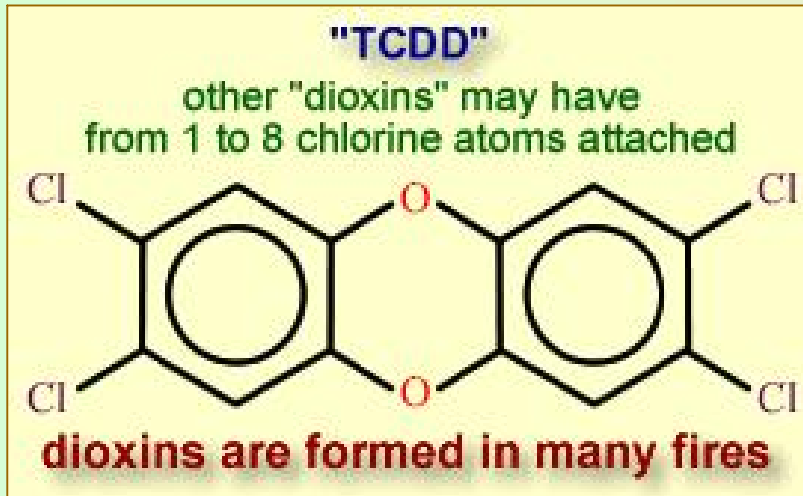


# Incineration and dioxines



[http://www.greener-industry.org/pages/pvc/images/pvc\\_Diag03.gif](http://www.greener-industry.org/pages/pvc/images/pvc_Diag03.gif)



<http://www.theburningissue.ie/images/chimney400.jpg>

## What is dioxin?

Dioxins are some of the most toxic chemicals known to science. A draft report released by the US Environmental Protection Agency clearly describes **dioxin as a serious public health threat**.

According to the EPA report, not only does there appear to be no "safe" level of exposure to dioxin, but levels of dioxin and dioxin-like chemicals have been found in the general US population that are "at or near levels associated with adverse health effects."

# Incineration and dioxines

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## What is dioxin?

Dioxin is formed as an unintentional **by-product of many industrial processes involving chlorine such as waste incineration, chemical and pesticide manufacturing and pulp and paper bleaching.**



<http://www.sph.umich.edu/hsat/cement1.jpg>



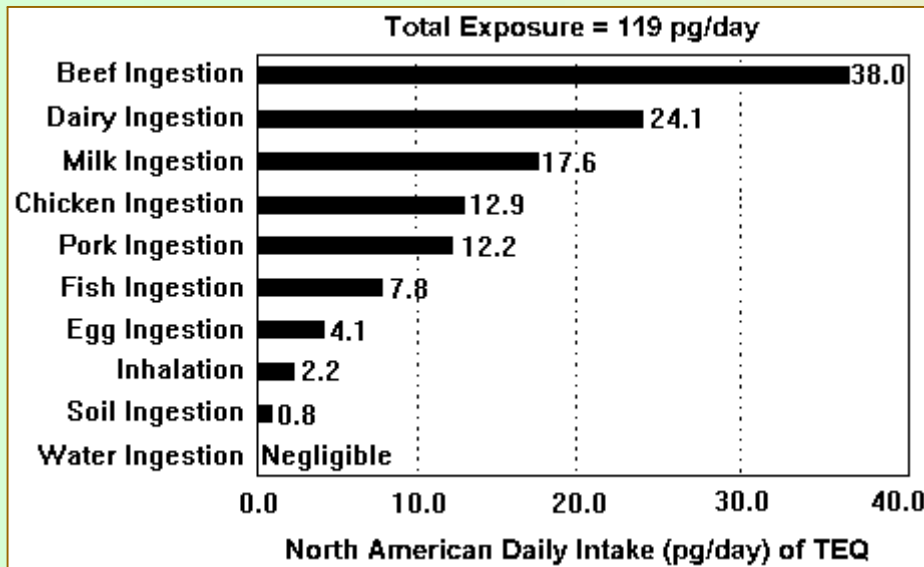
[http://www.ens-newswire.com/ens/jun2004/20040628\\_dioxin.jpg](http://www.ens-newswire.com/ens/jun2004/20040628_dioxin.jpg)



# Incineration and dioxines

## How are we exposed to dioxin?

The major sources of dioxin are in our diet. Since dioxin is fat-soluble, it bioaccumulates, climbing up the food chain. **A North American eating a typical diet will receive 93% of their dioxin exposure from meat and dairy products** (23% is from milk and dairy alone; the other large sources of exposure are beef, fish, pork, poultry and eggs).



In fish, these toxins bioaccumulate up the food chain so that dioxin levels in fish are 100,000 times that of the surrounding environment. **The best way to avoid dioxin exposure is to reduce or eliminate your consumption of meat and dairy products.**

Dirección <http://www.ejnet.org/dioxin/diet.html>

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## How Toxic is Your Diet?

Inter Press Services

Thu, Nov 20 1997

WASHINGTON, Nov. 20 (IPS) -- Health experts long have warned of the dangers of high-fat foods that can lead to heart disease or cancer. New studies show that each fatty bite may also carry a dose of highly toxic chemicals.

Man-made chemicals, including traces of highly carcinogenic dioxins released into the environment, are turning up in fast-food and grocery store staples such as meat, fish and dairy products in industrialized countries at levels that exceed U.S. government standards by 200 percent or more, according to the studies.

"In industrialized countries you can avoid the intake of dioxins, to a certain extent, by eating food that is low in fat," says Dr. Arnold Schechter, an international medical expert on dioxins and an advisor to the World Health Organization (WHO). "But it is more desirable to avoid producing dioxins in the first place. Developing countries can avoid this problem completely if they do not follow the same polluted industrialized path as we have."

Dioxin is a toxic waste product formed when municipal and hazardous waste is burned, and when chemicals containing chlorine, such as pesticides and paper products, are manufactured. Once an animal has eaten these toxic chemicals that are in the environment as a by-product of industrialization and incineration, they accumulate in the fat.

# Incineration and dioxines

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## What is the outlook?

Pressure from environmental lobbyists has led to companies changing their practice and a reduction in dioxin emissions.

Following the 1998 WHO meeting on dioxins, Dr Maged Younes, head of risk assessment in the organisation's Programme for the Promotion of Chemical Safety, said such steps were proving effective.

"This is evidenced by a marked decrease in dioxin levels in human milk, as found in an exposure study conducted by the WHO European Centre for Environment and Health, with the highest rates of decrease being observed in areas which had the highest initial concentrations."

Campaigners continue to press for tighter controls.