This paper is focalized to the indication resulting from EFSA (European Food Safety Authority) report about the data collection on polycyclic aromatic hydrocarbons (PAHs) in food, in June 2007. Maximum levels of benzo[a]pyrene (B(a)P), used as marker for PAHs contamination, in a range of foodstuffs are now specified in European Commission Regulation 1881/2006, but this assumption was proved dubious for some food categories. In this paper, a correlation between B(a)P, (existing marker), chrysene (CHR) and other PAHs was studied for different vegetable oils, to make an appropriate risk assessment and verify that it is the appropriate indicator of a general contamination, as required in EFSA report. The results have been focused on the PAHs content of vegetable fats and oils, analyzed by our laboratory and representative of the Italian market in the 2005-2008 years.

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