

## **MEDIA STATEMENT**

### **SFA'S MEDIA STATEMENT ON RECENT REPORTS BY HONG KONG ON BAK KWA WITH HIGH LEVELS OF POLYCYCLIC AROMATIC HYDROCARBON**

There have been recent reports by Hong Kong on bak kwa (sweet barbecued meat) containing high levels of polycyclic aromatic hydrocarbon (PAHs). The Singapore Food Agency has conducted an assessment and found that the levels reported pose no food safety concerns as bak kwa is usually consumed occasionally and not in large quantities on a regular basis.

PAHs are formed when meat is cooked on high heat, through grilling and pan-frying over an open flame. When fat and juices from meat drips on the heated surface or open fire it is grilled on, flame and smoke are produced. PAHs are found in the smoke, which then settles on the meat surface.

When consumed in moderation, PAHs in grilled and processed meats will not pose a health risk. For consumers with a balanced and varied diet, this is no cause for concern.

Read more: <https://www.sfa.gov.sg/food-information/risk-at-a-glance/chemicals-produced-when-cooking-meat>

**Issued by the Singapore Food Agency**

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