

CHEMICAL-FREE COOKWARE

WHAT'S IN YOUR KITCHEN?



DID YOU KNOW?

PFOA is one of a group of toxic chemicals known as perfluorinated alkylated substances (PFAS) used in non-stick consumer products and coatings like Teflon. Humans are exposed when this chemical is released to the environment at high temperatures during cooking.

PFOA can remain in the human body and the environment for a long time. Increased exposure can cause kidney damage, liver damage, high blood pressure, coronary heart disease and more.

Some non-stick frying pans can contain harmful chemicals.



Safeguard Yourself From **PFOS**

Learn More Today! stopthepops.com



The safest option is to use cookware that is PFOA or PFOS free!
Look out for 'PFOA free' or 'PFOS free' written on your cookware labels before purchasing.

Visit www.stopthepops.com for more information.