

Abstract

Quantification of polycyclic aromatic hydrocarbons in charcoal grilled meat was carried out by using HPLC DAD. Method involves collection of samples from different locations in Lahore, followed by solid phase extraction and HPLC analysis. Limit of quantification, Limit of detection, extraction time and some other parameters were studied after analysis. This work considers the present state of studies related to sources of PAHs. The study aims to recommend a method for the estimation of PAHs in charcoal grilled meat.