

Community Contaminants Testing Program

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*Assessing Environmental Contaminants in
Traditional Foods of Chisasibi*





Introduction

- The project aims to assess environmental contaminants, specifically methylmercury, in traditional foods such as fish and migratory waterfowl in Chisasibi.
- These foods are an important part of local culture, diet and identity of the Cree Nation of Chisasibi.

Objectives:



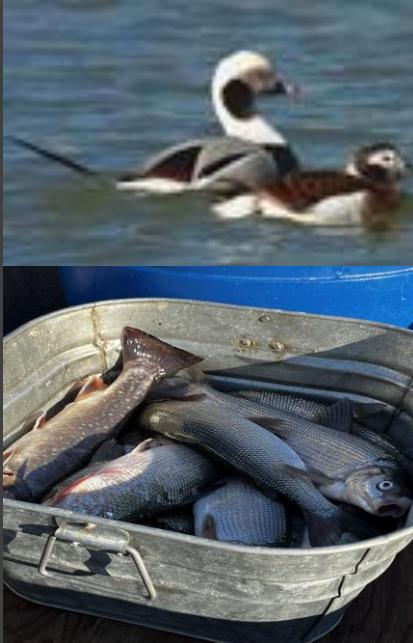
Measure mercury in fish & waterfowl;
Establish safe portion sizes



Improve testing capacity and understand
seasonal variation

Methods : Sample Collection

- Sample collection was conducted in collaboration with Cree land users, elders, and youth.
- Collection efforts took place during relevant seasonal periods of spring and fall to align with traditional harvesting times.



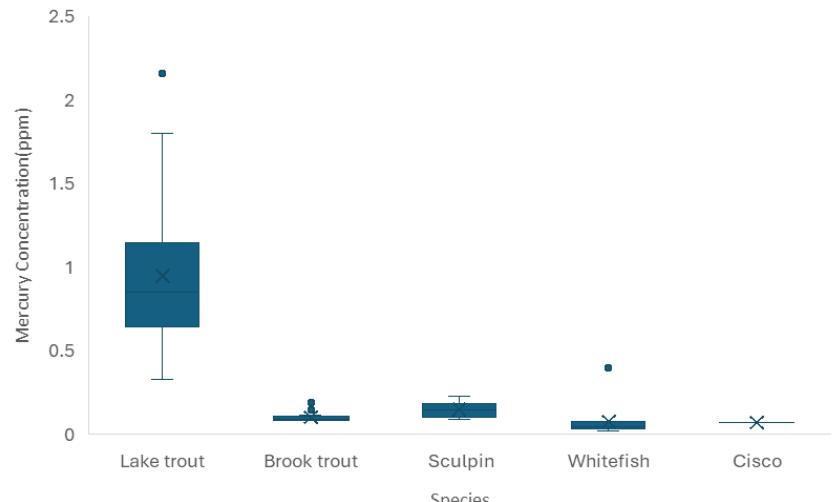
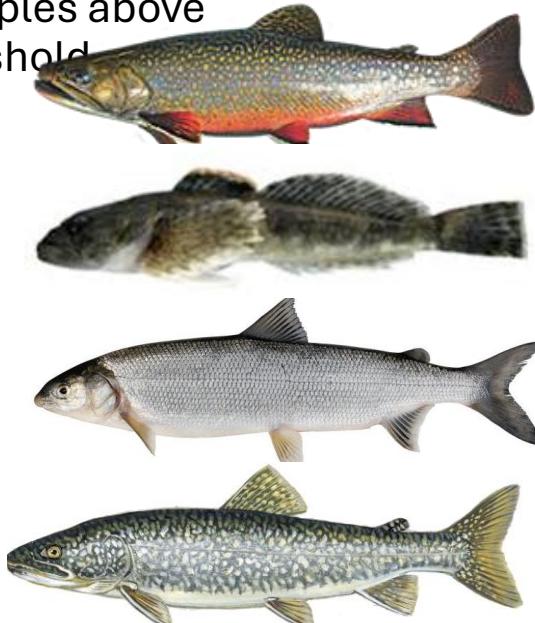
Testing & Analysis

- **Fish:** Tested for total methylmercury (muscle tissue)
- **Waterfowl:** Mercury testing in muscle and liver tissue
- **Shellfish:** Mercury levels in whole flesh
- Analysis conducted at **RPC lab with high-precision standards**



Results: Fish

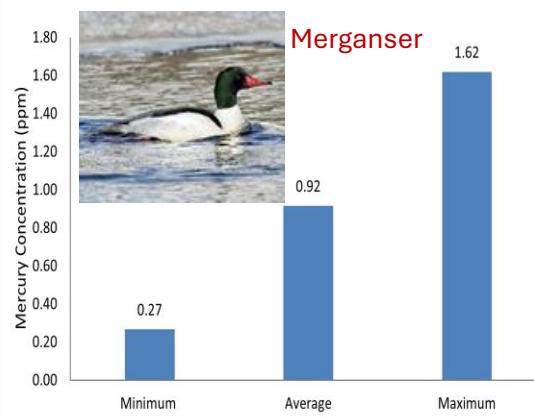
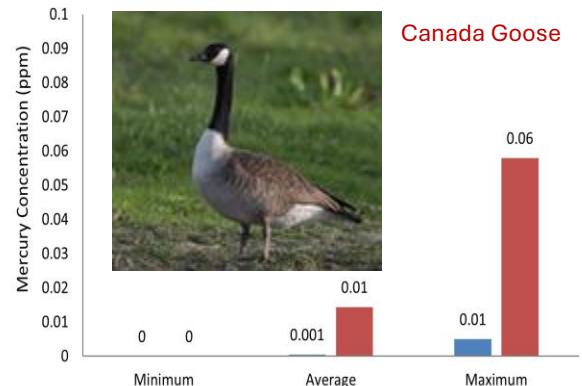
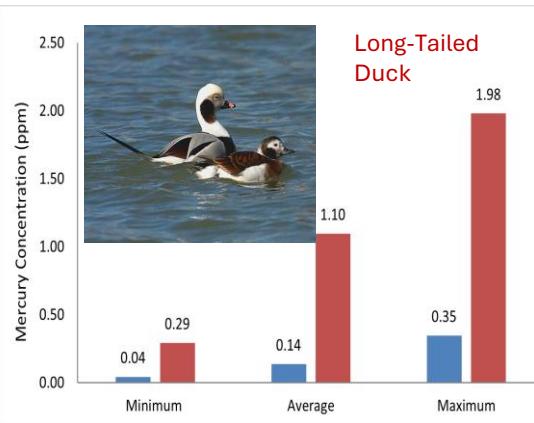
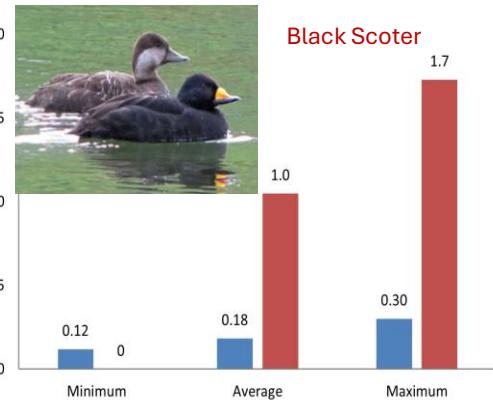
- **Brook Trout:** Low mercury levels, all below the health advisory limit 0.5 ppm.
- **Sculpin:** Low mercury, well within safe limits.
- **Whitefish:** Low concentrations, safely below the threshold.
- **Lake Trout:** High mercury levels, many samples above the advisory threshold.



Species	Maximum Mercury concentration (ppm)
Brooke Trout	0.14
Sculpin	0.23
Whitefish	0.4
Lake Trout	2.16

Results: Waterfowl

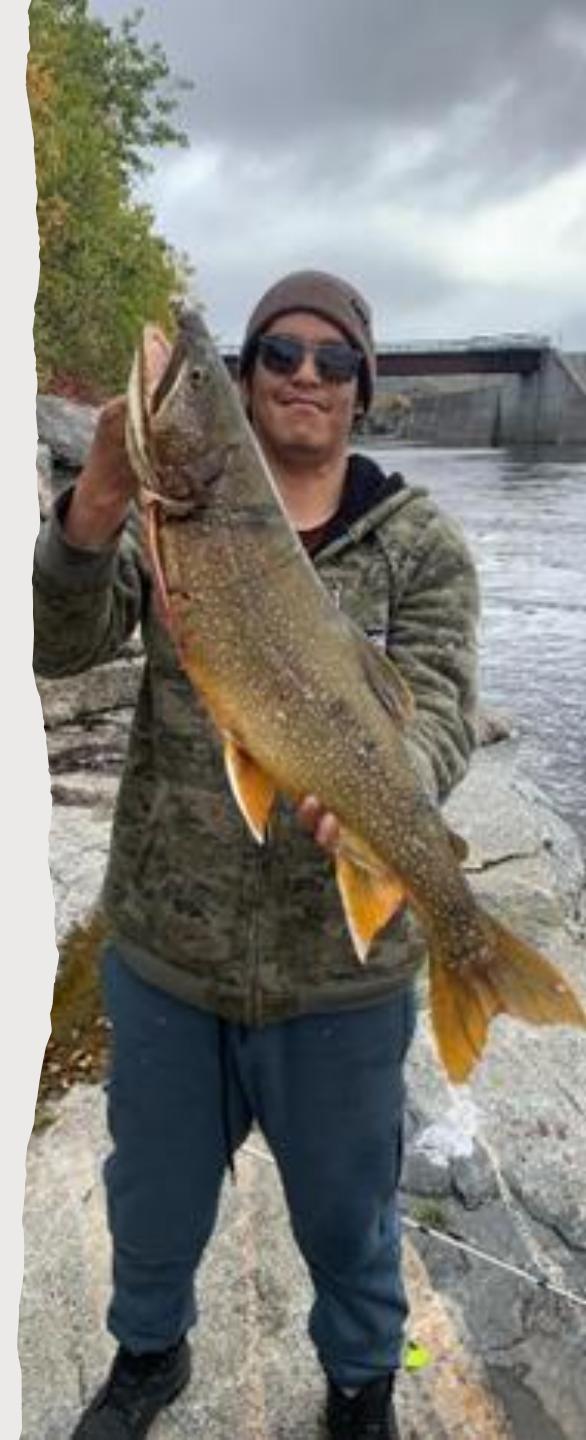
- Canada Goose: While breast samples showed very low concentrations, the liver reached a maximum of 0.06 ppm.
- Across all three species, mercury levels were higher in the liver than in the breast, showing that the liver is the main site of accumulation.

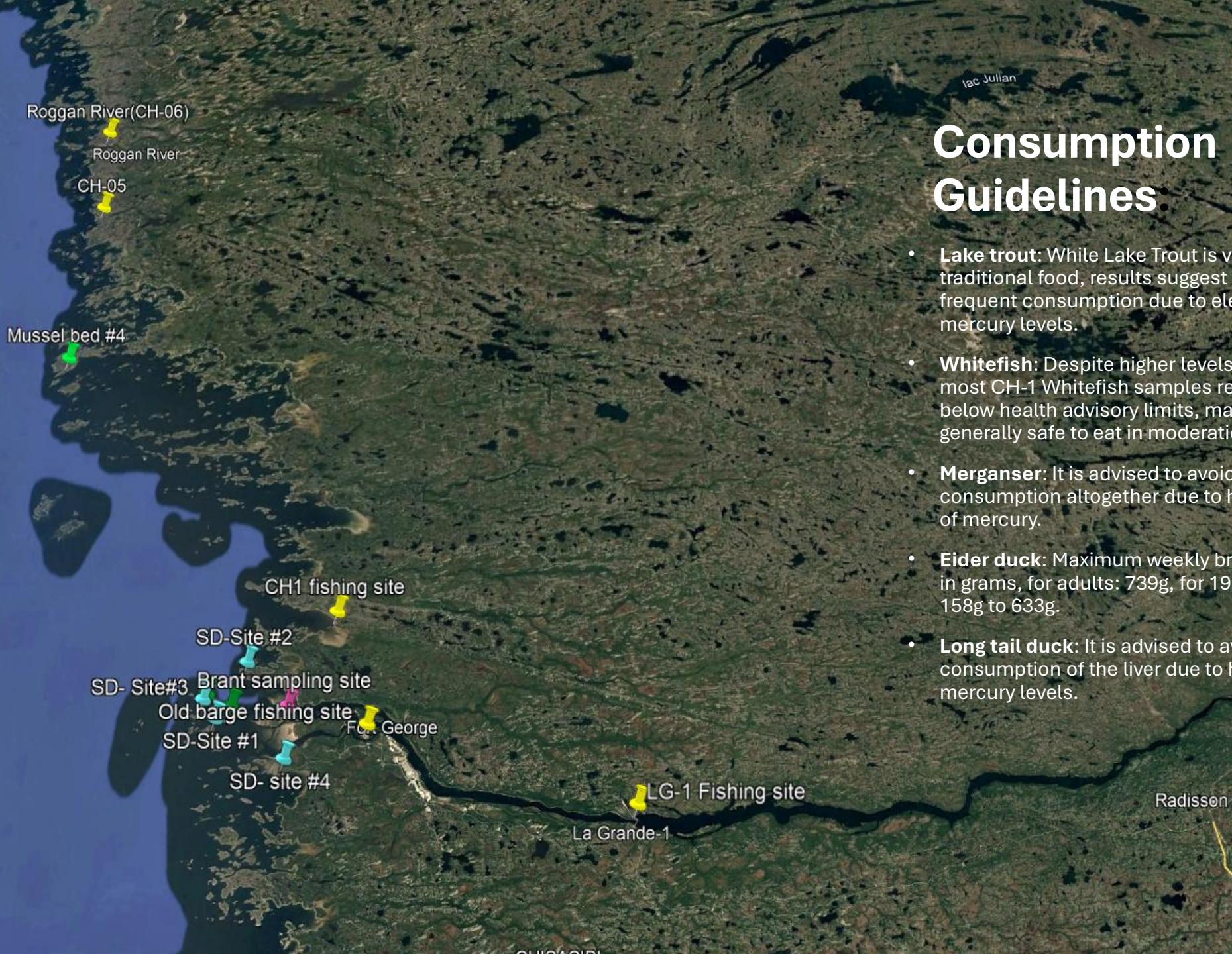




Recommendations:

- **Safe Consumption Guidelines:** Encourage moderate consumption of species with lower mercury concentrations, while limiting intake of species found to have higher levels..
- **Community Awareness:** Share results with community members to support informed decision-making about traditional food consumption.
- **Capacity Building:** Strengthen local capacity for contaminant testing so results can be produced more quickly and independently in the community.
- Pregnant women, young children, and elders are more vulnerable to mercury's effects, as it can impact brain and nervous system development or overall health.





Consumption Guidelines:

- **Lake trout:** While Lake Trout is a traditional food, results suggest frequent consumption due to elevated mercury levels.
- **Whitefish:** Despite higher levels, most CH-1 Whitefish samples remain below health advisory limits, making them generally safe to eat in moderation.
- **Merganser:** It is advised to avoid consumption altogether due to high levels of mercury.
- **Eider duck:** Maximum weekly intake in grams, for adults: 739g, for 19-49 year olds: 158g to 633g.
- **Long tail duck:** It is advised to avoid consumption of the liver due to high mercury levels.



Thank you!