

PAHs are a group of 16 chemical compounds that are formed during the incomplete combustion of organic materials. They are known to be carcinogenic and have been found in various food products, including meat, fish, and vegetables. The presence of PAHs in food is a concern for public health, and there is a need for effective methods to detect and remove them. Nanomaterials, which are materials with dimensions on the nanoscale (1 to 100 nm), have shown promise in this regard. They can be used for the detection of PAHs in food samples and for their removal. This review discusses the use of nanomaterials for the determination and removal of PAHs in food products. It covers the synthesis, characterization, and application of various nanomaterials, including carbon nanotubes, graphene, and metal nanoparticles. The review also discusses the challenges and future prospects of using nanomaterials for this purpose.

of Application 140201384 : 1403/07/01 | nanomaterials for determination and removal of polycyclic aromatic hydrocarbons in food products: A review