and 1990s.^(12, 13) Many studies have been conducted in different regions in the world to evaluate fish consumption patterns and the parameters affecting it. It was reported that the parameters determining the fish consumption including income level; education level; social status; parents influencing in the pattern of fish consumption within the family; religion and awareness of the nutritional value of fish. Benghazi is the second biggest city in Libya. However, to the best of our

knowledge; there are almost no previous studies on the consumption trend of fish in Benghazi city. According to Food and Agriculture organization (FAO); Libya Gross domestic product (GDP) from fisheries is 0.13 %, while Agricultural GDP from fisheries is 2.69%. Furthermore, fish available for consumption is 14.9 kg/capita. During 2019, imports of fish and fish products makes USD 236 983 550 of Libyan Economy.⁽¹²⁻¹⁵⁾ Fish is an important food material because of its high protein, vitamins, and minerals, as well as an important source of omega-3 fatty acids. Fishes have an activity against cancer, and heart diseases. Heavy metal toxicity as a result of fish consumption can result in damage or reduced mental and central nervous system function, lower energy levels, and damage to blood composition, lungs, kidneys, bones, liver and other vital organs. Long term exposure may result in Alzheimer's disease, Parkinson's disease, muscular dystrophy, multiple sclerosis, allergies, and cancer.^(16, 17) The presence of fish in the diet is very important because it is a source of proteins, vitamins, minerals and unsaturated essential fatty acids, especially omega-3 fatty acids.^(18, 19) Several factors determine the dietary habits of the people in the Arab world. Food consumption pattern has dramatically changed in some Arab countries as a result of sudden increase in income from oil revenue. It is believed that food subsidy policy has adversely affected the food habits in the Arab states by encouraging the intake of fat, sugar, rice, wheat flour and meat. Socio-cultural factors such as changing life style, food preference, education and women's' employment all have a noticeable influence on food consumption patterns in this region. Comprehensive studies on social, cultural and economic factors associated with food consumption patterns in the Arab region are highly recommended. Libya is important part of the African agric-food system. Fish provides 19% of animal

protein intake to Africans. The fish consumption pattern in North Africa is 13.5 kg/person / year. Africa lags behind other regions in developing its share in global fish production, consumption, and trade and Libya is no exception. Currently, however, Africans are in the paradoxical position of being highly dependent on fish for animal protein but ranking low in per capita fish consumption. Globally, Africans are second only to Asians in terms of relying on fish as a major share of the total animal protein intake in their diet. Fish represent over 20% of animal protein intake in twenty African countries. No data are available about fish consumption pattern in Libya. To the best of our knowledge, this is the first study regarding fish consumption pattern in Libya.^(12, 20-22) Several techniques have been used for determination of metal concentrations in fish species such as flame atomic absorption spectrometry, graphite furnace atomic absorption spectrometer, electrothermal atomic absorption spectrometry, inductive coupled plasma and mass spectrometry. Different digestion methods were used as sample preparation methods for determination of heavy metals in fish samples.^(23- 27) In 2017, a study was carried out in Sabratha coastal sediments, Mediterranean Sea, Libya to detect distribution and enrichment of heavy metals. 30 sediment samples were collected for Fe, Cu, Pb, Mn, Cd, Co, Ni and Zn analysis using Atomic Absorption Spectrometry. The analysis indicated that, the Sabratha's coastal sediments were enriched with Cd, Pb, Cu, Ni, Co and Zn (EF = 81.48, 17.26, 12.80, 11.42, 9.85 and 8.56 respectively). The highest levels of Mn, Cu, Ni, Pb and Co were recorded nearby the Mellitah complex oil and gas station in the western Libyan region, while the highest levels of Zn and Cd were recorded at the central part of the study area nearby fishing port and Sabratha hospital.⁽²⁵⁾ Average values of Cd, Pb and Co were mostly higher than the ones recorded from the Arabian and

Oman gulfs, the Red Sea, the Gulf of Aqaba, the Caspian Sea, coast of Tanzania and the background shale and the earth's crust. The high levels of most of the studied heavy metals suggested significant anthropogenic sources along Sabratha coast.⁽²⁸⁾ In 2010, Libyan study determined the concentrations of Co, Cd, Pb, Fe and Cu in different tissues (bone, skin, flesh and tail) of fish species of the Mediterranean Sea (Libyan coastline) using flame atomic absorption spectrometry. The fish Species used in this study were *Sardinella aurita*, *Pagellus erythrinus*, *Balistes capriscus*, *Trachurus trachurus*, *Synodus saurus* and *Dactylopterus volitans*. The concentration of Co was ranged from 0.570 mg/kg to 44.693 mg/kg. These concentrations of Co in all examined tissues were more than the World Health Organization (WHO) recommended level. The results of analysis indicated that the concentrations of the Cd in all examined tissues varied from 0.328 mg/kg to 2.929 mg/kg. These values were greater than the WHO recommended level. The concentration level of Pb in all examined tissues ranged from 0.246 mg/kg to 2.386 mg/kg. These values were higher than the accepted values by WHO.⁽²⁹⁾ During 2008, Another Libyan Study was published. This study aimed to investigate the relationship between concentration of some heavy metals (Lead, Cadmium, Mercury, Copper and Zinc) in water and their bioaccumulation in liver and muscle tissues of some marine fish species at El Khoms area, Libya. The present work revealed marked increase of heavy metals concentration in muscles and liver tissues of investigated fish and such increases were positively correlated with a corresponding increase in heavy metals concentration in water.⁽³⁰⁾ The concentration of heavy metals in two tropical fish species from Ogba river , Nigeria showed varying concentration of Cu, Mn, Zn, Pb, Cr, Ni and Cd in fish tissues . Concentrations of Cu, Mn, Cr and Ni in both fish were higher than the

permissible reported by WHO while those of Zn, and Pb were lower than permissible concentrations. ⁽³¹⁾ Limited literatures are found regarding fish consumption pattern in Benghazi as well as heavy metals contents of Benghazi fishes. The current study aims to evaluate the heavy metals contents in the most commonly consumed fishes in Benghazi. The current study seeks to study methods of fish's meals preparation, knowledge regarding nutritive value of fishes, the association between socio-economic variables and current fish consumption pattern in Benghazi.

Methodology

This is a cross-sectional study carried out from 29th December 2022 and extended to 30th June 2023. A total of 300 Subjects (Male and female) randomly approached to participate in the study. The study respondents were people aged 18 years and above, who were fishers, selling, and purchasing fishes from fish local market (Bankina) in Benghazi city giving a response rate of 85.5 %. The sample size was determined by using Richard Jaeger equation. Informed consent was obtained from the subjects who were also assured of the confidentiality of the information collected. The research was approved by the administration of Faculty of Public Health, University of Benghazi. The questionnaire consists of four sections: socioeconomic information, fish's consumption pattern, information regarding Nutritive value and fish cooking methods. Questionnaire was developed by deep reading in similar previous studies. The questionnaire validity was assessed via pilot study on thirty participants. After determination of all consumed types of

fishes in Benghazi, the top five consumed fishes were nominated to analyse for heavy metals content. These fishes include *Sparus aurata*, *Pegellus bogaraveo*, *Sardina pilchardus*, *Mullus barbatus*, and *Epinephelus marginatus*. Three fresh samples were collected from each fish type from the Bankina. Physical inspection was done for all samples. Fishes samples have been collected from Benghazi local fish market (Bankina). Collected samples are illustrated in Figure 2. Samples were analysed in the Food Chemistry Laboratory, Department of Nutrition, Faculty of Public Health, University of Benghazi. **Reagents:** Water: redistilled or deionised, Nitric acid A.R 0.1 M – diluted 7 ml concentrated acid to 1 litre, Nitric acid concentrated (Sp. Grade 1.40), Standard solutions for cadmium, mercury, and lead. Working standard solutions, for flame analysis dilute standard solution with 0.1 M HNO₃ to range of standards that covers the concentration of the elements to be determined. ⁽³²⁾ The researchers weight accurately 1 gm of each fish type assigned to be analysed. 10 ml of concentrated nitric acid has been added. The dish content is heated with soft flame using Bunsen burner until all the volatile or readily combustible matter has been removed. Then, the sample is leaved to cool. 5 ml of hydrogen peroxide is added and heated for five minutes. The solution is transferred to volumetric flask to volume with water. All the previous steps of sample preparation are repeated with blank. Identical procedures are followed even in heat and time. Samples preparation is illustrated in figure (2).

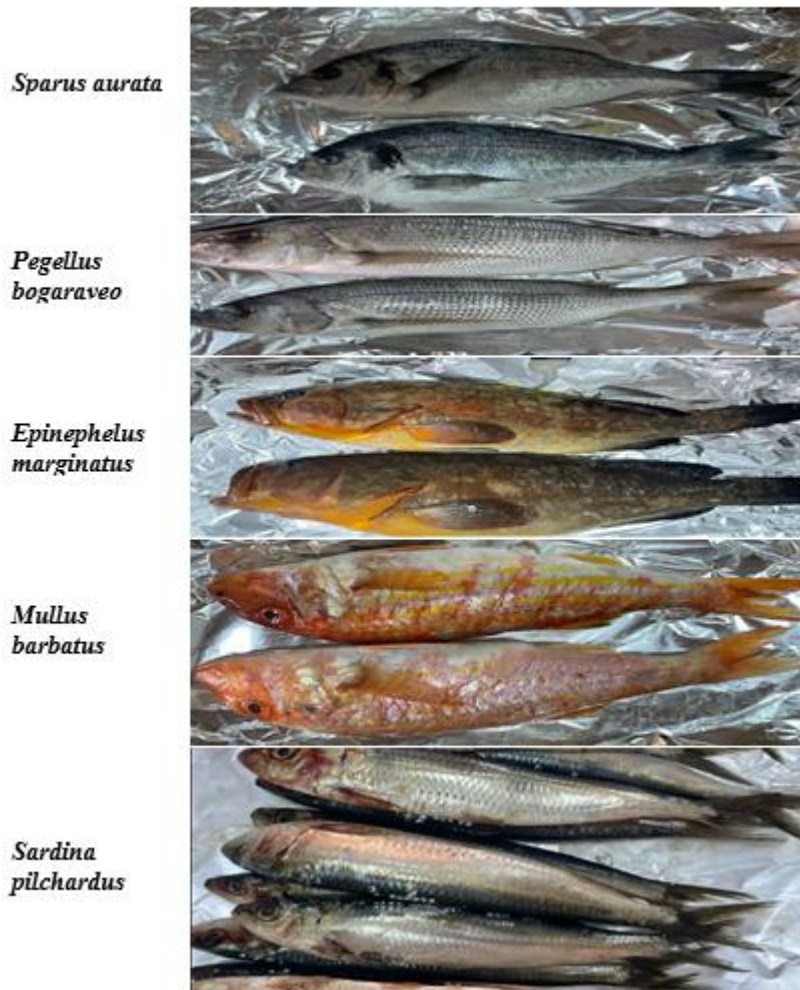


Figure (1) Samples of analysed Fishes species

Determination

Set the instrument as per the previously established optimum conditions as per the guide lines given in the Instruction Manual (provided along with the instrument). Determine absorbance of sample solution(s) and blank. Calculate the heavy metal content from standard curve.

Preparation of Standard Curve:

Read the absorbance of a series of standard metal solutions in the Atomic Absorption

Spectrophotometer after setting the instrument as per optimum conditions. Plot absorbance is done against μg of metal/mL solution. ⁽³²⁾ All data will be coded prior to being entered in a computer. Description and analysis of data was done by *Statistical Package for the Social Sciences* (SPSS) version 22. Level of significance was set at p value < 0.05 . The researchers of the current study realize that the observational and cross-sectional design,

with single measurement in one season is a limitation of the current study. Shortage in laboratory materials limit the nominated

analyzed samples to only five types and analyzed heavy metals to only three metals

UNDER PEER REVIEW



Figure (2) Samples Preparation

Results

The percentage of subjects from the age group 18-40 years is the highest percentage, (44%). The percentage of subjects from the age group 41-60 years made up (37.67) %. The males made a percentage of (59.33%) and the females made a percentage of (40.67%) of the total number 300 subjects. The general average ages of males and females mean \pm SD about 34 ± 4.6 as shown in table (1).. Socio-economic characteristics details of the respondents were presented in table (2). The marital status shows that, (50.33%) are married and (49, 67%) are not married. Regarding education level of the subjects; the percentage of subjects with a basic education was (6%), and the percentage of people with a secondary education was (18%), while the highest percentage of subjects with a university level (72.33%).

Regarding occupation; (5.33%) of the subjects were student, the house wife, employee, freelance made (40.33%) and (36%), and (3.3%) respectively of the total sample. The percentage of subjects whose income was less than 500 Libyan Diner (LD) was about (3.67%), the percentage of subjects whose average income was between 500-1000 LD was (42.33 %) which is the highest percentage of earned income. The subjects whose average income was 1000-1500 LD were (23.33%). The percentage of subjects whose income was more than 1500 LD was about (30.67%). Families with less than five members made (40%), while families with more than five members made (60 %) of the total sample.

Table (1) Subject characteristics

Age (Years)		Total		Total
		Male	Female	
20-40	No. (%)	82(27.33)	50(16.67)	132(44)
41-60	No. (%)	78(26)	35(11.67)	113(37.67)
61-80	No. (%)	18(6)	37(12.33)	55(18.33)
Total	No. (%)	178(59.33)	122(40.67)	300(100)
Age (Years)Mean ± SD		35±3	33±6.2	34±4.6

Table (2): Socioeconomic Characteristics of the Subjects

Socioeconomic Characteristics	No.	%
Marital status		
Married	151	50.33
Not Married	149	49.67
Education Level		
Basic	18	6
Secondary	54	18
University	217	72.33
Higher Education	11	3.67
Occupation		
Student	16	5.33
House wife	121	40.33
Employee	108	36
Freelance	10	3.3
Retired	45	15
Income level		
<500	11	3.67
500-1000	127	42.33
1000-1500	70	23.33
>1500	92	30.67
Family members		
<5	120	40
≥5	180	60

Fish Consumption Pattern

The percentage of subjects who consume fish is (88%). The reasons for not eating fishes varied between tastes and smell (33.33%) bone (30.56%). Subjects who consume fish from once to twice a weekly make about (42.33%). It is the highest percentage. (8.67%) of subjects consumes fish three to four times a week. (33%) of subjects who do not eat fish on weekly bases. (42.67%) of the subjects consume once to twice a month which is the highest percentage. (25.33%) of the subjects consume fish three to four times a month. Furthermore, subjects who consumed fresh fish made (72%) of the total sample; which

is the highest percentage. (7.3%) of subjects preferred canned fish. frozen fish, salted fish and smoked fish were preferred by (10%), (6.7%) and (4%) of the subjects respectively. Figure (3) shows the frequency of the most consumed fishes in Benghazi. The top five consumed fishes were *Sparus aurata* (45.33%), *Pegellus bogaraveo* (36.67%) *Sardine pilchardus* (34.67%), *Mullus barbatus* (33.33%), and *Epinephelus marginatus* (29.67%).

Table (3): Fish Consumption Pattern

Socioeconomic Characteristics	No.	%
Fish Consumption		
Yes	264	88
No	36	12
Reasons for Not eating fishes		
Taste and Smell	12	33.33
bones	11	30.56
Taste, Smell and Bones	13	36.11
Weekly fish consumption		
No	99	33
1-2	127	42.33
3-4	26	8.67
5-6	4	1.33
≥ 7	8	2.67
Monthly fish consumption		
No	20	6.67
1-2	128	42.67
3-4	76	25.33
5-6	26	8.67
≥ 7	14	4.67
Types of preferred Fishes		
Fresh	216	72
Canned	22	22
Frozen	30	30
Salted	20	20
Smoked	12	12

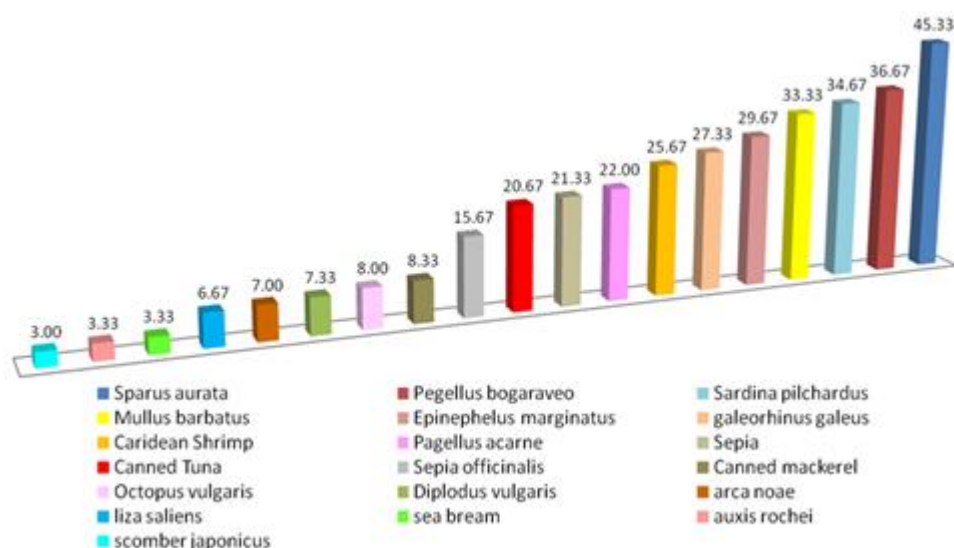


Figure (3): Frequency of Different fishes Consumption in Benghazi

Figure (4) present reasons for selected the preferred fishes. The fish quality was (9%); it is the lowest percentage. The price of the fish (16%), the taste was (39%); it is the highest percentage, the nutritive value was (30%). Figure (5) shown the sources of consumed fishes. The highest percentage comes from local market "Bankina" with (46%). Supermarket, fish restaurants, fishers, and fishing make (24%), (11%), (12%) and (7%) respectively. Figure (6) shown the reasons of selecting fish's sources. The highest percentage (51%) was for available fishes types, (30%) for place close to home and (19 %) for price. Figure (7) presents factors affecting fish selection. The highest percentage was for there is no special reason (44.3%), (14.7%) for gills color, and (12%) for eyes status. The lowest percentages were (10.3%), (10%), and (8.7%) for tenderness, smell, and color

respectively. Figure (8) shows the most preferred cooking methods of fishes in Benghazi. Grilling on charcoal is the preferred preparation method of fish in Benghazi with (35.2%). (20.9%) of the subjects prefer eating fried fish. Libyan traditional Tagin and oven roasting are coming after that with percentage of (12.36%) and (11.11%) respectively.

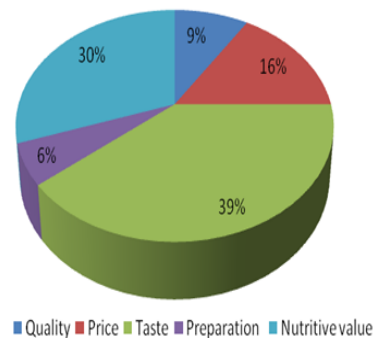


Figure (4): Reasons for selected the preferred fishes

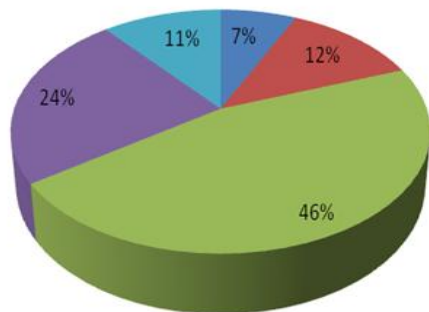


Figure (5): Sources of Consumed Fishes

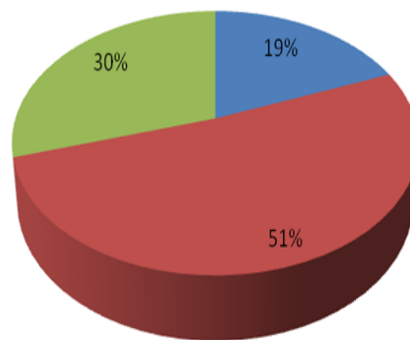


Figure (6): Reasons of Selecting Fishes Sources

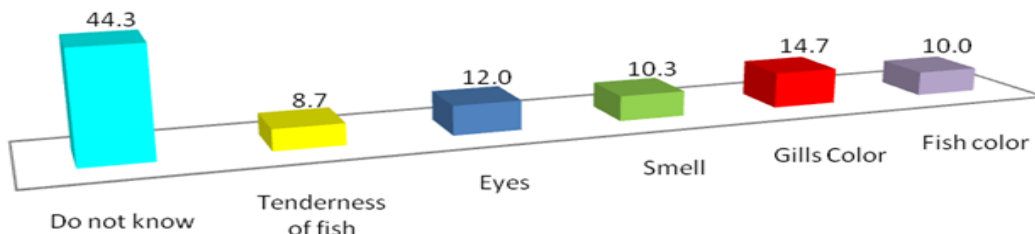


Figure (7): Factors affecting fish Selection

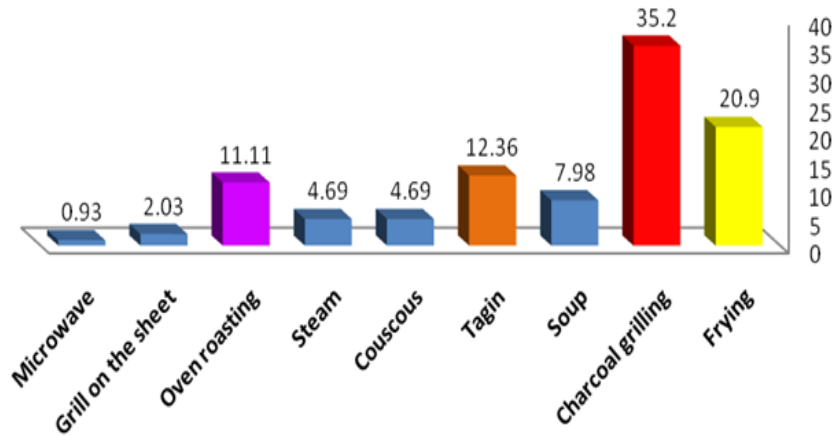


Figure (8): Fish Preferring Cooking Methods

Figure (9) shown the subjects knowledge regrinding nutritive value of fish. The highest percentage of the subjects (45%) know that fish are good sources of omega 3. Only (19%) of the subjects know that fish are good sources of protein. Furthermore, only (9%) of the subjects know that fish are good sources of healthy types of fats. (10%) and (5%) of the subjects know that fish are good sources of vitamin D and carbohydrate respectively. (12%) of the subjects state that they do not have any information regarding the nutritive value of the fish. Figure (10) shown the subjects knowledge regrinding adult health benefits of fish. (29.33%) of

the subjects know that fish is significant for bone health. Prevention of chronic diseases and brain health as benefits of fish has response by the subjects (25.33%) and (25.67%) respectively. Only (19.67%) of the subjects think that fish are important for general health. Figure (11) shown the sources of information regarding fish. The internet was the biggest source of information with a percentage of (42%). The radio was the second source of information with a percentage of (26.7%). Television, and health education programs have similar effects with percentage of (15.7%) and (15%) respectively.

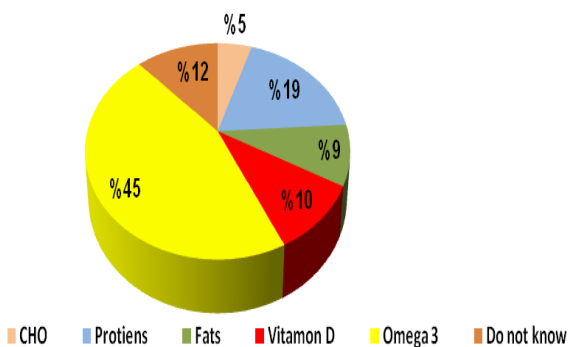


Figure (9): Subjects Knowledge regrinding regrinding adult health benefits of fish

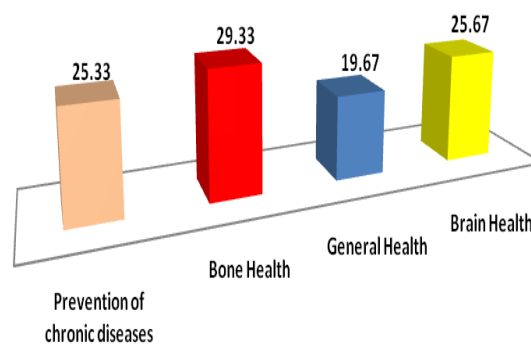


Figure (10): Subjects Knowledge Nutritive value of fish

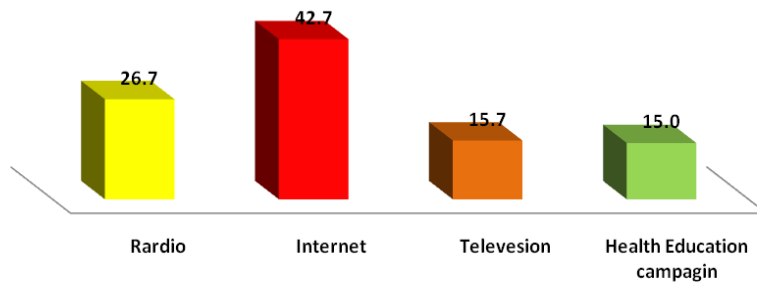


Figure (11): Sources of Information regarding Fish

In *Sparus aurata* and *Epinephelus marginatus* lead is higher in muscles than guts and grills respectively. In *Pegellus bogaraveo*, *Sardina pilchardus* and *Mullus barbatus* lead is higher in guts than muscles and grills. Regarding, cadmium is higher in gills than muscles and guts in all samples of the five fishes. Looking at

mercury, all sample provide < 0.01 ppm except in *Epinephelus marginatus*. *Epinephelus marginatus* contains 0.03 ppm of mercury in guts, which is the highest comparing to gills and muscles. Muscles and gills of *Epinephelus marginatus* contain 0.027 and 0.016 ppm of mercury respectively as illustrated in table (4) .

Table (4): Heavy metals Contents in the most consumed fishes in Benghazi

Fishes Samples	Gills			Guts			Muscles		
	Pb	Cd	Hg	Pb	Cd	Hg	Pb	Cd	Hg
<i>Sparus aurata</i>	0.010	0.012	<0.01	0.015	<0.005	<0.01	0.018	<0.005	<0.01
<i>Pegellus bogaraveo</i>	0.014	0.010	<0.01	0.024	<0.005	0.013	0.020	<0.005	0.011
<i>Sardina pilchardus</i>	<0.005	0.007	<0.01	0.008	<0.005	<0.01	<0.005	<0.005	<0.01
<i>Mullus barbatus</i>	0.008	0.017	<0.01	0.011	0.006	<0.01	0.010	<0.005	<0.01
<i>Epinephelus marginatus</i>	0.019	0.025	0.016	0.027	0.009	0.030	0.032	0.006	0.027

The results of Logit model are shown in Table (5). The age variable has been found significant at 5% level statistically. As the age increases a unit, fish consumption amount probability increases 1.643. In this

study, females consume more fish in 0.489 rates more than males. Also, of family members increase; the probability of consumers' consumption increases at 1.40.

Table (5): Association of Socioeconomic Variables with Fish Consumption

Variables	B (Coefficient of explanatory variables)	Standard Error	Z-statistics	Severity Rating	Betting odds
Age	0.497	0.193	2.568	0.010	1.643
Gender	- 0.715	0.357	-2.003	0.045	0.489
family members	0.337	0.139	2.425	0.015	1.401

Discussion

Worldwide, fish consumption and marketing has become an essential phenomenon due to the increasing appreciation of its health and the economic benefits. Given this, the current study sought to identify the pattern of fish

consumption and knowledge regarding nutritive values of fish in Benghazi city. Consequently. The top five most consumed fish's species in Benghazi have been analyzed in term of heavy metals content of lead, cadmium and mercury.

Data obtained have been analyzed using the Statistical Package for Social Sciences (SPSS). *Sparus aurata*, *Pegellus bogaraveo*, *Sardina pilchardus*, *Mullus barbatus* and *Epinephelus marginatus* are the most preferred consumed fishes in Benghazi.^(1, 17) Fish consumption preferences are affected by individuals' socioeconomic characteristics. The percentage of subjects from the age group from 20-40 years is the highest percentage and they constituted about (44%). It is followed by subjects from the age group 41-60 years made up (37.67) %. The mean ages of male's \pm SD about 35 ± 3 and the mean \pm SD for females was about 33 ± 6.2 . The general average ages of males and females mean \pm SD about 34 ± 4.6 . This mean is almost close to the mean age of a similar study 31 years done by Rhoda Foil's 2020.⁽³³⁾ In Tripoli similar study, the age category (36-45) was the highest age (34%) among the study sample. The age variable has been found significant at 5% level statistically.⁽³⁴⁾ The coefficient of age variable took positive value. When the age increases a unit, fish consumption amount probability increases 1.643. This result is similar to previous studies by Ahmad NI 2016 and Burger J 2002.^(35, 36) The males made a percentage of (59.33%) and the females made a percentage of (40.67%) of the total number 300 subjects. This result is opposite to Tripoli study of fish consumption pattern. In Tripoli, it was that nearly 60% of respondents were females while 40% were males. The coefficient of gender variable takes negative value. In this case, it has been determined that females consume fish more than males. Females consume more fish in 0.489 rates more than males. The findings of this study are similar to Turkish study that was carried out during 2013.^(34, 37) The marital status shows that (50.33%) are married. In the current study as well as in previous studies statistical tests did not show significant difference relating to the fish consumption and marital status of respondents.⁽³⁴⁾

Regarding education level of the subjects; the percentage of subjects with a basic education was (6%), and the percentage of people with a secondary education was (18%), while the highest percentage of subjects with a university level (72.33%). Comparing to literature, most of the respondents (36%) indicated that the terminal educational level was Junior High School, while a minority (8%) indicated that primary as their last level of education. Only 8% of the respondents reported not having a formal education. Statistical tests did not show a significant difference relating to the fish consumption and the level of education.^(34, 37) Regarding occupation; (5.33%) of the subjects were student, the house wife, employee, freelance made (40.33%) and (36%), and (3.3%) respectively of the total sample. In previous study, 17.4% of them are civil servants, 20.3% are workers, 23.2% are homemakers, 19.2% are other, 10.7% are self-employed, and 9.2% are unemployed. Statistical tests did not show a significant difference relating to the fish consumption and the occupation.⁽³³⁻³⁷⁾ The percentage of subjects whose income was less than 500 Libyan Diner (LD) is about (3.67%), the percentage of subjects whose average income between 500-1000 is (42.33 %) which is the highest percentage of earned income. When considering exchange rate, the results of this study is similar to Turkish study.⁽³⁷⁾ Families with less than five members make (40%), while families with more than five members make (60 %) of the total sample. In this study, the variable of the individual number in the family takes positive value. A unit increases in the number of family members; increases the probability of consumers' consumption at 1.401. This result is similar to results by previous study done by E. Onurlubas during 2013.⁽³⁷⁾ The current study reveals that the percentage of subjects who consume fish was (88%). Accordingly, (12%) of the subjects do not consume fish. The consumption rate in Benghazi is

higher than previous African rate in sub-Saharan where the majority of the respondents (72%) consumed fishes while (28%) indicated that they do not consume fishes. The consumption rate in Benghazi is lower than in Tripoli. Tripoli results showed that 98% of the respondents consume fish. ^(33, 34) The reasons for not eating fishes in the current study vary between tastes and smell (33.33%) and bone content (30.56%). In previous study, subjects do not like fish and very expensive were the main reasons for non-consumption of fish with a percentage of 16.7% and 16.7%, respectively. It is noteworthy that 44.4% of the respondents did not give a reason for not consuming fish. ⁽³⁴⁾ Subjects who consume fish from once to twice a weekly make about (42.33%) of the total sample. It is the highest percentage (8.67%) of subjects consumes fish three to four times a week. (33%) of subjects who do not eat fish on weekly bases. Regarding monthly fish consumption; (6.67%) of the subjects don't consume, (42.67%) of the subjects consume once to twice a month which is the highest percentage. (25.33%) of the subjects consume fish three to four times a month. Tripoli study results show that the largest percentage of respondents 66% consume fresh fish one to two times per month, 27% consume fish once to twice a week and 5% of respondents consume fresh fish daily. Furthermore, subjects who consumed fresh fish made (72%) of the total sample; which is the highest percentage. (7.3%) of subjects preferred canned fish, frozen fish, salted fish and for smoked fish were preferred (10%), (6.7%) and (4%) respectively. In previous study, the categories of fish consumed are in descending order include fresh, canned, frozen and salted and smoked with percentages of 96.7, 94.7, 21.8 and 0.98% respectively. ⁽³³⁻³⁷⁾ Nine teen fish types are consumed in Benghazi. The top five consumed fishes were *Sparus aurata* (45.33%), *Pegellus bogaraveo* (36.67%), *Sardine pilchardus* (34.67%), *Mullus*

barbatus (33.33%), and *Epinephelus marginatus* (29.67%). In previous Libyan date, more than one-third of the respondents frequently buy and consume sardine, sea bream and mackerel with a percentage of 57.6, 47.0 and 37.2%, respectively. The reasons of selection of these types include fish quality; price, taste, and nutritive value (9%) (16%) (39%), (30%) respectively. In previous study, the reasons behind respondents' choice toward a certain fish include that 61% of the respondents buy certain type of fish because of their taste while 38 % of them their choice is based on their belief that this type of fish is good for health, meanwhile, 22, 21 and 8% of the respondents buy certain kind of fish because their prices are affordable and fit to budget, high quality and easy to prepare respectively. ⁽³⁴⁾ The highest percentage of consumed fish comes from local market "Bankina" with (46%). Supermarket, fishers, and fish restaurants, and fishing make (24%), (11%), (12%) and (7%) respectively. Literature showed that fish market at seaport is the most popular market for respondents (75%) to buy fish from, followed by the fish store (13.3%), directly from of fishermen (11%), fish and meat market (6%), supermarket (5%) and vehicles for selling fish (3%). ⁽³³⁻³⁷⁾ Reasons behind selection of these place are varies in the current study. The highest percentage (51%) was for available fishes types, (30%) for place close to home and (19 %) for price. In previous study, the reasons behind the chosen of certain place for buying fish by respondents are varied. The majority of the respondents (82.2%) choose a place of buying fish because of the availability of fresh fish in the chosen place followed by reasons of near my house and cheap with the percentage of 23.6% and 14.3%, respectively. ⁽³⁴⁾ Grilling on charcoal is the preferred preparation method of fish in Benghazi with (35.2%). (20.9%) of the subjects prefer eating fried fish. Libyan traditional Tagine (mixed fish and different types of

vegetables such as potato, zucchini, carrot, eggplant and garlic) and oven roasting are coming after that with percentage of (12.36%) and (11.11%) respectively. The most popular methods of fish cooking include frying, grilling, with soup, Tagine, and couscous. The results from the Tripoli Study revealed that frying is the most frequent method of cooking fish (71.1%) by the respondents in this study followed by grilling (61.7%).⁽³⁴⁾ The highest percentage of the subjects (45%) knows that fish are good sources of omega 3. Only (19%) of the subjects know that fish are good sources of protein. Furthermore, only (9%) of the subjects know that fish are good sources of healthy types of fats. (10%) and (5%) of the subjects know that fish are good sources of vitamin D and carbohydrates respectively. (12%) of the subjects state that they do not have any information regarding the nutritive value of the fish. In previous study, the subjects have better knowledge than Benghazi subjects regarding fish content of omega 3. In previous study, lower percentage of the subjects (32%) of the participants in the study was able to identify omega 3 fatty acids as essential fat.^(36, 37) In the current study, (29.33%) of the subjects know that fish is significant for bone health. Prevention of chronic diseases and brain health as a benefits of fish have response by the subjects (25.33%) and (25.67%) respectively. Only (19.67%) of the subjects think that fish are important for general health. In previous study, majority of the respondents (85.6%) agreed that eating fish is good for health. Again, literature indicates that knowledge is much lower in Benghazi regarding health benefits of fish comparing to other regions.⁽³⁴⁾ The internet was the biggest source of information with a percentage of (42%). The radio was the second source of information with a percentage of (26.7%). Television, and health education programs

have similar effects with percentage of (15.7%) and (15%) respectively. In previous study, the majority of the respondents (83%) chosen television as the most effective medium for getting information about the benefits and use of fish. Whilst 12%, 4% and 1% of the respondents chosen radio, internet, and newspapers as an effective medium for obtaining information about the benefits and use of fish. Different sources of information justify the differences in knowledge level comparing to other regions.^(34, 35) Lead (Pb), cadmium (Cd) and mercury (Hg) are the analysed heavy metals in the top five most consumed fishes in Benghazi in Part Per Million (PPM) in the current study using Atomic Absorption, Spectrophotometer inside the Food Chemistry and Analysis Laboratory of Department of Nutrition, Faculty of Public Health, University of Benghazi. In *Sparus aurata* and *Epinephelus marginatus* lead is higher in muscles than guts and grills respectively. In *Pegellus bogaraveo*, *Sardina pilchardus* and *Mullus barbatus* lead is higher in guts than muscles and grills. All these values are higher than previous Libyan studies published by researchers from Tripoli, Alkhomse, and Sebha. However, all these levels are still within the recommended levels by WHO. Regarding, cadmium is higher in gills than muscles and guts in all samples of the five fishes. Moreover, these all results for cadmium are still within the recommended levels by WHO. Looking at mercury, all sample provide < 0.01 ppm except in *Epinephelus marginatus*. *Epinephelus marginatus* contains 0,03 ppm of mercury in guts, which is the highest comparing to gills and muscles. Muscles and gills of *Epinephelus marginatus* contain 0.027 and 0.016 ppm of mercury respectively. All these results are within the recommended level by WHO. (34, 37, 38)

Conclusion

Sparus aurata, *Pegellus bogaraveo*, *Sardina pilchardus*, *Mullus barbatus* and *Epinephelus marginatus* are the most preferred consumed fishes in Benghazi. Age, female gender and number of family members are the variables that associated with fish consumption pattern in Benghazi. The current study reveals that the percentage of subjects who consume fish in Benghazi was (88%). Accordingly, (12%) of the subjects do not consume fish. Lead (Pb), cadmium (Cd) and mercury (Hg) are the analyzed heavy metals in the top five most consumed fishes in Benghazi. All these results are within the recommended level by WHO.

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