

## Carcinogens in Grilled Meat

**Prelims:** *Science and technology | current events of national and international importance.*

### Why in News?

Recently, the American Institute for Cancer Research found that grilling meat over high heat or an open flame produces cancer-causing carcinogens.

### Recent Issue

- **Grilled meat** - Contains carcinogenic compounds that cause changes in the DNA.
- **Cancer** - It causes inflammation that makes you prone to cancer.
- **Carcinogens found** - Polycyclic aromatic hydrocarbons (PAHs) and heterocyclic aromatic amines (HCAs)
- **Carcinogen group** - Group 1.

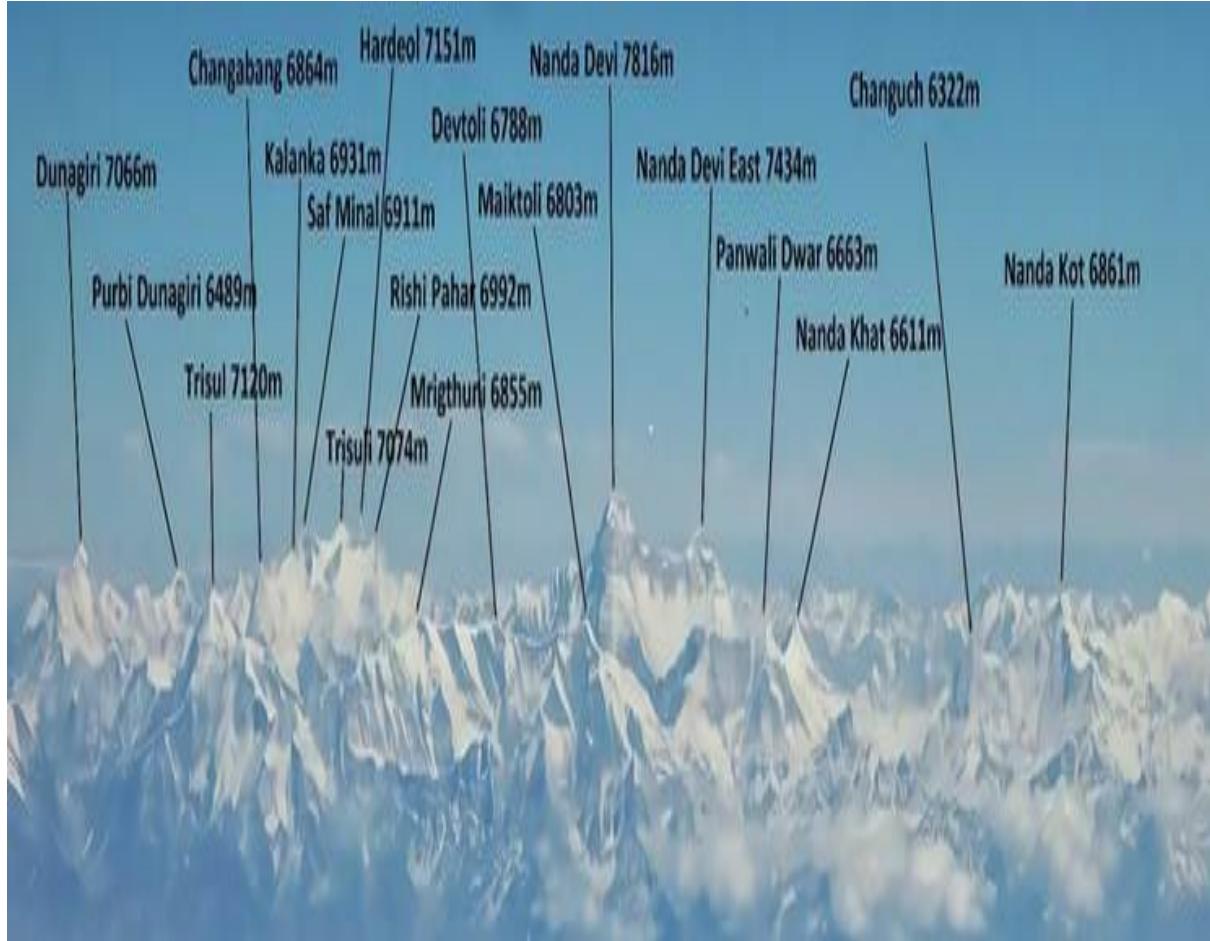
### Heterocyclic aromatic amines (HCAs)

- **Formation** - Formed when amino acids (the building blocks of proteins), sugars, and creatine or creatinine (substances found in muscle) react at high temperatures.
- **Effects** - Potent mutagens and carcinogens linked to an increased risk of various cancers.

### Polycyclic Aromatic Hydrocarbons (PAHs)

- **Formation** - They are formed when fat and juices from meat grilled directly over a heated surface or open fire drip onto the surface or fire, causing flames and smoke.
- The smoke contains PAHs that then adhere to the surface of the meat.
- **Other sources** - Forest fires and volcanic eruptions.
- **Effects** - Carcinogens, mutagens, teratogens, and infertility.

### Classification of carcinogens



## Reducing steps

- **While grilling** - Always marinate, meat Shorten grill time, Flip the meat often.
- **Food preferences** - Never binge eat barbecue, always choose leaner meats.

## Reference

[Times now | Grilled meat contains carcinogens](#)