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## **Dioxins and furans (pcdd/fs) in animal products consumed by humans**

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**P**olychlorinated dibenzodioxins and polychlorinated dibenzofurans (PCDD/Fs) called dioxins are organochlorine compounds having a high degree of chemical stability which can spread over large areas in environment. This situation poses a potential risk to human health. PCDD and PCDF compounds are transferred to human body by accumulating especially in fatty foods such as whole milk and dairy products, meat, eggs. Milk and dairy products is an important indicator in determining the average local dioxin exposure, especially through the atmospheric unit, and pollution levels depend largely on the fat content. PCDD/F levels in milk and milk products obtained from animals grazing especially in industrialized regions reach sometimes dangerous dimensions. The most important factors determining the level and distribution PCDD/F congeners in egg sample; diets of chickens, upbringing and the rates of exposure to contaminated soil and vegetation. It can be said that dioxin levels of eggs of animals farmed commercially are less than those of eggs of freely fed animals. The maximum value of PCDD/F in milk and milk products and eggs is remarked by European Commission Health & Consumer Protection (EC) can be 3 pq WHO-TEQ/g fat. PCDD/F concentrations in the meat and meat products consumed by humans are influenced so much from animal species and condition of animal cultivation (location, diet, etc.). Fish and seafood species have the highest PCDD/F levels among the all types of food. Bottom species with high fat ratio which are collected from areas close to polluting sources have generally the highest pollution levels. Even if it collected from places close to polluting sources, moving and low-fat species exhibit lower pollution.

### **Biography**

Gul Ogren have completed his PhD in department of food hygiene and technology at Firat University, Elazığ/Turkey. Gul Ogren have been in different countries for scientific purposes. Gul Ogren serves as head of department of nutrition and dietetics in Mehmet Akif Ersoy University, Turkey. Gul Ogren had published more than 25 original researches in scientific journals.

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