

AIM OF STUDY

THE aim of present study can be summarized in :

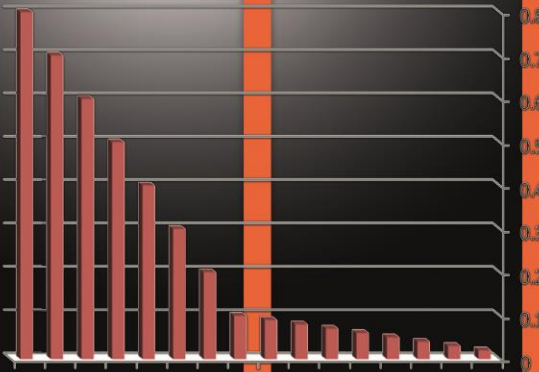
- 1- Determination the level of benzo (a)pyrene , which represents of the most extremely toxic and carcinogenic compound ,in a common fast food, hamburger, cooed by charcoal broiled method
- 2- In a trial to search for more biomarkers as affected by oral exposure to PAH,many of hematological parameters including sereum albumin, lever function and natural biological antioxidants were determined in acontroled feeding study of 24 subjects

RECOMMENDATION

- 1-Updating and completion of Egypton standered of meat products which are grilled on charcoal to include the non prescribed elements which became recently agreat danger threatevning the public health such as polycyclic aromatic hydro carbon compounds 2-It is amust to do educational programs which are directed to educate populations about the hazards of repeated up take of grilled meats,and to learn then about the problems which occur to different human bodysystems due to this wrong behavior in eating. 3-Performance of more future studies which aim to reduction of health hazards of these toxic compounds such as polycyclic aromatic hydro carbon compounds.

References

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THE EFFECT OF GRILLED MEAT CONSUMPTION

ON HEALTH

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