Fatty Acid Testing of Mississippi River Fish Species

What was the problem/situation?

Since 1980, Missouri has issued an annual fish consumption advisory. To date, these advisories have focused on the harmful effects of chemical contaminants found in fish; however, Missouri would like to expand the focus to include the benefits of eating fish to the state’s annual advisory. Currently there is a lack of data on healthy fatty acids in fish in many Midwestern states including Missouri.

How was Tracking involved?

The Missouri Environmental Public Health Tracking program partnered with the Department of Conservation (MDC) to collect over 300 fish, consisting of more than 15 species from the Mississippi River, to test for beneficial fatty acids. Staff then contracted with the University of Missouri-Columbia – College of Agriculture, Food and Natural Resources – Agriculture Experiment Station Chemical Laboratories to conduct the fatty acid testing of both individual fish fillets and composites (consisting of 5 fillets) of each fish species collected.

What action was taken to resolve the problem?

The laboratory analysis of these fish provided Missouri with detailed nutritional information on 19 important commercial and sport fish species. For the first time in Missouri, the results of the fatty acid testing will be used by the State of Missouri in future fish advisory decisions. This data is being shared with Missouri partners and other states along the Mississippi River.

How would you quantify the impact of the resulting action on the health of the population?

This will improve the nutritional quality knowledge of fish and will help experts provide better fish consumption advice in the future.