





Fine Particulate Matter Emissions From Cooking

Marina E. Vance

Assistant Professor,

Mechanical Engineering Department & Environmental Engineering Program University of Colorado Boulder



*o*marinavance



Indoor Exposure to Fine Particulate Matter and Practical Mitigation Approaches – A Workshop

The National Academies of Sciences, Engineering, and Medicine

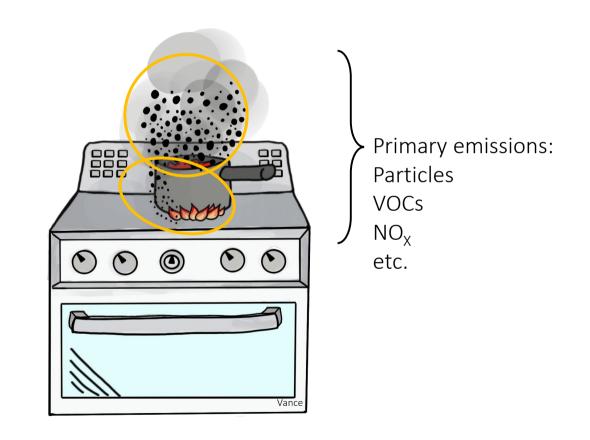
April 14, 2021

Cooking is one of many sources of indoor Particulate Matter (PM)



Cooking contributions to indoor PM can vary greatly from home home to the next

There are two air pollution components from cooking activities: heat source + food itself



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Example heat sources:



Solid (& liquid) fuels



Gaseous fuels



Electric



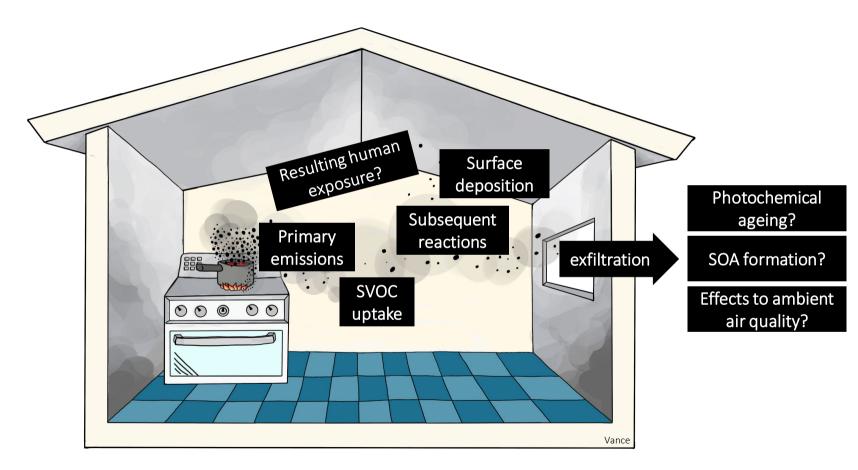
Induction

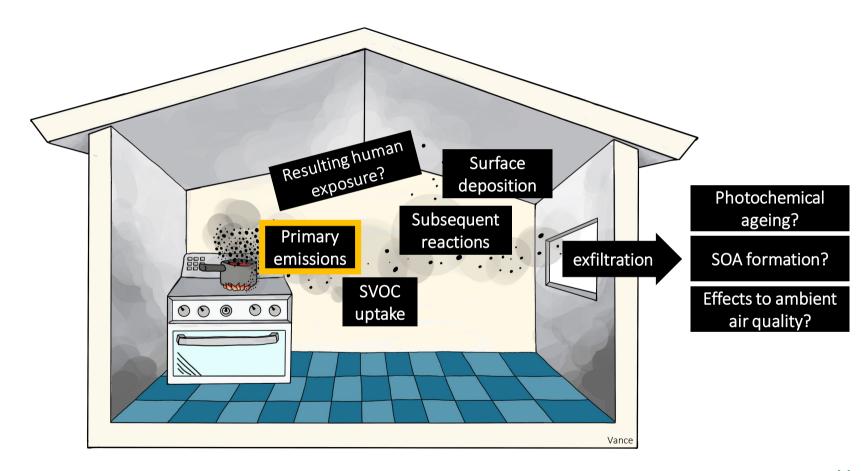
~2.8 bi users worldwide

3.5 - 4 mi premature deaths (2010)

Smith et al. (2014) ARPH

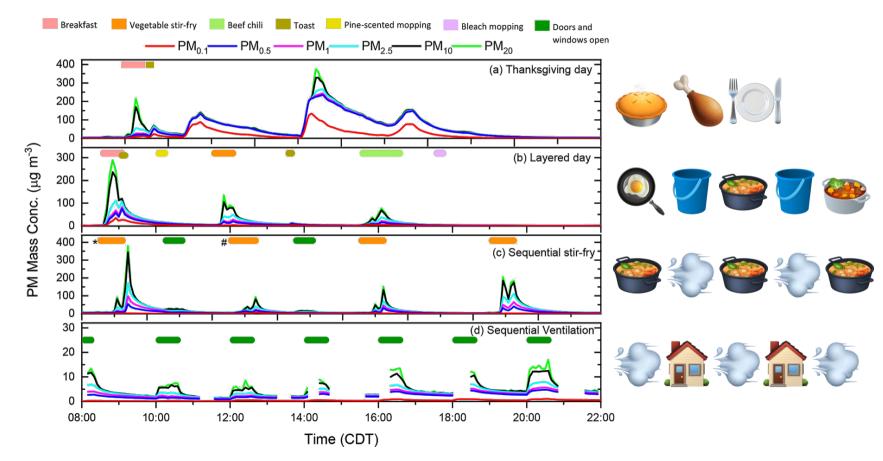
(propane, liquified petroleum gas, natural gas, biogas)







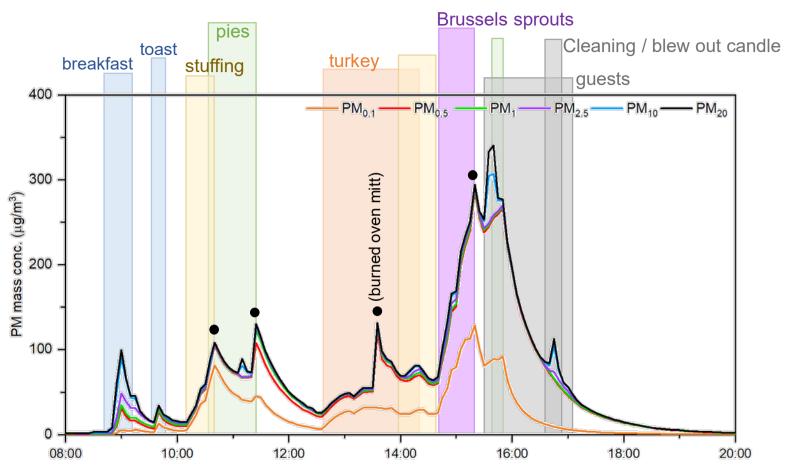
HOMEChem: High particle concentrations during cooking activities:



Patel et al. (2020) ES&T [7]

Total PM mass concentrations during a Thanksgiving Day Experiment 🚵

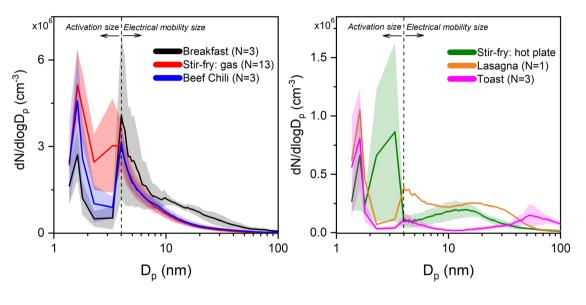




[8] Patel et al. (2020) ES&T

Particle number concentrations for specific meals were governed by the heat source:



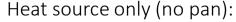


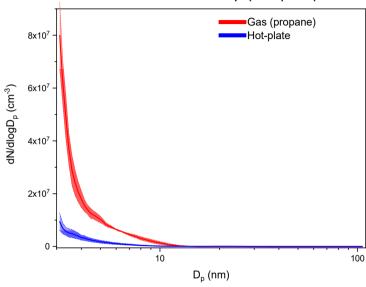
Gas stove preparations: ~4x higher PM number concentrations

Electric cooktop, oven, toaster resulted in lower PM number concentrations

PM concentrations during stir-fry cooking: heat source vs food 🚵





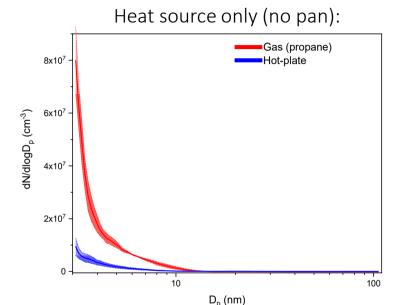


Gas stove generated 7x more particles than electric hot plate

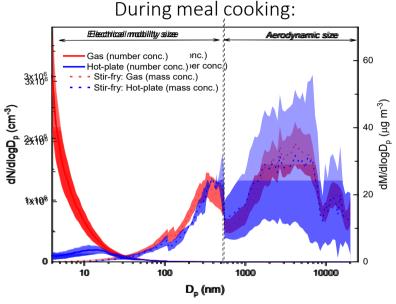
[10] Patel et al. (2020) ES&T

PM concentrations during stir-fry cooking: heat source vs food 🌋





Gas stove generated 7x more particles than electric hot plate



During meal cooking, fewer sub-10 nm particles were emitted.

Heat source dominated particle # conc. Food governed particle mass conc.

Cooking PM composition varies greatly



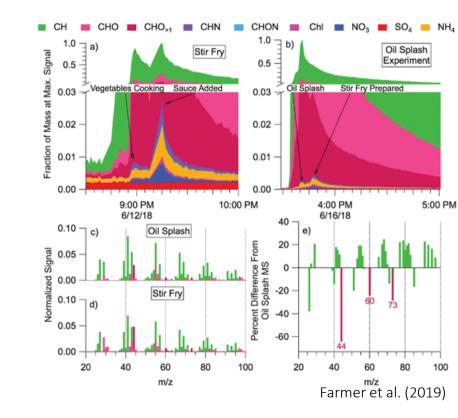
• ~>50% of the indoor cooking emissions are organic in nature.

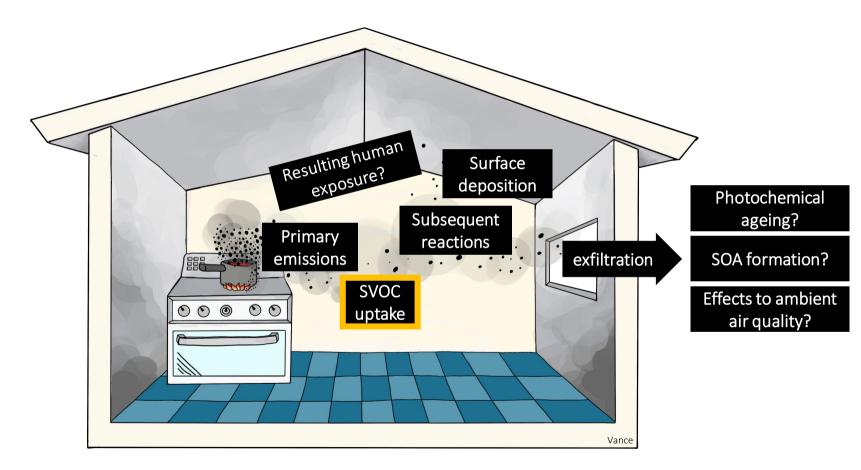
Klein et al. (2020)
He et al. (2004)
Farmer et al. (2019)

• Composition profiles and emission rates vary greatly with ingredients, cooking style, heat source, exposed surface area, type, and temperature of oils.

Farmer et al. (2019) Torkmahalleh et al. (2017)

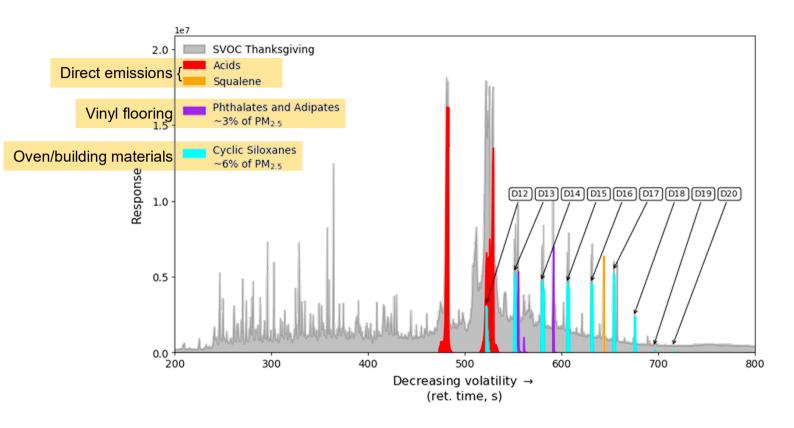
PAH concentrations associated with cooking PM
 are highly variable
 He et al. (2004)
 Torkmahalleh et al. (2017)
 Wang et al. (2017)





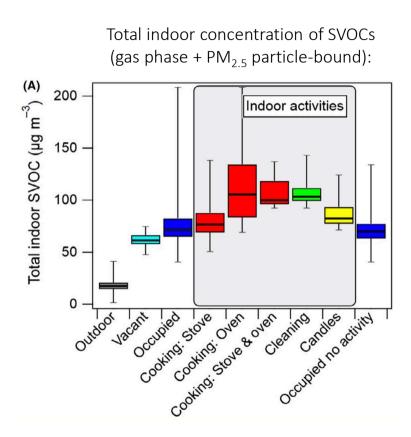


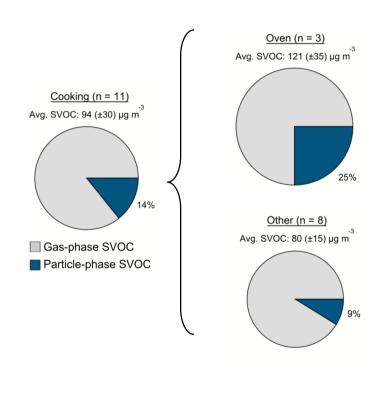




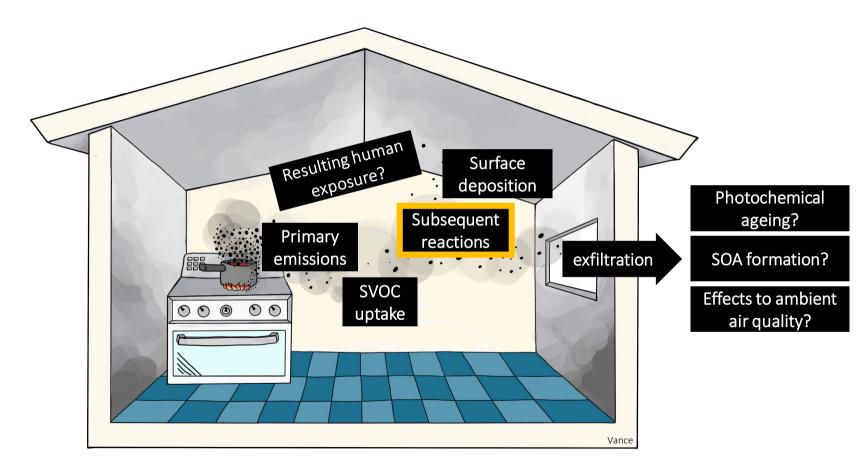
Lunderberg et al. (2020) ES&T

SVOC concentrations enhanced during indoor residential activities:



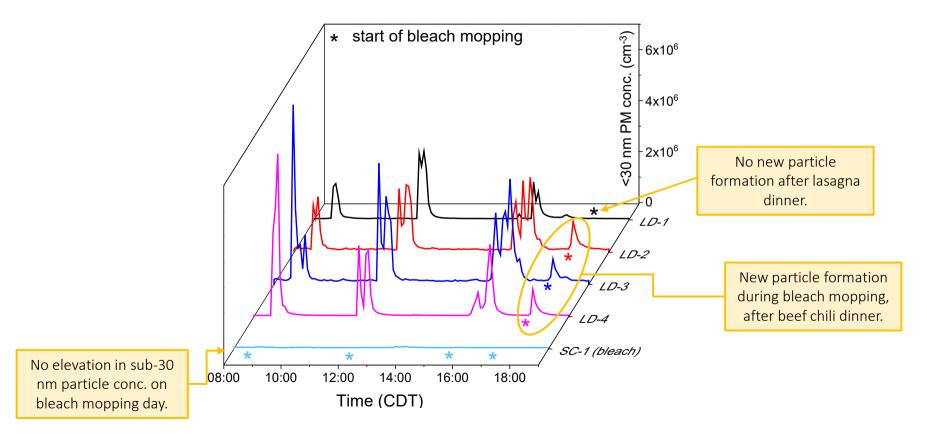


[15]

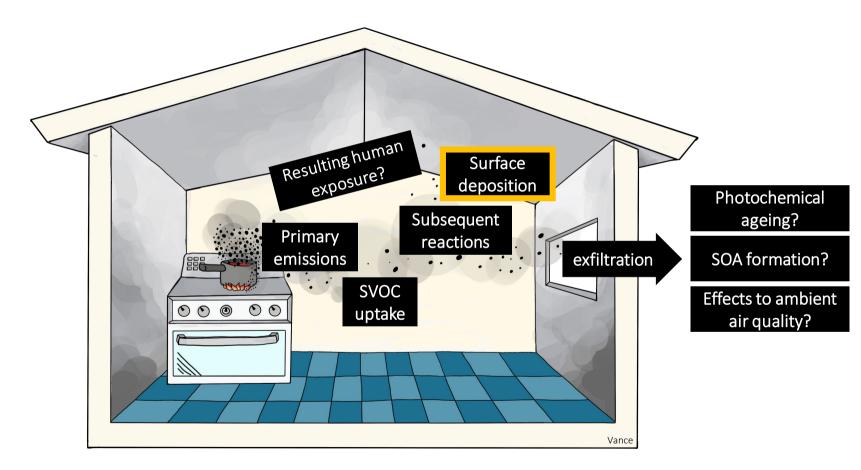


Volatile emissions from cooking activities may interact with cleaning products to spur new particle formation





Patel et al. (2020) ES&T [17]

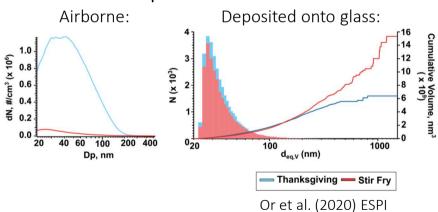


Indoor surfaces can be an important sink for organic-rich PM indoors



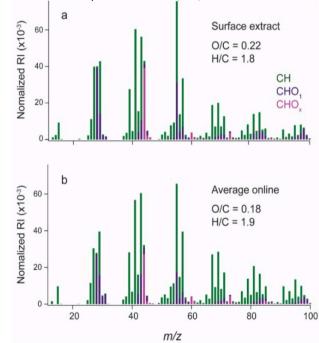
Although Thanksgiving produced higher PM concentrations in air, similar deposition was observed on surfaces

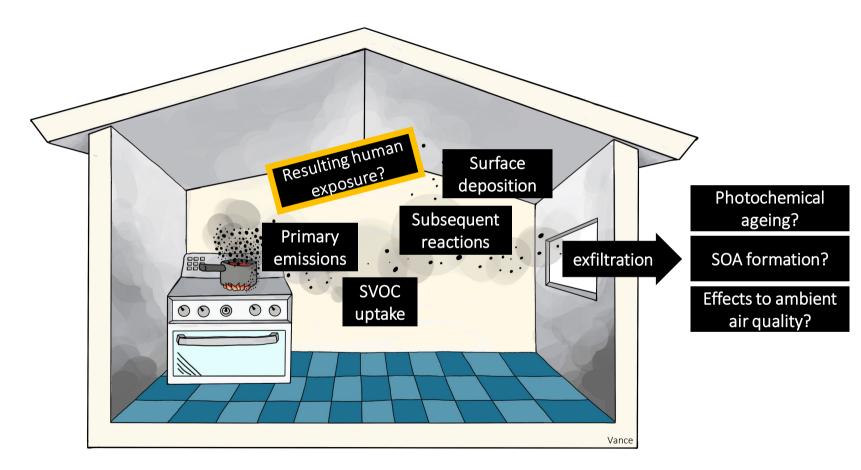
Cumulative particle number distributions



Material accumulated on glass surface had similar chemical properties to COA particles measured by online AMS

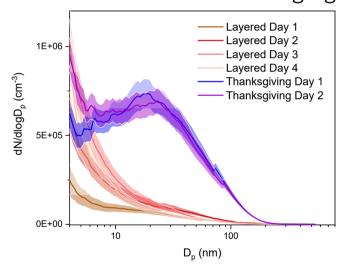
AMS mass spectra for C, H, and O containing ions



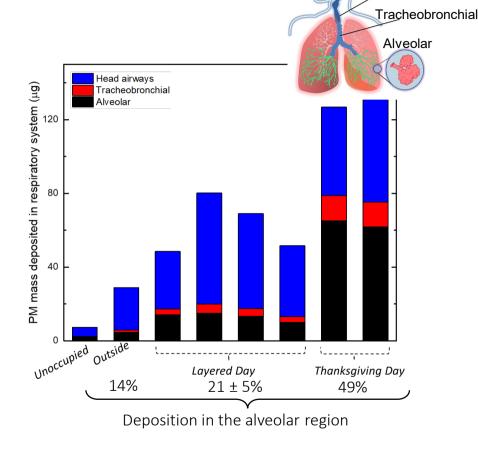


PM mass deposited in the respiratory system

Sub-10 nm and sub-100 particles dominated on 24-hr averaging basis:



24-h average particle number size distributions



Head airways

Patel et al. (2020) ES&T [21]

Toxicity can vary with cooking preparations

Cancer risk from PM₁₀-bound PAHs:

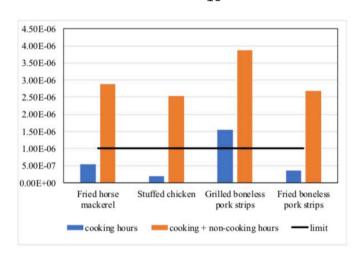


Fig. 3. Cancer risks from inhalation of PM_{10} -bound PAHs for common kitchen usage patterns (4 h a day, 350 days a year).

Bioassay toxicity of PM_{10} :

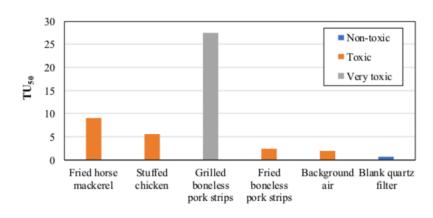


Fig. 6. Toxicity of each sample, expressed in toxic units, based on the results of the *Vibrio fischeri* bioluminescence inhibition bioassay.

(in this study, PM_{2.5} comprised 86% or more of PM₁₀)

Alves et al. (2021) STOTEN

Persistent knowledge gaps related to indoor cooking PM

Commonalities/differences among cooking styles/ingredients.

How does ventilation affect particle fate and exposure?

Does the chemical composition affect health?

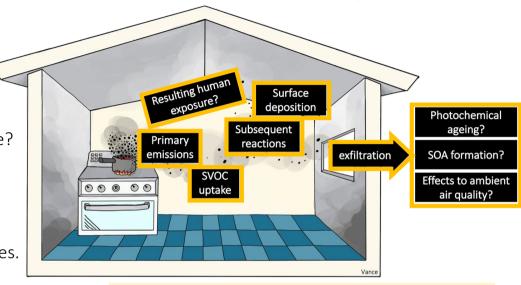
- Bulk composition from different cooking styles/ingredients.
- Influence of sorbed compounds from other sources.

Metrics for exposure and health:

- Number vs mass?
- Dose vs exposure time?

Socioeconomic disparities.

Contributions of indoor cooking activities to ambient air quality.



Broad scientific consensus:

For point sources of air pollution



Control emissions at the source

Indoor cooking emissions



- Electrify cooking
- Use effective source control: range hood / portable air cleaner











References

Alves et al. (2021) STOTEN 10.1016/i.scitotenv.2021.145412 Brown et al. (2021) Indoor Air 10.1111/ina.12721* Farmer et al. (2019) ESPI 10.1039/C9EM00228F He et al. (2004) Atmos Env 10.1016/j.atmosenv.2004.08.034 Klein et al. (2019) Indoor Air 10.1111/ina.12597 Kristensen et al. (2019) Indoor Air 10.1111/ina.12561 Lunderberg et al. (2020) ES&T 10.1021/acs.est.0c00966 Minutolo et al. (2008) EES 10.1089/ees.2007.0188 O'Brien et al. (2021) ESPI 10.1039/D1EM00060H Or et al. (2020) ESPI 10.1039/d0em00156b Patel et al. (2020) ES&T 10.1021/acs.est.0c00740 Smith et al. (2014) ARPH 10.1146/annurev-publhealth-032013-182356 Tian et al. (2021) Indoor Air 10.1111/ina.12731* Torkmahalleh et al. (2017) 10.1016/j.scitotenv.2017.02.088 Wang et al. (2017) 10.1016/j.scitotenv.2017.02.124* Zeng et al. (2020) ES&T Lett. 10.1021/acs.estlett.0c00044*

*Additional references of interest not included in this talk.

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