

## FOOD-BASED HAZARDS: DIOXINS

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Dioxins are toxic compounds which are occurred with reactions of combustion natural and industrial at the presence of chlorine. Dioxins have high retention property in the environment. 2,3,7,8-tetrachlorodibenzo-p-dioxin (2,3,7,8-TCDD) which have the highest toxic impact is a dioxin. Dioxins insoluble in water but soluble in fat. Dioxins are form with the combustion of chlorine compound in the absence of adequate ventilation and are spread with different ways to the environment. Dioxins are manufactured naturally by white rot fungi. In addition dioxins are emerged from the results of emissions of exhaust, fires, emissions of plant, composed of metal liquidation and refining. Dioxins are stayed for a long periods in the natural because of stable structure. Dioxins are mostly present in some animal foods such as meat and meat products, milk and milk products and seafoods. Dioxins are quite low in vegetables; people are usually exposed to dioxins through animal foods. In this review; pass-through to the nutrients, the effects on human health and about the techniques of determination of dioxins in foods will be discussed in the light of literature.

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