



## Frying pan chemicals linked to raised cholesterol

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**US scientists say exposure to chemicals used in non-stick frying pans may raise cholesterol levels in children.**

**The researchers studied a group of children who were exposed to particularly high levels of the chemical through an industrial accident.**

**The West Virginia University team found that after the accident, the children had extremely high levels of cholesterol in their blood.**

**But the scientists say it is still too early to say whether non-stick frying pans significantly increase the risk of heart disease.**

- BBC

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