



## Perfluorinated Organics in Our Diet

[www.perfood.eu](http://www.perfood.eu)

EC FP7

Theme 2: Food, Agriculture and Fisheries and Biotechnology

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Area 2.2.4 Food quality and safety

Coodinator

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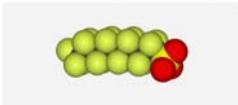
University of Antwerp, Antwerp, B

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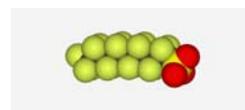
### About PERFOOD

Anthropogenic perfluorinated compounds (PFCs) have recently gained socio-economic and scientific interest. PFCs constitute a newly emanating group of environmental contaminants, with physico-chemical as well as toxicological properties different from those of other halogenated compounds. PFCs are generally persistent in the environment, and can be found over a broad concentration range and within most parts of the aquatic and terrestrial ecosystems. Food, produced with natural ingredients, and possibly beverages, including drinking water, are likely to be contaminated with PFCs, giving rise to human exposure. Whether or not industrial food processing and packaging may give rise to additional contamination of food and beverages is currently not understood. Whatever the sources, PFCs have indeed been found to be present at a global scale in blood of the general population.



### Project aims

1. develop robust and reliable **analytical tools** including **reference materials** for the determination of PFCs in food items, and to use these to
2. qualify and quantify PFCs in our diet, employing a large **European sampling campaign**,
3. understand how PFCs are **transferred** from the **environment into dietary** items,
4. quantify the possible **contribution** of food/beverage contact **materials** and food and water **processing** to the overall PFC levels in our diet,
5. evaluate the possible **routes**, including their relative importance, of human exposure to PFCs via our diet,
6. assess the **role of the technosphere** in the contamination of our food,
7. identify **ways to reduce** the PFC contamination of dietary articles.



### Work packages

**WP1** Development of tools for reliable analysis of PFCs in diet, I: Analytical methods

**WP2** Development of tools for reliable analysis of PFCs in diet, II: Quality assessment quality control

**WP3** providing data on the PFCs in the diet

**WP4** Tracking the sources of PFCs to food, beverages, and drinking water

**WP 5** Impact of food contact materials and process technologies

**WP 6** Quantifying the dietary intakes in Europe

**WP 7** Project management and coordination

**WP 8** Knowledge transfer and dissemination

