

PAHs are a group of 16 polycyclic aromatic hydrocarbons that are known to be carcinogenic. They are found in food products, particularly in those that are cooked at high temperatures. The presence of PAHs in food is a concern because they can cause cancer and other health problems. This review discusses the determination and removal of PAHs in food products. It covers the various methods used to detect PAHs, such as gas chromatography-mass spectrometry (GC-MS) and high-performance liquid chromatography (HPLC). It also discusses the various methods used to remove PAHs from food, such as adsorption, extraction, and biodegradation. The review concludes that the determination and removal of PAHs in food is a complex task that requires the use of advanced analytical and removal techniques.

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