

- Analyzed EU priority PAHs in coffee samples by temperature-controlled HPLC-FLD.
- Established QuEChERS conditions to extract the PAHs from coffee bean and coffee brew.
- Evaluated the formation of PAHs in coffee beans roasted to different degrees.
- Assessed the PAHs release during brewing using the coffee machine and the drip bag.
- Assessed the drinking risks of PAHs from the coffee brews and commercial products.