Primary and Secondary Organic Aerosols from Cooking Emissions

TengYu Liu and Chak K. Chan School of Energy and Environment City University of Hong Kong

Acknowledgement

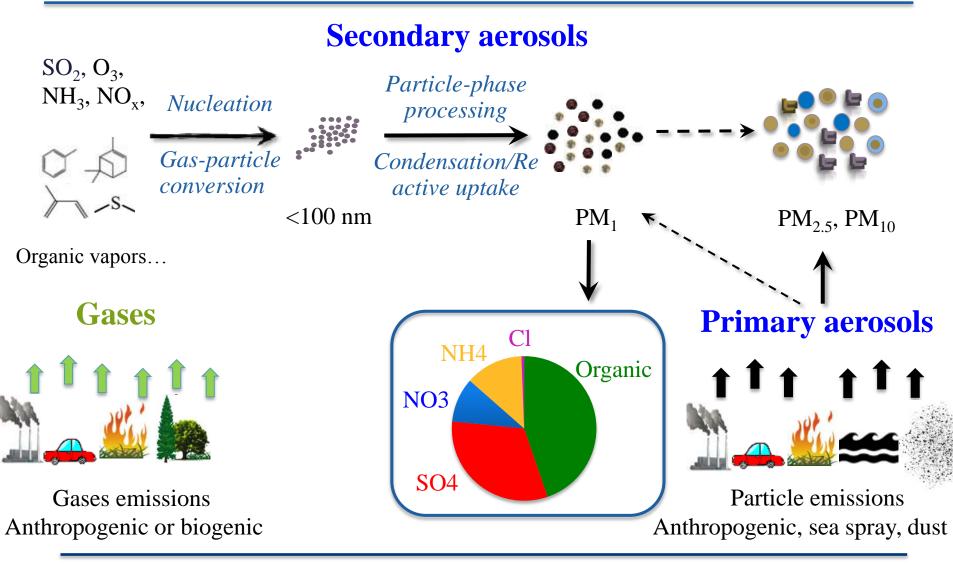
Qianyu Liu Division of Environment Hong Kong University of Science and Technology

Zijun Li and ManNin Chan Earth System Science Programme The Chinese University of Hong Kong

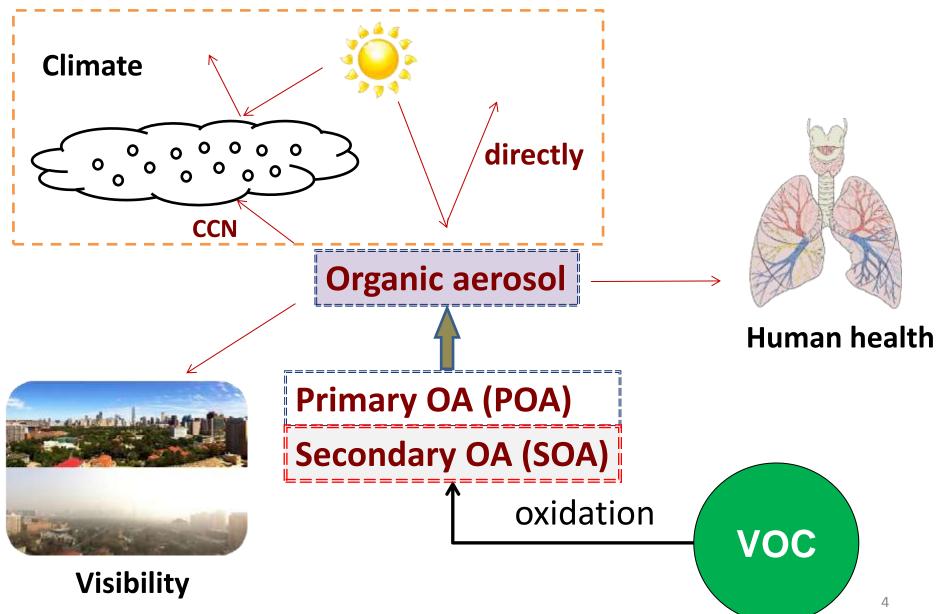
Lei Huo, Xue Li and Zhen Zhou Institute of Atmospheric Environment Safety and Pollution Control Jinan University

Hong Kong University of Science and Technology for the use of the AMS

Aerosols



Organic aerosols (OA)

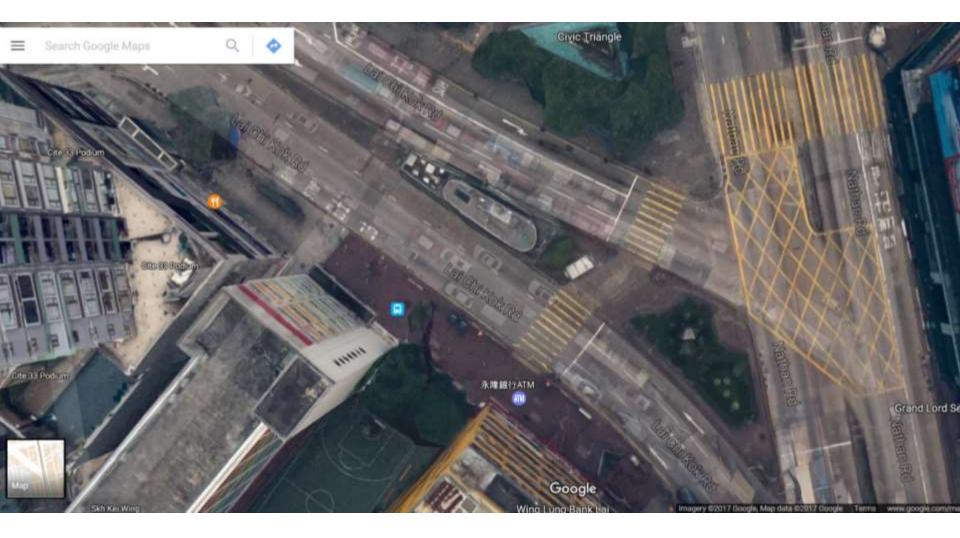


Mong Kok (MK) Roadside

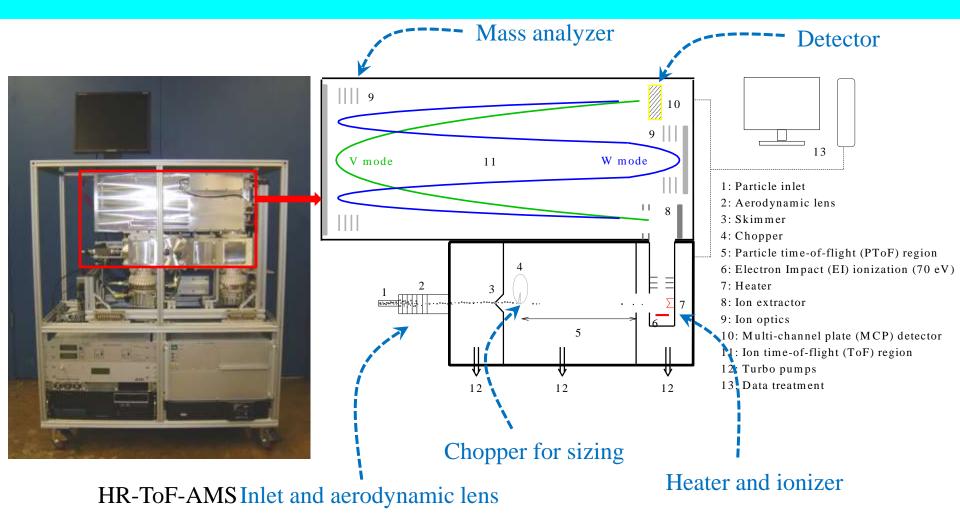
- PM2.5 inlet (3m above ground)
 - 10L/min (FMPS)
 - 0.08 L/min (AMS)
 - 6.5 L/min (Excess flow pump)





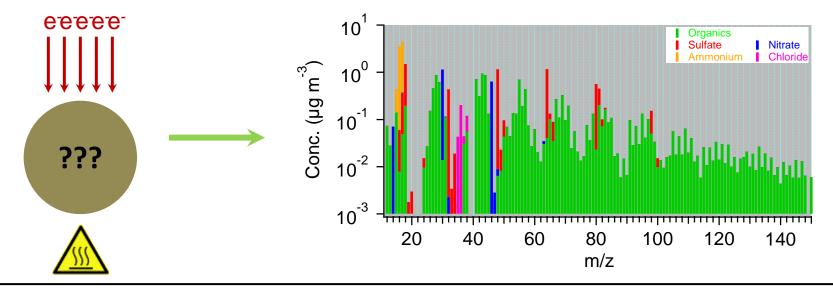


Aerodyne Aerosol Mass Spectrometer (AMS)



High-resolution Time-of-Flight Aerosol Mass Spectrometer (HR-ToF-AMS

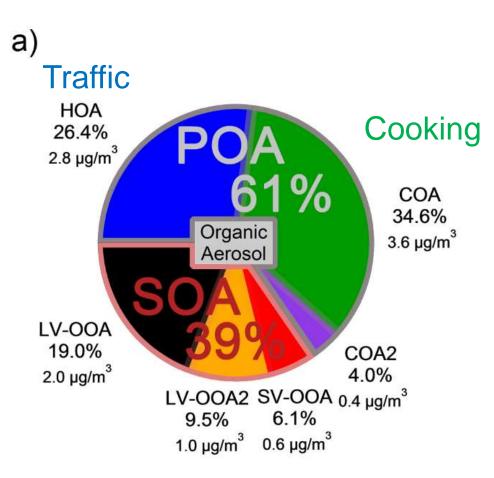
AMS: ionization and fragmentation of species



Group	roup Molecule/Species		Ion Fragments	Mass Fragments	
Water	H ₂ O	e	H_2O^+ , HO^+ , O^+	18, 17, 16	
Ammonium	NH ₃	e	NH ₃ ⁺ , NH ₂ ⁺ , NH ⁺	17, 16, 15	
Nitrate	HNO ₃	<i>e</i> ⁻	HNO_3^+ , NO_2^{+} , NO^+	63, 46, 30	
Sulfate	H_2SO_4	<u>e</u> -	H ₂ SO ₄ ⁺ , HSO ₃ ⁺ , SO ₃ +	98, 81, 80	
			SO_2^+ , SO^+	64, 48	
Organic	$C_n H_m O_y$	e	CO_2^+	44	
(Oxygenated)			$H_3C_2O^+$, HCO_2^+ , $C_n^{-}H_m^+$	43, 45,	
Organic	C _n H _m		$C_{n'}H_{m'}^{+}$ 27,29,4	1,43,55,57,69,71	
(hydrocarbon)				8	

Characterization of Organic Aerosol (OA) at Mong Kok

Positive Matrix Factorization (PMF) for source analysis

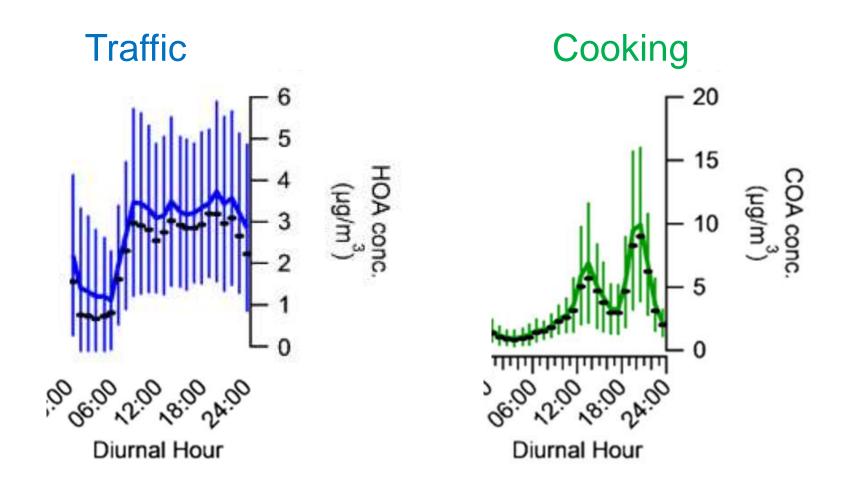


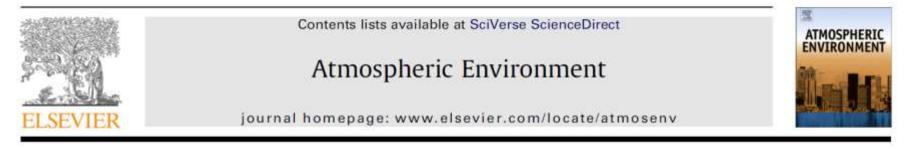
POA = Primary Organic Aerosol Directly emitted from sources = Traffic + Cooking = 61% of total OA

SOA = Secondary Organic Aerosol From atmospheric reactions = 39% of total OA

Lee et al. JGR, 2015

Primary Organic Aerosol (OA) in Mong Kok





Review

Emissions and indoor concentrations of particulate matter and its specific chemical components from cooking: A review



^a Division of Environmental Health & Risk Management, School of G

Birmingham B15 2TT, United Kingdom

^b Department of Environmental Sciences/Center of Excellence in Envi Saudi Arabia

National emission rates in US: PM2.5 from total charbroiling = 79,300 tonnes yr⁻¹ PM2.5 from flat griddle frying = 15,700 tonnes yr⁻¹ PM2.5 from highway vehicles = 135,000 tonnes yr⁻¹

Table 2

National emissions rate (tonnes year⁻¹) of criteria pollutants from commercial cooking in the USA (Roe et al., 2005) and for highway vehicles (Chappell et al., 2003).

Pollutant	Total charbroiling	Deep frying	Flat griddle frying	Clamshell griddle frying	Under-fired charbroiling	Conveyorized charbroiling	Highway vehicles
VOC	115 33.000	1170	39 1900	940	7200 23.700	2100 7400	4,400,000
PM _{2.5}	79,300		11,900	910	58,300	8200	135,000
PM ₁₀ PAH total	85,500 206		15,700 41	1100	60,300 122	8500 43	192,000

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Home - Journal of Geophysical Research: Space Physics - Scientists track air pollution by meal times

13 AUGUST 2015

Scientists track air pollution by meal times Posted by loooper Like 20 Teest 24 Dimes 3 8-1 1

By Leigh Cooper

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Cars and trucks shouldn't take all of the blame for air pollution in Hong Kong. Smoke from cooking adds more of a specific type of pollution - organic aerosols - to the city's air than traffic emissions, a new study finds.

Fossil fuel burning, vehicle emissions, cooking smoke, and chemical reactions of particles in the sun add organic aerosols to the atmosphere. These tiny particles are a major component of airborne particle pollution and can cause heart and lung problems in humans and reduce visibility, according to the U.S. Environmental Protection Agency.

Hong Kong, a city of more than 7 million people, has struggled with air pollution. At times, much of the city's famous skyline along the coast is masked by a thick layer of smog, according to the study's authors.

The new study sought to identify the sources of organic aerosols in Hong Kong by continuously monitoring fine particles on an urban street in the Mong Kok area of downtown Hong Kong.

The study found that from March to July 2013, cooking aerosols accounted for 35 percent of organic aerosols in the air, while 25 percent of the organic aerosols came from traffic. The remaining 40



Berto Lee (left) and Chak Chan (right) stand in a shelter in Hong Kong's Mong Kok next to the Aerodyne High Resolution Aerosol Mass Spectrometer, used to sample airborne particulate matter. **Credit Chair Chan**





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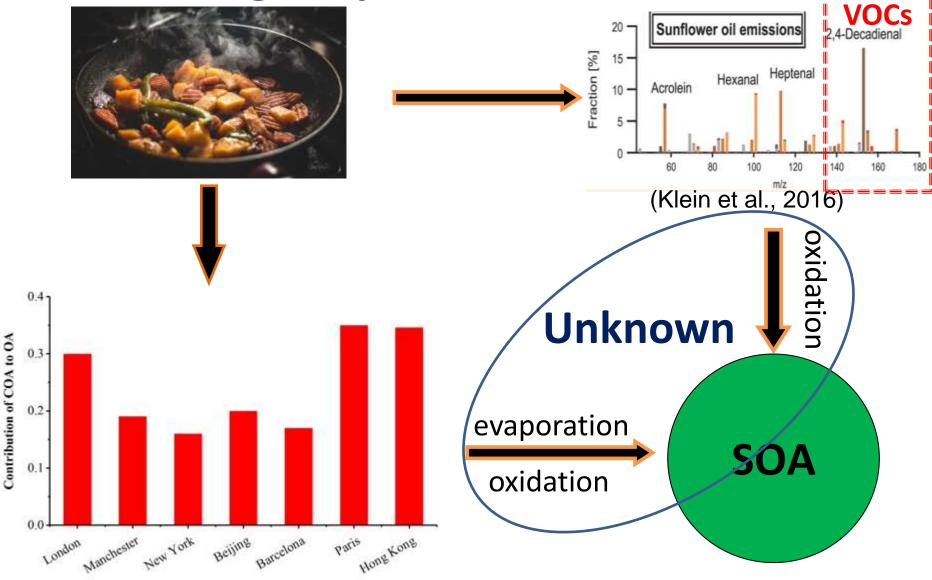
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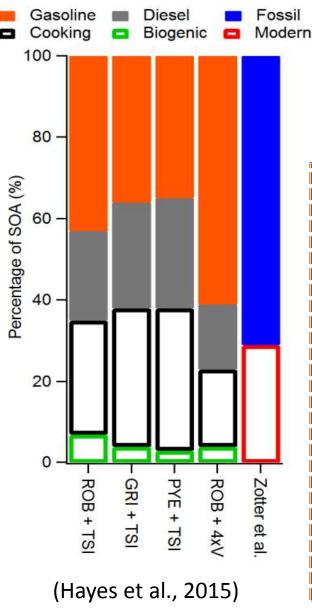
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Cooking: important source of OA



(Allan et al., 2010; Sun et al., 2011; 2013; Mohr et al., 2012; Crippa et al., 2013; Lee et al., 2015)

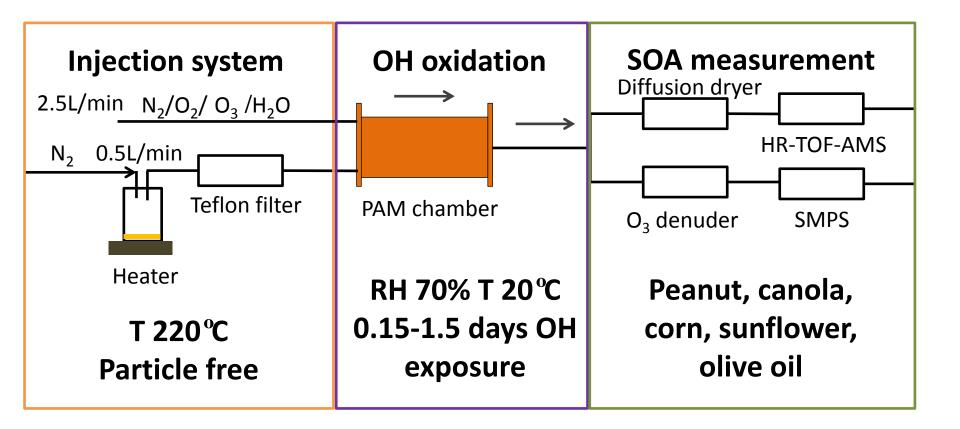
A model study in California in 2010



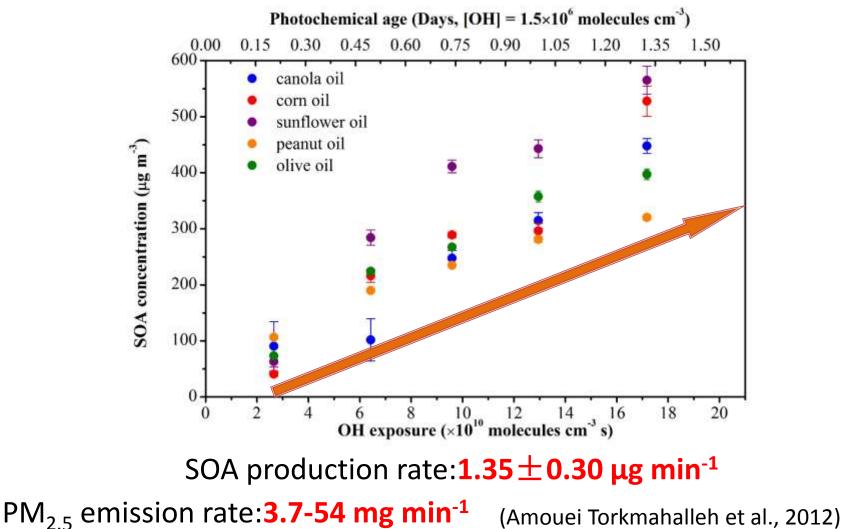
Parameters were assumed to be same with gasoline vehicle exhaust !!!

- Previous studies have been focused on primary emissions from cooking activities.
- Only one study regarding SOA from meat charbroiling was reported (Kaltsonoudis et al., 2016).
- Our objective is to characterize SOA formation from cooking emissions including the key SOA precursors and SOA formation potential.

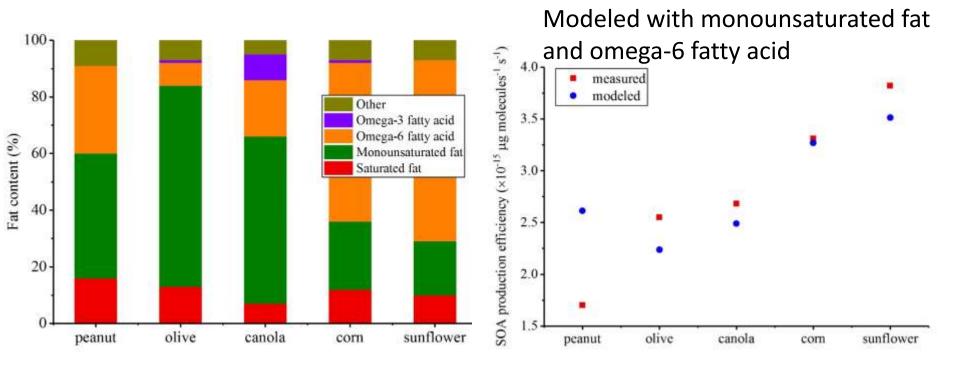
SOA formation from heated cooking oil



SOA formation from gas-phase emissions of heated cooking oils

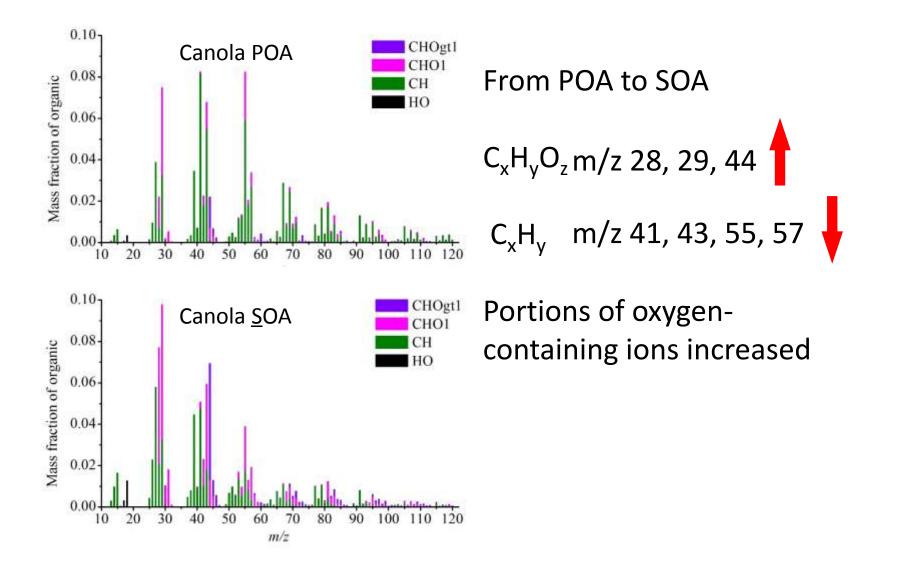


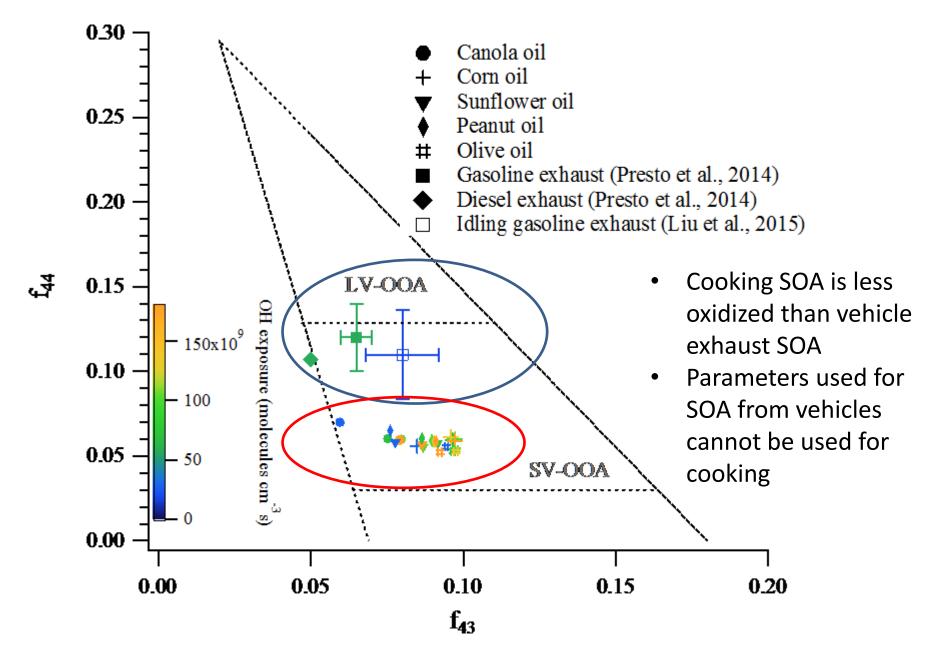
Relationship between SOA production efficiency and the fat content of oil



- SOA production efficiency: Peanut<Olive<Canola<Corn<Sunflower
- Correlated with the content of monounsaturated fat and omega-6 fatty acids

POA and SOA mass spectra of Canola oil





VOCs emissions and SOA formation from stir-frying spices

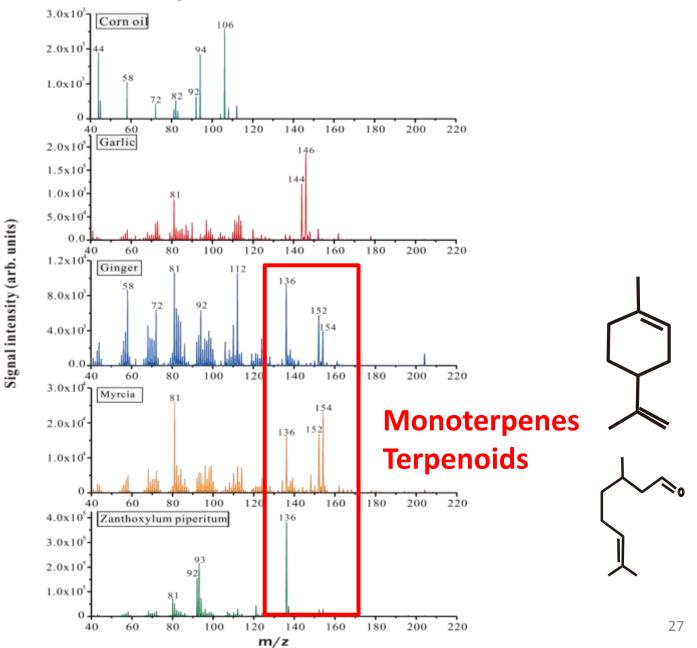


Garlic Ginger Myrcia香叶 Zanthoxylum piperitum (Sichuan pepper)

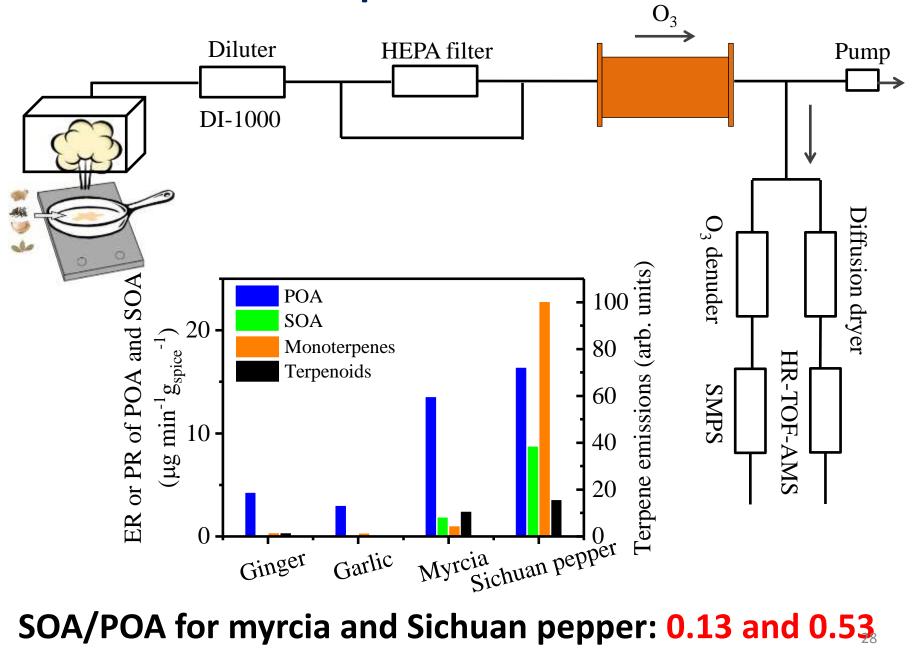
50 40 China ranked third 30 20 (FAOSTAT, 2005) 10 0 India Indonesia China US Japan Malaysia **SPI-TOF-MS** Hood Pump Liu et al., STOTEN, 2017 26

World consumption of spices (%)

Mass spectra of VOCs



SOA production rate



SOA/POA for myrcia and Sichuan pepper: 0.13 and 0.53

Summary

- Cooking contributions in primary OA (POA) exceeded those related to vehicles in Mong Kok, an urban site in Hong Kong.
- The efficiency of SOA production from gas-phase emissions of cooking oil, in ascending order, was peanut oil < olive oil < canola oil < corn oil < sunflower oil. SOA << POA.</p>
- The major SOA precursors from heated cooking oils were related to the content of mono-unsaturated fat and omega-6 fatty acids in cooking oils. SOA in these experiments was only lightly oxidized, different from traffic SOA.
- The contribution of stir-frying spices to ambient organic aerosol levels is likely dominated by POA.
- All the above experiments did not have seed particles, which may underestimate SOA formation.

R7: ROB, GRI and PYE represent different parameterization for SOA from SVOCs and IVOCs; TSI represent parameterization for SOA from VOCs. Our objective is to characterize SOA formation from cooking emissions including the key SOA precursors and SOA formation potential.

R9: $PR=[SOA] \times Dilution ratio \times Flow rate;$ It is not on a per mass basis because production rates did not depend on the mass of oil used.

R10: Model results are obtained by multiple linear regression of contents of monounsaturated fat and omega-6 fatty acids. It is based on our own measurements.

R11: Figures were modified. Ogt1 means that the oxygen number is greater than 1; O1 means the oxygen number is 1.

R12: SOA formed from gas-phase emissions of heated cooking oil was less oxidized than those from vehicle exhaust, indicating their difference in SOA precursors. Then parameters of gasoline vehicle exhaust can not be used to represent those of cooking (slide 7).

R13: The main message is that the O:C ratios fell in the range 0.2-0.4, which was lightly oxidized.

R14: Myrcia means 香叶. If all audiences can read Chinese, it would be better to put its Chinese name.

R15: Revised.