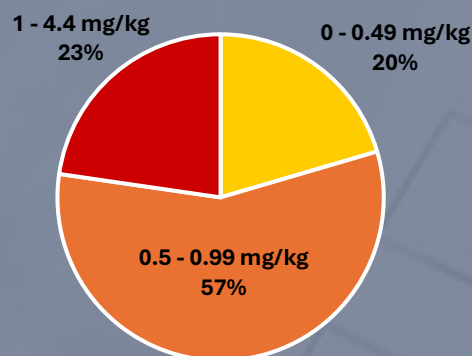


Shark meat – dangerous heavy metals

The consumption of 100 g blue shark meat exceeds the European Food Safety Authorities tolerable weekly intake value of 1.3 µg/kg body weight for mercury, with the meat often exceeding the maximum authorized level of mercury of 1mg/kg set by the EU [1,2,3]



Blue Shark

- The main source of mercury in humans is predatory fish at higher trophic levels, such as shark.
- The high toxicity of mercury has been shown in a multitude of studies with detrimental effects on human health, e.g. kidney damage, motor disorders, or loss in cognitive performance [4,5,6]
- In water, 80-99% of mercury is present as highly toxic methylmercury.
- All tope shark samples exceeded 1 mg/kg of mercury

Studies focusing on food safety and the consumption of blue shark recommended against the commercialization, especially of larger individuals [7,8,9].

Besides these concerns, the shark meat market has grown. The EU accounts for 22% of the market. With Spain being the world's top exporter and Italy being the top importer. [10]



The meat market will only be viable if profits are made from the fins. Europe must lead the way!

A shark fin trade ban is the only sustainable choice.

Sources

The full details of the sources can be found on www.stop-finning-eu.org

1. EFSA, 2012,
2. Kibria and Harron, 2015
3. Commission Regulation (EC)
4. No 915/2023
5. Hong et al., 2012
6. Bellanger et al., 2013
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10. Kim et al., 2019
11. WWF, 2021