Method of Study for Phthalates in Seafood from the Philippines

**Origin:**
- Fish and clams were shipped through customs from the division in the Philippines to be tested for phthalate threshold in local seafood.
- Locations were Cebu, Bohol, Siquijor, and Negros (image A).
- Fish species were Danggit, Malangsi, Marot, Ginamos, and Oriental variations.
- Samples are being tested for phthalates which are used to make plastics more durable and tend to be a chemical waste (image B).

**Methods:**
1. Fish were catalogued as “dried” or “salted” prior to being weighed and diced and shredded into labeled jars filled with 30mL hexane and 30mL acetone that were sealed with Teflon tape for a 48-72 hour period while they rotated on the rotary (image C).
2. Once pulled off the rotary, the samples were run through a vacuum flask setup to extract the hexane and acetone mixture (image D).
3. This was cleaned up with an acidified gel column with 150mL of silica gel, 30mL of sodium sulfate, and 20mL of glass wool (image E).
4. Following this, the extract was blown down with a nitrogen gas evaporation setup to get the samples to ~10mL (images F&G).
5. These were then cleaned up once more with BioBeads and then Florisil columns prior to blowing down again on the nitrogen gas apparatus. (image H).

Research reported in this poster was supported by the National Institute of Environmental Health Sciences of the National Institutes of Health under award number R25ES030238.