

## COMPARING POLYCHLORINATED BIPHENYLS IN FARM-RAISED AND WILD-CAUGHT CATFISH FROM SOUTHERN MISSISSIPPI

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### Introduction

Polychlorinated biphenyls (PCBs) are among the most thermally stable organic chemicals known. This characteristic has historically made them useful in a wide array of applications including use in electrical transformers and capacitors, varnishes, waxes, synthetic resins, epoxy and marine paints, coatings, cutting oils, heat transfer fluids, hydraulic fluids, and flame retardants.<sup>1</sup> As a result of their widespread use and their stability, these compounds are ubiquitous in the environment, and have been detected in media such as soils, sediment, and biota. Further, the lipophilic nature of these compounds has resulted in bioaccumulation of them in the food chain. As a result, intake of PCBs has been shown to occur primarily through the consumption of food and food products, especially meat, fish and dairy products.<sup>2</sup> In fact, exposure to PCBs via the ingestion of meat, fish and dairy products accounts for 63-100% of the total dietary intake of these compounds in humans with fish being the major contributor.<sup>2</sup>