

PAHs are a group of 16 polycyclic aromatic hydrocarbons. They are formed during the incomplete combustion of organic materials. PAHs are found in food products, especially in fried and grilled foods. PAHs are known to be carcinogenic and mutagenic. The presence of PAHs in food products is a concern for public health. This review discusses the determination and removal of PAHs in food products. The determination of PAHs in food products is done using various methods, such as gas chromatography-mass spectrometry (GC-MS), high-performance liquid chromatography (HPLC), and fluorescence spectrometry. The removal of PAHs from food products is done using various methods, such as adsorption, extraction, and biodegradation. The adsorption of PAHs is done using activated carbon, zeolites, and other adsorbents. The extraction of PAHs is done using organic solvents. The biodegradation of PAHs is done using microorganisms. The review concludes that the determination and removal of PAHs in food products is a complex task that requires further research.

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