



Polycyclic Aromatic Hydrocarbons (PAHs)

What are PAHs?

PAHs are a group of over 100 different chemicals that are known to be carcinogenic so are controlled by legislation.



Food safety is
at the heart of
our business



How are PAHs formed?

- PAHs are small particles formed during the incomplete burning of coal, wood, oil, gas, rubbish, or other organic substances which can bind to chillies. High heat when cooking some foods will form PAHs.
- The biggest risk of forming PAHs occurs when chillies are dehydrated directly over burning organic fuel. Indirect dehydration processes, i.e. within an oven and not directly over organic fuel can also lead to the formation of PAHs if the outlet vent from the oven feeds into the factory where the chillies are stored.

How does the Chilli Doctor Technical Team Manage PAHs?

- ✓ Knowledge of the supply chain.
- ✓ Approving suppliers who can demonstrate that their dehydration process does not lead directly or indirectly to PAH contamination.
- ✓ Assessing the level of supplier knowledge about PAH formation and preventing contamination is adequate.