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# Geophagy and Microplastic Ingestion

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33 **Graphical Abstract**

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37 **Highlights**

- 38 • Red soils from Hormoz used to flavour food have been analysed for microplastics.
- 39 • Fibres of various polymer types were detected in all samples up to 0.1 MP g<sup>-1</sup>.
- 40 • Geophagy is a route of MP ingestion for humans and animals.
- 41 • The significance and impacts of this route require further study.

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45 **Abstract**

46 Microplastics (MPs) are ubiquitous and pervasive contaminants whose impacts on human health  
47 are unclear but are gaining interest in the scientific literature. Human exposure to MPs may arise  
48 through inhalation and ingestion, with research into the latter route focusing on foodstuffs and  
49 beverages contaminated from the environment or during processing and preparation. What has not  
50 been considered thus far, however, is MP exposure through geophagy, or the cultural, culinary or  
51 compulsive ingestion of contaminated soil and dirt. In this study, soils from the island of Hormoz,  
52 Iran, and spices prepared from these soils are analysed for MP contamination. Fibres of  
53 polyethylene terephthalate, Nylon, polystyrene or polypropylene construction were detected in the  
54 soils and in a composite spice derived from packaged products, with the MP concentration greatest  
55 in the latter sample (0.1 MP g<sup>-1</sup>). Although typical consumption of this material results in MP  
56 exposure that is lower than that arising from the dietary consumption fish and bottled water, for  
57 example, geophagy more generally may represent a more significant means of exposure for  
58 humans and animals that deliberately ingest geosolids.

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60 **Keywords:** microplastics; geophagy; ingestion; pollution; contaminated food; Iran

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70 **1. Introduction**

71 Geophagy is the deliberate consumption of natural geosolids, including soil, clay, dirt, ground rock  
72 and termite mound earth. The practice is common in many animals, including birds, invertebrates,  
73 reptiles and herbivorous and omnivorous mammals, and is believed to control gut pH and protect  
74 the gut lining, provide a source of essential trace minerals and detoxify secondary plant metabolites  
75 (Lozano, 1998; Engel, 2007). Geophagy is also practiced by many contemporary indigenous  
76 humans, perhaps for nutritional or detoxification purposes (Henry and Cring, 2013), while the  
77 psychological disorder, pica, may involve the deliberate human consumption of geosolids  
78 (Calabrese and Stanek, 1992).

79 Human geophagy may also arise more indirectly through the use of soils for culinary purposes. On  
80 Hormoz (or Hormuz), a small arid island in the Persian Gulf off the coast of Iran (area = 42 km<sup>2</sup>;  
81 population ~ 6000; Figure 1), red ochre deposits located along the southern coastline and  
82 consisting of ferric oxide and smaller quantities of aluminosilicates and carbonates (Alipour et al.,  
83 2017), have been employed as a “spice” in the flavouring of food for centuries. Here, soil is mixed  
84 with salt and added directly to fish as a marinade or is allowed to settle out of suspensions in water  
85 to prepare sauces or make bread.

86 In the present study, we hypothesize that the ochre deposits on the island, like soils more  
87 commonly, contain microplastics (MPs; Zhang and Liu, 2018; Boots et al., 2019). Accordingly,  
88 use of the material for food flavouring may act as a vehicle for the dietary intake of MPs amongst  
89 the local population and visiting tourists. More generally, geophagy may represent a means by  
90 which MPs are ingested by humans with pica and by a wide variety of animals.

91

## 92 **2. Materials and Methods**

93 *2.1. Sample collection and microplastic extraction*

94 Five samples of red soil were considered in the study. Four samples (S1 to S4) were collected  
95 using a stainless steel trowel from ochre deposits (to a depth of 20 cm) on the south of Hormoz  
96 island, while one sample (S5) was purchased from a local trader as a series of pre-packaged spices  
97 for cooking purposes (Figure 1).

98 MPs were extracted and characterized under clean working conditions and with consideration of  
99 appropriate controls according to established methods (Abbasi and Turner, 2021). Briefly, about  
100 100 mL of S1 to S4 were transferred to individual glass beakers using a steel spoon and air-dried  
101 for 24 h at 25°C in a custom-built cleanroom. Dried samples were passed through a 5-mm stainless  
102 steel mesh before being stored in clean glass beakers covered with Al foil. The purchased spices  
103 (S5) were already fine and powdery, having been sifted and processed, and a 100 g composite was  
104 prepared from different packets in a clean, Al-covered glass jar.

105 Organic matter was digested in 100-g samples with 200 mL of 30% hydrogen peroxide (Arman  
106 Sina, Tehran) for seven days at room temperature and remaining particulate matter was washed  
107 using deionized water and dried in a sand bath at 60°C for 2 h. MPs were separated by flotation in  
108 a saturated solution of ZnCl<sub>2</sub> (Arman Sina, Tehran; density 1.6 – 1.8 g cm<sup>-3</sup>), with the decanted  
109 contents subsequently centrifuged at 4000 rpm and filtered through 2 µm pore size S&S filter  
110 papers (blue band, grade 589/3). Filters were air-dried for 48 h at 25°C in a clean room and  
111 transferred to Petri dishes for characterization.

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## 115 2.2. Microplastic identification and characterization

116 MP were identified and characterized under a Carl-Zeiss binocular microscope at 200-x  
117 magnification using a 250  $\mu\text{m}$  steel probe and ImageJ software. Identification was based on  
118 shininess, hardness and surface structure, size was scaled according to length,  $L$  ( $L \leq 100 \mu\text{m}$ ,  $100$   
119  $< L \leq 250 \mu\text{m}$ ,  $250 < L \leq 500 \mu\text{m}$ ,  $500 < L \leq 1000 \mu\text{m}$ ,  $1000 < L \leq 5000 \mu\text{m}$ ), colour was  
120 categorized as black-grey, yellow-orange, white-transparent, red-pink or blue-green, and shape  
121 was classified as fibre, pellet-granule or fragment-flake.

122 Polymeric composition was determined on 11 MPs from different locations and of different colour  
123 and size using a micro-Raman spectrometer (LabRAM HR, Horiba, Japan) with a laser of 785 nm  
124 and Raman shift of 400-1800  $\text{cm}^{-1}$ .

125

## 126 3. Results and Discussion

127 The number of MPs in the five 100-g soil samples along with their size distributions are shown in  
128 Table 1. Despite the protected and pristine nature of the island, MPs were observed in all samples,  
129 with numbers ranging from two in S4 to ten in S5 and totalling 27. All MPs were of a fibrous  
130 nature, as exemplified by the microscopic images in Figure 2, with each length category from  $\leq$   
131  $100 \mu\text{m}$  to  $> 1000 \mu\text{m}$  represented. The greatest number of MPs observed in the composite derived  
132 from packaged spices may arise from the processing of a larger quantity of material into a powdery,  
133 palatable form, or material contamination from clothing or other textiles during its manual  
134 preparation.

135 The most abundant colours among the fibres were black-grey ( $n = 13$ ) and red-pink ( $n = 9$ ),  
136 although it is unclear whether the latter colour is an inherent property of the plastics or surface

137 contamination arising from the ambient red soil. Four polymer types were identified among the 11  
138 microfibers analysed: polyethylene terephthalate ( $n = 5$ ); Nylon ( $n = 3$ ); polystyrene ( $n = 2$ );  
139 polypropylene ( $n = 1$ ); with examples of sample and matched library Raman spectra shown in  
140 Figure 3.

141 Concentrations of MPs in Hormoz range from 0.02 to 0.1 per g of sieved soil, with an average of  
142 about 0.05 MP g<sup>-1</sup>. These concentrations are similar to those encountered in remote Tibetan plateau  
143 soils reported by Feng et al. (2020) (0.02 to 0.11 MP g<sup>-1</sup>) but are an order of magnitude lower than  
144 concentrations reported in soils from other remote regions (e.g., Scheurer and Bigalke, 2018;  
145 Corrandini et al., 2021). The most likely reason for the discrepancy is that the soils on Hormoz are  
146 not impacted by MPs carried by river systems (de Villiers, 2019; Jiang et al., 2019). Possible  
147 origins of fibrous MP on the island are related to textiles and fabrics worn or used by local people  
148 or tourists and/or atmospheric deposition from more regional and distal sources. Given the location  
149 of the island, MPs may be transported from more industrialized and urbanized areas to the north  
150 via regional air masses (Brahney et al., 2020) and, indirectly, from the ocean to the south via bubble  
151 burst ejection and wave action (Allen et al., 2020).

152 MPs have been detected in a variety of drinks and foodstuffs for human consumption, including  
153 tap and bottled waters, milk, fish and shellfish, and salt, with sources attributed to acquisition from  
154 the environment as well as contamination during preparation and storage (Mortensen et al., 2021).  
155 Given the quantities consumed as part of the human diet and the abiotic nature of its formation,  
156 soil from Hormoz is most comparable with table salt, and in particular that derived from rock salt.  
157 Yang et al. (2015) detected up to 0.2 MP g<sup>-1</sup> of rock and well salts purchased in China and,  
158 consistent with the present study, the majority of particles were of a fibrous nature ranging from <  
159 100  $\mu\text{m}$  to > 1000  $\mu\text{m}$  in length. The authors suggested that MPs were introduced to deposits from



160 the atmosphere and to material during its collection and packaging. Assuming that the maximum  
161 daily consumption of salt by a typical adult (~ 5 g) is similar to the daily intake of soil-derived  
162 spices on the island of Hormoz, the annual consumption of MPs by the latter route, at least within  
163 the size range considered and detected, is predicted to be about 200. This is considerably lower  
164 than the human ingestion of MPs through a broader diet consisting of the consumption of bottled  
165 water or seafood, for example (van Cauwenberghe and Janssen, 2014; Oßmann et al., 2018).  
166 However, the typical means of cooking with spices are likely to result in burning of MPs and  
167 exposure to additional, potentially harmful chemicals (Ghosh, 2016).

168 More generally, the impacts arising from human and animal MP ingestion are unclear and are the  
169 topic of ongoing research and debate (Welle and Franz, 2018; Schwabl et al., 2019; Banerjee and  
170 Shelver, 2021; Rahman et al., 2021).

171

#### 172 **4. Conclusions**

173 Fibrous MPs at concentrations up to 0.1 per g are encountered in iron-rich soils from the island of  
174 Hormoz that are used to prepare food and in packaged food derived from these soils. Typical  
175 consumption of this material results in MP exposure that is lower than that arising from the dietary  
176 consumption fish and bottled water, for example. However, geophagy may represent a more  
177 significant means of exposure for specific receptor groups, like individuals suffering from pica  
178 and indigenous populations and animals that deliberately ingest soils.

179

#### 180 **Acknowledgments**

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184

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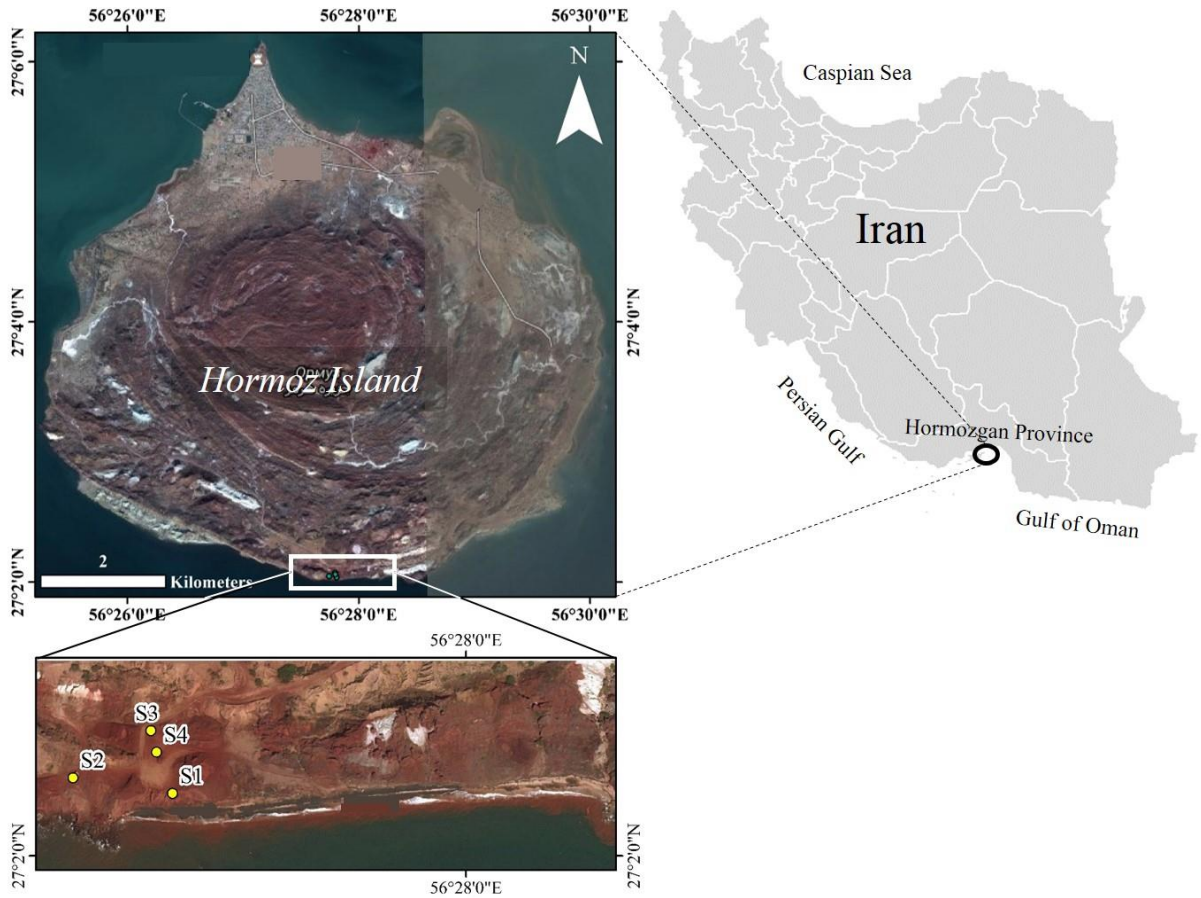
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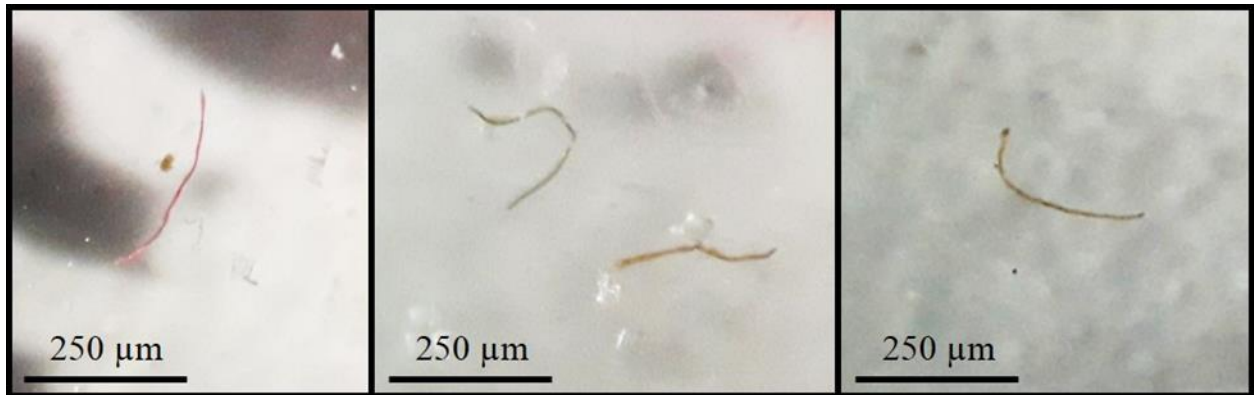
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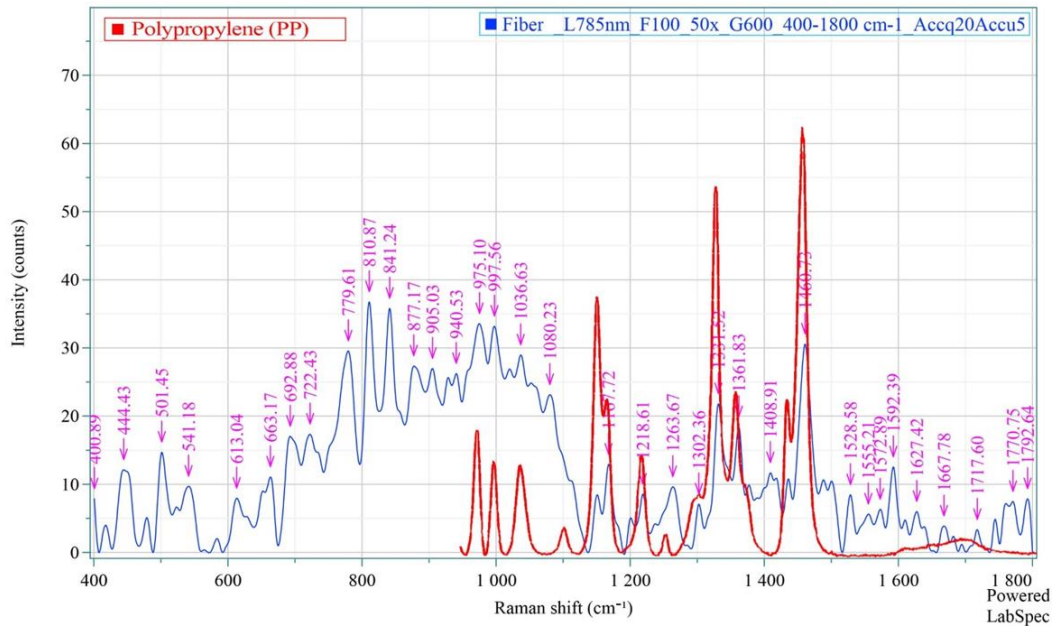
241  
 242 Figure 1: Locations of the soil samples taken from Hormoz Island. Note that one sample (S5)  
 243 was purchased from a local trader as a series of pre-packaged spices for cooking purposes.

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 245



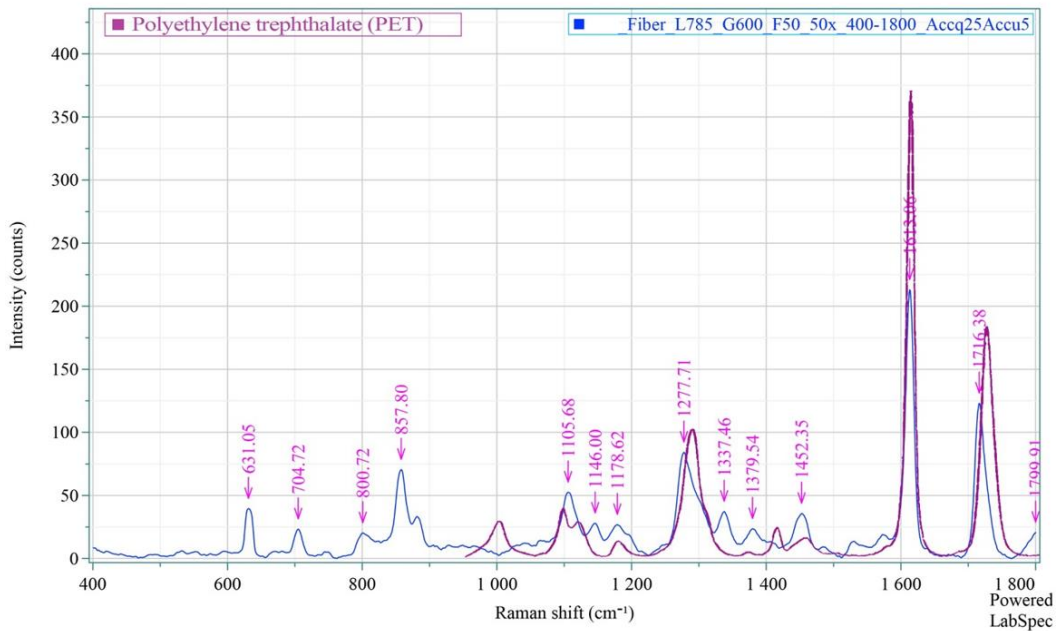
246  
 247 Figure 2: Examples of fibrous MPs retrieved from the soil samples and viewed under a binocular  
 248 microscope.

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254 Figure 3: Raman spectra for two MP fibres along with matched library spectra.

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258 Table 1: Number of MPs and their length distributions in the five soil samples.

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Length, $\mu\text{m}$	S1	S2	S3	S4	S5	total
$L \leq 100$	0	1	0	0	3	4
$100 \leq L < 250$	2	1	3	1	2	9
$250 \leq L < 500$	1	2	1	1	3	8
$500 \leq L < 1000$	0	0	0	0	1	1
$1000 \leq L < 5000$	1	3	0	0	1	5
total	4	7	4	2	10	27

260