olite filters make tastier smoked foods

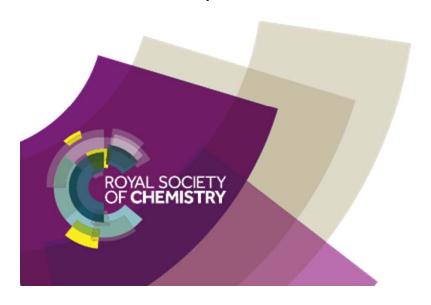
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Food is smoked to preserve it or to give it a distinctive taste. However, this process produces polycyclic aromatic hydrocarbons (PAHs), which have been linked with cancer in animal studies.



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Zeolites (a type of mineral) are used to filter pollutants from car exhaust fumes. Researchers have found zeolites can also cut PAHs from smoke for food. In addition, this produces a better 'smoked' flavour, according to some taste experts.



Foods smoked with 'Pure Smoke Technology', which was developed from this research, are considered a natural smoke product in the UK. This reduces the number of food regulations they need to meet, compared to other foods with smoke flavourings or smoke extracts.

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- 1. Think of three reasons why you might not be worried that exposure to PAHs has been linked to cancer in animals.
- 2. Think of two things that are natural but dangerous to eat, and two things that are man-made, but aren't considered dangerous (in reasonable quantities and within a balanced diet).
- 3. Why do you think that food is regulated?