{rokbox title=| Digital camera photos of: A) black and blue fibres (CCo8); B) transparent fibre and transparent film (GJC10); C) blue fragment (GJC13); D) blue fibre (CCl7) :: Image: Authors| thumb=|images/stories/ieo/imagenespublicaciones/centro-oceanografico-baleares-ieo-csic-assessing-microplastic-contamination-deudero-2026-thumb-et-al.jpg|}images/stories/ieo/imagenespublicaciones/centro-oceanografico-baleares-ieo-csic-assessing-microplastic-contamination-deudero-2026-et-al.jpg{/rokbox}

Flavia Capuozzo, Nicoletta C. Quaglia, **Salud Deudero**, Michele De Rosa, Federica Ioanna, Angela Dambrosio, 2026. **Assessing microplastic contamination and polymer hazard in preserved clams marketed in Italy and Spain** .
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Abstract:This study investigated microplastics in commercially preserved bivalves from Italy and Spain, including glass-jarred clams, canned clams, and canned cockles, analysing both edible tissue and preservation medium to reflect actual consumer exposure. Microplastics were found in all samples, with glass-jarred clams showing a load ten times higher (1.64 ± 0.27 MP g−1) than canned cockles (0.11 ± 0.02 MP g−1) and canned clams (0.09 ± 0.02 MP g−1). Fibres were the most common type, mainly 5–500 μm in size and predominantly blue or transparent. Glass-jarred clams contained polyurethane, blue paint residues, polyamide, ABS, PVC, and epoxy resins, while canned products contained polyamide-based resins and polyacrylic acid. Polymer Hazard Indexes ranged from 217964 to 2324522, with glass-jarred clams having the highest rating. These findings indicate that contamination may occur during packaging and processing, with species-specific factors influencing uptake. The presence of high-hazard polymers emphasises the importance of standardised analytical methods, improved packaging, and updated dietary exposure data.

Keywords: Microplastics, Preserved seafood, Food safety, Polymer hazard index, Risk assessment