



# LÀVVU- LABORATORIET

Kia Krarup Hansen



UIT The Arctic  
University of Norway

Doktorgradsstudie unner prosjektet

Rievdan 

*Traditional knowledge of food culture –  
navigation towards sustainability  
– two ways of knowing?"*

I samarbeid med



 Sámi allaskuvla  
Sámi University of Applied Sciences



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# Polysykliske Aromatiske Hydrokarboner

PAH







Kia Krarup Hansen

Astri Riddervold

Inger Anita Smuk

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Einer

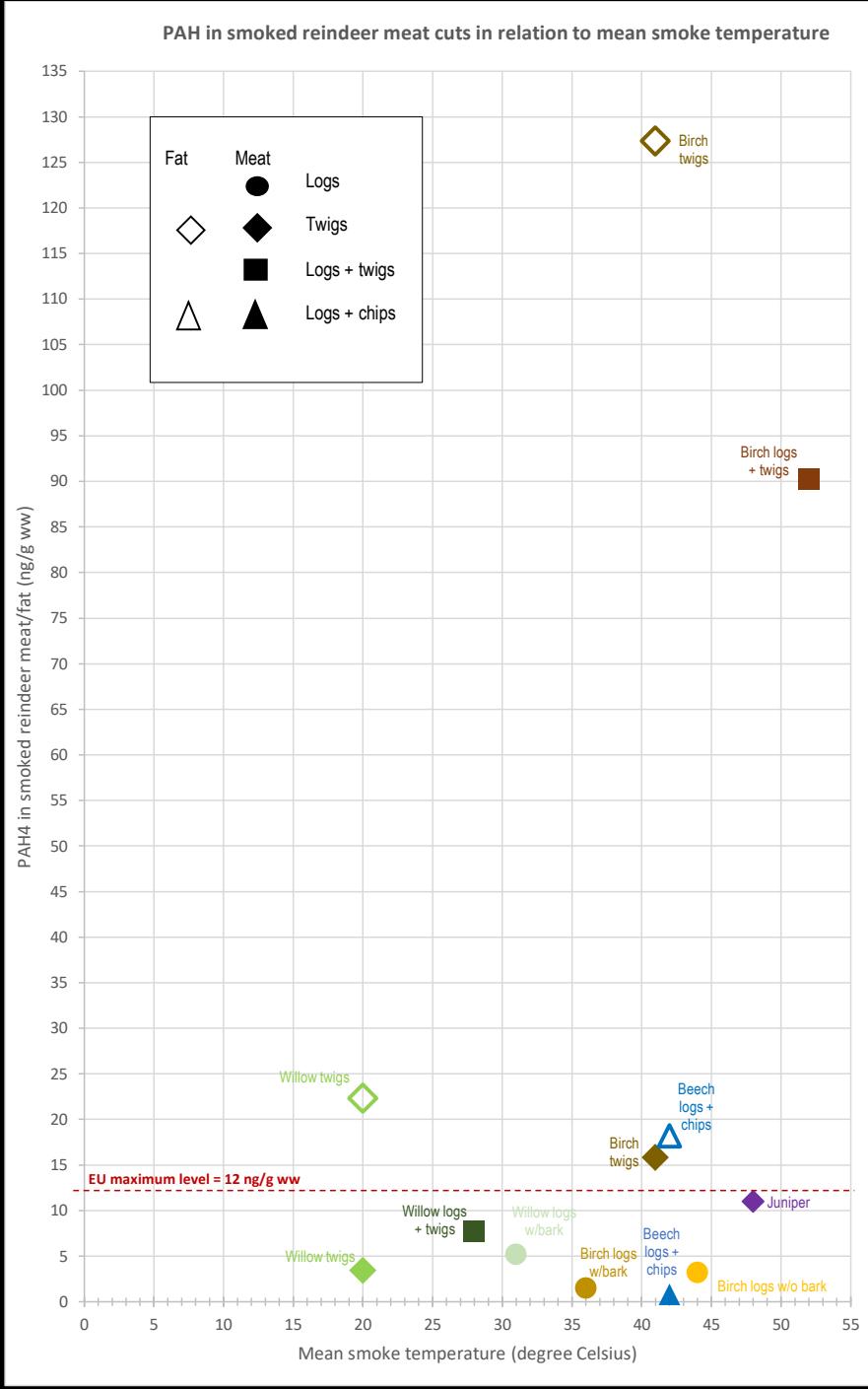
Selje

Bjørk

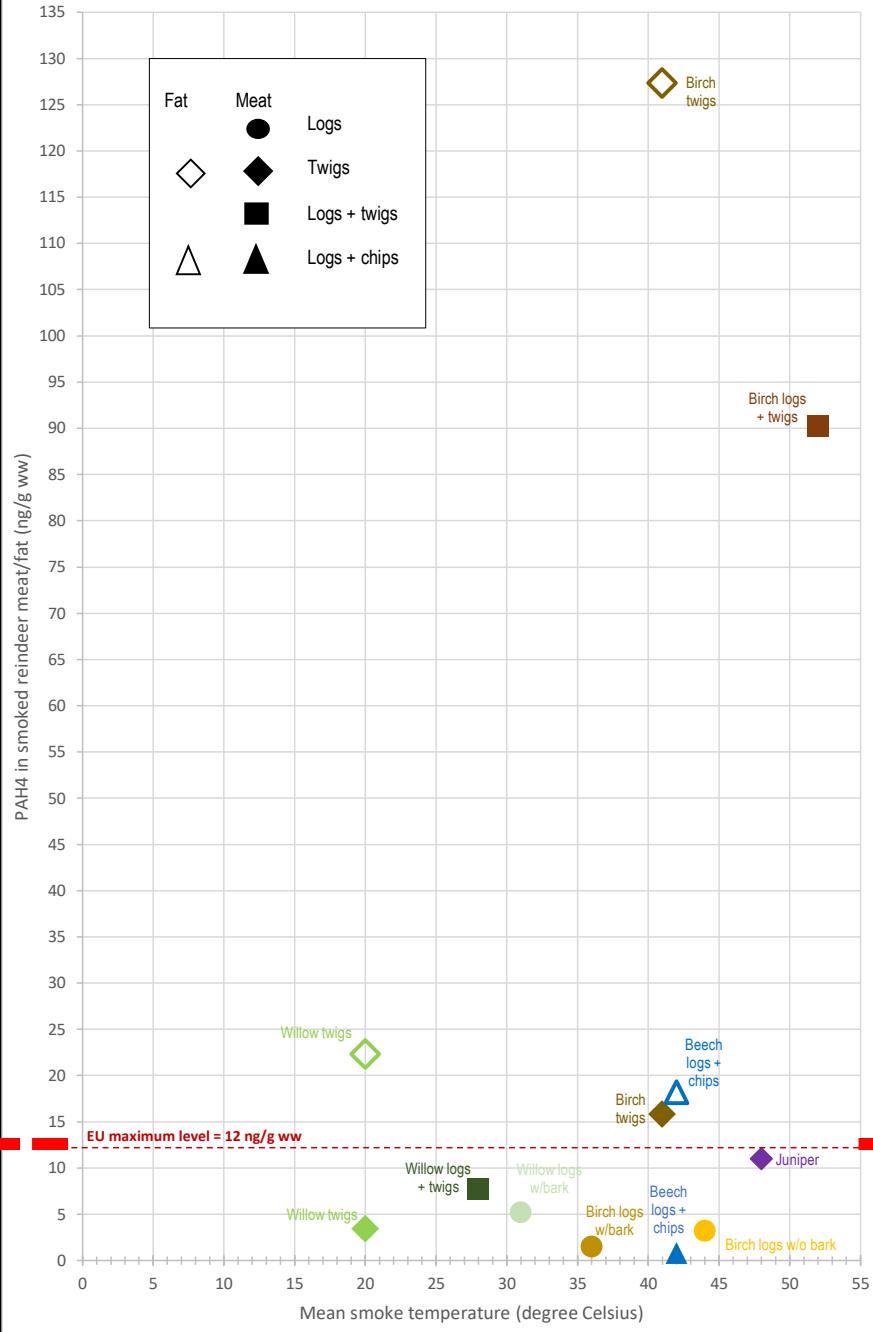


FÂ MER SOI  
En poêle et en barbecue



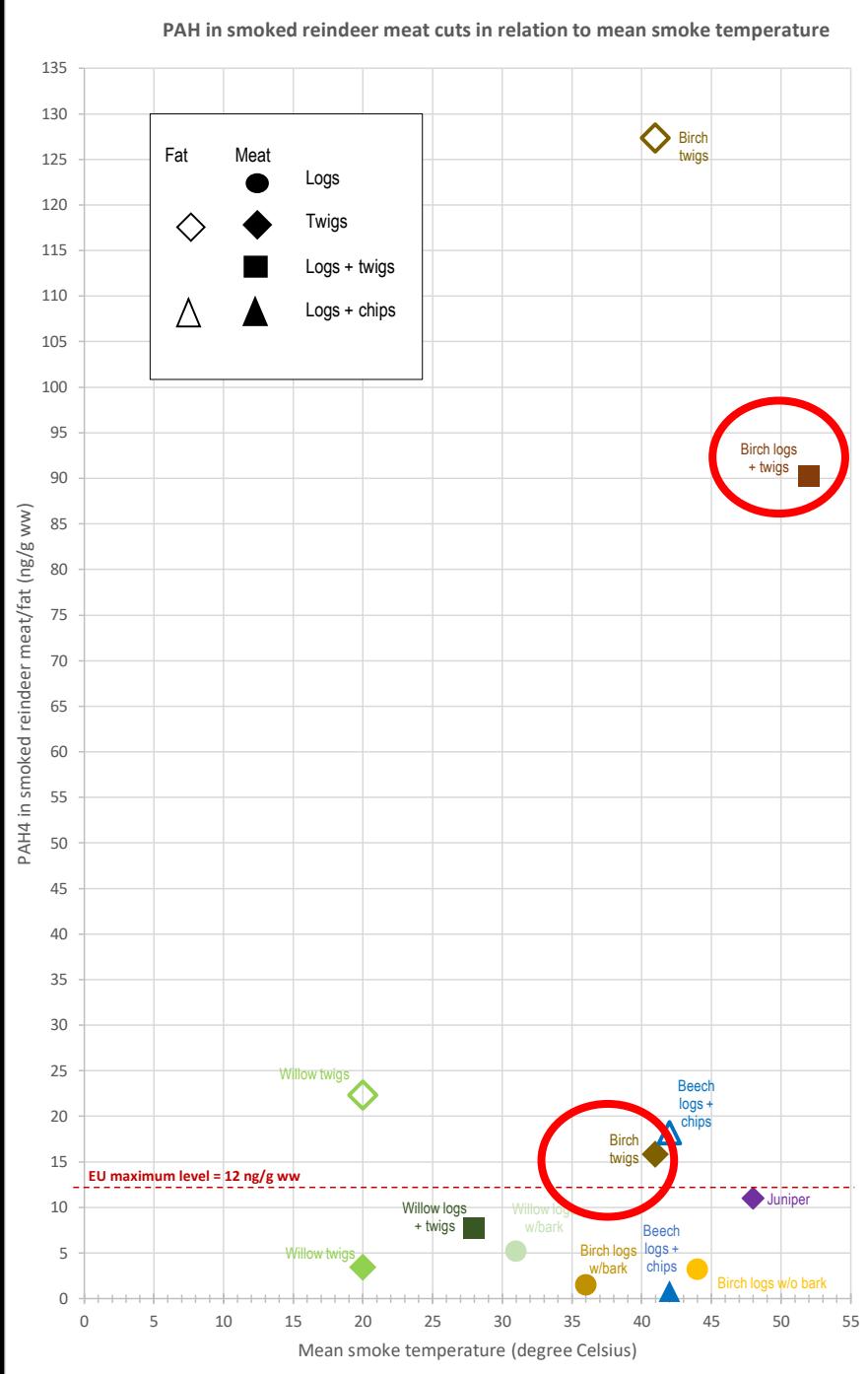


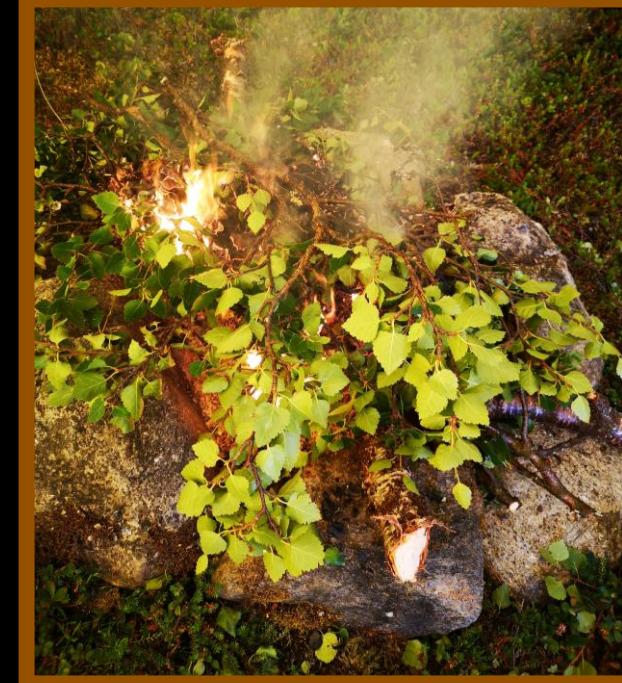
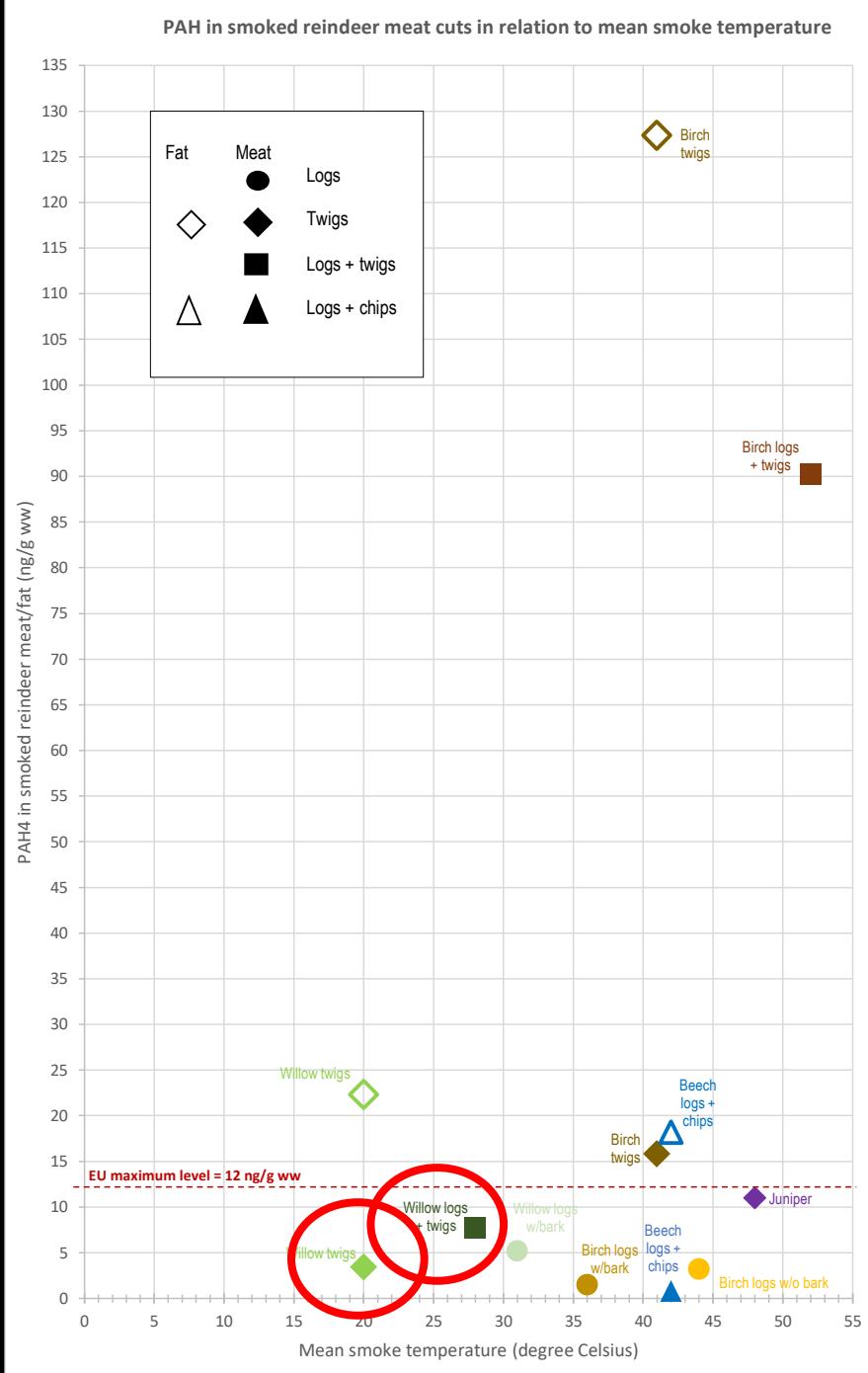
PAH in smoked reindeer meat cuts in relation to mean smoke temperature

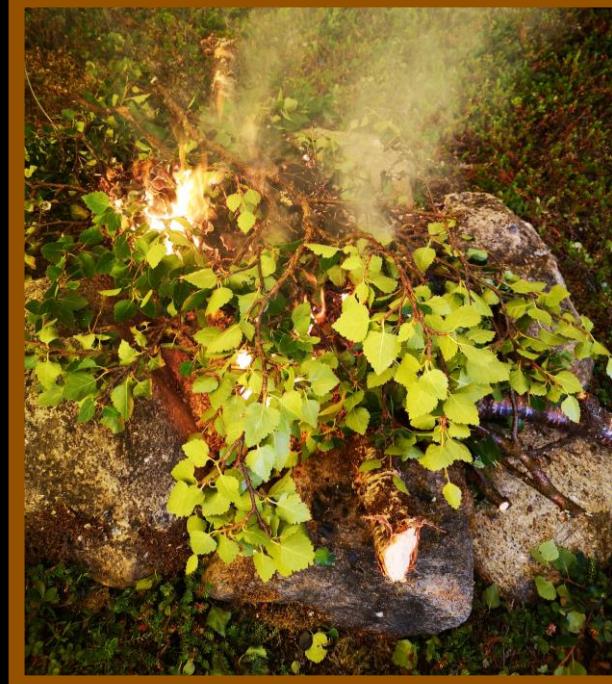
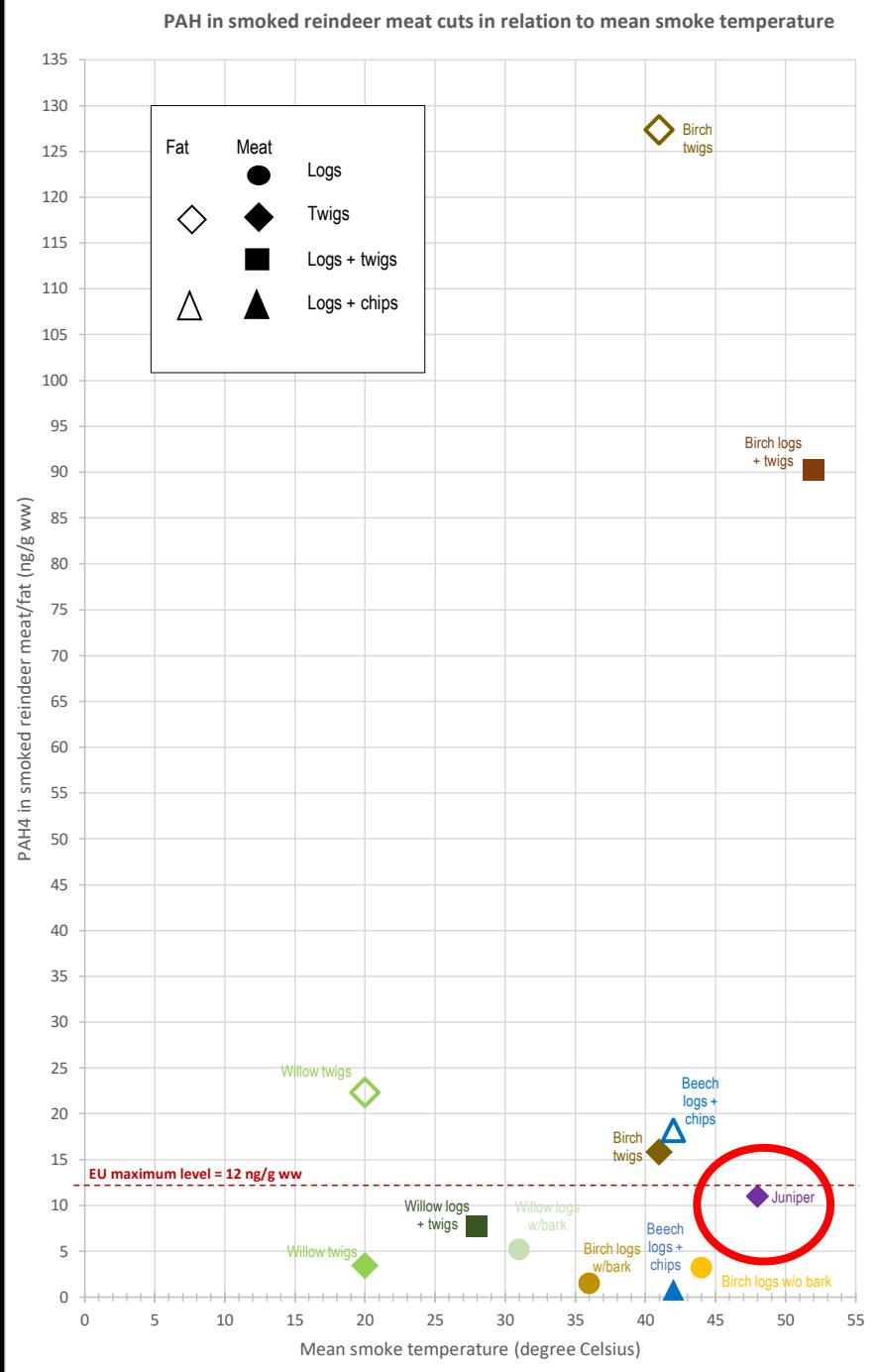


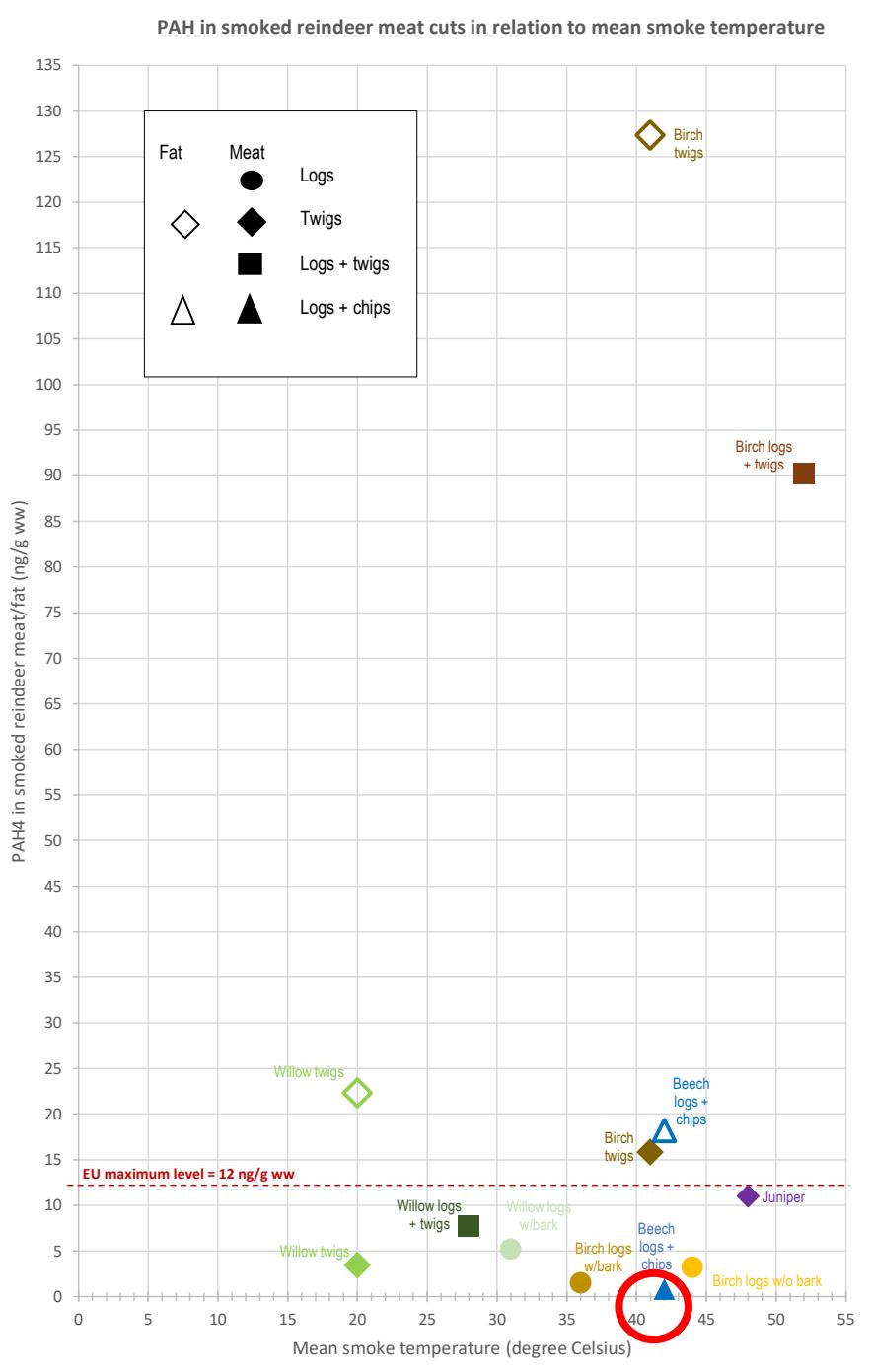
**EU Maximum level** 12 ng/g ww

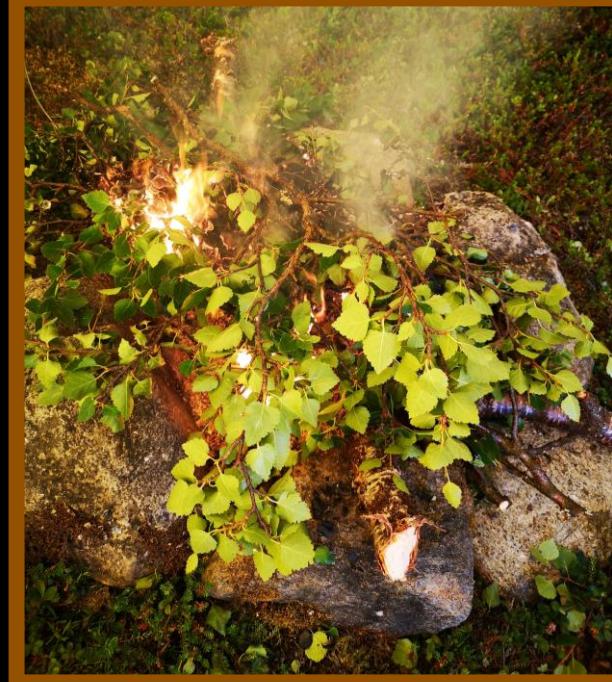
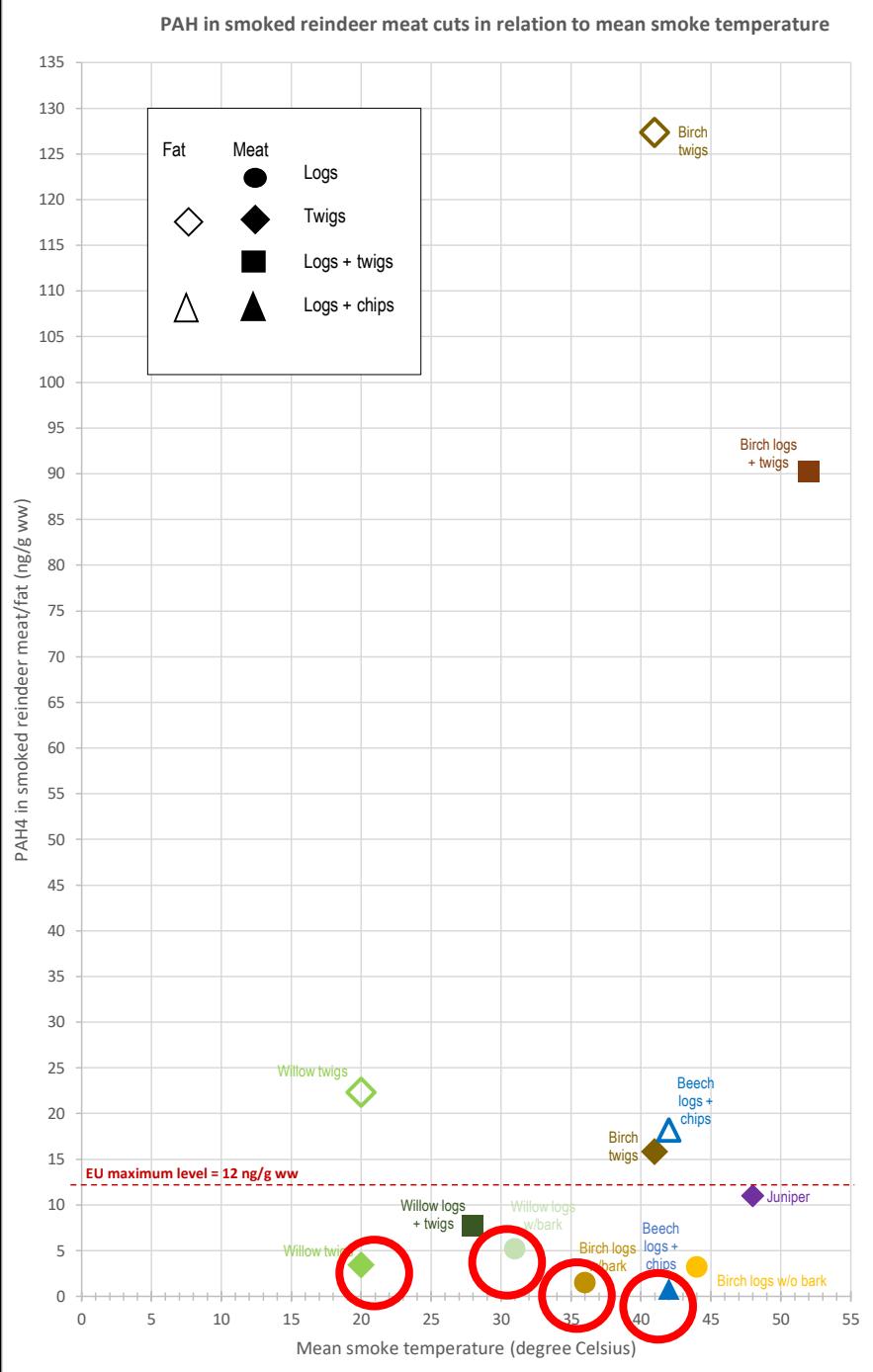


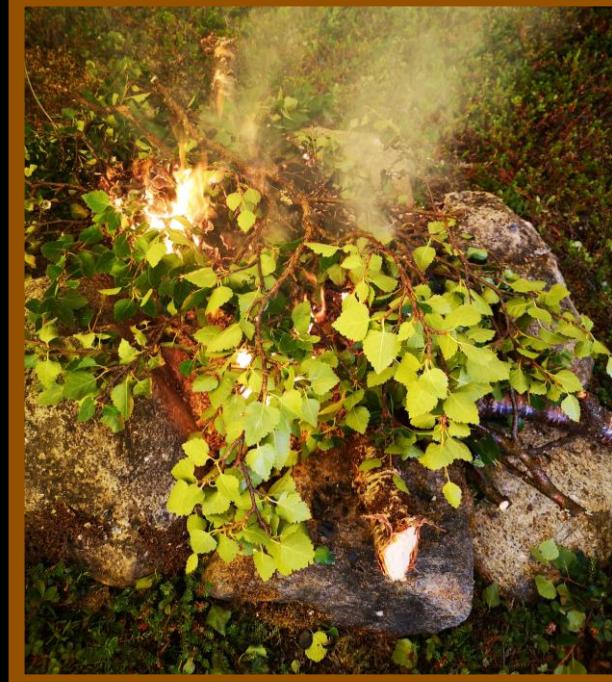
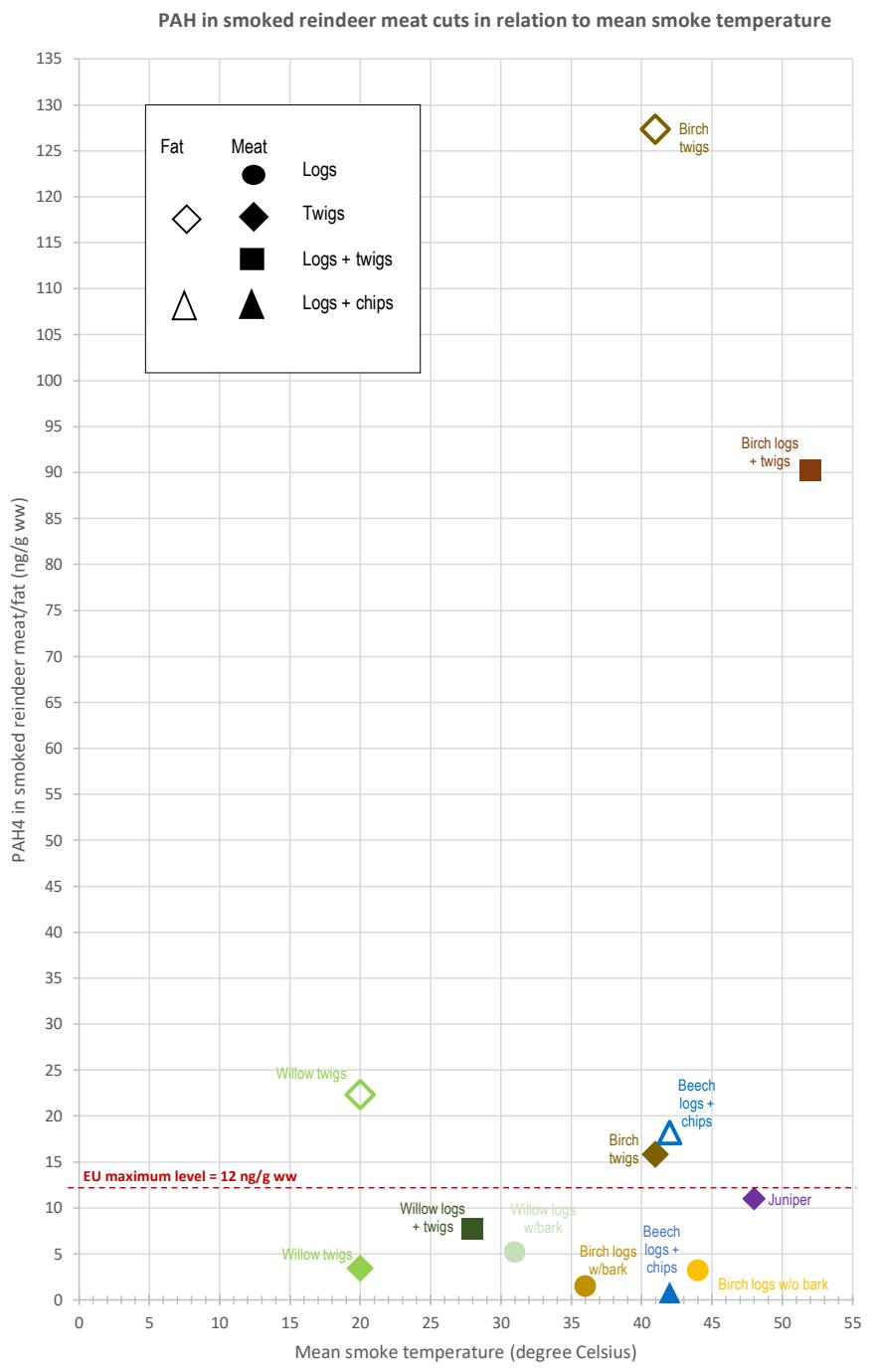












Kreftfremkallende PAH i  
røkt mat avhenger av....

**1** Røykemetoden

**2** Veden

**3** Fettinnholdet



TAKK