

ISSN (Online): 2091-2609 DOI Prefix: 10.3126/ijasbt

Research Article

Analysis and Detection of Heavy Metals Content in Some Selected Packaged Fruit Juices of Kathmandu City by Flame Atomic Absorption Spectroscopy

(IJASBT)

Neeta Paudel^{1*}, Agni Dhakal², Situ Shrestha Pradhanang¹

¹Department of Chemistry, Trichandra Multiple Campus, Tribhuvan university, Kathmandu, Nepal. ²Nepal Academy of Science and Technology, Lalitpur, Nepal.

Abstract

Article Information

Received: 15 July 2024

Revised version received: 5 September 2024

Accepted: 8 September 2024 Published: 30 September 2024

Cite this article as:

N. Paudel et al. (2024) Int. J. Appl. Sci. Biotechnol. Vol 12(3): 158-165. DOI: 10.3126/ijasbt.v12i3.70167

*Corresponding author

Neeta Paudel,

Department of Chemistry, Trichandra Multiple Campus, Tribhuvan university, Kathmandu, Nepal. Email: neetapaudel96@gmail.com

Peer reviewed under authority of IJASBT ©2024 International Journal of Applied Sciences and Biotechnology





This is an open access article & it is licensed under a Creative Commons Attribution Non-Commercial 4.0 International (https://creativecommons.org/licenses/by-nc/4.0/)

The determination of level of heavy metals in packaged fruit juices is crucial, as extended exposure to even small quantities of these toxic element can cause severe health issues and chronic poisoning. Hence, it is essential to gather comprehensive data on the presence of heavy metals in packaged fruit juice samples. The objective of this research work is to determine heavy metals (Fe, Cu, Zn and Pb) in four different types of packaged fruit juice samples viz Apple, Mango, Orange and Lychee of four different popular brands bought from retail market of Kathmandu city by flame atomic absorption spectroscopy and compare with acceptable limit set by WHO/FAO. Wet acid digestion method was used for digestion process of packaged fruit juice samples. The concentration of Iron were ranged from 0.572-0.762mg/L in Orange juices; 0.362-0.624mg/L in Mango juices; 0.277-3.649mg/L in Apple juices; 0.279-1.770mg/L in Lychee juices respectively. Copper concentration were ranged from not detected (ND)-0.574mg/L in Orange juices; ND for all selected samples in Mango juices; ND- 0.023mg/L in Apple juices; ND-0.041mg/L in Lyclee juices. Similarly Zinc concentration were ranged from 0.0511-0.2026mg/L in Orange juices; ND-0.0700mg/L in Mango juices; ND for all selected samples in Apple juices; ND-0.0287mg/L in Lychee juices. The concentration of hazardous element Lead was found below detection limit in all selected packaged fruit juice samples. The heavy metals concentration in selected brand of packaged fruit juice samples was in following order: Fe>Zn>Cu> Pb.

Keywords: Packaged fruit juice samples; Flame atomic absorption spectroscopy; heavy metals; Wet acid digestion; Hazardous.

Introduction

Easily available Packaged fruit juices are becoming important modern diet among Nepalese communities serving as nutritious beverages and offering flavourful taste (Tasnim et al., 2010). Packaged fruit Juice has become an ideal choice of today's busy way of life and its intake generally rises during summer season compared to other season providing all the essential nutrients of original product in convenient and concentrated forms (Farid and

Enani, 2010; Anwar et.al., 2014). Fruit juice also provides some energy and glucose to the body due to their natural sugar content. Apart from this fruit juice also help to keep body stay hydrated and satiate thirst (Hassan et al., 2014). Fruit juice is rich in vitamins, minerals, antioxidants and phytonutrients that help to prevent different types of diseases and help promoting good health (Abbasi et.al., 2020; Jedah and Robinson, 2002). Packaged fruit juice often has minute amount of essential elements like Iron, Copper, Zinc vital for dietary balance in the human body and its very important to regulate the levels of these elements to ensure they are safe and beneficial (Ikem et al., 2002). Despite the necessity of these elements for normal bodily functions excessive level can result to serious health issues, diminished quality of life and potentially death (Senesse et al., 2009). Iron is crucial element for the formation of red blood cells and is vital element in the body (Tegegne, 2015). Copper and Zinc are vital for numerous Physiological functions but excessive dietary intake poses several health risks (Ihesinachi and Eresiya, 2014; Jalbani et al., 2010). Regarding Lead, even small amount can accumulate and cause serious health problems particularly harmful to nervous system, especially in the case of children causing development delays, attention disorders, learning difficulties (Balali-Mood et al., 2018). Considering potential harmful effects, the World Health Organization (WHO) estimated average daily intake of Iron to 17mg for males and 9-12 mg for females. Zinc intake approximated maximally to 20 mg per day for adults. Similarly, Copper intake estimated to be 0.5 - 0.7 mg for infants up to 6 months and 2-3mg for adults (FAO/WHO, 2024).

Verma and Rana, 2014 reported the Assessment of Cadmium, Chromium and Copper levels in Market fruit samples in Meerut, North India. Ofori et al., 2013 reported Heavy Metal analysis of Fruit Juice and Soft drinks bought from retail market in Accra, Ghana. Similarly, Kavikarage and Jayasundara, 2020 had determined heavy Metal Content in Several Commercially Available Fruit Juices in Sri Lanka. WHO/FAO established maximum Lead levels for fruit juices i.e, 0.03mg/kg (Maximum level does not apply to juices exclusively from berries and other small fruit), Grape juice 0.04 mg/kg, fruit juices exclusively from berries and other small fruits i.e, 0.05mg/L (FAO/WHO, 2024). However exact reference limit of Iron, Copper and Zinc in fruit juices were not set. Drinking water standards provide reference levels for many heavy metals including Iron, Copper and Zinc. Heavy Metals in beverages including soft drinks and Packaged fruit juices are typically compared to drinking water standards since these nonalcoholic beverages are highly dependent on water quality, which influence their purity (Magomya et al., 2015; Okeri et al., 2009; Dehelean and Magdas, 2013). The main objective of this study was to analyze Fe, Cu, Zn and Pb levels in some selected packaged fruit juice samples viz Apple, Mango, Orange and Lychee from four different most commonly consumed brands sold in retail market of Kathmandu city and comparing this findings with reference levels set by WHO/FAO for drinking water, i.e, 2mg/L (JECFA 1983), 2mg/L(WHO 2003), 3mg/L(WHO 2003) and 0.01mg/L for Iron, Copper, Zinc and Lead respectively (FAO/WHO, 2024).

Materials and Methods

Sample Collection

Sample collections was Carried out by choosing an area with a high percentage of fruit juice consumers. Sampling was conducted in Kathmandu, a city known for its wide variety of fruit juices, allowing consumers to select based on factors like price, quality, flavor and type. In this study, commercially available packaged fruit juice samples of four different flavors viz Orange, Apple, Mango, Lychee from four different most commonly consumed brands were purchased from the retail market within Kathmandu city.

Sample Preparation

50 mL of each fruit juice samples were taken in the small beaker then 5 mL of aqua regia was added to the sample. The solution was then mixed and placed on the hot plate to get the clear solution. When the solution started to boil then 5 mL of concentrated nitric acid was added to get the clear solution. After that samples were removed from hot plate and allowed to cool. Then the solution was filtered using Whatman No. 42 filter paper. The filtrate obtained was diluted up to 100 mL by adding double distilled water. All the samples were prepared three times to minimize the possibility of error.

Instrumentation

The concentration of heavy metals viz Iron, Copper, Zinc and Lead in the digested samples of packaged fruit juice analyzed by Flame Atomic Absorption Spectrophotometer (Model AA240FS) with an airacetylene flame. Prior to analysis, the instrument's fuel pressure and cathode lamp's light source were adjusted to meet the specific needs of each element and adhere to the instrument's specifications. To ensure accuracy, the instrument was first calibrated using blank solution before being used to determine the metal content in the packaged fruit juice samples. Calibration curves were then constructed for each metal (Fe, Cu, Zn, Pb) under study by analyzing standard solutions prepared from stock solutions of known concentrations. Subsequently, the absorbance of the sample solution was measured, allowing for the calculation of metal concentrations based on their respective calibration curves. This method ensures precise determination of heavy metal levels in the packaged fruit juice samples.

Results and Discussion

Calibration Curves for Determination of Iron, Copper, Zinc and Lead in Packaged Fruit Juices

The calibration curves for the determination of Fe, Cu, Zn and Pb was obtained and shown in fig and the curve was plotted in absorbance as a function of concentration in mg/L.

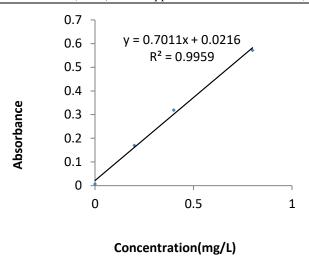


Fig. 1: Calibration curve for determination of Iron.

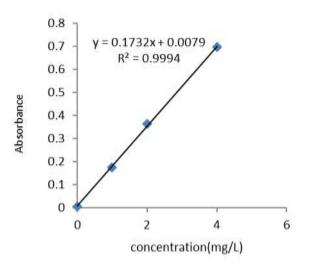


Fig. 2: Calibration curve for determination of Copper.

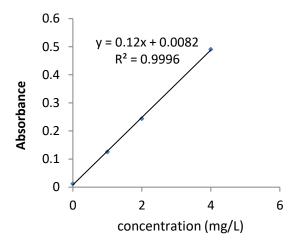


Fig. 3: Calibration curve for determination of Zinc.

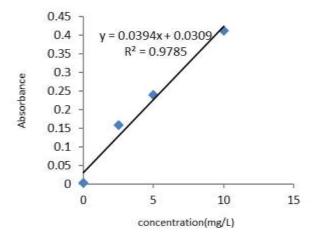


Fig. 4: Calibration curve for determination of Lead.

The adjusted linear equation and correlation coefficient are key components in quantifying the relationship between concentration and absorbance. The R² values obtained for the calibration curves indicate strong relationships between absorbance and concentration for all metals. Specifically, Iron exhibited an R² value of 0.995, while Copper, Zinc and Lead demonstrated R² values of 0.999, 0.999 and 0.978 respectively. These high R² values suggest excellent fit of the linear regression models to the reliability and accuracy of the calibration curves for metal analysis (Table 1).

Determination of Iron in Orange, Mango, Apple and Lychee Juice samples

Table 2 shows that the levels of Fe were found to be 0.572, 0.640, 0.655, 0.762mg/L in Orange juices; 0.362, 0.605, 0.624, 0.510mg/L in Mango juices; 0.347, 0.277, 3.649, 0.523 mg/L in Apple juices; 0.442, 0.336, 0.279, 1.770mg/L in Lychee juices for brand A, B, C and D respectively. The higher concentration of Iron detected was 3.649mg/L in Apple juice of brand C and lowest concentration detected was 0.279mg/L in Lychee juice of brand C. Iron is essential element necessary for various bodily function, including the formation of red blood cells and Oxygen transportation throughout the body. It's inadequacy can results in anemia. WHO did not establish a specific health-based guideline value for Iron in drinking water. However, it was noted that a value of around 2mg/L could be inferred from the Provisional Maximum Tolerable Daily intake (PMTDI) set by JECFA (Joint FAO/WHO Expert Committee on Food Additives) in 1983. The maximum concentration of Fe 3.649mg/L in Apple juice sample of brand C exceeds the acceptable limit recommended by FAO/WHO (i.e, 2mg/L) but this concentration falls within estimated average daily Iron intake of 17mg/day for males and 9-12mg/day for females.

Table 1: The adjusted linear equation and correlation coefficient

Metal	equation	R ² value
Iron	y=0.701x+0.021	0.995
Copper	y=0.173x+0.007	0.999
Zinc	y=0.12x+0.008	0.999
Lead	y=0.039x+0.030	0.978

Table 2: Actual concentration of Iron in Orange, Mango, Apple and Lychee juices selected from most commonly consumed brands of Kathmandu city

S.N.	Juice type		Concentration of Iron(mg/L)		
		Brand A	Brand B	Brand C	Brand D
1	Orange	0.572	0.640	0.655	0.762
2	Mango	0.362	0.605	0.624	0.510
3	Apple	0.347	0.277	3.649	0.523
4	Lychee	0.442	0.336	0.279	1.770

Determination of Copper in Orange, Mango, Apple and Lychee Juice samples

Bar-diagrm (Fig 5) shows that the levels of Cu were 0.111, 0.574, 0.523 for brand A, C and D but below detection limit for brand B in Orange juices; below detection limit for all selected brands in Mango juice samples; 0.023mg/L for brand C and below detection limit for remaining brands in Apple juices; 0.041mg/L for brand C and below detection limit for other remaining brands in Lychee Juices respectively. The higher concentration of copper detected was 0.574mg/L for brand C in Orange juice and minimum detectable Copper concentration was 0.023mg/L for brand C in Apple juice sample. Copper is essential element crucial for human body, functioning as ligand in numerous protein and enzymes and plays a key role in cellular energy production (Tautua et al., 2013; Khair Un N et al., 2020). Copper deficiency impacts thyroid function, central nervous system disorders, hair abnormalities but excessive levels of copper cause abdominal pain, diarrhoea, nausea, electrolyte-imbalance, gastro-intestinal disorders, harmful impact on liver (Manne et al., 2022); Tautua et al., 2013). WHO (2003) established a guideline of 2mg/L for Copper in drinking water. The daily prescribed quantity of copper ranged from 0.5 to 0.7mg for infants up to 6 months to 2-3 mg for adults (WHO/FAO). The maximum concentration of Copper 0.574mg/L was within safest limit set by WHO/FAO (i.e, 2mg/L) respectively.

Determination of Zinc in Orange, Mango, Apple and Lychee Juice samples

Table 3 shows that the zinc levels were 0.0521, 0.1692, 0.2026, 0.0511mg/L for brand A, B, C and D in Orange juices; 0.0481, 0.0663, 0.0700mg/L in brands A, B, C and below detection limit for brand D in Mango juices; below detection limit for all selected brands in Apple juices; 0.0287 in brand D and below detection limit for all other remaining brands in Lychee juice samples respectively. The concentration of Zinc was found maximum 0.2026mg/L in brand C of Orange juice sample and minimum detectable

concentration 0.0287mg/L in brand D of Lychee juice sample. Zinc is vital for numerous catalytic activities, DNA synthesis, wound healing, bone formation, brain development however an excess of Zinc is neurotoxin and could cause neuronal death, reduce cellular energy and disrupt mitochondrial membrane potential (Bahiru and Teju, 2019; Adlekan and Abegunde, 2011; Wang *et al.*, 2021). Zinc intake recommended by WHO was maximally approximated to 20 mg per day for adults. WHO (2003) mentioned that health-based guideline value of Zinc in drinking water is not required. However, Zn levels above 3mg/L may not be accepted. The maximum concentration of Zinc detected 0.2026mg/L was within safest limit set by WHO/FAO (i.e, 3mg/L) respectively.

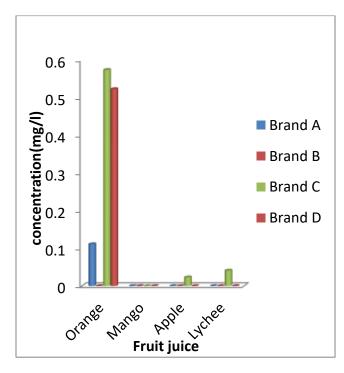


Fig 5: Bar-diagram representing concentration of Cu detected in mg/L in packaged fruit juice of four different brands of Kathmandu city

Table 3: Actual concentration of Zinc in Orange, Ma	ngo, Apple and Lychee juices selected from most commonly consumed
brands of Kathmandu city	

S.N.	Juice type		Concentration of Zinc(mg/L)		
		Brand A	Brand B	Brand C	Brand D
1	Orange	0.0521	0.1692	0.2026	0.0511
2	Mango	0.0481	0.0663	0.0700	<0.01
3	Apple	< 0.01	< 0.01	< 0.01	<0.01
4	Lychee	< 0.01	< 0.01	< 0.01	0.0287

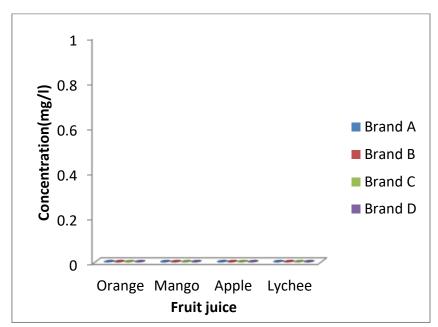


Fig 6: Bar- diagram representing concentration of Pb detected in mg/L in packaged fruit juice of four different brands of Kathmandu city

Determination of Lead in Orange, Mango, Apple and Lychee Juice samples

Bar-diagram (Fig 6) shows that the Lead levels were below detection limit in all selected Packaged fruit juices viz Orange, Mango, Apple and Lychee from four most commonly consumed brands purchased from retail market of Kathmandu City. Lead is hazardous in nature and has no biological function in human body. Exposure to Lead even in small amount can lead to several health issues including nervous system damage especially in the case of children causing development delays, Alzheimer's diseases, nephropathies, affect gastrointestinal tract leading to symptoms such as abdominal pain, constipation and nausea (Paz et al., 2019; Wani et al., 2015). The reference level set by WHO/FAO for Lead is 0.01mg/L. However, it was found detection limit in all selected samples shown in Fig. 6.

The data shown in the Table 4 shows the level of Fe in the fruit juice samples in Previous studies was reported in the range of 0.709-2.307mg/L (Zwaey-EI *et al.*, 2022), 0.00-3.46mg/L (Maspalma *et al.*, 2018), 0.015-0.097mg/L (Okeri *et al.*, 2009). The concentration of Iron in present study ranged 0.5720-0.7620 in Orange juices; 0.362-0.624 in Mango juices; 0.277-3.649mg/L in Apple juices and

0.279-1.770 in Lychee juices respectively. Zwaey-EI et al., 2022 reported Copper content in the range of 0.099-0.513mg/L in canned fruit juices collected from some Benghazi city Markets while Maspalma et al., 2018 measured Cu ranging from 0.00-0.33mg/L in packaged fruit juices sold in Yola Metropolis, Adamawa State Nigeria. Similarly, Okeri et al., 2009 measured the level of Cu from 0.01-0.08mg/L in drinking water and fruit juice in Benin City, Nigeria. The concentration of copper in the present study ranged from ND-0.574mg/L in Orange juices; not detected (ND) in all selected samples of Mango juices; ND-0.023mg/L in Apple juices; ND-0.041mg/L in Lychee juices respectively. The level of Zinc in the present study ranged 0.0511- 0.2026mg/L in Orange juices; ND-0.0700 in Mango juices; ND in all samples of Apple juices; ND-0.0287mg/L in Lychee juices while in previous studies Zn ranged from 0.003-0.064mg/L, 0.00-0.30mg/L and 0.028-5.969mg/L reported by Zwaey-EI et al., 2022; Maspalma et al., 2018; Okeri et al., 2009. Lead in the tested samples were below detection limit in present study while measured in the range of 0.005-0.012mg/L in the studies reported by Zwaey-EI et al., 2022 and below detection limit in the studies reported by Maspalma et al., 2018 and Okeri et al., 2009.

Table 4: Comparison of concentration range of Fe, Cu, Zn and Pb reported in literature with the present study.

Heavy metal	Concentration range	Reference
Fe	0.709-2.307mg/L	Zwaey-EI et al., 2022
Cu	0.099-0.513mg/L	
Zn	0.003- 0.064 mg/L	
Pb	0.005-0.012mg/L	
Fe	0.00-3.46mg/L	Maspalma et al., 2018
Cu	0.00-0.33mg/L	
Zn	0.00-0.30mg/L	
Pb	ND	
Fe	0.015-0.097mg/L	Okeri et al., 2009
Cu	0.01- 0.08 mg/L	
Zn	0.028-5.969mg/L	
Pb	ND	
Fe	0.5720-0.7620(O); 0.362-0.624(M); 0.277-3.649(A); 0.279-1.770(L)	Present study
Cu	ND-0.574(O); ND(M); ND-0.023(A); ND-0.041(L)	
Zn	0.0511-0.2026(O); ND-0.0700(M); ND(A); ND-0.0287(L)	
Pb	ND	

(ND =Not detected; O= Orange juice; M= Mango juice; A=Apple juice; L=Lychee juice

Conclusion

The Fe, Cu, Zn and Pb from Packaged fruit juice samples was determined by Flame Atomic Absorption Spectroscopy method. Wet acid digestion method was used for the digestion process of packaged fruit juice samples. From, the research work it was found that the concentration of Fe was found maximum 3.649mg/L in brand C of Apple juice sample and minimum 0.277mg/L in brand B of Apple juice sample. The concentration of copper was found maximum 0.574mg/L in brand C of Orange juice sample and minimum detectable concentration 0.023mg/L in brand C of Apple juice sample; Copper was below detection limit in majority of other samples. Similarly, the concentration of Zinc was found maximum 0.2026mg/L in brand C of Orange juice sample and minimum detectable concentration 0.0287mg/L in brand D of Lychee juice sample. The Concentration of Fe in Apple juice sample of brand C 3.649mg/L exceeds the acceptable limit recommended by WHO i.e. 2mg/L but this concentration falls within estimated average daily Iron intake of 17mg/day for males and 9-12mg/day for females. Cu and Zn in selected packaged fruit juice samples were within accepted limit set by WHO/FAO (i.e. 2mg/L, 3mg/L) for human consumption and the Pb was found below reference limit (i.e. 0.01mg/L) in all samples. The concentration of Fe, Cu, Zn and Pb in all selected packaged juice samples may be due to

manufacturing process, brand formulation and standards, packaging materials and storage conditions (Roberts and Orisakwe, 2011). The concentration of heavy metals Fe, Cu, Zn and Pb in analysed fruit juice samples was found within accepted limit set by WHO/FAO. Thus, they are safe for human consumption.

Conflict of Interest

The authors declare that there is no conflict of interest regarding the publication of this paper.

Authors' Contribution

N. Paudel: Data acquisition, Analysis and interpretation of data, drafting of the manuscript, Critical revision of the manuscript as for important intellectual content, Final approval of the manuscript; A. Dhakal: Data acquisition, Drafting of the Manuscript; S.S Pradhanang: Conception and design, Analysis and interpretation of data, Critical revision of the Manuscript as for important intellectual content, Final approval of the manuscript.

Acknowledgement

We express our heartfelt appreciation to the Chemistry Department of Trichandra Multiple Campus for their generous provision of laboratory facilities. Additionally, we extend our sincere thanks to Nepal Academy of Science and Technology (NAST), for efficient analysis of packaged fruit

juice samples using flame atomic absorption spectroscopy (AAS).

References

- Abbasi H, Shah MH, Mohiuddin M, Elshikh MS, Hussain Z, Alkahtani J, Ullah W, Alwahibi MS and Abbasi AM (2020) Quantification of heavy metals and health risk assessment in processed fruits products. *Arabian journal of Chemistry* 13: 8965-8978. DOI: 10.1016/j.arabjc.2020.10.020
- Alexander A, Ochigbo S, Abdullahi Z and Anigboro P (2014)
 Determination of Trace Metals and Esential Minerals in
 Selected Fruit Juices in Minna. *International Journal of*Food Science 1:1-5 DOI: 10.1155/2014/462931
- Anwar A, Mahmood T, Haque Q, Aziz Z, Kiswar F, Perveen R and Ismat S (2014) Heavy Metals in Fruit Juices in Different Packaging Material. *Fuuast J Biol* **4**(2): 191-194.
- Balali-Mood M, Riahi-Zanjani B, Mahdizadeh A, Moradi V, Fazeli-Bakhtiyari R (2018) Arsenic and Lead contamination in commercial fruit juices Markets in Mashhad, Iran. *Iranian Journal of Toxicology* **12**(3): 15-20. DOI: 10.32598/IJT.12.3.517.1
- Dehelean A and Magdas DA (2013) Analysis of mineral and heavy metal content of some commercial fruit juices by inductively coupled plasma mass spectrometry. *Science World Journal* **2013**: 215423. DOI: 10.1155/2013/215423
- Dokkum WV, De Vos RH, Muys TH and Wesstra JA (1989) Minerals and trace elements in total diets in the Netherlands, British Journal of Nutrition **61**(1): 7-15. DOI: 10.1079/BJN19890087
- FAO/WHO, Codex Alimentarius Commission (2024) General Standard for Contaminants in Food and Feed (GSCTFF).

 Joint FAO/WHO Food Standards Programme, Contaminants in foods. Codex Alimentarius, ALINORM 06/29/12: 1-228. Available at https://www.fao.org/fao-who-codexalimentarius/thematic-areas/contaminants/en/
- Farid SM and Enani MA (2010) Levels of Trace Elements in Commercial Fruit Juices in Jeddah, Saudi Arabia. *Medical Journal of Islamic World Academy of Sciences* **18**(1): 31-38
- Hassan A, Abdel Rhman T and Marzouk A (2014) Estimation of Some Trace Metals in Commercial Fruit Juices in Egypt.

 International Journal of Food Sciences and Nutrition
 Engineering 4(3): 66-72 DOI: 10.5923/j.food.20140403.02
- Ihesinachi K and Eresiya D (2014) Evaluation of heavy metals in Orange, Pineapple, Avocado, Peer and Pawpaw from a farm of Kaani, Bori, Rivers State Nigeria. *International Research Journal of Public and Environment Health* **1**(4): 87-94.
- Ikem A, Nwankwoala A, Odueyungbos, Nyavor K and Egiebor N (2002) Levels of 26 elements in infant formula from USA, UK and Nigeria by microwave digestion and ICP-OES.

 Journal of food chemistry 77(4): 439- 447 DOI: 10.1016/S0308-8146(01)00378-8

- Jalbani N, Ahmed F, Kazi N, Rashid U, Munshi A and Kandhro A (2010) Determination of essential elements (Cu, Fe and Zn) in Juices of Commercially available in Pakistan. Food Chem Toxico 48(10): 2737-2740. DOI: 10.1016/j.fct.2010.06.048
- Jedah –AI JH and Robinson RK (2002) Nutritional value and Microbiological Safety of Fresh Fruit Juices sold through Retail Outlets in Qatar. *Pakistan Journal of Nutrition* 1: 79-81. DOI: 10.3923/pjn.2002.79.81
- Kavikarage JP and Jayasundara U (2020) Determination of Heavy Metal content in several Commercially Available Fruit juices in Srilanka. *International Journal of Research and Innovation in Applied Sciences* **5**(7): 18-20.
- Khair Un N, Samiullah, Khan N and Rehman A (2020) Detection of Heavy metals in Fruits and Vegetables Available in the Market of Quetta City. *AI- Nahrain Journal of Science* 23(1): 47-56. DOI: 10.22401/ANJS.23.1.07
- Khan I, Mehmood Z, Khan M and Tazeen F (2016) Analysis and Detection of Heavy Metals present in Fruit Juices of Lahore. *International Journal of Engineering Science and Computing* **6**(4): 3536-3539. DOI: 10.4010/2016.819
- Magomya AM, Yebpella GG and Okpaegbe UC (2015) An Assessment of metal contaminant levels in selected soft drinks sold in Nigeria. *International journal of Innovative Science, Engineering and Technology* **2**(10): 517-522.
- Manne R, Kumaradoss Muthu MR, Iska R, Devarajan A, Mekala N (2022) Water quality and risk Assessment of Copper Content in drinking water stored in copper container. Applied water science 12(3): 1-8. DOI: 10.1007/s13201-021-01542-x
- Maspalma, G, Musa, N and Mohammad B (2018) Assessment of Physicochemical Quality of some Commercially Packaged Fruits Juices Sold in Yola Metropolis, Adamawa State Nigeria. *Journal of Scientific Research* **6**(2): 263-268.
- Mayaly IK (2013) Determination of Some Heavy Metals in Some Artificial Fruit Juices in Iraqi Local Markets. *International Journal of Research and Development in Pharmacy and Life Sciences* **2**(4): 507-510.
- Musa AI, Lal P (2018) Analysis of Heavy Metals and Minerals in Fruit Juices by Inductively Coupled Plasma Mass Spectroscopy Coupled with Atomic Absorption Spectroscopy. *International Journal of Recent Scientific Research* **9**(3): 25509-25511. DOI: 10.24327/ijrsr.2018.0903.1872
- Ofori H, Owusu M and Anyebuno G (2013) Heavy Metal Analysis of Fruit Juice and Soft Drinks bought from Retail Market in Accra, Ghana. *Journal of Scientific Research and Reports* **2**(1): 423-428. DOI: 10.9734/JSRR/2013/3377
- Okeri HA, Mmeremikwu AC and Ifeadi AN (2009) Determination of trace metals presence in drinking water and fruit juice in Benin City, Nigeria. *Journal of Applied biosciences* 13: 700-702.
- Onyeneto TC, Nwachukwu IN and Nwogwugwu NU (2015) Trace metals and contaminants in commercial fruits juices sold

- in south eastern states, Nigeria. *Annals of Biological research* **6**(10): 15-19.
- Paz S, Rubio C, Frias I, Gutierrez AJ, Weller DG, Martin V, Revert C and Hardisson A (2019) Toxic Metals (Al, Cd, Pb and Hg) in the most consumed edible Seaweeds in Europe, *Chemosphere* 218: 879-884. DOI: 10.1016/j.chemosphere.2018.11.165
- Roberts II, Orisakwe OE (2011) Evaluation of potential dietary toxicity of heavy metals in some common Nigerian beverages: A look at Antimony, Tin and Mercury.

 **QScience Conect 2011(1): 1-10. DOI: 10.5339/connect.2011.2
- Senesse P, Meance S, Cotted V, Faivre J and Boutron-Ruault MC (2004) High dietary Iron and Copper and risk of Colorectal Cancer, a case- control study in Burgundy, France, *Nutr Cancer* **49**(1): 66-71. DOI: 10.1207/s15327914nc4901_9
- Tasnim F, Anwar Hossain M, Nusrath S, K. Hossain M, Lopa D and Formuzul Haque KM (2010) Quality Assessment of Industraially Processed Fruit Juices Available in Dhaka City, Bangladesh. *Malaysian journal of Nutrition* 16(3): 431-438.

- Tegegne WA (2015) Analysis of Heavy Metal Levels in Some Edible Fruits from Selected Markets in Ethiopia, *Journal* of Modern Chemistry and Chemical Technology **6**(1): 1-8.
- Verma Y and Rana SS (2014) Assessment of Cadmium, Chromium and Copper levels in Market Fruit samples in Meerut, North India. *Journal of Toxicological and Environmental Chemistry* 96: 1516-1522. DOI: 10.1080/02772248.2015.1029735
- Wang Y, Sun X, Ma H, Qu X and Wang H (2021) Iron, Zinc and Copper from cereal food Sources and Cognitive Performance in Older adults in China. *Iran Journal of Public Health* **50**(12): 2546-2554. DOI: 10.18502/ijph.v50i12.7937
- Wani AL, Ara A and Usmani JA (2015) Lead toxicity: a review. Interdiscip Toxicol 8(2): 55-64. DOI: 10.1515/intox-2015-0009
- Zwaey-EI R, Towier N, Ahmida N, Ambarak M and Amer S (2022) The Level of Some Heavy Metals in Canned Fruit Juices Collected from Some Benghazi City Markets. *Journal of Environmental Science Toxicology and Food Technology* **16**(2):13-20. DOI: 10.9790/2402-1602011320