

# Health Risk Assessment of Exposure to Some Heavy Metals from Roasted Pork and Goat Meats Sold in Ishaka-Bushenyi Municipality, Uganda

# Bridget Nambowa<sup>1</sup>, Joshua O. Aruwa<sup>2</sup>, Adeleke A. Adepoju<sup>3\*</sup>, Omotayo P. Asanga<sup>3</sup>, Idris O. Sanusi<sup>1</sup>

<sup>1</sup>Department of Pharmaceutical Chemistry and Analysis, School of Pharmacy, Kampala International University Western Campus, Ishaka, Bushenyi, Uganda

<sup>2</sup>Department of Pharmacology and Toxicology, School of Pharmacy, Kampala International University Western Campus, Ishaka, Bushenyi, Uganda

<sup>3</sup>Department of Pharmaceutical Chemistry, Faculty of Pharmacy, College of Medicine Campus, University of Lagos, Idi-Araba, Lagos State, Nigeria

Email: \*pojuleke63@gmail.com

How to cite this paper: Nambowa, B., Aruwa, J.O., Adepoju, A.A., Asanga, O.P. and Sanusi, I.O. (2024) Health Risk Assessment of Exposure to Some Heavy Metals from Roasted Pork and Goat Meats Sold in Ishaka-Bushenyi Municipality, Uganda. *Journal of Agricultural Chemistry and Environment*, **13**, 325-340.

https://doi.org/10.4236/jacen.2024.134022

Received: September 19, 2024 Accepted: October 27, 2024 Published: October 30, 2024

Copyright © 2024 by author(s) and Scientific Research Publishing Inc. This work is licensed under the Creative Commons Attribution International License (CC BY 4.0).

http://creativecommons.org/licenses/by/4.0/

CC O Open Access

# Abstract

Heavy metals like iron (Fe), manganese (Mn), and copper (Cu) in trace levels are vital for human health as they support a number of physiological processes. In contrast, lead (Pb) and cadmium (Cd) provide no health benefits and can cause significant health problems when accumulated in the body. The main sources of heavy metal contamination in humans include the consumption of unhygienic and contaminated food products. In Uganda, roasted pork and goat meats are highly consumed among the population. Therefore, this research aims to determine the levels of Mn, Cu, Cd, Pb, and Fe and the associated human health risks in roasted pork and goat meat samples collected from Ishaka-Bushenyi Municipality, Uganda. Results showed that the mean levels of heavy metals (mg/kg) in roasted pork were in the order of Fe (4.706) > Pb(2.220) > Cu (1.927) > Cd (0.766) > Mn (0.391), while in roasted goat meat, the order was Pb (8.152) > Fe (5.152) > Cu (1.834) > Cd (0.794) > Mn (0.388). Lead (Pb) was observed to have the highest concentration which is likely to pose a risk to both children and adults, while manganese had the lowest concentration. The estimation of human health risks revealed that the essential metals had target hazard quotient (THQ) values below threshold in all samples while the non-essential elements had THQ values above 1. The hazard index (HI) obtained for each sample was greater than 1 indicating non-carcinogenic health risks to consumers (HI > 1). In 88% of cases, cancer risks (CR) values were within 10<sup>-4</sup> and acceptable. Additionally, children are more vulnerable to

non-cancer risks than the adults due to lower body weight. This research highlights the need of regularly monitoring of locations where vendors sell processed meats, as well as implementing laws to mitigate the health hazards associated with consuming polluted roasted meats.

#### **Keywords**

Heavy Metals, Roasted Meat, Health Risk Assessment, Contamination

#### 1. Introduction

The presence of heavy metals such as cadmium (Cd), lead (Pb), iron (Fe), copper (Cu), and manganese (Mn) in food in developing countries is a significant issue for public health [1]. Heavy metal pollution mostly arises from the cultivation of plants and is primarily caused by pesticides, fertilizers, industrial processes, and automotive exhaust emissions [2]. The contamination of heavy metals in the food chain presents a significant danger because of their poisonous properties, ability to accumulate in organisms, and tendency to increase in concentration as they go up the food chain. Furthermore, the potential risk associated with the presence of heavy metals in meat is a cause for alarm for human health [3]. Heavy metals do not degrade; thus, they persist and accumulate in animal organs and tissues including muscle, liver, and kidney leading to hazardous quantities that are harmful to consumers [3].

Kamal in 2022 reported that meat is a significant dietary source of proteins, vital amino acids, mineral components such as iron and zinc, and vitamins like B12 and D [4]. However, the positive perception of meat's health benefits has been diminished due to its association with non-nutritional concerns, such as the presence of toxic contaminants in modern times [5]. Consuming food that is polluted with these components may indeed lead to significant biochemical and neurological alterations in the human body, resulting in severe health hazards. In particular, neurological and behavioral abnormalities may be noticed following exposure to mercury, with symptoms comprising predominantly tremors, sleeplessness, loss of memory, headaches, cognitive and motor impairment [6]. A variety of disorders, mainly neurological are also related with the excess of Pb content in food, in addition to its significance in creating cardiovascular difficulties [7], while exposure to Cd causes several unfavorable consequences, including reduced renal function, poor fertility, frail bones, hypertension, and cancers [8]-[11].

Uganda is reported to be the African country with the highest consumption of pork and also second in the world after China

(https://www.monitor.co.ug/uganda/magazines/life/pork-red-or-white-meat-2303910). Processed pork meat (roasted form) is frequently consumed alongside roasted goat meat daily by large number of the population. Therefore, in the context of food safety, it is important to determine the concentrations of toxic metals which could be present in the processed pork and goat meat that is consumed. It is also necessary to consider the estimated daily intake of the meat products without leaving out the human health risks associated with exposure to the metals through ingestion. Few articles have reported the toxicity of metals in meat and meat products in Uganda as a nation. These include the analysis of toxic metal contents in organ meats [12], raw beef [13], milk and beef [14], and processed meat [15]. To the best of our knowledge, Ishaka-Bushenyi Municipality which is located in the Western part of Uganda has never been considered before for processed pork and goat meats. In light of the aforementioned, the purpose of this study is to add to the information that is currently available through the following objectives: 1) to determine the amount of iron (Fe), cadmium (Cd), lead (Cd), copper (Cu), and manganese (Mn) in sampled roasted pork and goat meats; and 2) estimate the human health risk related to exposure to the toxic metals.

# 2. Materials and Methods

#### 2.1. Sampling Area

Ishaka-Bushenyi Municipality is located in Igara county of Bushenyi District, Uganda. It is bordered by Bumbeire in the South, East by Kyeizooba, North by Kyabugimbi and Kakanju and in West by Nyabubare Sub Counties

(<u>https://bushenyi-ishakamc.go.ug</u>). The Municipal Council is also reported to have a total population of 50,313 base on report from 2014 National Housing and Population Census (<u>https://bushenyi-ishakamc.go.ug</u>).

#### 2.2. Sample Collection, Digestion and Instrumental Analysis

A total number of 16 samples of roasted pork and goat meats were collected within Ishaka-Bushenyi Municipality in October, 2023. Samples were only collected from local vendors who sell roasted meats by the roadside. The samples were labeled, placed in clean polythene bags and then transported to the lab for digestion and analysis. Approximately 200 g of each sample was dried in the oven to a constant weight at 105°C in a clean crucible for 2.5 hours and later crushed into a fine powder. Then 0.5 g of each sample was digested with 5 mL of concentrated nitric acid (70% high purity HNO3 and 65 % HClO4, 4:1 v/v) on a hot plate at 80°C. The digested solution was allowed to cool and then filtered using Whatman no 42. filter paper. The final volume was made up to 50 mL using deionized water and stored under 2°C temperature [16]. Calibration curves were created by analyzing blanks and standard solutions in an approach similar to that of the digested sample solution. The heavy metals (Fe, Cd, Pb, Mn, and Cu) were quantitatively determined using a Thermo Electron Atomic Absorption Spectrometer (S SERIES). To ensure that the findings could be reproduced, analyses were performed in triplicate. The limit of detections (LODs) and limit of quantifications (LOQs) for each heavy metal are represented in Table 1.

Metal	LOD (mg/L)	LOQ (mg/L)
Fe	0.0009	0.0027
Pb	1.32E-17	4E-17
Cd	0.0018	0.0054
Cu	0.0062	0.0187
Mn	0.0053	0.0160

Table 1. LODs and LOQs for heavy metals.

### 3. Human Health Risk Assessment of Heavy Metals

#### 3.1. Estimated Daily Intake

The following equation was used to compute the estimated daily intake (EDI) of Mn, Cd, Pb, Cu, and Fe through the ingestion of roasted pork and goat meats:

$$EDI = \frac{(MC \times IR)}{BW}$$
(1)

where MC represents the mean concentration of metal in the sample, IR is the daily ingestion rate which is 120 g for adults and 56.7 g for children [14], and BW is the average body weight (60.7 kg for adults and 20.5 kg for children).

#### 3.2. Non-Cancer Risk

The risk related to non-carcinogenic substances was evaluated using the target hazard quotient (THQ). The THQ is the ratio of a pollutant's measured dose to its standard dose level. The exposed population is unlikely to show explicit negative consequences if the ratio is less than 1.

$$THQ = \frac{EFR \times ED \times IR \times MC}{RfD \times BW \times AT} \times 10^{-3}$$
(2)

where IR is the ingestion rate (g/person/d), EFr is the exposure frequency (365 days/year), and ED is the exposure duration (70 years). The average concentration of metal in food is expressed as MC ( $\mu$ g/g). The oral reference dose is expressed as RfD (mg/kg/d), with Pb =  $3.6 \times 10^{-4}$  mg/kg/d, Cd =  $1.0 \times 10^{-3}$  mg/kg/d, Cu =  $4.0 \times 10^{-2}$  mg/kg/d, Fe = 0.70 mg/kg/d, and Mn = 0.14 mg/kg/d [17] [18] average body weights of adults and children are 60.7 kg and 20.5 kg respectively, and exposure time (AT) is the average number of exposure years (365 days/year), assuming 70 years in this research. The equation below was used to determine the Hazard Index (HI) for non-cancer risk, which is obtained by adding the hazard quotients of each heavy metal.

$$HO = \sum THQ_n \tag{3}$$

Samples with HI values greater than 1 could cause non-cancer health issues, whereas samples with HI < 1 are safe for consumption.

#### 3.3. Carcinogenic Risk

The probability of developing cancer as a result of lifetime exposure to a possible

carcinogen is known as the carcinogenic risk. The following formula is used to determine the carcinogenic risk resulting from exposure to heavy metals from consumption pork and goat meats:

$$CR = EDI \times CSF$$
 (4)

Cancer slope factors (CSF) for Cd and Pb are 0.38 and 0.0085 mg/kg/day, respectively. CSF for Cu, Fe, and Mn is unavailable, and their carcinogenic risk cannot be calculated [19]-[21]. USEPA guidelines (20) state that a CR of less than  $10^{-6}$ is negligible and that the cancer risk may be ignored. On the other hand, CR greater than  $10^{-4}$  is regarded as significant and may raise the risk of cancer. The cumulative risk of all the individual metal incremental risks ( $\Sigma$  ILCR) associated with ingesting a certain kind of meat was considered to represent the overall cancer risk resulting from exposure to various pollutants.

# 4. Statistical Analysis

The Minitab<sup>\*</sup> version 21 software package was employed for the analysis. Analysis of variance (ANOVA) was used to evaluate the data for homogeneity of variances at the significant level of p < 0.05. The mean and standard deviation were obtained for the descriptive statistics. Also, a correlation coefficient analysis was performed to investigate the relationship between the metals analysed.

# 5. Results and Discussion

#### 5.1. Distribution of Heavy Metals in the Analyzed Samples

The accumulated composition of different metals investigated is presented as mean ± standard deviation (SD). The descriptive statistics of the measured heavy metal concentrations are presented in Table 2. The concentrations of Mn in roasted goat meat varied from 0.042 to 0.694 mg/kg with an average level of 0.388  $\pm$  0.28 mg/kg. For pork, the levels of Mn varied from 0.214 to 0.534 mg/kg with an average level of  $0.391 \pm 0.14$  mg/kg. The mean concentrations of Mn observed in this study align with the 0.19 - 0.80 mg/kg range reported for meats sold in Ghana's metropolitan areas [22], the 0.045 - 0.48 mg/kg range for meat cuts in Uruguay [23], and the 0.0024 - 1.39 mg/kg range for meat cuts in the Croatian capital [24]. These concentrations are below the permissible limits. The human body needs manganese (Mn) for a variety of chemical and biological reactions. It is essential for the development of bone structure, blood coagulation, glucose metabolism, nerve and brain growth, and cognitive function [25]. Overexposure to Mn leads to its accumulation in the body which can result in poor bone health, manganism (a neurogenerative disorder), and irreversible damage to human health. The Mn-polluted environment is primarily caused by fossil fuel combustion and the use of Mn in producing nonferrous metallurgy, low-carbon steels, batteries, electrodes, and catalysts [26]. The average levels of manganese recorded for the samples are below the regulatory limit of WHO/FAO in food, which is 2 -9 mg/kg [27].

The measured concentrations of Cu in roasted goat meat ranged from 1.624 to

1.978 mg/kg with a mean value of  $1.834 \pm 0.17$  mg/kg. Also, the levels of copper in roasted pork ranged from 1.245 to 2.293 mg/kg, with an average level of 1.927  $\pm$  0.47 mg/kg. There is no significant difference (**Table 3**) in the mean values within and across the groups (p > 0.05). The mean concentration of copper in this study is comparable to a study carried out on beef in Uganda [28], Nigeria [29], EU countries [30], and Asia [31]. Copper is essential for the metabolism of iron and glucose and is involved in various biological processes including cell oxidation and signaling systems [32]. Neurologically, copper deficiency can lead to health conditions like myelopathy and peripheral neuropathy mimicking subacute combined degeneration. On the other hand, excessive amounts of copper in tissues may result in heart failure, cirrhosis of the liver and pancreas dysfunction [33].

The concentrations of Pb in roasted goat meat ranged from 1.997 to 25.090 mg/kg with a mean value of  $8.152 \pm 11.301$  kg/mg. In roasted pork, the values of Pb measured varied from 1.427 to 2.655 mg/kg with a grand mean of  $2.220 \pm 0.542$ mg/kg. Due to its carcinogenic nature, lead easily passes the blood-brain barrier accumulating in the brain and causing damaging effects on renal, hematopoietic, and reproductive functions as well as on the central nervous system. As a nonessential and non-biodegradable heavy metal, excessive lead in the body results in poisoning and death. Lead poisoning is a major issue in developing countries due to increasing industrial activities [34]. The elevated Pb content in this research is in line with several studies in Uganda [28] [35] [36], Nigeria [29], and the Middle East countries [16] [37]. The highest concentration of Pb (25 mg/kg) was observed in the goat meat sample collected from a vendor in Ishaka. This could be related to the vendor's proximity to vehicular emissions in street, type of material used for roasting and poor hygienic conditions. Since goats are not raised indoors, the significant increase in Pb could also result from the food intake containing high lead content or pasture forage contaminated by lead. There is no significant difference in the mean values of lead within and across the groups (p > 0.05). Additionally, the source of fire used by vendors should be considered, as many light fires with materials containing high lead content. The recommended permissible limit of Pb in food is 0.01 mg/kg. However, Pb concentrations in roasted goat and pork meat in this study exceeded this limit. Therefore, long-term consumption of street-roasted meat could potentially endanger consumer health.

The concentrations of Fe in roasted goat meat ranged from 4.107 to 8.424 mg/kg with an average value of  $5.833 \pm 1.83$  mg/kg. Also, the values of Fe in roasted pork ranged from 2.758 to 6.680 mg/kg with an average concentration of  $4.706 \pm 1.91$  mg/kg. One of the most important metals for human nutrition and life support is iron. It is essential for cell division, differentiation, oxygen and electron transport, and gene expression control. The red blood cell (RBC) pigment haemoglobin, which gives blood its red colour, binds around 70% of the iron in the human body. The unused iron is either kept within cells or attaches to other proteins including myoglobin, transferrin, and ferritin [38]. While iron is beneficial for the human body, excessive iron storage from dietary intake can lead to hemochromatosis,

also known as iron overload [39]. The liver and heart, among other important organs, may sustain irreversible damage from this condition if left untreated. Iron deficiency and anemia may be caused by blood loss and a low dietary intake of iron. According to reports, inadequate iron intake is the most common dietary deficit worldwide. In developing countries, it is a serious health risk for children, young adults, pregnant women, and those with poor socioeconomic backgrounds [38]. The Fe concentrations observed in this study for both goat meat and pork were below the WHO regulatory limit of 425 mg/kg [40]. These findings are consistent with previous studies [13] [16] which also reported concentrations below the permissible limit. The lower concentrations of iron for various biological processes. There is a significant difference in mean values of Fe within the group (p < 0.05), but no significant difference was observed in mean values across the groups (p > 0.05).

The concentrations of Cd in roasted goat meat ranged from 0.762 to 0.837 mg/kg with an average value of  $0.794 \pm 0.032$  mg/kg. In pork, the levels of Cd in roasted pork varied from 0.657 to 0.885 mg/kg with a mean value of  $0.766 \pm 0.118$ mg/kg. Cadmium is a toxic and non-essential heavy metal which is mostly found in the environment as a result of industrial and agricultural processes. The primary routes of cadmium exposure include consumption of contaminated food and water, inhalation, and cigarette smoking [41]. It has been shown that exposure to cadmium (Cd) may result in pulmonary edema, testicular injury, osteomalacia, adrenal gland damage, and hemopoietic system damage [42]. The mean Cd concentration in this study is above the regulatory limit (0.1 mg/kg) for terrestrial animals by European Commission Regulation [30]. However, our results are similar with those reported for meat sold in Nigeria [29], Bangladesh [43], and EU countries [44]. The mean level of Cd (0.766 mg/kg) in this study is significantly lower than the mean value (5.49 mg/kg) of Cd reported in pork meat, Spain [45]. The high cadmium concentrations observed in pork and goat meat in this study could be attributed to several factors, including poor hygiene during meat processing and age of the animals as the cadmium concentration increases with age

Table 2. Descri	ptive statistics of h	neavy metals in	pork and g	oat meat samp	oles.

Parameter Sample Heavy metal (mg/kg)							
		Mn	Cu	Cd	Pb	Fe	
Mean	Pork	0.391	1.927	0.766	2.220	4.706	
	Goat	0.388	1.834	0.794	8.152	5.833	
SD	Pork	0.135	0.465	0.117	0.542	1.909	
	Goat	0.282	0.165	0.032	11.301	1.832	
Range	Pork	0.214 - 0.534	1.245 - 2.293	0.657 - 0.885	1.427 - 2.655	2.758 - 6.680	
	Goat	0.042 - 0.694	1.624 - 1.978	0.762 - 0.837	1.997 - 25.090	4.107 - 8.424	

SD = standard deviation.

Variable	Grou	p 1	Group 2		WG	AG
(mg/kg)	Mean	SD	Mean	SD		
Mn	0.391	0.13	0.388	0.28	С	С
Cu	1.927	0.47	1.834	0.17	С	С
Cd	0.766	0.12	0.794	0.03	С	С
Pb	2.220	0.54	8.152	11.30	С	С
Fe	4.706	1.91	5.833	1.83	D*	С

 Table 3. ANOVA relationship between heavy metals at various groups and samples.

Group 1 = pork; Group 2 = goat; WG = within group; AG = across group; D\* = statistically significant (p < 0.05); C = not significant.

due to its slow elimination rate from the body [44]. There is no significant difference (p > 0.05) in the average concentrations of cadmium within and across the groups.

#### **5.2. Correlation Coefficient**

The correlation analysis obtained for pork showed that there is a strong correlation between Cu and Cd (r = 0.707) and Cu and Fe (r = 0.712). In addition, there was a significant positive correlation between Cd and Fe (r = 0.957). The significant positive correlation between Cd and Fe indicates a direct relationship in terms of concentrations in samples and also the two variables' sources of contamination could be the same (Table 4). On the other hand, Mn showed a strong negative correlation with both Cd (r = -0.776) and Fe (r = -0.925). The strong negative correlation between Mn and Fe in pork meat means that the sources of contamination are different. Moreover, the correlation analysis obtained for goat meat showed that there is no relationship between the variables analysed (Table 5). This indicates that the sources of contamination in goat meat are different for all the measured variables. Therefore, an increase or decrease in concentration of a particular variable will not affect others (independent). It was observed that a positive correlation exists between Cu and Fe (0.712) for goat meat, while pork meat had negative correlation between Cu and Fe (-0.622). Since pigs and goats have different diet, the variations in correlation could be linked to differing amounts of Fe content in their respective feeds.

	Mn	Cu	Cd	Pb	Fe
Mn	1.000				
Cu	-0.658	1.000			
Cd	-0.776	0.707	1.000		
Pb	-0.242	-0.082	0.630	1.000	
Fe	-0.925	0.712	0.957	0.504	1.000

Table 4. Correlation analysis for pork samples.

\*Values in bold indicate significant correlation.

	Mn	Cu	Cd	Pb	Fe
Mn	1.000				
Cu	-0.672	1.000			
Cd	-0.604	0.150	1.000		
Pb	-0.200	-0.251	-0.296	1.000	
Fe	0.671	-0.622	0.182	-0.599	1.000

 Table 5. Correlation analysis for goat samples.

# 6. Human Health Risk Assessment

# 6.1. Estimated Daily Intake (EDI)

The EDI obtained for the heavy metals in pork for both adults and children had same decreasing order of Fe > Pb > Cu > Cd > Mn (Table 6). In addition, the decreasing trend in EDI for heavy metals in goat samples also had same order for both children and adults (Pb > Fe > Cu > Cd > Mn). The EDI (mg/kg/day) obtained in this study for essential elements (Fe, Mn, and Cu) were within the tolerable daily intake (0.7, 0.14, and 0.04 mg/kg/day respectively) for both adults and children [46]. On the other hand, the EDI values for the non-essential elements (Cd and Pb) were higher than the acceptable daily intake for children and adults. The high levels of Cd and Pb could be related to poor hygiene from the materials used for roasting leading to contamination. The high level of these non-essential elements could lead to health issues related to kidney and liver particularly in children with significantly high EDI values. Moreover, the process employed for processing the meats has the tendency to increase the concentration of heavy metals because most vendors roast meat in open air. In addition, the THQ values estimated for Cd and Pb were above the standard (THQ > 1) for all the samples (Figure 1 and Figure 2) in children and adults leading to HI values > 1 for both pork and goat meats. The mean EDI obtained for Cd (pork) in this study is substantially higher than those obtained for children and adults (0.277 and 0.198 µg/kg/day) in Kampala, Uganda [15].

# 6.2. Non-Carcinogenic Risk

The hazard index values obtained for all the samples were higher than the regulatory limit (HI > 1); therefore, consumers would be at risk from the cumulative impact of the pollutants in the roasted sample. The HI values obtained in goat sample for adults and children were significantly higher than those obtained in pork sample (**Table 7**). Children had the highest HI value (195.0644), which could be related to the elevated Pb levels in the meat sample. Kasozi in 2018 also emphasized on the elevated concentrations of Pb detected in milk and beef samples collected in Bushenyi district [14]. The continuous report of high levels of Pb in some street foods (mostly meat) in Uganda is of great concern because Pb poison poses serious health issue in both adults and children. In addition, children are more vulnerable to non-cancer risk in the study area. Therefore, there is need for a revision in food safety policies in Uganda. Also, frequent monitoring of places where vendors sell processed meats is required by the environmental protection agency.

#### 6.3. Carcinogenic Risk

**Table 8** indicates the CR values of Pb and Cd in pork and goat meats computed for both adults and children. The cancer risk computed ranged from  $4.01 \times 10^{-5}$ (Pb) in adult to  $1.87 \times 10^{-3}$  (Cd) in children. Long-term exposure to carcinogens such as heavy metals may lead to different types of cancer. According to USEPA recommendations (20), CR below  $10^{-6}$  is considered insignificant, and cancer risk can be ignored. In contrast, CR above  $10^{-4}$  is considered significant and can contribute to cancer risk. All CR values for Pb were within the acceptable limit and will not pose carcinogenic risk to both adults and children. In addition, the CR values for Cd were acceptable for goat meat (adults and children) and pork (adults) consumption. In accordance with our findings, [15] and [47] reported CR values for Pb at acceptable levels and didn't pose a carcinogenic risk. The

Table 6. Modelled estimated daily intake of heavy metals in pork and goat meat samples.

	EDI of metals (mg/kg/day)									
Variables		Mn		Fe		Cd		Cu		Pb
	Adults	Children	Adults	Children	Adults	Children	Adults	Children	Adults	Children
Pork										
Mean	0.0008	0.0108	0.0093	0.1302	0.0015	0.0212	0.004	0.053	0.005	0.066
Minimum	0.0004	0.0059	0.0055	0.0763	0.0013	0.0182	0.002	0.034	0.004	0.058
Maximum	0.0011	0.0148	0.0132	0.1848	0.0017	0.0245	0.005	0.063	0.005	0.073
SD	0.00	0.00	0.00	0.05	0.00	0.00	0.00	0.01	0.00	0.01
Goat										
Mean	0.0008	0.0011	0.0115	0.0161	0.0016	0.0022	0.0036	0.0051	0.0161	0.0225
Minimum	0.0001	0.0001	0.0081	0.0114	0.0015	0.0021	0.0032	0.0045	0.0039	0.0055
Maximum	0.0014	0.0019	0.0167	0.0233	0.0017	0.0023	0.0039	0.0055	0.0061	0.0085
SD	0.00	0.00	0.00	0.01	0.00	0.00	0.00	0.00	0.02	0.03

Table 7. Estimation of hazard index (HI) for non-cancer risk in meat samples.

	Hazard Index							
Sample	Mean	Minimum	Maximum	SD				
Pork								
Adults	14.72508	12.90471	14.96992	1.463763				
Children	20.60129	18.05447	23.03545	2.047893				
Goat								
Adults	46.44886	12.59194	139.4252	62.0342				
Children	64.98479	17.61689	195.0644	86.78962				

	Ро	rk	G	oat
Metal	Adults	Children	Adults	Children
Cd	$1.33  imes 10^{-4}$	$1.87 \times 10^{-3}$	$1.53  imes 10^{-4}$	$2.14  imes 10^{-4}$
Pb	$4.01 \times 10^{-5}$	$5.61  imes 10^{-4}$	$1.37  imes 10^{-4}$	$1.92 \times 10^{-4}$
ΣILCR	$1.74  imes 10^{-4}$	$2.43 \times 10^{-3}$	$2.90  imes 10^{-4}$	$4.06  imes 10^{-4}$

Table 8. Incremental lifetime cancer risks in meat samples.

ILCR = Incremental lifetime cancer risks.



Figure 1. Percentage of samples (pork) with THQ > 1 for individual metals.



Figure 2. Percentage of samples (goat meat) with THQ < 1 for individual metals.

incremental lifetime cancer risks (ILCR) computed were within the regulatory limit for the target population except for Pb consumption in pork by children which had value higher than  $10^{-4}$ . An ILCR >  $10^{-4}$  is benchmark for obtaining further information whereas ILCR >  $10^{-3}$  indicates a considerable elevated risk and should be considered a high priority as a public health issue [48].

# 7. Conclusion

Results obtained from this study indicated no significant difference in mean values of heavy metals between pork and goat meat samples analyzed. In addition, the average concentrations of Pb measured in the roasted pork and goat meats were significantly higher than other metals and also exceeded the international regulatory limits. The findings in this study align with numerous studies from Uganda reporting elevated Pb levels. Similar findings across the globe highlight the need for regulatory agencies to implement stringent measures to curb the increasing Pb concentration in meat sold in Uganda, aiming to minimize the risk of lead poisoning and associated human health risks. Compared to adults, children's HI values were significantly higher. Therefore, children in the research area are more susceptible to non-carcinogenic conditions. This study contributes to the foundational research needed for establishing standards for heavy metal concentrations in meat products in Uganda.

# **Authors' Contributions**

IOS was responsible for the conceptualization, study design, supervision, data analysis, and manuscript drafting. BN handled the sample preparation and paper writing. AAA and OPA were involved in the data analysis, writing, and editing of the manuscript. JOA also contributed to the paper's editing and supervision. All authors read and gave their approval to the manuscript's final draft.

# **Availability of Data and Material**

This article contains all the data generated and evaluated.

# **Declarations**

All authors have read, understood, and have complied as applicable with the statement on "Ethical Responsibilities of Authors" as found in the Instructions for Authors.

# **Conflicts of Interest**

The authors declare no conflicts of interest.

# References

- Grace, D. (2015) Food Safety in Low- and Middle-Income Countries. *International Journal of Environmental Research and Public Health*, **12**, 10490-10507.
- [2] Hoha, G.V., Costachescu, E., Leahu, A. and Pasarin, B. (2014) Heavy Metals Contamination Levels in Processed Meat Marketed in Romania. *Environmental Engineering* and Management Journal, 13, 2411-2415. <u>https://doi.org/10.30638/eemj.2014.269</u>
- [3] Abd-Elghany, S.M., Mohammed, M.A., Abdelkhalek, A., Saad, F.S.S. and Sallam, K.I.
   (2020) Health Risk Assessment of Exposure to Heavy Metals from Sheep Meat and Offal in Kuwait. *Journal of Food Protection*, 83, 503-510. https://doi.org/10.4315/0362-028x.jfp-19-265
- Kamal, M.T., Al-Mamun, M., Hossain, M.M., Razzaque, M.A. and Hashem, M.A. (2022) Assessment of Pesticide Residues in Beef Feed and Meat in Bangladesh: A Safety Issues. *Meat Research*, 2, Article 21. <u>https://doi.org/10.55002/mr.2.3.21</u>

- [5] Zahran, D.A. and Hendy, B.A. (2015 Heavy Metals and Trace Elements Composition in Certain Meat and Meat Products Sold in Egyptian Markets. *International Journal of Sciences: Basic and Applied Research*, 20, 282-293. <u>http://gssrr.org/index.php?journal=JournalOfBasicAndApplied</u>
- [6] EFSA (European Food Safety Authority) (2008) Mercury as Undesirable Substance in Animal Feed. Scientific Opinion of the Panel on Contaminants in the Food Chain. *EFSA Journal*, 6, 654.
- [7] EFSA (European Food Safety Authority) (2010) Scientific Opinion on Lead in Food. EFSA panel on contaminants in the food chain (CONTAM). *EFSA Journal*, 8, 1570. <u>https://doi.org/10.2903/j.efsa.2010.1570</u>
- [8] Mohammadi, M.J., Yari, A.R., Saghazadeh, M., Sobhanardakani, S., Geravandi, S., Afkar, A., *et al.* (2017) A Health Risk Assessment of Heavy Metals in People Consuming Sohan in Qom, Iran. *Toxin Reviews*, **37**, 278-286. <u>https://doi.org/10.1080/15569543.2017.1362655</u>
- [9] Sobhanardakani, S., Tayebi, L. and Hosseini, S.V. (2017) Health Risk Assessment of Arsenic and Heavy Metals (Cd, Cu, Co, Pb, and Sn) through Consumption of Caviar of Acipenser Persicus from Southern Caspian Sea. *Environmental Science and Pollution Research*, 25, 2664-2671. <u>https://doi.org/10.1007/s11356-017-0705-8</u>
- [10] Hosseini, S.V., Sobhanardakani, S., Tahergorabi, R. and Delfieh, P. (2013) Selected Heavy Metals Analysis of Persian Sturgeon's (*Acipenser persicus*) Caviar from Southern Caspian Sea. *Biological Trace Element Research*, **154**, 357-362. <u>https://doi.org/10.1007/s12011-013-9740-6</u>
- [11] EFSA (European Food Safety Authority) (2004) Opinion of the Scientific Panel on Contaminants in Food Chain on a Request from the Commission Related to Cadmium as Undesirable Substance in Animal Feed. *EFSA Journal*, 2, 72.
- [12] Ogwok, P., Bamuwamye, M., Apili, G. and Musalima, J.H. (2014) Health Risk Posed by Lead, Copper and Iron via Consumption of Organ Meats in Kampala City (Uganda). *Journal of Environment Pollution and Human Health*, 2, 69-73.
- [13] Kasozi, K.I., Hamira, Y., Zirintunda, G., Alsharif, K.F., Altalbawy, F.M.A., Ekou, J., et al. (2021) Descriptive Analysis of Heavy Metals Content of Beef from Eastern Uganda and Their Safety for Public Consumption. *Frontiers in Nutrition*, 8, Article 592340. <u>https://doi.org/10.3389/fnut.2021.592340</u>
- [14] Kasozi, K.I., Natabo, P.C., Namubiru, S., Tayebwa, D.S., Tamale, A. and Bamaiyi, P.H. (2018) Food Safety Analysis of Milk and Beef in Southwestern Uganda. *Journal of Environmental and Public Health*, **2018**, Article ID: 1627180. https://doi.org/10.1155/2018/1627180
- [15] Bamuwamye, M., Ogwok, P. and Tumuhairwe, V. (2015) Cancer and Non-Cancer Risks Associated with Heavy Metal Exposures from Street Foods: Evaluation of Roasted Meats in an Urban Setting. *Journal of Environment Pollution and Human Health*, 3, 24-30.
- [16] Alturiqi, A.S. and Albedair, L.A. (2012) Evaluation of Some Heavy Metals in Certain Fish, Meat and Meat Products in Saudi Arabian Markets. *Egyptian Journal of Aquatic Research*, **38**, 45-49. <u>https://doi.org/10.1016/j.ejar.2012.08.003</u>
- [17] Harmanescu, M., Alda, L.M., Bordean, D.M., Gogoasa, I. and Gergen, I. (2011) Heavy Metals Health Risk Assessment for Population via Consumption of Vegetables Grown in Old Mining Area; a Case Study: Banat County, Romania. *Chemistry Central Journal*, 5, Article No. 64. <u>https://doi.org/10.1186/1752-153x-5-64</u>
- [18] U.S. EPA (U.S. Environmental Protection Agency) (2002). A Review of the Reference Dose and Reference Concentration Processes.

http://www.epa.gov/osa/review-reference-dose-and-reference-concentration-processes

- [19] Zeinali, T., Salmani, F. and Naseri, K. (2019) Dietary Intake of Cadmium, Chromium, Copper, Nickel, and Lead through the Consumption of Meat, Liver, and Kidney and Assessment of Human Health Risk in Birjand, Southeast of Iran. *Biological Trace Element Research*, **191**, 338-347. <u>https://doi.org/10.1007/s12011-019-1637-6</u>
- [20] Aendo, P., Mingkhwan, R., Senachai, K., Santativongchai, P., Thiendedsakul, P. and Tulayakul, P. (2021) Health Significant Alarms of Toxic Carcinogenic Risk Consumption of Blood Meal Metals Contamination in Poultry at a Gold Mining Neighborhood, Northern Thailand. *Environmental Geochemistry and Health*, 44, 783-797. <u>https://doi.org/10.1007/s10653-021-00971-6</u>
- [21] Khanniri, E., Esmaeili, S., Akbari, M.E., Molaee-aghaee, E., Sohrabvandi, S., Akbari, N., et al. (2023) Determination of Heavy Metals in Municipal Water Network of Tehran, Iran: A Health Risk Assessment with a Focus on Carcinogenicity. International Journal of Cancer Management, 16, e137240. https://doi.org/10.5812/ijcm-137240
- [22] Adzitey, F., Kumah, A. and Mensah, S.B.K. (2015) Assessment of the Presence of Selected Heavy Metals and Their Concentration Levels in Fresh and Grilled Beef/Guinea Fowl Meat in the Tamale Metropolis, Ghana. *Research Journal of Environmental Sciences*, 9, 152-158. <u>https://doi.org/10.3923/rjes.2015.152.158</u>
- [23] Cabrera, M.C., Ramos, A., Saadoun, A. and Brito, G. (2010) Selenium, Copper, Zinc, Iron and Manganese Content of Seven Meat Cuts from Hereford and Braford Steers Fed Pasture in Uruguay. *Meat Science*, 84, 518-528. <u>https://doi.org/10.1016/j.meatsci.2009.10.007</u>
- [24] Bilandžić, N., Sedak, M., Čalopek, B., Đokić, M., Varenina, I., Solomun Kolanović, B., et al. (2020) Evaluation of Element Concentrations in Beef and Pork Meat Cuts Available to the Population in the Croatian Capital. Foods, 9, Article 1861. <u>https://doi.org/10.3390/foods9121861</u>
- [25] Balachandran, R.C., Mukhopadhyay, S., McBride, D., Veevers, J., Harrison, F.E., Aschner, M., *et al.* (2020) Brain Manganese and the Balance between Essential Roles and Neurotoxicity. *Journal of Biological Chemistry*, **295**, 6312-6329. <u>https://doi.org/10.1074/jbc.rev119.009453</u>
- [26] Wu, R., Yao, F., Li, X., Shi, C., Zang, X., Shu, X., et al. (2022) Manganese Pollution and Its Remediation: A Review of Biological Removal and Promising Combination Strategies. *Microorganisms*, 10, Article 2411. <u>https://doi.org/10.3390/microorganisms10122411</u>
- [27] Nuapia, Y., Chimuka, L. and Cukrowska, E. (2018) Assessment of Heavy Metals in Raw Food Samples from Open Markets in Two African Cities. *Chemosphere*, **196**, 339-346. <u>https://doi.org/10.1016/j.chemosphere.2017.12.134</u>
- [28] Kasozi, K.I., Otim, E.O., Zirintunda, G., Tamale, A. and Otim, O. (2023) Multivariate Analysis of Heavy Metals Content of Beef from Soroti, Uganda. *Toxicology Reports*, 10, 400-408. <u>https://doi.org/10.1016/j.toxrep.2023.03.004</u>
- [29] Oluwadamilare, K.Y., Adejoke, D.O., Oluwaseun, H.A. and Adejoke, B.A. (2023) Heavy Metals in Street-Roasted Food and Home-Oven-Roasted Foods. *Journal of Science and Technology (Ghana*), 41, 50-62.
- Barone, A.M., Banovic, M., Asioli, D., Wallace, E., Ruiz-Capillas, C. and Grasso, S. (2021) The Usual Suspect: How to Co-Create Healthier Meat Products. *Food Research International*, 143, Article ID: 110304. https://doi.org/10.1016/j.foodres.2021.110304
- [31] Scutarașu, E.C. and Trincă, L.C. (2023) Heavy Metals in Foods and Beverages: Global

Situation, Health Risks and Reduction Methods. *Foods*, **12**, Article 3340. <u>https://doi.org/10.3390/foods12183340</u>

- [32] Bost, M., Houdart, S., Oberli, M., Kalonji, E., Huneau, J. and Margaritis, I. (2016) Dietary Copper and Human Health: Current Evidence and Unresolved Issues. *Journal* of Trace Elements in Medicine and Biology, 35, 107-115. https://doi.org/10.1016/j.jtemb.2016.02.006
- [33] Wazir, S.M. and Ghobrial, I. (2017) Copper Deficiency, a New Triad: Anemia, Leucopenia, and Myeloneuropathy. *Journal of Community Hospital Internal Medicine Perspectives*, 7, 265-268. <u>https://doi.org/10.1080/20009666.2017.1351289</u>
- [34] Collin, M.S., Venkatraman, S.K., Vijayakumar, N., Kanimozhi, V., Arbaaz, S.M., Stacey, R.G.S., *et al.* (2022) Bioaccumulation of Lead (Pb) and Its Effects on Human: A Review. *Journal of Hazardous Materials Advances*, 7, Article ID: 100094. https://doi.org/10.1016/j.hazadv.2022.100094
- [35] Mghweno, L.R., Makokha, A.O., Magoha, H.S., Wekesa, J.M. and Nakajugo, A. (2008) Environmental Lead Pollution and Food Safety around Kampala City in Uganda. *Journal of Applied Biosciences*, **12**, 642-649.
- [36] Cusick, S.E., Jaramillo, E.G., Moody, E.C., Ssemata, A.S., Bitwayi, D., Lund, T.C., *et al.* (2018) Assessment of Blood Levels of Heavy Metals Including Lead and Manganese in Healthy Children Living in the Katanga Settlement of Kampala, Uganda. *BMC Public Health*, 18, Article No. 717. https://doi.org/10.1186/s12889-018-5589-0
- [37] Hassan Emami, M., Saberi, F., Mohammadzadeh, S., Fahim, A., Abdolvand, M., Ali Ehsan Dehkordi, S., *et al.* (2023) A Review of Heavy Metals Accumulation in Red Meat and Meat Products in the Middle East. *Journal of Food Protection*, 86, Article ID: 100048. <u>https://doi.org/10.1016/j.jfp.2023.100048</u>
- [38] Piskin, E., Cianciosi, D., Gulec, S., Tomas, M. and Capanoglu, E. (2022) Iron Absorption: Factors, Limitations, and Improvement Methods. ACS Omega, 7, 20441-20456. <u>https://doi.org/10.1021/acsomega.2c01833</u>
- [39] McDowell, L.A., Kudaravalli, P., Chen, R.J. and Sticco, K.L. (2024) Iron Overload. StatPearls.
- [40] Akhtar, S., Luqman, M., Farooq Awan, M.U., Saba, I., Khan, Z.I., Ahmad, K., et al. (2022) Health Risk Implications of Iron in Wastewater Soil-Food Crops Grown in the Vicinity of Peri Urban Areas of the District Sargodha. PLOS ONE, 17, e0275497. <u>https://doi.org/10.1371/journal.pone.0275497</u>
- [41] Genchi, G., Sinicropi, M.S., Lauria, G., Carocci, A. and Catalano, A. (2020) The Effects of Cadmium Toxicity. *International Journal of Environmental Research and Public Health*, **17**, Article 3782. <u>https://doi.org/10.3390/ijerph17113782</u>
- [42] Tinkov, A.A., Filippini, T., Ajsuvakova, O.P., Skalnaya, M.G., Aaseth, J., Bjørklund, G., et al. (2018) Cadmium and Atherosclerosis: A Review of Toxicological Mechanisms and a Meta-Analysis of Epidemiologic Studies. *Environmental Research*, 162, 240-260. <u>https://doi.org/10.1016/j.envres.2018.01.008</u>
- [43] Chowdhury, A.I. and Alam, M.R. (2024) Health Effects of Heavy Metals in Meat and Poultry Consumption in Noakhali, Bangladesh. *Toxicology Reports*, 12, 168-177. <u>https://doi.org/10.1016/j.toxrep.2024.01.008</u>
- [44] Adejumo, O.E., Fasinu, P.S., Odion, J.E., Silva, B.O. and Fajemirokun, T.O. (2016) High Cadmium Levels in Cured Meat Products Marketed in Nigeria—Implications for Public Health. *Asian Pacific Journal of Cancer Prevention*, **17**, 1933-1936. <u>https://doi.org/10.7314/apjcp.2016.17.4.1933</u>
- [45] González-Weller, D., Karlsson, L., Caballero, A., Hernández, F., Gutiérrez, A.,

González-Iglesias, T., *et al.* (2006) Lead and Cadmium in Meat and Meat Products Consumed by the Population in Tenerife Island, Spain. *Food Additives and Contaminants*, **23**, 757-763. <u>https://doi.org/10.1080/02652030600758142</u>

- [46] USEPA (2011) Exposure Factors Handbook 2011 Edition (Final Report). http://cfpub.epa.gov/ncea/risk/recordisplay.cfm?deid=236252
- [47] Kia, S.A., Aslani, R., Khaniki, G.J., Shariatifar, N. and Molaee-Aghaee, E. (2024) Determination and Health Risk Assessment of Heavy Metals in Chicken Meat and Edible Giblets in Tehran, Iran. *Journal of Trace Elements and Minerals*, 7, Article ID: 100117. <u>https://doi.org/10.1016/j.jtemin.2024.100117</u>
- [48] Li, S. and Zhang, Q. (2010) Risk Assessment and Seasonal Variations of Dissolved Trace Elements and Heavy Metals in the Upper Han River, China. *Journal of Hazardous Materials*, 181, 1051-1058. <u>https://doi.org/10.1016/j.jhazmat.2010.05.120</u>