

Thesis Title Decreasing of Arsenic in Ophicephalus striatus
from Arsenic Contaminated Place by Boiling or
Frying

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Abstract

Study of the decreasing of arsenic in the snake-headed fishes (Ophicephalus striatus) taken from Amphour ronpi boon, Nakhonsritamraj Province by boiling or frying at 5, 10 and 15 minutes. Hydride Atomic Absorption Spectrophotometer was used for analysing of arsenic in fish. The study was planned by using a factorial design. The snake-headed fishes which were used weighting about 200-600 gm and the amount of arsenic in the sample was average at 0.224 ppm.

The study showed that arsenic was decreased when the fish was boiled and fried in longer times. After boiling 5, 10 and 15 minutes, the amount of arsenic in sample decreased by 51.34%, 62.50% and 70.98%, respectively. After frying 5, 10 and 15 minutes the amount of arsenic decreased by 16.52%, 24.55% and 30.36%, respectively. Comparing the decreasing amount of arsenic between boiling and frying at the same length of time, it was found that the boiling decreased higher than frying.