International Studies

Abdullahi, K.L., Delgado-Saborit, J.M., Harrison, R.M., 2013. Emissions and indoor concentrations of particulate matter and its specific chemical components from cooking: A review. Atmospheric Environment 71, 260–294. www.sciencedirect.com/science/article/pii/S1352231013000861

Bordado, J.C., Gomes, J.F., Albuquerque, P.C., 2012. Exposure to airborne ultrafine particles from cooking in Portuguese homes. Journal of the Air & Waste Management Association 62, 1116–1126. www.tandfonline.com/doi/full/10.1080/10962247.2012.699443#.UnfwPRDJZ8E

Buonanno, G., Johnson, G., Morawska, L., Stabile, L., 2011. Volatility characterization of cooking-generated aerosol particles. Aerosol Science and Technology 45, 1069–1077. www.tandfonline.com/doi/abs/10.1080/02786826.2011.580797

Buonanno, G., Morawska, L., Stabile, L., 2009. Particle emission factors during cooking activities. Atmospheric Environment 43, 3235–3242. www.sciencedirect.com/science/article/pii/S1352231009002775

Chiang, T.-A., Wu, P.-F., Ko, Y.-C., 1999. Identification of carcinogens in cooking oil fumes. Environmental Research 81, 18–22. www.sciencedirect.com/science/article/pii/S0013935198938762

Dennekamp, M., Howarth, S., Dick, C. a. J., Cherrie, J.W., Donaldson, K., Seaton, A., 2001. Ultrafine particles and nitrogen oxides generated by gas and electric cooking. Occup Environ Med 58, 511–516. http://oem.bmj.com/content/58/8/511.full.pdf

Evans, G.J., Peers, A., Sabaliauskas, K., 2008. Particle dose estimation from frying in residential settings. Indoor Air 18, 499–510. http://onlinelibrary.wiley.com/doi/10.1111/j.1600-0668.2008.00551.x/abstract;jsessionid=E756E5352B5C9A966705B6E564B6138D.f01t02

Gao, J., Cao, C., Zhang, X., Luo, Z., 2013. Volume-based size distribution of accumulation and coarse particles (PM0.1–10) from cooking fume during oil heating. Building and Environment 59, 575–580. www.sciencedirect.com/science/article/pii/S0360132312002740

He, C., Morawska, L., Hitchins, J., Gilbert, D., 2004. Contribution from indoor sources to particle number and mass concentrations in residential houses. Atmospheric Environment 38, 3405–3415. www.sciencedirect.com/science/article/pii/S135223100400250X

Hölscher, B., Heinrich, J., Jacob, B., Ritz, B., Wichmann, H.-E., Hölscher, B., 2000. Gas cooking, respiratory health and white blood cell counts in children. International Journal of Hygiene and Environmental Health 203, 29–37. www.sciencedirect.com/science/article/pii/S143846390470005X

Huboyo, H.S., Tohno, S., Cao, R., 2011. Indoor PM 2.5 characteristics and CO concentration related to water-based and oil-based cooking emissions using a gas stove. Aerosol and Air Quality Research 11, 401–411. www.aaqr.org/Doi.php?id=8_AAQR-11-02-OA-0016

Kabir, E., Kim, K.-H., 2011. An investigation on hazardous and odorous pollutant emission during cooking activities. Journal of Hazardous Materials 188, 443–454. www.sciencedirect.com/science/article/pii/S0304389411001622

Katragadda, H.R., Fullana, A., Sidhu, S., Carbonell-Barrachina, Á.A., 2010. Emissions of volatile aldehydes from heated cooking oils. Food Chemistry 120, 59–65. www.sciencedirect.com/science/article/pii/S0308814609011303

Kim, K.-H., Pandey, S.K., Kabir, E., Susaya, J., Brown, R.J.C., 2011. The modern paradox of unregulated cooking activities and indoor air quality. Journal of Hazardous Materials 195, 1–10. www.sciencedirect.com/science/article/pii/S0304389411010429

Lai, A.C.K., Ho, Y.W., 2008. Spatial concentration variation of cooking-emitted particles in a residential kitchen. Building and Environment 43, 871–876. www.sciencedirect.com/science/article/pii/S0360132307000339

Moshammer, H., Hutter, H.-P., Neuberger, M., 2006. Gas cooking and reduced lung function in school children. Atmospheric Environment 40, 3349–3354. www.sciencedirect.com/science/article/pii/S1352231006001579

See, Siao Wei, Balasubramanian, R., 2006. Physical characteristics of ultrafine particles emitted from different gas cooking methods. Aerosol and Air Quality Research 6, 82–92. http://aaqr.org/Doi.php?id=7_AAQR-06-03-OA-0007

See, S.W., Balasubramanian, R., 2008. Chemical characteristics of fine particles emitted from different gas cooking methods. Atmospheric Environment 42, 8852–8862. www.sciencedirect.com/science/article/pii/S1352231008008388

Sjaastad, A.K., Svendsen, K., 2008. Exposure to mutagenic aldehydes and particulate matter during panfrying of beefsteak with margarine, rapeseed oil, olive oil or soybean oil. Ann Occup Hyg 52, 739–745. http://annhyg.oxfordjournals.org/content/52/8/739.long

Sjaastad, A.K., Svendsen, K., 2010. Different types and settings of kitchen canopy hoods and particulate exposure conditions during pan-frying of beefsteak. Indoor and Built Environment 19, 267–274. http://ibe.sagepub.com/content/19/2/267.short

To, W.M., Yeung, L.L., 2011. Effect of fuels on cooking fume emissions. Indoor and Built Environment 20, 555–563. http://ibe.sagepub.com/content/20/5/555.abstract

Tseng, L.-C., Chen, C.-C., 2013. Effect of flow characteristics on ultrafine particle emissions from range hoods. Ann Occup Hyg 57, 920–933. www.ncbi.nlm.nih.gov/pubmed/23479025

Wan, M.-P., Wu, C.-L., Sze To, G.-N., Chan, T.-C., Chao, C.Y.H., 2011. Ultrafine particles, and PM2.5 generated from cooking in homes. Atmospheric Environment 45, 6141–6148. www.sciencedirect.com/science/article/pii/S1352231011008600

Willers, S.M., Brunekreef, B., Oldenwening, M., Smit, H.A., Kerkhof, M., De Vries, H., 2006. Gas cooking, kitchen ventilation, and exposure to combustion products. Indoor Air 16, 65–73. http://onlinelibrary.wiley.com/doi/10.1111/j.1600-0668.2005.00404.x/abstract;jsessionid=03AB3E8539021F9F65C8A1850457C0E1.f01t03

Wong, T.W., Yu, T.S., Liu, H.J., Wong, A.H.S., 2004. Household gas cooking: a risk factor for respiratory illnesses in preschool children. Arch Dis Child 89, 631–636. http://adc.bmj.com/content/89/7/631.long

Zhu, L., Wang, J., 2003. Sources and patterns of polycyclic aromatic hydrocarbons pollution in kitchen air, China. Chemosphere 50, 611–618. www.sciencedirect.com/science/article/pii/S0045653502006689