

62 carcinogenic (Culp *et al.*, 1998), and high-temperature frying oil fume has been classified into
63 Group 2A (IARC, 2010).

64 Previous PAH exposure studies indicated that the naphthalene was the dominant compound
65 (the breathing zone exposure concentrations= 0.15-0.27 $\mu\text{g m}^{-3}$) during the beefsteak pan-frying
66 process (Sjaastad *et al.*, 2010). Benzo[a]pyrene concentrations fell to the range of 6-24 ng m^{-3} and
67 150-440 ng m^{-3} for home and commercial kitchens, respectively (Zhu and Wang, 2003).

68 Although many PAH exposure assessment studies have been conducted, most of them were on
69 the cross-sectional basis due to the cost constraints in both samplings and sample analyses.
70 However, considering the chronic health effect of PAHs, the establishment of a long-term
71 exposure data bank is needed for conducting exposure and health risk assessments.

72 To date, mathematical models have been widely used for predicting pollutant concentrations
73 in the industrial hygiene field, particularly both the well-mixed room model and near-field
74 (NF)/far-field (FF) model have been used in indoor environments with known dimensions,
75 ventilation rates, and pollutant generation rates. For example, Nicas *et al.* (2006) used the
76 near-field/far-field model to estimate benzene exposures, and a high R^2 (=0.94) was obtained for
77 predicting exposure of both fields. Gaffney *et al.* (2008) used both well-mixed room model and
78 near-field/far-field model to estimate methanol exposure concentrations in a semiconductor

79 manufacturing setting, better predictions were obtained from the latter than the former. In
80 principle, if modeling results and measured concentrations had a good correlation, then obtaining
81 a large amount of long-term exposure data might become possible even without conducting field
82 measurements (AIHA, 2009; Kim *et al.*, 2009).

83 For cooking processes, both the well-mixed room model and near-field/far-field model have
84 never been used for predicting workers' PAH exposures. Though workplace dimensions are
85 usually available, the generated cooking fumes are known inherent with upward thermal drafting
86 forces which might lead to the stratification of pollutant concentrations at different heights (Li
87 and Delsante, 1996). In addition, considering the installation of ventilation (i.e., the exhaust
88 hood), cooking fume emission rates should be replaced by the fugitive emission rates (i.e., should
89 take the capture efficiencies of the exhaust hood into account) before model predictions.
90 Therefore, the feasibility of using both the well-mixed room model and near-field/far-field model
91 for predicting exposures of PAHs emitted from cooking processes is required further
92 investigation.

93 The present study was conducted in a test room installed with a deep-frying apparatus and
94 an exhaust hood with adjustable ventilation rate for a fixed cooking process (temperature and
95 time, etc.). Emission rates of PAHs were measured, hood capture efficiencies were calculated,

96 and resultant fugitive emission rates were estimated. Concentrations obtained from both the
97 well-mixed room model and near-field/far-field model were predicted and compared with the
98 measured values. Finally, the feasibilities of both models were assessed, and techniques for
99 predicting exposures of PAHs emitted from cooking processes were proposed. The results
100 obtained from the present study would be helpful for cooking industries to establish long-term
101 PAH exposure data for conducting exposure and health risk assessments.

102

103 **MATERIALS AND METHODS**

104

105 ***Test room and test cooking condition***

106 All experiments were conducted in a test room (L×W×H=3.25m×3.10m×2.75m) with a
107 general kitchen settings (Chiang *et al.*, 1998) including an electronic deep-frying machine
108 (2000W, L×W=30cm×15.3cm) (WFT-4L, WISE Inc., Taipei, Taiwan) with a cooking surface 1.1
109 m above the floor, and a kitchen exhaust hood (L×W=89cm×52cm) (DR-7790ASXL, SAKURA
110 Corp., Taichung, Taiwan) placed at 0.7m above from the deep-frying machine (i.e., 1.8 m above
111 the floor). For each deep-frying test run, it contains 9 repeated cycles, and each cycle includes a
112 5-min deep-frying period, and followed by a 5-min rest (i.e., the whole test run lasts for 90
113 minutes). During each deep-frying period, 300g fresh chicken nuggets were deep-fried at 200°C
114 in 3L peanut oil. The cooking oil was repeated used for the whole test run. Three default flow

115 rates of the exhaust hood (i.e., low, medium, and high= 2.64, 3.69, and 5.16 m³ min⁻¹,
116 respectively) were selected in the present study. The only door and window of the test room were
117 closed during the experiment period.

118 ***Sampling for PAH emission rates and exposure concentrations***

119 For each selected ventilation rate, three test runs were conducted to determine its PAH
120 emission rate (G) and resultant exposure concentrations inside the test room. For sampling the
121 emission rate, the test system (including the electronic deep-frying machine and the exhaust hood)
122 was enclosed completely to ensure the non-releasing of emitted PAHs, and a sampling train was
123 placed 15 cm beneath the exhaust hood (Fig. 1), which includes an IOM personal inhalable
124 sampler (Cat. No. 225-70A, SKC Inc., MN, USA) with a quartz fiber filter for collecting
125 particle-phase PAHs, and followed by a XAD-2 tube (Amberlite[®] XAD[®]-2, Sigma-Aldrich Corp.,
126 MO, USA) for collecting gas-phase PAHs.

127 Exposure concentrations of PAHs inside the test room were measured using the same
128 sampling train but placed on a mannequin. Samples were collected from both sites of the
129 chef-zone (CZ) (1.5 m in height above the floor, and 0.5 m away from the deep-frying machine to
130 represent the exposure of chefs), and the helper-zone (HZ) (1.5 m in height above the floor, and
131 1.5 m away from the deep-frying machine to represent the exposures of chefs' helpers) (Fig. 2).

132 ***PAH analysis***

133 In the present study, each collected filter was microwave extracted using a mixed solvent
134 (n-hexane and dichloromethane, V:V=1:1, 25 mL) for 1 hr. For each collected XAD-2 sample, it
135 was extracted using ultrasonic bath with 2 mL dichloromethane (DCM) for 1 hr (one cycle for 15
136 min ultrasonic bath followed by 5 min rest, and repeated continuously for 3 cycles). The
137 extracted samples were then concentrated to ~5mL, and cleaned up using the YMC silica gel tube
138 (YMC-DispoPackAT, NH₂ 12g, 50µm, YMC CO., LTD., Kyoto, Japan) to ensure no oil was
139 present in the samples. Then, the above samples were re-concentrated and diluted to exactly
140 1.0mL. The PAH content was determined using a gas chromatograph (GC) (Agilent 7890B,
141 Agilent Technologies Inc., CA, USA) with tandem mass spectrometry (MS/MS) (Agilent 7000C
142 MS/MS Triple Quad, Agilent Technologies Inc., CA, USA) and a computer workstation. This
143 GC/MS/MS was equipped with a Agilent 122-9632 DB-EUPAH column (length 30m × I.D.
144 0.32mm, film thickness 0.25µm) (Agilent 122-9632 DB-EUPAH, Agilent Technologies Inc., CA,
145 USA) and an Agilent 7693 automatic sampler (Agilent 7693, Agilent Technologies Inc., CA,
146 USA) and was operated under the following conditions: injection volume 10 µL, splitless
147 injection at 310°C, ion sources temperature at 310°C, and oven from 80°C to 200°C at 20°C min⁻¹;
148 200°C to 355°C at 8°C min⁻¹; hold at 355°C for 17.325 min. The masses of primary and secondary

149 ions of PAHs were determined with the scan mode for pure PAH standards. Qualification of
150 PAHs was performed using the selected ion monitoring (SIM) mode.

151 The concentrations of 21 PAH species were determined, including naphthalene (Nap),
152 acenaphthylene (AcPy), acenaphthene (Acp), fluorene (Flu), phenanthrene (PA), anthracene
153 (Ant), fluoranthene (FL), pyrene (Pyear), cyclopenta(c,d)pyrene (CYC), benzo(a)anthracene
154 (BaA), chrysene (CHR), benzo(b)fluoranthene (BbF), benzo(k)fluoranthene (BkF),
155 benzo(e)pyrene (BeP), benzo(a)pyrene (BaP), perylene (PER), indeno(1,2,3,-cd)pyrene
156 (IND), dibenzo(a,h)anthracene (DBA), benzo(b)chrycene (BbC), benzo(ghi)perylene (BghiP),
157 and coronene (COR). The GC/MS/MS was calibrated with a diluted standard solution of sixteen
158 PAH compounds (PAH Mixture-610M from Supleco) plus five additional individual PAHs
159 obtained from Merck. Analysis of serial dilutions of PAH standards showed the detection limit of
160 GC/MS/MS falling to the range from 0.06 to 0.45 ppb for the analyzed 21 PAH compounds. Ten
161 consecutive injections of a PAH 610-M standard yielded an average relative standard deviation
162 (RSD) of GC/MS integration area of 3.0 % with a range of 0.8 % to 5.1 %. Quality control (QC)
163 samples adopted the median level of the low calibration curve (30ppb), and were analyzed along
164 with each batch. The QC results were required to fall within $\pm 20\%$ of the calibration curve. To
165 evaluate analytical precision, one spike sample and one random replicate sample were analyzed

166 for each batch. Recovery efficiencies were determined using a solution containing known PAH
167 concentrations following the same experimental procedures used for the treatment of samples.
168 This study showed recovery efficiencies for the 21 PAH compounds ranging from 65.0% to
169 117.5%, with an average value of 90.9%. Analysis of field blanks and method blanks, including
170 the glass fiber filter and XAD-2 cartridge, found no significant contamination (GC/MS/MS
171 integrated area < detection limit).

172 ***Data analysis***

173 In this study, the total-PAHs concentration was regarded as the sum of the concentrations of
174 21 PAH compounds for each collected sample. In order to assess the PAH homolog distribution
175 for each collected sample, the total-PAH were further classified into three categories, including
176 the low molecular weight PAHs (LMW-PAHs, containing 2- to 3-ringed PAHs), middle
177 molecular weight PAHs (MMW-PAHs, containing 4-ringed PAHs), and high molecular weight
178 PAHs (HMW-PAHs, containing 5- to 7-ringed PAHs). Moreover, considering that several PAH
179 compounds have been found to be human carcinogens, the carcinogenic potencies associated with
180 PAHs emissions from each emission source were also determined. In principle, the carcinogenic
181 potency of a given PAH compound can be assessed based on its benzo[a]pyrene equivalent
182 concentration (i.e., BaP_{eq}). Calculation of the BaP_{eq} concentration for a given PAH compound

183 requires the use of the toxic equivalent factor (TEF), which represents the relative carcinogenic
184 potency of the given PAH compound by reference to the specific compound BaP, to adjust its
185 original concentration. To date, several proposals for TEFs (Nisbet and LaGoy, 1992; Malcolm
186 and Dobson, 1994; Larsen and Larsen, 1998) are used in the present study (Table 1). On the basis
187 of this TEF list, the carcinogenic potency of total-PAHs (i.e., total-BaP_{eq}) could be assessed using
188 as the equation 1:

$$189 \quad Total - BaP_{eq} = \sum_{i=1}^{21} PAH_i \times TEF_i . \quad (Eq. 1)$$

190 where, PAH_i and TEF_i are the concentration of the ith PAH compound and its TEF, respectively.

191 ***Determining capture efficiencies of the exhaust hood and fugitive emission rates***

192 For the purpose of estimating exposures of cooking workers, PAH emission rates (G) of the
193 investigated cooking process should be replaced by the fugitive emission rates (ER_f). Assuming
194 the capture efficiencies (ε; %) of the exhaust hood is known, then ER_f can be obtained using the
195 following equation:

$$196 \quad ER_f = G \times (100 - \epsilon) \% . \quad (Eq. 2)$$

197 In principle, the high temperature will lead to a thermal draft with an upward air current
198 during cooking processes. As the heated air rises, it mixes turbulently with the surrounding air.

199 This results in an increasing air plume diameter and volumetric flow rates. The plume flow rate

200 of the thermal draft at the hood entry level can be estimated as the following equation (Popiołek
201 *et al.*, 1998):

$$202 \quad Q_p = K_v E^{1/3} (h+Z)^{5/3}, \quad (\text{Eq. 3})$$

203 where, Q_p is the plume flow rate at the hood entry level ($\text{m}^3 \text{s}^{-1}$), E is the heat source power (W), h
204 is the height from the heat source to the hood entry (m), Z is the distance between the heat source
205 and the origin point of the plume (m), and K_v is the coefficient describing the air entrainment by
206 the plume. Here, K_v and Z were as suggested by Yik and Au (2002) to be 0.0065 and 2.25D for
207 cooking processes, respectively. The capture efficiency (ϵ) of gaseous pollutants emitted from the
208 cooking process can be determined using the equation 4:

$$209 \quad \epsilon = \frac{q_f}{Q_p} \times 100\% = \frac{q_f}{0.0065E^{1/3}(H+2.25D)^{5/3}} \times 100\%, \quad (\text{Eq. 4})$$

210 if $q_f > Q_p$, $\epsilon = 100\%$,

211 where, q_f is the exhaust flow rate ($\text{m}^3 \text{s}^{-1}$). Considering particle phase pollutants emitted from the
212 cooking process were dominated by PM_{10} , (Lunden *et al.*, 2015) which suggests that their capture
213 efficiencies could also be adopted for gas phase pollutants (i.e., Eq. 4). Therefore, the equation 4
214 was adopted for determining the capture efficiencies (ϵ) for total-PAHs, gas-phase PAHs,
215 particle-phase PAHs, and total-BaP_{eq} in the present study.

216 ***The selected predicting models***

217 In the present study, both the well-mixed room model and near-field/far-field model were
 218 selected for predicting workers' PAH exposures. Firstly, we assume that fugitive emissions will
 219 mixed completely in the kitchen space instantly due to the limited kitchen space and strong
 220 mixing effect. Therefore, the obtained fugitive emission rates of PAHs (ER_f) were applied to the
 221 well-mixed room model (Reinke and Keil, 2006) to predict the exposures of all workers in the
 222 test room (i.e., including chefs and their helpers, and assuming both share the same exposure
 223 level) using equation 5:

$$224 \quad C_{WMR} = \left(C_0 - C_{in} - \frac{ER_f}{Q} \right) e^{-\frac{Q(t-t_0)}{V}} + C_{in} + \frac{ER_f}{Q}, \quad (\text{Eq. 5})$$

225 where, C_{WMR} is the concentration predicted for all workers at time t , C_0 is the concentration of test
 226 room at time t_0 , C_{in} is the concentration of the inlet air, Q is the inlet air flow rate, and V is the
 227 volume of the test room. Secondly, we assume that fugitive emissions will affect more strongly
 228 on the exposure of workers who are closer than those of less close to the emission source. In this
 229 situation, the obtained fugitive emission rates of PAHs (ER_f) were also applied to the
 230 near-field/far-field model (Nicas, 2006) to estimate the exposures of chefs (i.e., near-field
 231 exposures) and their helpers (i.e., far-field exposures) using equation 6 and 7, respectively:

$$232 \quad C_{NF} = \frac{ER_f}{Q} + \frac{ER_f}{\beta} + ER_f \left(\frac{\beta \cdot Q + \lambda_2 \cdot V_N (\beta + Q)}{\beta \cdot Q \cdot V_N (\lambda_1 + \lambda_2)} \right) e^{\lambda_1 \cdot t} - ER_f \left(\frac{\beta \cdot Q + \lambda_1 \cdot V_N (\beta + Q)}{\beta \cdot Q \cdot V_N (\lambda_1 - \lambda_2)} \right) e^{\lambda_2 \cdot t}, \quad (\text{Eq. 6})$$

$$233 \quad C_{FF} = \frac{ER_f}{Q} + ER_f \left(\frac{\lambda_1 \cdot V_N + \beta}{\beta} \right) \left(\frac{\beta \cdot Q + \lambda_2 \cdot V_N (\beta + Q)}{\beta \cdot Q \cdot V_N (\lambda_1 - \lambda_2)} \right) e^{\lambda_1 \cdot t} - ER_f \left(\frac{\lambda_2 \cdot V_N + \beta}{\beta} \right) \left(\frac{\beta \cdot Q + \lambda_1 \cdot V_N (\beta + Q)}{\beta \cdot Q \cdot V_N (\lambda_1 - \lambda_2)} \right) e^{\lambda_2 \cdot t}, \quad (\text{Eq. 7})$$

234 where, C_{NF} and C_{FF} are the concentrations predicted respectively for chefs and helpers at time t ,
235 V_N and V_F are respectively as the volume of near-field and far-field, β is the air exchange rate
236 between near-field and far-field, and λ_1 and λ_2 respectively represent the air turnover rates of
237 near-field and far-field (in min^{-1}).

238

239 **RESULTS AND DISCUSSION**

240

241 ***PAH emission rates***

242 Table 2 shows the emission rates (or the generation rates) of gas-phase PAHs, particle-phase

243 PAHs, LMW-PAH, MMW-PAH, HMW-PAH and total-BaP_{eq} for the test cooking conditions.

244 Results show that emission rates of the gas-phase PAHs and particle-phase PAHs were 1.45×10^4

245 ng min^{-1} and $2.14 \times 10^2 \text{ ng min}^{-1}$, respectively. Most generated PAHs were in the form of the

246 gas-phase (98.5%) and were mainly contributed by LMW-PAHs (i.e., PAHs with 2-3 benzene

247 ringed compounds). It is known that PAHs can be generated from cooking processes because of

248 the incomplete combustion or pyrolysis of organic compounds containing hydrogen and carbon.

249 Since temperatures involved in the selected cooking processes is quite low (i.e., 200°C) which

250 can only provide very limited power for the formation of PAHs. Therefore, it is not so surprising

251 to see the dominance of LMW-PAHs (especially naphthalene) in the emitted PAHs. The above

252 inference can also be supported by many cooking-related studies (Schauer *et al.*, 1999, 2002;

253 McDonald *et al.*, 2003; Sjaastad *et al.*, 2010). However, the naphthalene emission rates of the
254 above studies (range= 127-588 $\mu\text{g min}^{-1}$) were much higher than those found in the present study
255 due to the involved cooking food weights for those of formers (=12.5-68 kg) was much higher
256 than that of the latter (=2.7 kg). The above inference can be further supported by the comparable
257 emission factors obtained from those of the formers (=4.5-16.7 $\mu\text{g min}^{-1} \text{kg}^{-1}$) and the latter (=5.4
258 $\mu\text{g min}^{-1} \text{kg}^{-1}$).

259 For particle-phase PAHs, the emission rates of LMW-, MMW-, and HMW-PAHs were
260 8.97×10^1 , 1.14×10^2 , 1.00×10^1 ng min^{-1} , respectively. PAHs with 3-4 benzene rings (i.e.,
261 MMW-PAHs) were found to be the most dominant compounds, which accounted for 53.38% of
262 particle-phase PAHs. Similar results can also be found in other studies (Rogge *et al.*, 1991;
263 McDonald *et al.*, 2003; Saito *et al.*, 2014). They found that particle-phase PAHs contain mainly
264 3-4 ringed compounds, and the two compounds of fluoranthene (FL) and pyrene (Pyr) were
265 found with the highest fractions.

266 Although particle-phase PAHs accounted for only 1.5% of the total-PAH emissions, a higher
267 contribution (=9.5%) to the total-BaP_{eq} emission rates was found in the present study. The above
268 result is not so surprising because MMW- and HMW-PAHs are the most dominant compounds in
269 particle-phase PAHs, and which compounds are known with higher TEFs.

270 **Capture efficiency and fugitive emission rates**

271 For the purpose of estimating cooks' exposures, PAH emission rates (or generation rates, G)
272 should be replaced by fugitive emission rates (ER_f). Therefore, the estimation of hood capture
273 efficiencies (ϵ) become essential to meet the above purpose. In the present study, the heat source
274 power (E), exhaust flow rate (q_f), exhaust hood height (H), and diameter of the heat source (D ,
275 using equivalent surface diameter) were found to be 0.7 m, 2000 W, and 0.242 m, respectively.
276 Based on eq. 4, the capture efficiencies (ϵ) of the exhaust hood were found to be 39.1%, 54.7%,
277 and 76.5% for three designated exhaust flow rates of 2.64, 3.69, and 5.16 m³ min⁻¹, respectively.
278 The above captured efficiencies were quite comparable to those obtained from Yik and Au (2002)
279 (i.e., 39%-100%).

280 The obtained capture efficiencies, together with the obtained emission rates (G) (Table 2) can
281 be used to estimate the fugitive emission rates (ER_f) using eq. 2. The resultant ER_f for the exhaust
282 flow rates (Q) set at 2.64, 3.69, and 5.16 m³ min⁻¹ for total-PAHs were found to be 8.95×10^3 ,
283 6.66×10^3 , and 3.46×10^3 ng min⁻¹, respectively; gas-phase PAHs were 8.82×10^3 , 6.57×10^3 , and
284 3.41×10^3 ng min⁻¹, respectively; particle-phase PAHs were 1.30×10^2 , 9.69×10^1 , and 5.03×10^1 ng
285 min⁻¹, respectively, and total-BaP_{eq} were 2.26×10^1 , 1.68×10^1 , and 8.70 ng min⁻¹, respectively. The
286 above results were not so surprising since the increase in the exhaust flow rates (Q) would result

287 in the increase in the capture efficiencies (ϵ), which leads to the decrease in the fugitive emission
288 rates (ER_f).

289 ***Predicted PAH exposure concentrations***

290 Table 3 shows the predicted PAH exposure concentrations (including gas-phase PAHs,
291 particle-phase PAHs, LMW-PAH, MMW-PAH, HMW-PAH and total-BaP_{eq}) for all workers (i.e.,
292 C_{WMR} representing predicted PAH exposure concentrations for workers in both NF and FF), chefs'
293 exposure concentrations (i.e., C_{NF} representing the predicted concentrations for workers in the NF),
294 and helpers' exposure concentrations (i.e., C_{FF} representing the predicted concentrations for
295 workers in the FF) under three designated exhaust hood flow rates (i.e., 2.64 m³ min⁻¹, 3.69 m³
296 min⁻¹, and 5.16 m³ min⁻¹) using Eq. 5, 6, and 7, respectively. The average random airspeed (β)
297 used in the NF/FF model was measured using an anemometer (TSI 9565-X, TSI Inc., MN, USA)
298 with a thermo-anemometer probe (TSI 966, TSI Inc., MN, USA). In the present study, β was 0.03,
299 0.03, and 0.04 m s⁻¹ when the exhaust hood flow rates were set at 2.64, 3.69, and 5.16 m³ min⁻¹,
300 respectively. Results show that PAH concentrations (including gas-phase PAHs, particle-phase
301 PAHs, LMW-PAH, MMW-PAH, HMW-PAH and total-BaP_{eq}) in magnitude for the three
302 predicted results were: $C_{NF} > C_{WMR} > C_{FF}$ (Table 3). Since workers in the NF were closer to the
303 emission source than those in FF, the predicted PAH exposure concentrations of C_{NF} and hence

304 were higher than that of C_{FF} . On the other hand, C_{WMR} represents the emitted PAHs being
305 uniformly distributed in the test room, and hence it can be expected that the magnitudes of C_{WMR}
306 fall between C_{NF} and C_{FF} .

307 *Measured PAH exposure concentrations*

308 Table 4 shows the measured PAH exposure concentrations for all workers (i.e., C_T , including
309 sampling results obtained from both chef-zone (CZ) and helper-zone (HZ)), chef exposure
310 concentrations (i.e., C_{CZ} , sampling results obtained from CZ) and helper exposure concentrations
311 (i.e., C_{HZ} , sampling results obtained from HZ) under three designated exhaust hood flow rate
312 conditions (i.e., $2.64 \text{ m}^3 \text{ min}^{-1}$, $3.69 \text{ m}^3 \text{ min}^{-1}$, $5.16 \text{ m}^3 \text{ min}^{-1}$). Results show that LMW-PAHs
313 dominated in all measured total-PAH concentrations, including C_T , C_{CZ} and C_{HZ} . The above
314 results were consistent with that of fugitive PAH emission results. In particular, most total-PAHs
315 were contributed by the naphthalene (~90%), which was also consistent with the results reported
316 by Sjaastad et al. (2010). Though the measured PAH concentrations for C_{CZ} were slightly higher
317 than that of C_{HZ} , but no significant difference could be found in the present study ($P>0.05$).
318 Therefore, workers in the test kitchen may have very similar PAH exposures regardless of their
319 locations. This could be explained by the circulation of airflow in the test room. In principle,
320 cooking oil fumes could be first lifted by the thermal draft, then partly removed by the exhaust

321 hood, and the rest reach the ceiling of the kitchen, then turn downward to the floor, and finally
322 combine with the new generated cooking oil fumes, and then repeat the above cycle. As a result,
323 a well-mixed condition was found in the test room which leads to no significant difference in
324 PAH concentration between C_{CZ} and C_{HZ} .

325 Considering there was no significant difference between the C_{CZ} and C_{HZ} , both results were
326 combined to describe the overall PAH concentrations (C_T) in the test room. For C_T , Table 4 also
327 shows that the mean total-PAHs were increased from 1.36×10^2 to 2.93×10^2 ng m^{-3} as exhaust
328 hood flow rates decreased from $5.16 \text{ m}^3 \text{ min}^{-1}$ to $2.64 \text{ m}^3 \text{ min}^{-1}$. Obviously, the above results can
329 be explained by the fact that the increase in the exhaust hood flow rates would result in the
330 increases in the capture efficiencies.

331 Table 4 also shows that all measured PAH exposure concentrations (i.e., C_{CZ} , C_{HZ} , and C_T)
332 were ~5 times in magnitude less than the corresponding predicted exposure concentrations (i.e.,
333 C_{NF} , C_{FF} , and C_{WMR}). Here, it should be noted that the predictions of C_{NF} , C_{FF} , and C_{WMR} assumes
334 well-mixed in PAH concentrations in the designated zones. However, the thermal draft effect
335 would result in higher concentrations accumulated at the ceiling, and decreased as the height
336 decreased. The above inference is supported by our findings (i.e., C_{CZ} , C_{HZ} , and C_T were much
337 lower than that of the corresponding C_{NF} , C_{FF} , and C_{WMR}). In addition, the stratified concentration

338 scenario also suggests the concentrations at the same height could be very similar. Since C_{CZ} , C_{HZ} ,
339 and C_T were measured at the same height (i.e., 1.5 m in height from the floor), no significant
340 difference in their measured results could be theoretically plausible.

341 ***Proposed for predicting workers PAH exposure concentrations***

342 Since the measured PAH concentrations of C_{CZ} and C_{HZ} were not significantly different, the
343 WMR model was selected to serve as a basis for predicting the PAH exposure concentrations. Fig.
344 3 shows the relationship between WMR model predicted results (i.e., C_{WMR}) and field measured
345 results (i.e., C_T) on the gas-phase PAHs, particle-phase PAHs, total-PAHs, and total-BaP_{eq} basis.
346 High R^2 were consistently found in the gas-phase PAHs, particle-phase PAHs, total-PAHs, and
347 total-BaP_{eq} (= 0.857, 0.711, 0.860, and 0.92, respectively). The above results suggest that the
348 WMR model can be used as a basis for predicting the PAH exposure concentrations of cooking
349 workers.

350 Comparable R^2 and regression equations were obtained for gas-phase PAHs and total-PAHs,
351 which obviously can be explained by the fact that total-PAHs were dominated by gas-phase PAHs.
352 The particle-phase PAHs were found with the lowest R^2 , which indicated that the variation in the
353 particle-phase PAHs was higher than that of others. The regression equation for total-BaP_{eq}
354 concentrations much comparable to that of particle-phase PAHs, rather than gas-phase PAHs. The

355 above results can be explained by the high TEFs assigned for MMW-PAHs and HMW-PAHs (i.e.,
356 main contributors in particle-phase PAHs), and variation of particle-phase PAH was mainly
357 contributed by the LMW-PAHs.

358 Yet, it is true that the resultant regression equations might be not universally applicable. The
359 approach proposed by the present study provides a possibility for establishing a long-term
360 exposure databank for cooking industries for less constraints in both samplings and sample
361 analyses.

362

363 **CONCLUSIONS**

364

365 Most generated PAHs were in the form of the gas-phase and were mainly contributed by
366 LMW-PAHs. Although particle-phase PAHs accounted for a very low fraction of the total-PAH
367 emissions, a higher contribution to the total-BaP_{eq} emission rates was found in the present study.
368 The capture efficiencies of the exhaust hood fall to the range 39.1%- 76.5%, indicating fugitive
369 PAH emission are theoretically plausible. All measured PAH exposure concentrations were ~5
370 times in magnitude less than the corresponding predicted exposure concentrations. Since C_{CZ} ,
371 C_{HZ} , and C_T were measured at the same height, no significant difference in their measured results
372 could be explained by the circulation effect. On the other hand, C_{CZ} , C_{HZ} , and C_T were much

373 lower than that of the corresponding C_{NF} , C_{FF} , and C_{WMR} , which suggests that stratified PAH
374 concentrations might be possible in the atmosphere of the test room. The relationship between
375 WMR model predicted results and field measured results was found with high R^2 , the above
376 results suggest that the WMR model can be served as a basis for predicting the PAH exposure
377 concentrations of cooking workers. Though the resultant regression equations might not be
378 universally applicable, the present study has proposed a suitable approach for establishing a
379 long-term exposure databank for cooking industries with less constraints in both samplings and
380 sample analyses.

381

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383

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Table Captions

477 **Table 1.** The studied 21 PAH compounds and their TEFs proposed by Larsen and Larsen (1998),

478 Malcolm and Dobson (1994), Nisbet and LaGoy (1992), and those adopted in the present study.

479 **Table 2.** PAHs emission rates of the gas-phase and particle phase (n=6)

480 **Table 3.** Predicted NF, FF and WMR concentrations (C_{NF} , C_{FF} , and C_{WMR}) of PAHs for the exhaust

481 hood operated under three designated flow rates (Q)

482 **Table 4.** Measured chef, helper and all worker concentrations (C_{CZ} , C_{HZ} , and C_T) of PAHs for the

483 exhaust hood operated under three designated flow rates (Q)

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485

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Figure Captions

487 **Fig. 1.** Schematic of the site for placing IOM sampler for determining PAH emission rates when
488 the exhaust hood and deep frying machine are in an enclosure condition.

489 **Fig. 2.** Schematic of sites for collecting near-field and far-field PAH exposure concentrations

490 **Fig. 3.** Relationships between measures (y) and predicted (x) exposure concentrations for (a)

491 gas-phase PAHs, (b) particle-phase PAHs, (c) Total-PAHs, and (d) Total-BaP_{eq} (n=9)

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493 **Table 1.** The studied 21 PAH compounds and their TEFs proposed by Larsen and Larsen (1998),
 494 Malcolm and Dobson (1994), Nisbet and LaGoy (1992), and those adopted in the present study

PAHs	(Larsen and Larsen, 1998)	(Malcolm and Dobson, 1994)	(Nisbet and LaGoy, 1992)	This study
NaP	-	0.001	0.001	0.001
AcPy	-	0.001	0.001	0.001
Acp	-	0.001	0.001	0.001
Flu	0.05	0.001	0.001	0.05
PA	0.0005	0.001	0.001	0.001
Ant	0.0005	0.01	0.01	0.01
FL	-	0.001	0.001	0.001
Pyr	0.001	0.001	0.001	0.001
BaA	0.005	0.1	0.1	0.1
CHR	0.03	0.01	0.01	0.03
CYC	0.02	0.1	-	0.1
BbF	0.1	0.1	0.1	0.1
BkF	0.1	0.1	0.1	0.1
BeP	0.002	0.001	-	0.002
BaP	1	1	1	1
PER	-	0.001	-	0.001
DBA	1	1	1	1
IND	-	0.1	0.1	0.1
BbC	-	-	-	- ^a
BghiP	0.02	0.01	0.01	0.02
COR	-	0.001	-	0.001

495 ^aNo TEF has been suggested.

496

497 **Table 2.** PAHs emission rates of the gas-phase and particle-phase (n=6)

PAHs species	Gas-phase			Particle-phase		
	Mean (ng/min)	SD (ng/min)	Percentage	Mean (ng/min)	SD (ng/min)	Percentage
Naphthalene	1.12×10^4	6.68×10^2	77.17%	5.10	1.41	2.38%
Acenaphthylene	2.08×10^3	3.68×10^2	14.38%	3.28	9.30×10^{-1}	1.54%
Acenaphthene	1.02×10^2	2.08×10^1	0.71%	8.30×10^{-1}	1.70×10^{-1}	0.39%
Fluorene	3.36×10^2	6.50×10^1	2.32%	7.10×10^{-1}	4.20×10^{-1}	0.33%
Phenanthrene	4.88×10^2	9.03×10^1	3.37%	4.62×10^1	1.13×10^1	21.62%
Anthracene	2.98×10^2	6.20×10^1	2.06%	3.35×10^1	7.49	15.68%
Fluoranthene	ND	--	--	5.77×10^1	1.18×10^1	27.00%
Pyrene	ND	--	--	4.76×10^1	1.01×10^1	22.24%
Benzo(a)anthracene	ND	--	--	4.17	8.30×10^{-1}	1.95%
Chrysene	ND	--	--	4.68	9.40×10^{-1}	2.19%
Cyclopenta(c,d)pyrene	ND	--	--	4.25	1.00	1.99%
Benzo(b)fluoranthrene	ND	--	--	1.26	2.60×10^{-1}	0.59%
Benzo(k)fluoranthrene	ND	--	--	8.40×10^{-1}	1.70×10^{-1}	0.39%
Benzo(e)pyrene	ND	--	--	1.02	2.50×10^{-1}	0.48%
Benzo(a)pyrene	ND	--	--	1.76	5.00×10^{-1}	0.82%
Perylene	ND	--	--	ND	--	--
Dibenz(a,h)anthracene	ND	--	--	ND	--	--
Indeno(1,2,3,-cd)pyrene	ND	--	--	ND	--	--
Benzo(b)chrysene	ND	--	--	ND	--	--
Benzo(g,h,i)perylene	ND	--	--	8.90×10^{-1}	1.80×10^{-1}	0.42%
Coronene	ND	--	--	ND	--	--
LMW-PAHs	1.45×10^4	9.24×10^1	100%	8.97×10^1	1.80×10^1	41.94%
MMW-PAHs	ND	--	--	1.14×10^2	2.35×10^1	53.38%
HMW-PAHs	ND	--	--	1.00×10^1	2.29	4.68%
Total-PAHs	1.45×10^4	1.03×10^3	98.55%	2.14×10^2	4.35×10^1	1.45%
Total-BaP _{eq}	3.36×10^1	5.02	90.53%	3.52	8.90×10^{-1}	9.47%

498 ND: non-detected

499

500 **Table 3.** Predicted NF, FF and WMR concentrations (C_{NF} , C_{FF} , and C_{WMR}) of PAHs for the exhaust
 501 hood operated under three designated flow rates (Q)

PAHs concentrations (ng/m ³)	Hood exhaust flow rate (Q, m ³ /min)								
	2.64			3.69			5.16		
	C_{NF}	C_{FF}	C_{WMR}	C_{NF}	C_{FF}	C_{WMR}	C_{NF}	C_{FF}	C_{WMR}
Gas-phase	2.27×10^3	1.50×10^3	1.53×10^3	1.40×10^3	8.26×10^2	8.43×10^2	5.39×10^2	3.14×10^2	3.20×10^2
Particle-phase	3.35×10^1	2.21×10^1	2.26×10^1	2.07×10^1	1.22×10^1	1.24×10^1	7.95	4.63	4.73
Total-PAHs	2.33×10^3	1.54×10^3	1.57×10^3	1.43×10^3	8.44×10^2	8.55×10^2	5.47×10^2	3.19×10^2	3.25×10^2
Total-BaP _{eq}	5.83	3.85	3.92	3.60	2.12	2.16	1.38	8.10×10^{-1}	8.20×10^{-1}

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503 **Table 4.** Measured chef, helper and all worker concentrations (C_{CZ} , C_{HZ} , and C_T) of PAHs for the
 504 exhaust hood operated under three designated flow rates (Q)

Hood exhaust flow rate (Q, m ³ /min)	PAHs concentrations (ng/m ³)	LMW-PAHs	MMW-PAHs	HMW-PAHs	Total-PAHs	Total-BaP _{eq}
2.64 (n=3)	C _{CZ}	2.92×10 ²	1.97	9.65×10 ⁻¹	2.95×10 ²	7.90×10 ⁻¹
	SD	1.42×10 ¹	8.80×10 ⁻¹	4.30×10 ⁻¹	1.45×10 ¹	1.10×10 ⁻¹
	C _{HZ}	2.89×10 ²	1.25	6.75×10 ⁻¹	2.91×10 ²	7.47×10 ⁻¹
	SD	3.08×10 ¹	5.20×10 ⁻¹	2.80×10 ⁻¹	3.11×10 ¹	9.00×10 ⁻²
	C _T	2.90×10 ²	1.61	8.20×10 ⁻¹	2.93×10 ²	7.64×10 ⁻¹
	SD	2.11×10 ¹	6.20×10 ⁻¹	3.20×10 ⁻¹	2.11×10 ¹	9.00×10 ⁻²
3.69 (n=3)	C _{CZ}	1.61×10 ²	8.03×10 ⁻¹	4.78×10 ⁻¹	1.62×10 ²	5.20×10 ⁻¹
	SD	3.10×10 ¹	2.40×10 ⁻¹	1.40×10 ⁻¹	3.07×10 ¹	5.00×10 ⁻²
	C _{HZ}	1.52×10 ²	1.04	5.34×10 ⁻¹	1.54×10 ²	5.87×10 ⁻¹
	SD	1.95×10 ¹	1.60×10 ⁻¹	8.00×10 ⁻²	1.93×10 ¹	7.00×10 ⁻²
	C _T	1.57×10 ²	9.19×10 ⁻¹	5.06×10 ⁻¹	1.58×10 ²	5.51×10 ⁻¹
	SD	2.53×10 ¹	2.00×10 ⁻¹	1.10×10 ⁻¹	2.50×10 ¹	5.00×10 ⁻²
5.16 (n=3)	C _{CZ}	1.40×10 ²	7.28×10 ⁻¹	3.85×10 ⁻¹	1.41×10 ²	3.59×10 ⁻¹
	SD	1.37×10 ¹	2.00×10 ⁻¹	1.10×10 ⁻¹	1.34×10 ¹	1.00×10 ⁻²
	C _{HZ}	1.30×10 ²	7.00×10 ⁻¹	3.54×10 ⁻¹	1.31×10 ²	3.45×10 ⁻¹
	SD	2.53×10 ¹	2.40×10 ⁻¹	1.20×10 ⁻¹	2.56×10 ¹	1.20×10 ⁻¹
	C _T	1.35×10 ²	7.14×10 ⁻¹	3.70×10 ⁻¹	1.36×10 ²	3.52×10 ⁻¹
	SD	1.01×10 ¹	2.20×10 ⁻¹	1.10×10 ⁻¹	1.02×10 ¹	6.00×10 ⁻²

505

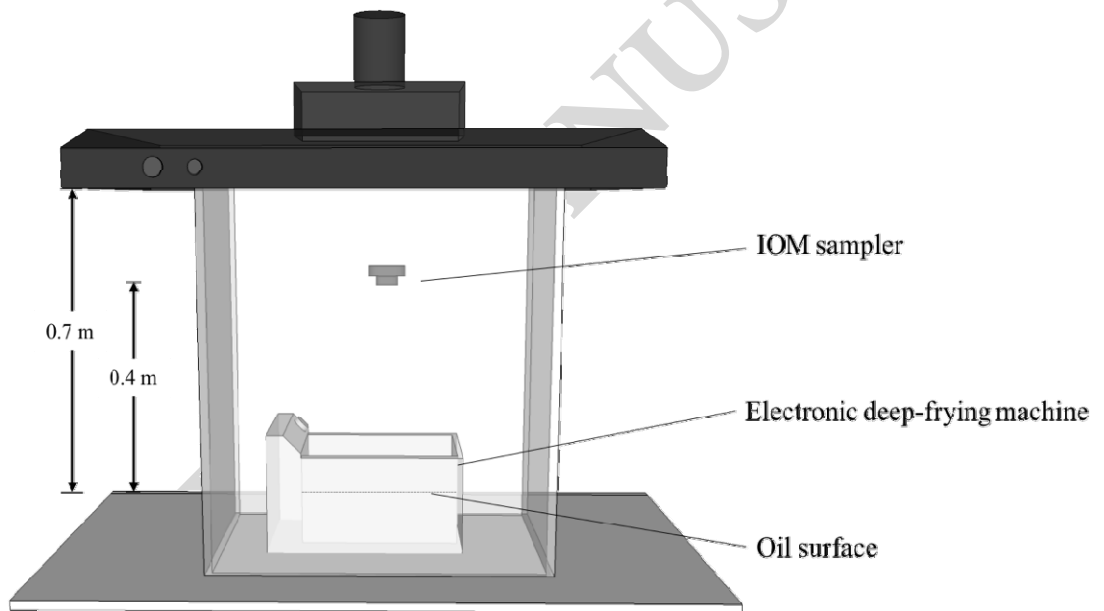


Fig. 1

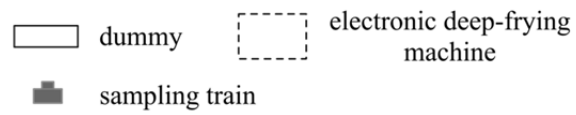
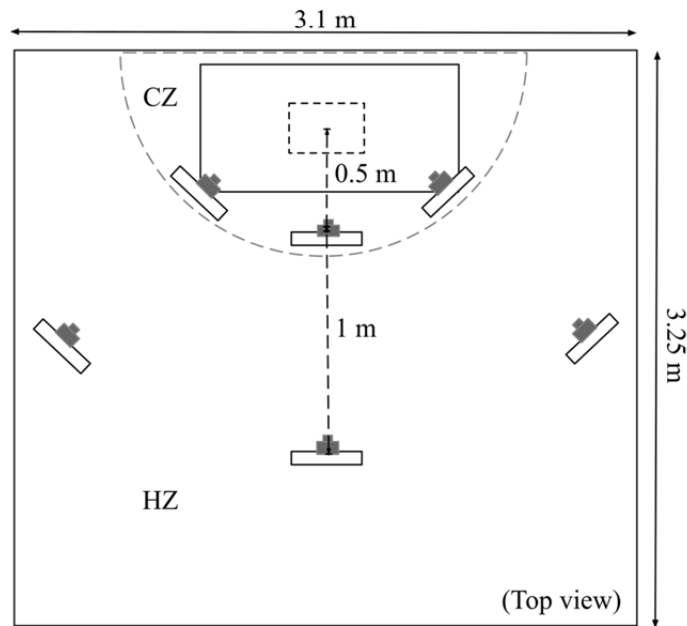
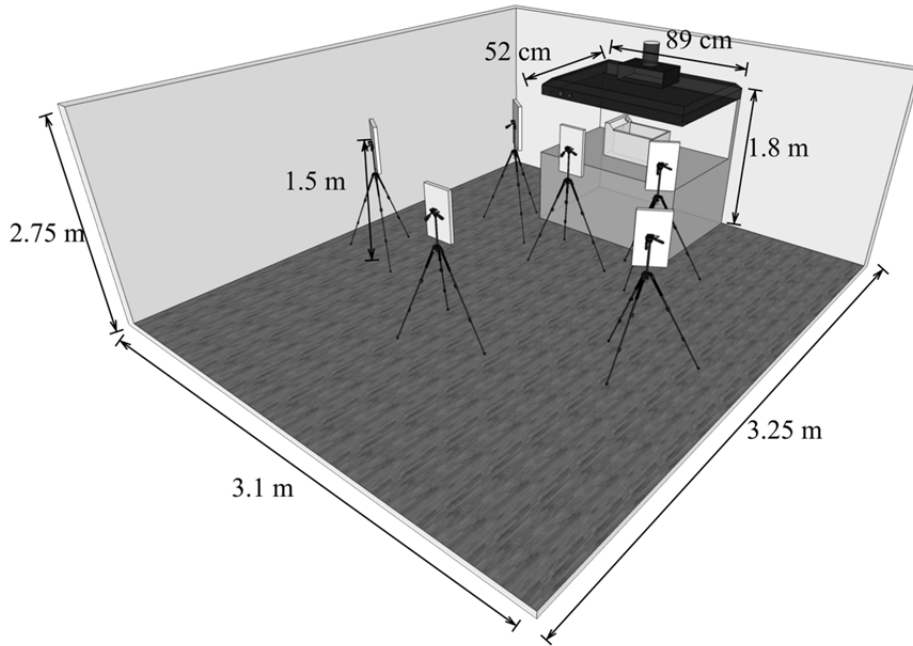
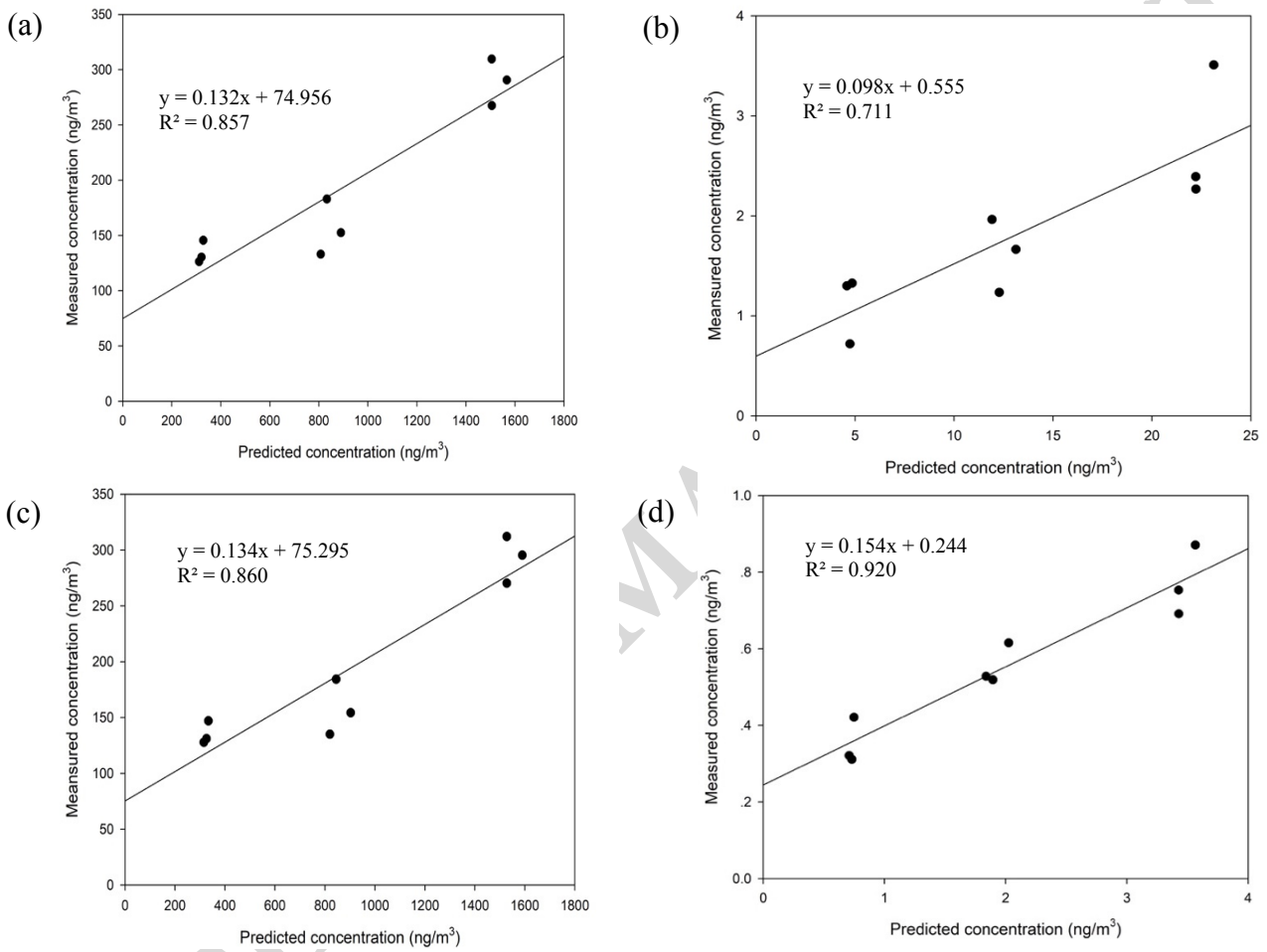


Fig. 2.

**Fig. 3.**