

Group B Cooking Emissions

Background:

“Economic conditions force billions of people to burn biomass such as wood, charcoal, and dung to cook their food. These fires emit black carbon (a major component of soot), ozone- producing gases, methane and numerous other gases and particles that pollute the air. The soot from indoor smoke ultimately escapes to the outdoors and combines with other outdoor air pollution (fossil fuel combustion) to form atmospheric brown clouds (ABCs). ABCs contain sulfates, nitrates, soot and fly ash among many other pollutants. Soot and other particles in ABCs lead to a large reduction of sunlight at the ground and in addition lead to large atmospheric solar heating. The atmospheric solar heating by soot, next to carbon dioxide (CO₂), is the major contributor to global warming.”

<http://www.projectsurya.org/global-warming/>

Question:

How do the amount/types of aerosol particles produced differ when cooking meat or vegetables over a charcoal or propane flame?

Members:

- Annie
- Daniel
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