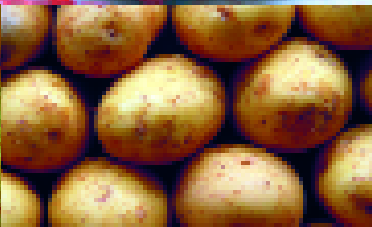
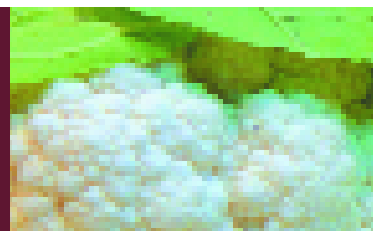
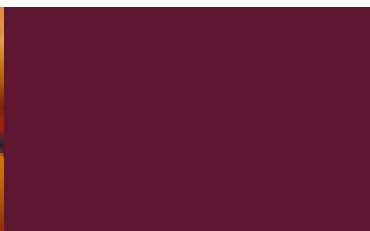
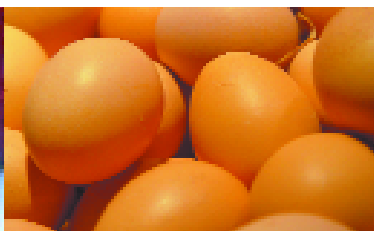


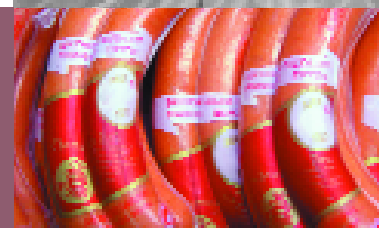
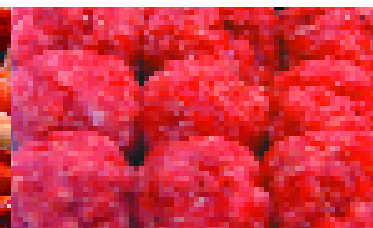
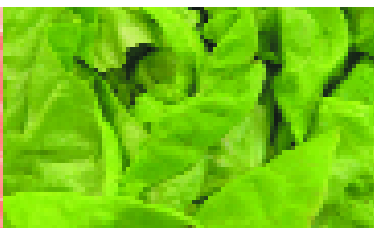
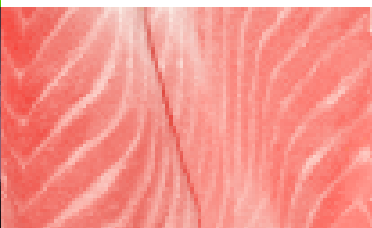
FOOD CONTENT OF POTENTIAL CARCINOGENS

Nitrates, nitrites, nitrosamines, heterocyclic amines and polycyclic aromatic hydrocarbons

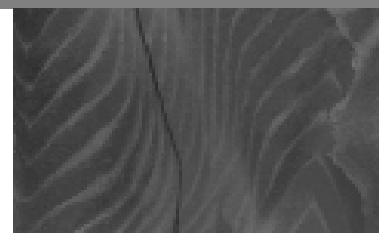


CONTENIDO DE SUSTANCIAS POTENCIALMENTE CANCERÍGENAS EN ALIMENTOS

Nitratos, nitritos, nitrosaminas, aminos heterocíclicos e hidrocarburos aromáticos policíclicos



POLYCYCLIC AROMATIC HIDROCARBONS
HIDROCARBUROS AROMÁTICOS POLICÍCLICOS



POTATOES AND TUBERS / PATATAS Y TUBÉRCULOS

Food	Alimento	Cooking method	Preservation method	B(a) P μ/kg	DiB (a) A μ/kg	Total PAH	Value	Analytic method	Sample method	Year	Author	Code Country	Source	Ref.
		Método cocción	Método Conservación				Valor	Método analítico	Método muestreo	Año	Autor	Código País	Fuente	
Potatoes (chips)	Patatas chips	FR	NA	0.04			mn	HPLC + TLC	1	2001	Kazerouni et al. ²	US	D	2
Potatoes (french fried)	Patatas fritas	FR	NA	0.22			mn	HPLC + TLC	1	2001	Kazerouni et al. ²	US	D	2
Potatoes (sweet)	Boniato	RA	NA	0.17			mn	HPLC + TLC	1	2001	Kazerouni et al. ²	US	D	2
Potatoes (white)	Patatas	RA	NA	0.17			mn	HPLC + TLC	1	2001	Kazerouni et al. ²	US	D	2
Potatoes (white)	Patatas	RA	NA	0.001		0.52	mn	HPLC	1	1995	Lodovici et al. ⁷	IT	D	7

VEGETABLES / VEGETALES

Food	Alimento	Cooking method	Preservation method	B(a) P μ/kg	DiB (a) A μ/kg	Total PAH	Value	Analytic method	Sample method	Year	Author	Code Country	Source	Ref.
		Método cocción	Método Conservación				Valor	Método analítico	Método muestreo	Año	Autor	Código Pais	Fuente	
Beans (greens)	Judías verdes	NA	CA	0.14			mn	HPLC + TLC	1	2001	Kazerouni et al. ²	US	D	2
Beets (greens)	Hojas de remolacha	RA	NA	0.096		14.0	mn	HPLC	1	1995	Lodovici et al. ⁷	IT	D	7
Broccoli	Brócoli	RA	FR/FZ	0.17			mn	HPLC + TLC	1	2001	Kazerouni et al. ²	US	D	2
Carrot	Zanahoria	RA	FR/FZ	0.15			mn	HPLC + TLC	1	2001	Kazerouni et al. ²	US	D	2
Cauliflower	Coliflor	RA	FR/FZ	0.12			mn	HPLC + TLC	1	2001	Kazerouni et al. ²	US	D	2
Cauliflower	Coliflor	RA	NA	0.006		2.79	mn	HPLC	1	1995	Lodovici et al. ⁷	IT	D	7
Cole slaw	Ensalada de col	RA	NA	0.02			mn	HPLC + TLC	1	2001	Kazerouni et al. ²	US	D	2
Collars greens	Grelos	RA	FR/FZ	0.48			mn	HPLC + TLC	1	2001	Kazerouni et al. ²	US	D	2
Corn	Maíz	NA	CA	0.17			mn	HPLC + TLC	1	2001	Kazerouni et al. ²	US	D	2
Corn	Maíz	NA	NA	0.022		0.85	mn	HPLC	1	1995	Lodovici et al. ⁷	IT	D	7

VEGETABLES / VEGETALES

Food	Alimento	Cooking method	Preservation method	B(a) P μ/kg	DiB (a) A μ/kg	Total PAH	Value	Analytic method	Sample method	Year	Author	Code Country	Source	Ref.
		Método cocción	Método Conservación				Valor	Método analítico	Método muestreo	Año	Autor	Código País	Fuente	
Greens (mixed)	Vegetales de hoja (mixtos)	NA	FZ	0.14			mn	HPLC + TLC	1	2001	Kazerouni et al. ²	US	D	2
Kale	Col rizada	RA	FR/FZ	0.47			mn	HPLC + TLC	1	2001	Kazerouni et al. ²	US	D	2
Kale	Col rizada	NA	FZ	0.15			mn	HPLC + TLC	1	2001	Kazerouni et al. ²	US	D	2
Lettuce	Lechuga	RA	NA	0.007		2.61	mn	HPLC	1	1995	Lodovici et al. ⁷	IT	D	7
Peas	Guisantes	NA	CA	0.09			mn	HPLC + TLC	1	2001	Kazerouni et al. ²	US	D	2
Spinach	Espinaca	NA	FZ/FR	0.10			mn	HPLC + TLC	1	2001	Kazerouni et al. ²	US	D	2
Spinach	Espinaca	NA	FZ	0.12			mn	HPLC + TLC	1	2001	Kazerouni et al. ²	US	D	2
Squash	Calabacín	RA	NA	0.45		8.90	mn	HPLC	1	1995	Lodovici et al. ⁷	IT	D	7
Tomato	Tomate	NA	FR/CA	0.19			mn	HPLC + TLC	1	2001	Kazerouni et al. ²	US	D	2
Tomato	Tomate	RA	NA	0.003		0.64	mn	HPLC	1	1995	Lodovici et al. ⁷	IT	D	7

FRUITS / FRUTAS

Food	Alimento	Cooking method	Preservation method	B(a) P μ/kg	DiB (a) A μ/kg	Total PAH	Value	Analytic method	Sample method	Year	Author	Code Country	Source	Ref.
		Método cocción	Método Conservación				Valor	Método analítico	Método muestreo	Año	Autor	Código País	Fuente	
Almonds	Almendras	TOA	NA	nd			mn	HPLC + TLC	1	2001	Kazerouni et al. ²	US	D	2
Apple	Manzana	RA	FR	0.10			mn	HPLC + TLC	1	2001	Kazerouni et al. ²	US	D	2
Apple	Manzana	RA	NA	0.53		8.27	mn	HPLC	1	1995	Lodovici et al. ⁷	IT	D	7
Apple (peeled)	Manzana pelada	RA	NA	0.06		2.35	mn	HPLC	1	1995	Lodovici et al. ⁷	IT	D	7
Banana	Plátano	RA	FR	0.16			mn	HPLC + TLC	1	2001	Kazerouni et al. ²	US	D	2
Coconut	Coco	BO	DR	3.37	0.14		mn	HPLC	2	1991	Dennis et al. ⁶	UK	D	6
Fruits	Frutas	BO	DR	0.08	0.01		mn	HPLC	2	1991	Dennis et al. ⁶	UK	D	6
Fruits (citrus)	Frutas cítricas	RA	NA	0.03		1.67	mn	HPLC	1	1995	Lodovici et al. ⁷	IT	D	7
Grapefruit	Pomelo	RA	FR	0.02			mn	HPLC + TLC	1	2001	Kazerouni et al. ²	US	D	2
Nuts (mixed)	Frutos secos	TOA	NA	nd			mn	HPLC + TLC	1	2001	Kazerouni et al. ²	US	D	2
Orange	Naranja	RA	FR	0.16			mn	HPLC + TLC	1	2001	Kazerouni et al. ²	US	D	2
Peach	Melocotón	RA	FR	0.17			mn	HPLC + TLC	1	2001	Kazerouni et al. ²	US	D	2
Peanuts	Cacahuetes	TOA	NA	0.01			mn	HPLC + TLC	1	2001	Kazerouni et al. ²	US	D	2
Strawberry	Fresa	RA	FR	0.01			mn	HPLC + TLC	1	2001	Kazerouni et al. ²	US	D	2
Walnuts	Nueces	TOA	NA	0.03			mn	HPLC + TLC	1	2001	Kazerouni et al. ²	US	D	2

MILK AND DAIRY PRODUCTS / LECHE Y DERIVADOS LÁCTEOS

Food	Alimento	Cooking method	Preservation method	B(a) P μ/kg	DiB (a) A μ/kg	Total PAH	Value	Analytic method	Sample method	Year	Author	Code Country	Source	Ref.
		Método cocción	Método Conservación				Valor	Método analítico	Método muestreo	Año	Autor	Código País	Fuente	
Cheese	Queso	NA	NA	0.04	0.01		na	HPLC	2	1991	Dennis et al. ⁶	UK	D	6
Cheese	Queso	NA	SM	0.91			mn	HPLC-FL	2	1999	García Falcón et al. ¹	ES	D	1
Cheese	Queso	NA	NA	0.014		0.99	mn	HPLC	1	1995	Lodovici et al. ⁷	IT	D	7
Cheese (american)	Queso americano	NA	NA	nd			mn	HPLC + TLC	1	2001	Kazerouni et al. ²	US	D	2
Cheese (Cheddar)	Queso Cheddar	NA	SM	0.50	0.10		mn	HPLC-FL	1	1984	Joe et al. ²⁶	US	D	26
Cheese (cottage)	Queso cottage	NA	NA	0.07			mn	HPLC + TLC	1	2001	Kazerouni et al. ²	US	D	2
Cheese (Edam)	Queso Edam	NA	SM	0.30	0.01		mn	HPLC-FL	1	1984	Joe et al. ²⁶	US	D	26
Cheese (low fat spread)	Queso de untar bajo en grasa	NA	NA	0.46	0.07		mn	HPLC	2	1991	Dennis et al. ⁶	UK	D	6
Cheese with jam	Queso con jamón	NA	SM	0.065			mn	HPLC-FL	2	1999	García Falcón et al. ¹	ES	D	1
Cream	Nata	NA	NA	0.02	0.01		mn	HPLC	2	1991	Dennis et al. ⁶	UK	D	6
Cream	Nata	NA	NA	0.16			mn	HPLC + TLC	1	2001	Kazerouni et al. ²	US	D	2
Cream (substitute)	Sucedáneo nata	NA	NA	0.27	0.01		mn	HPLC	2	1991	Dennis et al. ⁶	UK	D	6
Ice cream	Helado	NA	FZ	0.05	0.01		mn	HPLC	2	1991	Dennis et al. ⁶	UK	D	6
Milk	Leche	NA	NA	0.01	nd		mn	HPLC	3	1983	Dennis et al. ⁸	UK	D	8
Milk (cow)	Leche de vaca	NA	NA	1.50	nd		mn	GC	1	1997	Husain et al. ¹⁸	KW	D	18
Milk (evaporated)	Leche evaporada	NA	NA	0.05	0.01		mn	HPLC	2	1991	Dennis et al. ⁶	UK	D	6
Milk (filled powder)	Leche concentrada	TOA	NA	0.20	0.01		mn	HPLC	2	1991	Dennis et al. ⁶	UK	D	6

MILK AND DAIRY PRODUCTS / LECHE Y DERIVADOS LÁCTEOS

Food	Alimento	Cooking method	Preservation method	B(a) P μ/kg	DiB (a) A μ/kg	Total PAH	Value	Analytic method	Sample method	Year	Author	Code Country	Source	Ref.
		Método cocción	Método Conservación				Valor	Método analítico	Método muestreo	Año	Autor	Código País	Fuente	
Milk (infant formulae)	Fórmula infantil en polvo	NA	DR	0.49	0.03		mn	HPLC	2	1991	Dennis et al. ⁶	UK	D	6
Milk (infant formulae)	Fórmula infantil en polvo	NA	DR	1.20	3.00		mn	HPLC-FL	2	1984	Lawrence and Weber ²²	CA	D	22
Milk (sheep)	Leche de oveja	NA	NA	1.60	nd		mn	GC	1	1997	Husain et al. ¹⁸	KW	D	18
Milk (skimmed)	Leche en polvo descremada	NA	DR	0.11	0.01		mn	HPLC	1	1991	Dennis et al. ⁶	UK	D	6
Milk (skimmed)	Leche en polvo descremada	NA	DR	0.03	0.37		mn	HPLC-FL	1	1984	Lawrence and Weber ²²	CA	D	22
Milk (whole)	Leche entera	NA	NA	0.02			mn	HPLC + TLC	1	2001	Kazerouni et al. ²	US	D	2
Milk (whole)	Leche entera	NA	NA	0.34		1.65	mn	HPLC	1	1995	Lodovici et al. ⁷	IT	D	7
Yogurt	Yogurt	NA	NA	0.05	0.01		mn	HPLC	2	1991	Dennis et al. ⁶	UK	D	6
Yogurt	Yogurt	NA	NA	0.34		1.65	mn	HPLC	2	1995	Lodovici et al. ⁷	IT	D	7
Yogurt	Yogurt	NA	FZ	0.18			mn	HPLC + TLC	2	2001	Kazerouni et al. ²	US	D	2

CEREALS AND CEREAL PRODUCTS / CEREALES Y DERIVADOS

Food	Alimento	Cooking method	Preservation method	B(a) P μ/kg	DiB (a) A μ/kg	Total PAH	Value	Analytic method	Sample method	Year	Author	Code Country	Source	Ref.
		Método cocción	Método Conservación				Valor	Método analítico	Método muestreo	Año	Autor	Código País	Fuente	
Barley	Cebada	NA	SM	0.60		300	n.a	GC-MS	1	1988	Tuominen et al. ¹⁷	US	D	17
Malt (barley)	Cebada de malta	NA	NA	0.10	0.40		mn	HPLC-FL	1	1984	Lawrence and Weber ²²	CA	D	22
Bran	Salvado	NA	NP	0.40	0.06		mn	HPLC	2	1991	Dennis et al. ⁶	UK	D	6
Bran	Salvado	NA	NP	5.40		380	mn	GC-MS	1	1988	Tuominen et al. ¹⁷	US	D	17
Bran (high)	Salvado 100%	NA	NP	0.11	0.01		mn	HPLC	2	1991	Dennis et al. ⁶	UK	D	6
Bran (high)	Salvado 100%	NA	NP	0.03			mn	HPLC + TLC	1	2001	Kazerouni et al. ²	US	D	2
Bran (natural)	Salvado natural	NA	NP	0.02			mn	HPLC + TLC	1	2001	Kazerouni et al. ²	US	D	2
Bread (oat rolled)	Pan de avena	NA	NA	0.30		64.0	mn	GC-MS	1	1988	Tuominen et al. ¹⁷	US	D	17
Bread (white)	Pan blanco	NA	NA	0.10			mn	HPLC	1	1990	De Vos et al. ⁴	DE	D	4
Bread (white)	Pan blanco	NA	NA	0.10	0.01		mn	HPLC	1	1991	Dennis et al. ⁶	UK	D	6
Bread (white)	Pan blanco	NA	NA	0.10			mn	HPLC + TLC	1	2001	Kazerouni et al. ²	US	D	2
Bread (white)	Pan blanco	NA	NA	0.017		3.12	mn	HPLC	1	1995	Lodovici et al. ⁷	IT	D	7
Cereal (breakfast corn bran)	Cereales de desayuno (salvado de maíz)	NA	DR	0.20	nd	6.70	mn	HPLC-FL	1	1984	Lawrence and Weber ²²	CA	D	22
Cereal (breakfast flaked milled corn)	Cereales de desayuno (copos de maíz)	NA	DR	nd	nd	5.70	mn	HPLC-FL	1	1984	Lawrence and Weber ²²	CA	D	22
Cereal (breakfast puffed wheat)	Cereales de desayuno (trigo inflado)	NA	DR		3.00	20.3	mn	HPLC-FL	1	1984	Lawrence and Weber ²²	CA	D	22
Cereal (breakfast wheat bran)	Cereales de desayuno (salvado de trigo)	NA	DR	0.80	3.60	59.5	mn	HPLC-FL	1	1984	Lawrence and Weber ²²	CA	D	22
Cereal (breakfast whole grain oats)	Cereales de desayuno (granos de avena)	NA	DR	nd	nd	6.90	mn	HPLC-FL	1	1984	Lawrence and Weber ²²	CA	D	22

CEREALS AND CEREAL PRODUCTS / CEREALES Y DERIVADOS

Food	Alimento	Cooking method	Preservation method	B(a) P μ/kg	DiB (a) A μ/kg	Total PAH	Value	Analytic method	Sample method	Year	Author	Code Country	Source	Ref.
		Método cocción	Método Conservación				Valor	Método analítico	Método muestreo	Año	Autor	Código País	Fuente	
Cereal (breakfast whole wheat)	Cereales de desayuno de trigo entero	NA	DR	0.10	nd	18.6	mn	HPLC-FL	1	1984	Lawrence and Weber ²²	CA	D	22
Cereal (breakfast)	Cereales de desayuno	NA	DR	0.04	0.01		mn	HPLC	2	1991	Dennis et al. ⁶	UK	D	6
Cereal (fortified)	Cereales fortificados	NA	NP	0.02			mn	HPLC + TLC	1	2001	Kazerouni et al. ²	US	D	2
Cereal (with low fat granola and risings)	Cereales con granola y uvas pasas	NA	NP	0.30			mn	HPLC + TLC	1	2001	Kazerouni et al. ²	US	D	2
Cereals	Cereales	NA	NP	0.32	0.06		mn	HPLC	2	1991	Dennis et al. ⁶	UK	D	6
Cereals	Cereales	NA	NP	0.32	0.06		mn	HPLC	3	1983	Dennis et al. ⁸	UK	D	8
Cereals (bran enriched)	Cereales enriquecidos con salvado	NA	NP	0.25	0.02		mn	HPLC	2	1991	Dennis et al. ⁶	UK	D	6
Corn chips	Chips de maíz	NA	NP	0.06			mn	HPLC + TLC	1	2001	Kazerouni et al. ²	US	D	2
Corn flakes	Copos de maíz	NA	NP	0.15			mn	HPLC + TLC	1	2001	Kazerouni et al. ²	US	D	2
Cream of wheat	Crema de trigo	NA	NA	0.31			mn	HPLC + TLC	1	2001	Kazerouni et al. ²	US	D	2
Flour (bolted rye)	Harina de centeno	NA	NP			28.0	mn	GC-MS	1	1988	Tuominen et al. ¹⁷	US	D	17
Flour (bolted wheat)	Harina de trigo	NA	NP	0.40		32.0	mn	GC-MS	1	1988	Tuominen et al. ¹⁷	US	D	17
Flour (granary)	Harina integral	NA	NP	0.43	0.05		mn	HPLC	2	1991	Dennis et al. ⁶	UK	D	6
Flour (milled wheat)	Harina de trigo molida	NA	NP	0.10		8.60	mn	HPLC-FL	1	1984	Lawrence and Weber ²²	CA	D	22
Flour (wheat)	Harina trigo	NA	NP	0.06	0.01		mn	HPLC	2	1991	Dennis et al. ⁶	UK	D	6
Oat	Avena	NA	SM	160		4500	mn	GC-MS	1	1988	Tuominen et al. ¹⁷	US	D	17
Oat (milled)	Avena molida	NA	NA	0.40		38.0	mn	GC-MS	1	1988	Tuominen et al. ¹⁷	US	D	17
Oat (whole cereal)	Avena integral	NA	NA	0.08			mn	HPLC + TLC	1	2001	Kazerouni et al. ²	US	D	2

CEREALS AND CEREAL PRODUCTS / CEREALES Y DERIVADOS

Food	Alimento	Cooking method	Preservation method	B(a) P μ/kg	DiB (a) A μ/kg	Total PAH	Value	Analytic method	Sample method	Year	Author	Code Country	Source	Ref.
		Método cocción	Método Conservación				Valor	Método analítico	Método muestreo	Año	Autor	Código Pais	Fuente	
Oatmeal	Harina de avena	NA	NA	0.18			mn	HPLC + TLC	1	2001	Kazerouni et al. ²	US	D	2
Pasta	Pasta	NA	NA	0.017		5.93	mn	HPLC	1	1995	Lodovici et al. ⁷	IT	D	7
Pizza	Pizza	BK	NA	0.025		13.0	mn	HPLC	1	1995	Lodovici et al. ⁷	IT	D	7
Popped popcorn	palomitas de maíz	NA	NA	0.56			mn	HPLC + TLC	1	2001	Kazerouni et al. ²	US	D	2
Rice	Arroz	NE	NA	0.80			mx	HPLC	1	1990	De Vos et al. ⁴	DE	D	4
Rice	Arroz	NE	NA	0.12			mn	HPLC + TLC	1	2001	Kazerouni et al. ²	US	D	2
Rice	Arroz	NE	NA	0.022		0.85	mn	HPLC	1	1995	Lodovici et al. ⁷	IT	D	7
Rice krispies	Arroz tostado hinchado	NE	NP	0.11			mn	HPLC + TLC	1	2001	Kazerouni et al. ²	US	D	2
Spaghetti	Espaguetis	NE	NA	0.18			mn	HPLC + TLC	1	2001	Kazerouni et al. ²	US	D	2
Wheat (clean milled)	Grano de trigo molido tratado	NA	NA	0.10		9.70	mn	HPLC-FL	1	1984	Lawrence and Weber ²²	CA	D	22
wheat (milled bran)	Salvado de trigo molido	NA	NP	0.50		55.2	mn	HPLC-FL	1	1984	Lawrence and Weber ²²	CA	D	22
Wheat (milled)	Trigo molido	NA	NP	0.20		25.0	mn	GC-MS	1	1988	Tuominen et al. ¹⁷	US	D	17
Wheat (rough milled)	Grano de trigo molido sin tratar	NA	NP	0.10		8.70	mn	HPLC-FL	1	1984	Lawrence and Weber ²²	CA	D	22
Wheat (shredded)	granos de trigo	NA	NP	0.25			mn	HPLC + TLC	1	2001	Kazerouni et al. ²	US	D	2

MEAT AND MEAT PRODUCTS / CARNES Y DERIVADOS

Food	Alimento	Cooking method	Preservation method	B(a) P μ/kg	DiB (a) A μ/kg	Total PAH	Value	Analytic method	Sample method	Year	Author	Code Country	Source	Ref.
		Método cocción	Método Conservación				Valor	Método analítico	Método muestreo	Año	Autor	Código País	Fuente	
"Chorizo"	Chorizo	NA	SM	0.23			mn	HPLC-FL	2	1999	García Falcón et al. ¹	ES	D	1
Bacon	Bacon	NA	SM	0.01			mn	HPLC-FL	2	1999	García Falcón et al. ¹	ES	D	1
Bacon	Bacon	NA	SM	0.10	nd		mn	HPLC-FL	1	1984	Joe et al. ²⁶	US	D	26
Bacon (pork)	Bacon de cerdo	NA	SM	0.35	nd	6.80	mn	HPLC	2	1993	Gomaa et al. ⁵	US	D	5
Bacon (turkey)	Bacon de pavo	NA	SM	0.20	0.15	6.25	mn	HPLC	2	1993	Gomaa et al. ⁵	US	D	5
Beef	Carne de vaca/buey	NE	SM	0.40	nd	9.70	mn	HPLC	2	1993	Gomaa et al. ⁵	US	D	5
Beef	Carne de vaca/buey	NE	NA	0.61		5.66	mn	HPLC	1	1995	Lodovici et al. ⁷	IT	D	7
Beef	Carne de vaca/buey	BA	NA	1.45		42.1	mn	HPLC	1	1995	Lodovici et al. ⁷	IT	D	7
Beef (liver)	Hígado de vaca/buey	NE	NA	0.032		0.89	mn	HPLC	1	1995	Lodovici et al. ⁷	IT	D	7
Beef (spreads meat)	Carne de vaca/buey para untar	SM	CA	0.10			mn	HPLC-FL	1	1984	Lawrence and Weber ²³	CA	D	23

MEAT AND MEAT PRODUCTS / CARNES Y DERIVADOS

Food	Alimento	Cooking method	Preservation method	B(a) P μ/kg	DiB (a) A μ/kg	Total PAH	Value	Analytic method	Sample method	Year	Author	Code Country	Source	Ref.
		Método cocción	Método Conservación				Valor	Método analítico	Método muestreo	Año	Autor	Código Pais	Fuente	
Chicken	Pollo	GR	NA	4.60	nd	60.2	mn	HPLC-FL	1	1996	Chen et al. ¹⁶	CN	D	16
Chicken	Pollo	BA	SM	0.70	1.00	17.3	mn	HPLC	2	1993	Gomaa et al. ⁵	US	D	5
Chicken	Pollo	NA	NA	0.015		0.60	mn	HPLC	1	1995	Lodovici et al. ⁷	IT	D	7
Chicken (breast)	Pechuga de pollo	STW	NA	nd	nd	1.60	mn	HPLC-FL	1	1996	Chen et al. ¹⁶	CN	D	16
Chicken (heart)	Corazón de pollo	STW	NA	nd	nd	19.0	mn	HPLC-FL	1	1996	Chen et al. ¹⁶	CN	D	16
Chicken (liver)	Hígado de pollo	STW	NA	nd	nd	141.5	mn	HPLC-FL	1	1996	Chen et al. ¹⁶	CN	D	16
Chicken (liver)	Hígado de pollo	NA	NA	3.25	nd		mn	GC	1	1997	Husain et al. ¹⁸	KW	D	18
Chicken (slicedbreast)	Pechuga de pollo	NE	SM	nd	nd	4.50	mn	HPLC-FL	2	1993	Gomaa et al. ⁵	US	D	5
Chicken (sliced)	Pollo en lonchas	NA	SM	0.10	0.10		mn	HPLC-FL	1	1984	Joe et al. ²⁶	US	D	26
Chicken (wing)	Ala de pollo	STW	NA	nd	nd	41.2	mn	HPLC-FL	1	1996	Chen et al. ¹⁶	CN	D	16
Chicken (wing)	Ala de pollo	BA	SM	0.80	2.00	22.4	mn	HPLC	2	1993	Gomaa et al. ⁵	US	D	5

MEAT AND MEAT PRODUCTS / CARNES Y DERIVADOS

Food	Alimento	Cooking method	Preservation method	B(a) P μ/kg	DiB (a) A μ/kg	Total PAH	Value	Analytic method	Sample method	Year	Author	Code Country	Source	Ref.
		Método cocción	Método Conservación				Valor	Método analítico	Método muestreo	Año	Autor	Código País	Fuente	
Duck	Pato	GR	NA	nd	nd	72.0	mn	HPLC-FL	1	1996	Chen et al. ¹⁶	CN	D	16
Frankfurt	Frankfurt	NA	SM	nd	nd	14.9	mn	HPLC-FL	1	1996	Chen et al. ¹⁶	CN	D	16
Frankfurt	Frankfurt	NA	SM	nd	nd		mn	HPLC-FL	1	1984	Joe et al. ²⁶	US	D	26
Goat (kidney)	Riñón de cabra	NA	NA	nd	1.00		mn	GC	1	1997	Husain et al. ¹⁸	KW	D	18
Goat (liver)	Hígado de cabra	NA	NA	1.33	2.00		mn	GC	1	1997	Husain et al. ¹⁸	KW	D	18
Ham	Jamón	NA	SM	0.009			mn	HPLC-FL	2	1999	García Falcón et al. ¹	ES	D	1
Ham (cooked)	Jamón cocido	NE	SM	nd	nd	2.60	mn	HPLC	2	1993	Gomaa et al. ⁵	US	D	5
Ham (sliced)	Jamón en lonchas	NA	SM	0.10	0.50	6.50	mn	HPLC	2	1993	Gomaa et al. ⁵	US	D	5
Ham (sliced)	Jamón en lonchas	NA	SM	nd	0.10		mn	HPLC-FL	1	1984	Joe et al. ²⁶	US	D	26
Ham (whole)	Jamón entero	NA	SM	1.10	0.50	9.50	mn	HPLC	2	1993	Gomaa et al. ⁵	US	D	5
Ham (whole)	Jamón entero	NA	SM	0.20	nd		mn	HPLC-FL	1	1984	Joe et al. ²⁶	US	D	26

MEAT AND MEAT PRODUCTS / CARNES Y DERIVADOS

Food	Alimento	Cooking method	Preservation method	B(a) P μ/kg	DiB (a) A μ/kg	Total PAH	Value	Analytic method	Sample method	Year	Author	Code Country	Source	Ref.
		Método cocción	Método Conservación				Valor	Método analítico	Método muestreo	Año	Autor	Código País	Fuente	
Hamburger	Hamburguesa	FR	NA	nd	nd		mn	GC-MS	1	1984	Lawrence and Weber ²³	CA	D	23
Hamburger	Hamburguesa	FR	NA	0.05	nd		mn	HPLC-FL	1	1984	Lawrence and Weber ²³	CA	D	23
Hamburger	Hamburguesa	BR	NA	3.45	nd		mn	GC-MS	1	1984	Lawrence and Weber ²³	CA	D	23
Hamburger	Hamburguesa	BR	NA	2.20	1.70		mn	HPLC-FL	1	1984	Lawrence and Weber ²³	CA	D	23
Meat	Carne	NA	NA	0.05	0.01		mn	HPLC	3	1983	Dennis et al. ⁸	UK	D	8
Meat	Carne	NA	CU	0.034		3.41	mn	HPLC	1	1995	Lodovici et al. ⁷	IT	D	7
Pork	Cerdo	NA	SM	0.10	nd	7.50	mn	HPLC-FL	1	1996	Chen et al. ¹⁶	CN	D	16
Pork	Cerdo	STW	NA	nd	nd	3.10	mn	HPLC-FL	1	1996	Chen et al. ¹⁶	CN	D	16
Pork	Cerdo	NE	NA	0.035		7.26	mn	HPLC	1	1995	Lodovici et al. ⁷	IT	D	7
Pork	Cerdo	BA	NA	0.12		13.6	mn	HPLC	1	1995	Lodovici et al. ⁷	IT	D	7
Pork (chops)	Chuletas de cerdo	ROA	SM	2.50	0.80	29.8	mn	HPLC	2	1993	Gomaa et al. ⁵	US	D	5

MEAT AND MEAT PRODUCTS / CARNES Y DERIVADOS

Food	Alimento	Cooking method	Preservation method	B(a) P μ/kg	DiB (a) A μ/kg	Total PAH	Value	Analytic method	Sample method	Year	Author	Code Country	Source	Ref.
		Método cocción	Método Conservación				Valor	Método analítico	Método muestreo	Año	Autor	Código País	Fuente	
Pork (spreads meat)	Carne de cerdo para untar	SM	CA	nd			mn	HPLC-FL	1	1984	Lawrence and Weber ²³	CA	D	23
Pork (stomach)	Tripas de cerdo	STW	NA	nd	nd	23.4	mn	HPLC-FL	1	1996	Chen et al. ¹⁶	CN	D	16
Rabbit	Conejo	NE	NA	0.015		3.43	mn	HPLC	1	1995	Lodovici et al. ⁷	IT	D	7
Sausage	Salchicha	NE	SM	0.022			mn	HPLC-FL	2	1996	García Falcón et al. ¹⁰	ES	D	10
Sausage	Salchicha	NA	SM	0.075	nd		mn	HPLC-FL	1	1984	Joe et al. ²⁶	US	D	26
Sausage (beef)	Salchicha de ternera	NA	SM	0.65	0.10	10.0	mn	HPLC	2	1993	Gomaa et al. ⁵	US	D	5
Sausage (Bologna)	Mortadela de Bolonia	NA	SM	0.017			mn	HPLC-FL	2	1999	García Falcón et al. ¹	ES	D	1
Sausage (chicken)	Salchicha de pollo	NA	SM	0.10	0.10	8.10	mn	HPLC	2	1993	Gomaa et al. ⁵	US	D	5
Sausage (pork)	Salchicha de cerdo	NA	SM	2.05	0.10	19.3	mn	HPLC	2	1993	Gomaa et al. ⁵	US	D	5
Sausage (turkey)	Salchicha de pavo	NA	SM	0.03	0.066	7.20	mn	HPLC	2	1993	Gomaa et al. ⁵	US	D	5
Sheep (kidney)	Riñón de oveja	NA	NA	1.00	nd		mn	GC	1	1997	Husain et al. ¹⁸	KW	D	18
Sheep (liver)	Hígado de oveja	NA	NA	1.78	nd		mn	GC	1	1997	Husain et al. ¹⁸	KW	D	18
Turkey (breast)	Pechuga de pavo	NA	SM	0.05	0.15	4.35	mn	HPLC	2	1993	Gomaa et al. ⁵	US	D	5
Turkey (sliced)	Pavo en lonchas	NA	SM	0.10		0.40	mn	HPLC-FL	1	1984	Joe et al. ²⁶	US	D	26

FISH / PESCADO

Food	Alimento	Cooking method	Preservation method	B(a) P μ/kg	DiB (a) A μ/kg	Total PAH	Value	Analytic method	Sample method	Year	Author	Code Country	Source	Ref.
		Método cocción	Método Conservación				Valor	Método analítico	Método muestreo	Año	Autor	Código País	Fuente	
Anchovy	Anchoa	RA	SM	0.016			mn	HPLC-FL	2	1999	García Falcón et al. ¹	ES	D	1
Angel fish	Palometa	RA	SM	nd			mn	HPLC-FL	2	1999	García Falcón et al. ¹	ES	D	1
Cod	Bacalao	SM	FR	nd	nd		mn	HPLC-FL	1	1984	Lawrence and Weber ²³	CA	D	23
Codfish	Bacalao	RA	SM	0.018			mn	HPLC-FL	2	1999	García Falcón et al. ¹	ES	D	1
Codfish	Bacalao	NA	NA	0.014		0.58	mn	HPLC	1	1995	Lodovici et al. ⁷	IT	D	7
Codfish	Bacalao	NA	DR	0.026		0.53	mn	HPLC	1	1995	Lodovici et al. ⁷	IT	D	7
Codfish (liver)	Hígado de bacalao	SM	CA	nd			mn	HPLC-FL	1	1984	Lawrence and Weber ²³	CA	D	23
Eel (Ontario lake)	Anguila (lago Ontario)	NA	FR	nd	2.90	7.90	mn	HPLC-FL	1	1984	Lawrence and Weber ²³	CA	D	23
Fish	Pescado	NA	NA	0.13	0.03		mn	HPLC	3	1983	Dennis et al. ⁸	UK	D	8
Haddock	Rodaballo	SM	FR	nd	1.10		mn	HPLC-FL	1	1984	Lawrence and Weber ²³	CA	D	23

FISH / PESCADO

Food	Alimento	Cooking method	Preservation method	B(a) P μ/kg	DiB (a) A μ/kg	Total PAH	Value	Analytic method	Sample method	Year	Author	Code Country	Source	Ref.
		Método cocción	Método Conservación				Valor	Método analítico	Método muestreo	Año	Autor	Código Pais	Fuente	
Herring	Arenque	NA	SM	0.050			mn	HPLC-FL	2	1999	García Falcón et al. ¹	ES	D	1
Herring	Arenque	NA	SM	0.90	1.70	55.2	mn	HPLC	2	1993	Gomaa et al. ⁵	US	D	5
Herring	Arenque	BR	NA	400/dw*		1300	mn	HPLC-UV	1	1996	Järvenpää et al. ¹⁹	FI	D	19
Herring	Arenque	NA	SM	40.0		180	mn	HPLC-UV	1	1996	Järvenpää et al. ¹⁹	FI	D	19
Herring	Arenque	SM	FR	nd	2.10		mn	HPLC-FL	1	1984	Lawrence and Weber ²³	CA	D	23
Kippers	Arenque	SM	CA	nd			mn	HPLC-FL	1	1984	Lawrence and Weber ²³	CA	D	23
Lobster	Langosta	SM	CA	0.20	nd		mn	HPLC-FL	1	1984	Lawrence and Weber ²³	CA	D	23
Lobster (spread meat)	Carne de langosta para untar	SM	CA	9.77	24.0		mn	HPLC-FL	1	1984	Lawrence and Weber ²³	CA	D	23
Mackerel	Caballa	NA	SM	0.46			mn	HPLC-FL	2	1999	García Falcón et al. ¹	ES	D	1
Mussel	Mejillón	SM	CA	2.45	nd	9.40	mn	HPLC-FL	1	1984	Lawrence and Weber ²³	CA	D	23
Mussel (Denmark)	Mejillón (Dinamarca)	NA	CA	0.70	0.50		mn	GC	4	1990	Speer et al. ³	DE	D	3

*dw: dried weight

FISH / PESCADO

Food	Alimento	Cooking method	Preservation method	B(a) P μ/kg	DiB (a) A μ/kg	Total PAH	Value	Analytic method	Sample method	Year	Author	Code Country	Source	Ref.
		Método cocción	Método Conservación				Valor	Método analítico	Método muestreo	Año	Autor	Código País	Fuente	
Mussel (Germany)	Mejillón (Alemania)	NA	CA	0.80	0.30		mn	GC	4	1990	Speer et al. ³	DE	D	3
Mussel (Korea)	Mejillón (Korea)	NA	CA	0.30	< 0.10		mn	GC	4	1990	Speer et al. ³	DE	D	3
Oysters	Ostras	RA	SM	3.00	0.50	69.9	mn	HPLC	2	1993	Gomaa et al. ⁵	US	D	5
Oysters	Ostras	NA	SM	1.90	0.70		mn	HPLC-FL	1	1984	Joe et al. ²⁶	US	D	26
Oysters	Ostras	SM	CA	3.40	1.80		mn	HPLC-FL	1	1984	Lawrence and Weber ²³	CA	D	23
Oysters	Ostras	NA	CA	0.80	7.90		mn	HPLC-FL	1	1984	Lawrence and Weber ²³	CA	D	23
Oysters	Ostras	SM	CA	0.40	0.10		mn	GC	4	1990	Speer et al. ³	DE	D	3
Oysters (France)	Ostras (Francia)	NA	FR	1.00	0.20		mn	GC	4	1990	Speer et al. ³	DE	D	3
Oysters (Germany)	Ostras (Alemania)	NA	FR	0.60	0.20		mn	GC	4	1990	Speer et al. ³	DE	D	3
Oysters (Korea)	Ostras (Korea)	NA	FR	0.20	0.10		mn	GC	4	1990	Speer et al. ³	DE	D	3
Oysters (Korea)	Ostras (Korea)	SM	CA	11.2			mn	GC	4	1990	Speer et al. ³	DE	D	3

FISH / PESCADO

Food	Alimento	Cooking method	Preservation method	B(a) P μ/kg	DiB (a) A μ/kg	Total PAH	Value	Analytic method	Sample method	Year	Author	Code Country	Source	Ref.
		Método cocción	Método Conservación				Valor	Método analítico	Método muestreo	Año	Autor	Código Pais	Fuente	
Sahite	Carbonero	SM	CA	nd			mn	HPLC-FL	1	1984	Lawrence and Weber ²³	CA	D	23
Salmon	Salmón	RA	SM	0.013			mn	HPLC-FL	2	1999	García Falcón et al. ¹	ES	D	1
Salmon	Salmón	RA	SM	3.90	1.90	86.6	mn	HPLC	2	1993	Gomaa et al. ⁵	US	D	5
Salmon	Salmón	NA	SM	nd	nd		mn	HPLC-FL	1	1984	Joe et al. ²⁶	US	D	26
Salmon (in vegetable oil)	Salmón en aceite vegetal	SM	CA	0.49			mn	HPLC-FL	2	1999	García Falcón et al. ¹	ES	D	1
Sardine	Sardina	RA	SM	2.46			mn	HPLC-FL	2	1999	García Falcón et al. ¹	ES	D	1
Sardine	Sardina	SM	CA	0.45			mn	HPLC-FL	1	1984	Lawrence and Weber ²³	CA	D	23
Shrimp	Gambas	RA	SM	nd	0.10	9.30	mn	HPLC	2	1993	Gomaa et al. ⁵	US	D	5
Smelt (lake Ontario)	Eperlano (lago Ontario)	NA	FR	0.05	1.90	4.40	mn	HPLC-FL	1	1984	Lawrence and Weber ²³	CA	D	23
Swordfish	Pez espada	RA	SM	0.018			mn	HPLC-FL	2	1999	García Falcón et al. ¹	ES	D	1

FISH / PESCADO

Food	Alimento	Cooking method	Preservation method	B(a) P μ/kg	DiB (a) A μ/kg	Total PAH	Value	Analytic method	Sample method	Year	Author	Code Country	Source	Ref.
		Método cocción	Método Conservación				Valor	Método analítico	Método muestreo	Año	Autor	Código Pais	Fuente	
Trout	Trucha	RA	SM	0.03			mn	HPLC-FL	2	1999	García Falcón et al. ¹	ES	D	1
Trout	Trucha	RA	SM	nd	0.10	11.8	mn	HPLC	2	1993	Gomaa et al. ⁵	US	D	5
Trout	Trucha	NA	NA	0.027		1.75	mn	HPLC	1	1995	Lodovici et al. ⁷	IT	D	7
Tuna	Atún	RA	SM	0.015			mn	HPLC-FL	2	1999	García Falcón et al. ¹	US	D	1
White perch (lake Ontario)	Perca blanca (lago Ontario)	NA	FR	nd	nd	4.50	mn	HPLC-FL	1	1984	Lawrence and Weber ²³	CA	D	23
Whitefish	Pescado blanco	NA	SM	nd	nd		mn	HPLC-FL	1	1993	Gomaa et al. ⁵	US	D	5
Whitefish	Pescado blanco	RA	SM	0.80	1.10	28.2	mn	HPLC	2	1993	Gomaa et al. ⁵	US	D	5

EGGS / HUEVOS

Food	Alimento	Cooking method	Preservation method	B(a) P μ/kg	DiB (a) A μ/kg	Total PAH	Value	Analytic method	Sample method	Year	Author	Code Country	Source	Ref.
		Método cocción	Método Conservación				Valor	Método analítico	Método muestreo	Año	Autor	Código Pais	Fuente	
Egg (chicken)	Huevo de gallina	NA	FR	7.49	4.75		mn	GC	1	1997	Husain et al. ¹⁸	KW	D	18

FATS (ADDED) / GRASAS (AÑADIDAS)

Food	Alimento	Cooking method	Preservation method	B(a) P μ/kg	DiB (a) A μ/kg	Total PAH	Value	Analytic method	Sample method	Year	Author	Code Country	Source	Ref.
		Método cocción	Método Conservación				Valor	Método analítico	Método muestreo	Año	Autor	Código Pais	Fuente	
Butter	Mantequilla	NA	NA	0.06	0.01		mn	HPLC	2	1991	Dennis et al. ⁶	UK	D	6
Butter	Mantequilla	NA	NA	nd			mn	HPLC-TLC	1	2001	Kazerouni et al. ²	US	D	2
Butter	Mantequilla	NA	NA	0.016		3.67	mn	HPLC	1	1995	Lodovici et al. ⁷	IT	D	7
Cream (non-dairy, liquid)	Nata líquida	NA	NA	0.12			mn	HPLC-TLC	1	2001	Kazerouni et al. ²	US	D	2
Cream (non-dairy, powder)	Concentrado de nata	NA	NA	nd			mn	HPLC-FL	1	2001	Kazerouni et al. ²	US	D	2
Fats (hydrogenated vegetable)	Aceite vegetal hidrogenado	NA	NP	0.77	0.14		mn	HPLC	2	1991	Dennis et al. ⁶	UK	D	6
Margarine	Margarina	NA	NA	1.68	0.25		mn	HPLC	2	1991	Dennis et al. ⁶	UK	D	6
Margarine	Margarina	NA	NA	0.12			mn	HPLC + TLC	1	2001	Kazerouni et al. ²	US	D	2
Mayonnaise	Mayonesa	NA	NA	0.03			mn	HPLC + TLC	1	2001	Kazerouni et al. ²	US	D	2
Oil	Aceite	NA	NP	1.57	0.06		mn	HPLC	3	1983	Dennis et al. ⁸	UK	D	8

FATS (ADDED) / GRASAS (AÑADIDAS)

Food	Alimento	Cooking method	Preservation method	B(a) P μ/kg	DiB (a) A μ/kg	Total PAH	Value	Analytic method	Sample method	Year	Author	Code Country	Source	Ref.
		Método cocción	Método Conservación				Valor	Método analítico	Método muestreo	Año	Autor	Código Pais	Fuente	
Oil (Argentine)	Aceite de oliva (Argentina)	NA	NP	24.3			mn	HPLC-FL	1	1996	Pupin and Figueiredo Toledo. ²⁵	BR	D	25
Oil (associated with canned smoked sardines)	Aceite contenido en sardinas ahumadas en conserva	NA	NP	3.10			mn	HPLC-FL	1	1984	Lawrence and Weber ²³	CA	D	23
Oil (associated with smoked cod liver)	Aceite de hígado de bacalao	NA	NP	nd			mn	HPLC-FL	1	1984	Lawrence and Weber ²³	CA	D	23
Oil (associated with smoked kippers)	Aceite contenido en arenques ahumados	NA	NP	nd			mn	HPLC-FL	1	1984	Lawrence and Weber ²³	CA	D	23
Oil (associated with smoked mussels)	Aceite contenido en mejillones ahumados	NA	NP	8.80	nd		mn	HPLC-FL	1	1984	Lawrence and Weber ²³	CA	D	23
Oil (associated with smoked oyster)	Aceite contenido en ostras ahumadas	NA	NP	45.0	nd		mn	HPLC-FL	1	1984	Lawrence and Weber ²³	CA	D	23
Oil (associated with smoked oyster)	Aceite contenido en ostras ahumadas	NA	NP	75.8	8.70		mn	GC	4	1990	Speer et al. ³	DE	D	3
Oil (associated with smoked saithes)	Aceite contenido en carboneros ahumados	NA	NP	nd			mn	HPLC-FL	1	1984	Lawrence and Weber ²³	CA	D	23
Oil (canola and/or soybean)	Aceite de canola y/o soja	NA	NP	nd	nd		mn	HPLC-FL	1	1984	Lawrence and Weber ²³	CA	D	23

FATS (ADDED) / GRASAS (AÑADIDAS)

Food	Alimento	Cooking method	Preservation method	B(a) P μ/kg	DiB (a) A μ/kg	Total PAH	Value	Analytic method	Sample method	Year	Author	Code Country	Source	Ref.
		Método cocción	Método Conservación				Valor	Método analítico	Método muestreo	Año	Autor	Código Pais	Fuente	
Oil (cocoa)	Aceite de cacao	NA	NP	2.58		57.8	mn	GC	2	1982	Kolarovic and Traitler. ²¹	NL	D	21
Oil (corn)	Aceite de maíz	NA	NP	0.30	1.10		mn	HPLC-FL	1	1984	Lawrence and Weber ²²	CA	D	22
Oil (corn)	Aceite de maíz	NA	NP	10.8			mn	HPLC-FL	2	1996	Pupin and Figueiredo. ¹⁵	BR	D	15
Oil (corn)	Aceite de maíz	NA	NP	nd			mn	HPLC + TLC	1	2001	Kazerouni et al. ²	US	D	2
Oil (Europe)	Aceite de oliva (Europa)	NA	NP	0.27			mn	HPLC-FL	1	1996	Pupin and Figueiredo Toledo. ²⁵	BR	D	25
Oil (garlic)	Aceite de ajo	NA	NP	nd			mn	HPLC-FL	2	1996	Pupin and Figueiredo ¹⁵	BR	D	15
Oil (grapeseed)	Aceite de pepita de uva	NA	NP	0.60		22.9	mn	GC	2	1982	Kolarovic and Traitler. ²¹	NL	D	21
Oil (lindseed)	Aceite de semillas de lino	NA	NP	0.90	< 0.10		mn	GC	4	1990	Speer et al. ³	US	D	3
Oil (maize germ)	Aceite de germen de maíz	NA	NP	1.30	0.10		mn	GC	2	1990	Speer et al. ³	US	D	3
Oil (olive blended with corn or soybean oils)	Aceite de oliva mezclado con aceite de maíz o de soja	NA	NP	4.77			mn	HPLC-FL	1	1996	Pupin and Figueiredo Toledo. ²⁵	BR	D	25
Oil (olive Europe)	Aceite de oliva (Europa)	NA	NP	2.46			mn	HPLC-FL	1	1996	Pupin and Figueiredo Toledo. ²⁵	BR	D	25

FATS (ADDED) / GRASAS (AÑADIDAS)

Food	Alimento	Cooking method	Preservation method	B(a) P μ/kg	DiB (a) A μ/kg	Total PAH	Value	Analytic method	Sample method	Year	Author	Code Country	Source	Ref.
		Método cocción	Método Conservación				Valor	Método analítico	Método muestreo	Año	Autor	Código Pais	Fuente	
Oil (olive)	Aceite oliva	NA	NP	0.10		1.00	mn	HPLC	1	1995	Lodovici et al. ⁷	IT	D	7
Oil (olive)	Aceite de oliva	NA	NP	nd	nd		mn	GC	1	1991	Menichini et al. ²⁴	IT	D	24
Oil (olive)	Aceite de oliva	NA	NP	0.70	nd		mn	GC	4	1990	Speer et al. ³	US	D	3
Oil (palm)	Aceite de palma	NA	NP	3.10			mn	HPLC-FL	2	1996	Pupin and Figueiredo ¹⁵	BR	D	15
Oil (peanut)	Aceite de cacahuete	NA	NP	58.2		439	mn	GC	2	1982	Kolarovic and Traitler. ²¹	NL	D	21
Oil (rapeseed)	Aceite de colza	NA	NP	2.14		34.6	mn	GC	2	1982	Kolarovic and Traitler. ²¹	NL	D	21
Oil (rapeseed)	Aceite de colza	NA	NP	nd			mn	HPLC-FL	2	1996	Pupin and Figueiredo ¹⁵	BR	D	15
Oil (rice)	Aceite de arroz	NA	NP	1.85			mn	HPLC-FL	2	1996	Pupin and Figueiredo ¹⁵	BR	D	15
Oil (safflower)	Aceite de cártamo	NA	NP	0.30	nd		mn	GC	4	1990	Speer et al. ³	US	D	3
Oil (sesame)	Aceite de sésamo	NA	NP	nd	nd		mn	GC	4	1990	Speer et al. ³	US	D	3
Oil (soybean)	Aceite de soja	NA	NP	28.5		220	mn	GC	2	1982	Kolarovic and Traitler. ²¹	NL	D	21

FATS (ADDED) / GRASAS (AÑADIDAS)

Food	Alimento	Cooking method	Preservation method	B(a) P μ/kg	DiB (a) A μ/kg	Total PAH	Value	Analytic method	Sample method	Year	Author	Code Country	Source	Ref.
		Método cocción	Método Conservación				Valor	Método analítico	Método muestreo	Año	Autor	Código Pais	Fuente	
Oil (soybean)	Aceite de soja	NA	NP	0.20	0.7		mn	HPLC-FL	1	1984	Lawrence and Weber ²²	CA	D	22
Oil (soybean)	Aceite de soja	NA	NP	2.20			mn	HPLC-FL	2	1996	Pupin and Figueiredo ¹⁵	BR	D	15
Oil (sunflower)	Aceite de girasol	NA	NP	1.51		41.3	mn	GC	2	1982	Kolarovic and Traitler. ²¹	NL	D	21
Oil (sunflower)	Aceite de girasol	NA	NP	0.70	< 0.10		mn	GC	4	1990	Speer et al. ³	US	D	3
Oil (sunflower)	Aceite de girasol	NA	NP	0.55			mn	HPLC-FL	2	1996	Pupin and Figueiredo ¹⁵	BR	D	15
Oil (vegetable associated with anchovies)	Aceite vegetal contenido en anchoas	NA	NP	0.40			mn	HPLC-FL	3	2000	Vazquez Troche et al. ⁹	ES	D	9
Oil (vegetable associated with preserved fish)	Aceite vegetal contenido en conservas de pescado	NA	NP	0.68			mn	HPLC-FL	1	2000	Vazquez Troche et al. ⁹	ES	D	9
Oil (vegetable associated with sardines)	Aceite vegetal contenido en sardinas	NA	NP	0.40			mn	HPLC-FL	1	2000	Vazquez Troche et al. ⁹	ES	D	9

FATS (ADDED) / GRASAS (AÑADIDAS)

Food	Alimento	Cooking method	Preservation method	B(a) P μ/kg	DiB (a) A μ/kg	Total PAH	Value	Analytic method	Sample method	Year	Author	Code Country	Source	Ref.
		Método cocción	Método Conservación				Valor	Método analítico	Método muestreo	Año	Autor	Código País	Fuente	
Oil (vegetable associated with smoked mackerel)	Aceite vegetal contenido en caballa ahumada	NA	NP	19.0			mn	HPLC-FL	1	2000	Vazquez Troche et al. ⁹	ES	D	9
Oil (vegetable associated with smoked sardines)	Aceite vegetal contenido en sardinas ahumadas	NA	NP	2.00			mn	HPLC-FL	1	2000	Vazquez Troche et al. ⁹	ES	D	9
Oil (vegetable associated with tuna)	Aceite vegetal contenido en atún	NA	NP	0.40			mn	HPLC-FL	1	2000	Vazquez Troche et al. ⁹	ES	D	9
Oil (vegetable)	Aceite vegetal	NA	NP	1.29	0.21		mn	HPLC	1	1991	Dennis et al. ⁶	UK	D	6
Oil (vegetable)	Aceite vegetal	NA	NP	0.02			mn	HPLC + TLC	1	2001	Kazerouni et al. ²	US	D	2
Oil (virgin olive)	Aceite de oliva virgen	NA	NP	nd	nd		mn	GC	1	1991	Menichini et al. ²⁴	IT	D	24
Oil (virgin olive)	Aceite de oliva virgen	NA	NP	0.59			mn	HPLC-FL	3	2000	Vazquez Troche et al. ⁹	ES	D	9
Oil (wheat germ)	Aceite de germen de trigo	NA	NP	1.30	nd		mn	GC	4	1990	Speer et al. ³	US	D	3
Oils (edible)	Aceites comestibles	NA	NP	0.25	0.06		mn	HPLC-FL	3	1996	Van Stijn et al. ²⁰	NL	D	20

SWEETS AND DESSERTS / DULCES Y POSTRES

Food	Alimento	Cooking method	Preservation method	B(a) P μ/kg	DiB (a) A μ/kg	Total PAH	Value	Analytic method	Sample method	Year	Author	Code Country	Source	Ref.
		Método cocción	Método Conservación				Valor	Método analítico	Método muestreo	Año	Autor	Código País	Fuente	
Bars (granola)	Barritas de granola	NA	NA	0.09			mn	HPLC + TLC	1	2001	Kazerouni et al. ²	US	D	2
Biscuits	Galletas	NA	NA	0.013			mn	HPLC + TLC	1	2001	Kazerouni et al. ²	US	D	2
Biscuits	Galletas	NA	NA	0.10			mn	HPLC	1	1990	De Vos et al. ⁴	DE	D	4
Biscuits	Galletas	NA	NA	0.44	0.05		mn	HPLC	2	1991	Dennis et al. ⁸	UK	D	6
Cake	Bizcocho	NA	NA	0.44	0.05		mn	HPLC	2	1991	Dennis et al. ⁸	UK	D	6
Cake (apple and cherry)	Tarta de manzana y cereza	NA	NA	0.11			mn	HPLC + TLC	1	2001	Kazerouni et al. ²	US	D	2
Cake (assorted)	Surtido de pasteles	NA	NA	0.11			mn	HPLC + TLC	1	2001	Kazerouni et al. ²	US	D	2
Cake (with icing)	Pastel glaseado	NA	NA	0.02			mn	HPLC + TLC	1	2001	Kazerouni et al. ²	US	D	2
Candy (chocolate)	Caramelos de chocolate	NA	NA	0.18			mn	HPLC + TLC	1	2001	Kazerouni et al. ²	US	D	2
Candy (non chocolate)	Caramelos	NA	NA	0.23			mn	HPLC + TLC	1	2001	Kazerouni et al. ²	US	D	2
Chocolate	Chocolate	NA	NA	0.33	0.72	10.5	mn	HPLC	1	1995	Lodovici et al. ⁷	IT	D	7
Cookies (assorted)	Galletas surtidas	NA	NA	0.01			mn	HPLC + TLC	1	2001	Kazerouni et al. ²	US	D	2
Doughnuts	Donuts	NA	NA	0.03			mn	HPLC + TLC	1	2001	Kazerouni et al. ²	US	D	2
Jelly (grape)	Jalea de uva	NA	NA	0.01			mn	HPLC + TLC	1	2001	Kazerouni et al. ²	US	D	2
Muffins (blueberry)	Magdalena con arándanos	NA	NA	0.03			mn	HPLC + TLC	1	2001	Kazerouni et al. ²	US	D	2
Pie (pumpkin)	Tarta de calabaza	NA	NA	0.47			mn	HPLC + TLC	1	2001	Kazerouni et al. ²	US	D	2
Pudding	Pudding	NA	NA	0.44	0.05		mn	HPLC	2	1991	Dennis et al. ⁸	UK	D	6
Sugar	Azúcar	NA	NA	0.15			mn	HPLC + TLC	1	2001	Kazerouni et al. ²	US	D	2
Sugar	Azúcar	NA	NA	0.07	0.01		mn	HPLC	3	1983	Dennis et al. ⁸	UK	D	8

ALCOHOLIC BEVERAGES / BEBIDAS ALCOHÓLICAS

Food	Alimento	Cooking method	Preservation method	B(a) P μ/kg	DiB (a) A μ/kg	Total PAH	Value	Analytic method	Sample method	Year	Author	Code Country	Source	Ref.
		Método cocción	Método Conservación				Valor	Método analítico	Método muestreo	Año	Autor	Código Pais	Fuente	
Beer	Cerveza	NA	NP	0.029		0.31	mn	HPLC	1	1995	Lodovici et al. ⁷	IT	D	7
Beer	Cerveza	NA	NP	0.01	1.90		mn	HPLC	1	1991	Dennis et al. ⁶	US	D	6
Whisky	Whisky	NA	NP	0.01	0.01		mn	HPLC	1	1991	Dennis et al. ⁶	US	D	6
Wine	Vino	NA	NP	0.009		0.20	mn	HPLC	1	1995	Lodovici et al. ⁷	IT	D	7

NON ALCOHOLIC BEVERAGES / BEBIDAS NO ALCOHÓLICAS

Food	Alimento	Cooking method	Preservation method	B(a) P μ/kg	DiB (a) A μ/kg	Total PAH	Value	Analytic method	Sample method	Year	Author	Code Country	Source	Ref.
		Método cocción	Método Conservación				Valor	Método analítico	Método muestreo	Año	Autor	Código Pais	Fuente	
Coffee	Café	NA	NP	0.011		0.20	mn	HPLC	1	1995	Lodovici et al. ⁷	IT	D	7
Coffee (ground roast)	Café molido	ROA	NP	0.20			mn	HPLC-FL	1	1987	De Kruijff et al. ¹⁴	NL	D	14
Coffee (regular roasted)	Café tostado en grano normal	ROA	NP	0.36			mn	HPLC-FL	3	1987	Hischenhuber and Stijve ¹¹	CH	D	11
Coffee (brew prepared from descaffeinated coffee)	Café líquido preparado a partir de café tostado descafeinado	ROA	NP	0.0034	0.00315		mn	HPLC-FL	2	1999	Kayali-Sayadi et al. ¹²	ES	D	12
Coffee (brew prepared from roasted coffee)	Café líquido preparado a partir de café tostado normal	ROA	NP	0.0024	0.00302		mn	HPLC-FL	2	1999	Kayali-Sayadi et al. ¹²	ES	D	12
Coffee (descaffeinated roasted)	Café tostado en grano descafeinado	ROA	NP	0.27			mn	HPLC-FL	3	1987	Hischenhuber and Stijve ¹¹	CH	D	11
Tea (black)	Té negro	BO	NP	0.0098	0.01		mn	GC	1	1998	Kayali-Sayadi et al. ¹³	ES	D	13
Tea (descaffeinated)	Té descafeinado	BO	NP	0.0042	0.0023		mn	GC	1	1998	Kayali-Sayadi et al. ¹³	ES	D	13
Tea (green)	Té verde	BO	NP	0.0015	0.0084		mn	GC	1	1998	Kayali-Sayadi et al. ¹³	ES	D	13

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