

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. The review discusses the determination and removal of PAHs in food products using nanomaterials. The review is organized into three main sections: Introduction, Determination, and Removal. The Introduction section provides an overview of PAHs and their presence in food products. The Determination section discusses the various methods used to detect PAHs in food products, including chromatography, mass spectrometry, and fluorescence spectroscopy. The Removal section discusses the various methods used to remove PAHs from food products, including adsorption, extraction, and degradation. The review concludes by highlighting the challenges associated with the determination and removal of PAHs in food products and suggesting future research directions.

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