

11

12

25



Real-world observations of ultrafine particles and reduced nitrogen in

2 commercial cooking organic aerosol emissions

- 3 Sunhye Kim¹, Jo Machesky², Drew R. Gentner², Albert A. Presto¹
- 4 ^{1.} Department of Mechanical Engineering and Center for Atmospheric Particle Studies, Carnegie
- 5 Mellon University, Pittsburgh, Pennsylvania, United States 6
- 7 ^{2.} Department of Chemical & Environmental Engineering, Yale University, New Haven,
- 8 Connecticut 06511, United States
- 10 Correspondence: Albert A. Presto (apresto@andrew.cmu.edu)

Abstract

13 Cooking is an important but understudied source of urban anthropogenic fine particulate matter 14 (PM_{2.5}). Using a mobile laboratory, we measured PM size and composition in urban restaurant 15 plumes. Size distribution measurements indicate that restaurants are a source of urban ultrafine 16 particles (UFPs, particles <100 nm diameter), with a mode diameter <50 nm across sampled 17 restaurants and particle number concentrations (PNC, a proxy for UFPs) that were substantially 18 elevated relative to the urban background. The majority of observed PM was organic aerosol 19 (OA) by mass. Aerosol mass spectra show that while emissions from most restaurants were 20 similar, there were key mass spectral differences. All restaurants emit OA at m/z 41, 43, and 55, 21 though the composition (e.g., the ratio of oxygenated to reduced ions at specific m/z) varied 22 across locations. All restaurant emissions included reduced nitrogen species detected as C_xH_yN⁺ 23 fragments, making up ~15% of OA mass measured in plumes, with reduced molecular 24 functionalities (e.g., amines, imides) that were often accompanied by oxygen-containing

functional groups. The largest reduced nitrogen emissions were observed from a commercial





26 bread bakery (i.e., 30-50% of OA mass), highlighting the marked differences between restaurants 27 and their importance for emissions of both urban UFPs and reduced nitrogen. 28 Introduction 29 30 Concentrations of most air pollutants, including fine particulate matter (PM_{2.5}) and 31 ultrafine particles (UFPs; particles with diameter <100 nm), are typically higher in urban areas 32 compared to rural or suburban areas (Cheng et al., 2019; Chow et al., 2006; Lenschow et al., 33 2001; Louie et al., 2005; Renzi et al., 2021; Wang et al., 2020). Elevated urban concentrations 34 lead to higher human exposure, and in turn, contribute to the health impacts of air pollution. 35 PM_{2.5} exposures are associated with cardiovascular disease, lung cancer, and asthma and 36 contribute to up to 100,000 deaths annually in the US (Castillo et al., 2021). Although health 37 effects of UFP exposure are less extensively studied compared to PM_{2.5} (Schraufnagel, 2020) and 38 are an area of ongoing research, there is growing evidence that UFPs can enhance acute health 39 effects because of their small size and high surface area (Ali et al., 2022; Ibald-Mulli et al., 2002; 40 Kwon et al., 2020). 41 The PM_{2.5} and UFP concentration enhancements in many urban areas are strongly 42 influenced by anthropogenic emissions (Apte et al., 2017; Li et al., 2018; Mohr et al., 2011; Saha 43 et al., 2019). Among a wide variety of contributing sources, two notable urban sources are 44 mobile sources (e.g., motor vehicles) and cooking. These two sources contribute to urban enhancements relative to the non-urban areas and to intra-urban spatial variations in PM_{2.5} and 45 UFP concentrations (Klompmaker et al., 2015). In prior work, mobile sources and cooking 46 47 emissions have led to neighborhood-scale enhancements of ~0.5-1 µg m⁻³ of PM_{2.5} in North





48 American cities and a factor of two enhancement in UFPs (Rose Eilenberg et al., 2020; Song et 49 al., 2021b). 50 Motor vehicle emissions are well studied and have seen dramatic reductions as a result of 51 effective regulations on PM emissions across Europe and the US (Font et al., 2019; Keuken et 52 al., 2012). In contrast, there has been less attention to cooking sources as contributors of PM and 53 UFP emissions. As such, there have been fewer direct measurements and regulations dedicated 54 to cooking-related emissions, including everyday sources such as restaurants and home kitchens. 55 For comparison, two studies conducted in Pasadena, California revealed that organic PM_{2.5} attributed to cooking decreased from approximately 2.4 µg/m³ to 1.2 µg/m³ between 1982 and 56 57 2010, while the contribution from traffic sources dropped from about 6.8 μg/m³ to 0.82 μg/m³ (Hayes et al., 2013; Schauer et al., 1996). This means that while total PM_{2.5} and vehicular-related 58 59 primary PM_{2.5} have decreased, the fraction of urban PM_{2.5} attributed to cooking has increased. 60 Aerosol mass spectrometry (AMS) measurements worldwide further indicate the 61 importance of cooking PM. Factor analysis of AMS using PMF (Positive Matrix Factorization) data routinely identifies a Cooking Organic Aerosol (COA) factor that accounts for 6 - 25% of 62 63 the total organic aerosol (OA) in urban environments. Specifically, a measurement study in 64 Athens and Patras, Greece, showed that the COA contribution increased to 75% of organic PM₁ 65 during mealtime in Patras (Florou et al., 2017). While the COA factor is routinely identified, 66 there can be significant variation in its composition from city to city (Bozzetti et al., 2017; Crippa, El Haddad, et al., 2013; R. Hu et al., 2021; X.-F. Huang et al., 2010; Lee et al., 2015; 67 N. Pandis et al., 2016; Rogge et al., 1991a; Sun et al., 2012). 68 69 Many potential factors could produce variability in the composition and size distribution 70 of cooking PM. While the UFPs from cooking can contribute to ~ 80% of the total particle





71 number concentrations indoors (Wan et al., 2011), there are a lot of factors—such as indoor-72 outdoor air exchange rates (Wallace et al., 2004) and types of cooking oils used (Torkmahalleh 73 et al., 2012)—that can determine the size distribution of particles as well as the PM_{2.5} 74 concentrations from cooking activities. There is some evidence that the chemical composition of 75 cooking emissions may vary with the cooking style and the food cooked (Omelekhina et al., 76 2020; Reyes-Villegas et al., 2018a; Takhar et al., 2019). For example, the cooking temperature, 77 ingredients, and methods used can alter chemical pathways that lead to the generation of 78 nitrogen-containing functional groups, including amides, within COA (Ditto et al., 2022). 79 Multiple studies found that nitrogen composition has been observed while charbroiling (Rogge et 80 al., 1991a) or deep-frying hamburgers (Reyes-Villegas et al., 2018b; Rogge et al., 1991a). Masoud et al., (2022) found that nitrogen-containing compounds contributed 12-19% of the 81 82 signal measured by a chemical ionization mass spectrometer for emissions from typical in-home 83 cooking. Overall, this variability across diverse cooking styles and conditions is relevant but 84 poorly understood. This implies a significant need for real-world measurements to characterize 85 and understand particle size and composition of cooking emissions in urban environments. 86 This study aimed to characterize cooking emissions from real-world restaurant sources in 87 the US. We used a mobile laboratory to measure cooking emissions from nine restaurants in 88 Pittsburgh, PA and Baltimore, MD. Four of these restaurants were visited twice, making for a 89 total of thirteen cooking sites. Several analytical instruments, including an AMS and FMPS (Fast 90 Mobility Particle Sizer), were used at each site for online measurements, with supplemental PM collection on Teflon filters for offline analysis. The measurements are used to examine variations 91 92 in UFP concentrations and cooking OA composition measured outside of restaurants with a





- focus on contributions from reduced nitrogen components across restaurant sites visited duringthe field campaign.
- **2. Methods**
 - 2.1 Measurement locations

Table 1. Summary of restaurant locations and concentration enhancements measured in the cooking emission plumes. Several restaurants were sampled on two separate days, as indicated by the number following the restaurant identifier. AMS high-resolution analysis of mean OA enhancement (CE=1), mean BC enhancement from aethalometer, Mode D_p (nm), mean f_{41} (the fraction of mass-to-charge ratio at 41 to the total organic mass signal), f_{43} , and f_{55} .

	City	Mean Δ OA (µg/m³)	Mean Δ BC (μg/m³)	Mode Dp (nm)	f ₄₁	f ₄₃	f ₅₅
Island Cuisine	Pittsburgh	65	0.83	17	0.068	0.054	0.094
Pizza	Pittsburgh	100	3.2	29	0.070	0.058	0.096
BBQ	Baltimore	1.2	0.38	11	0.061	0.058	0.070
Café	Baltimore	2.3	0.35	8.1	0.044	0.082	0.043
Beef	Baltimore	15	4.2	11	0.082	0.074	0.10
Diner 1	Pittsburgh	77	1.4	11	0.065	0.044	0.078
Diner 2	Pittsburgh	84	2.0	11	0.078	0.054	0.092
Bakery 1	Baltimore	12	0.091	8.1	0.011	0.023	0.003
Bakery 2	Baltimore	4.6	0.41	8.1	0.053	0.048	0.003
Fast Food 1	Baltimore	1.7	1.4	29	0.030	0.064	0.024
Fast Food 2	Baltimore	3.8	0.36	11	0.053	0.048	0.013
Bar/Restaurant 1	Baltimore	69	2.4	11	0.086	0.066	0.10
Bar/Restaurant 2	Baltimore	140	5.0	26	0.076	0.076	0.12

Field samples were collected from 13 visits to 9 urban cooking sites in Pittsburgh and Baltimore during July and August 2019 (Table 1). At each location, we parked a mobile laboratory near the restaurant's exhaust plume (SI Fig. 1). The selected restaurants represent a mix of accessible locations with visible emission plumes or exhaust vents. The sampling inlet on the mobile laboratory was typically within a few meters of the exhaust vent. However, this distance varied due to several uncontrollable external factors, such as the availability of parking





110 and the height of the restaurants' exhaust vents. As a result, the measured emission plumes went 111 through varying degrees of dilution before reaching our sampling inlet. 112 Several of the restaurants were sampled on multiple visits to examine day-to-day 113 variations in emissions. These variations could be due to differences in activity (e.g., how many customers ordered food), the type of food ordered, and differences in dilution conditions. Each 114 115 visit to a restaurant site lasted approximately 30-60 minutes. The sampling periods targeted 116 expected times for lunch (\sim 11 am - 1 pm) and dinner (\sim 6 - 8 pm). 117 118 2.2 Mobile laboratory and measurements 119 Instruments were loaded into a gasoline-powered mobile laboratory. At each location, we 120 oriented the mobile laboratory so that the vehicle exhaust was located downwind of the sample 121 inlet to minimize self-contamination from the vehicle exhaust. 122 We use total particle number concentration (PNC) as our proxy for UFPs. Particle number counts were measured by a MAGICTM water CPC (Moderated Aerosol Growth with 123 Internal water Cycling Condensation Particle Counter, Aerosol Devices Inc, Model 124 125 MAGIC200P). MAGIC CPC uses water condensation to enlarge particles through a 3-126 temperature stage growth tube. The enlarged particles are counted with a laser sensor up to 400,000 particles cm⁻³ with a particle size range between 5 nm and 2.5 um in diameter (Hering et 127 128 al., 2019). Saha et al., (2019) previously observed that the MAGIC CPC undercounts relative to a 129 butanol CPC. Thus, the raw CPC output was adjusted using a correction factor determined from 130 the co-location of the MAGIC CPC with a TSI 3772 butanol CPC. 131 Particle size distributions and total number concentrations were measured with FMPS (Fast Mobility Particle Sizer, TSI Inc, Model 3091) for particles with diameters from 6.04 nm to 132





133 523.3 nm. The FMPS reported systematically lower particle counts than the MAGIC CPC (factor 134 of 3.5, SI Section 2 and Fig. S2). FMPS data were utilized in lieu of the CPC data due to high 135 particle number concentrations in restaurant plumes that exceeded the upper counting limit of the 136 CPC (400,000 particles cm⁻³), resulting in error flags. To ensure consistency with the MAGIC 137 CPC, all FMPS data were corrected by integrating the FMPS size distribution, which was scaled 138 by the FMPS:CPC ratio. 139 A High-Resolution AMS (HR-AMS, Aerodyne), which measures non-refractory particles 140 with a diameter less than 1 µm (NR-PM₁), was used to identify mass spectra of PM components (Organics, NH₄⁺, NO₃⁻, SO₄²⁻, and Cl⁻) in real-time. Squirrel (SeQUential Igor data RetTriEvaL) 141 142 toolkit 1.62G and Pika (Peak Integration by Key Analysis) toolkit 1.22G in Igor Pro 143 (Wavemetrics, Lake Oswego) were used for the HR-AMS data analysis. For the baseline and 144 peak fitting correction procedures of the HR-AMS data, the high-resolution range of m/z (mass-145 to-charge ratios) 12 to 140 was selected. All AMS analysis presented here assumes a collection 146 efficiency (CE) of one. 147 An aethalometer (Magee Scientific, Model AE33), CO analyzer (Teledyne API T300), 148 and CO₂ analyzer (LiCor LI-820, Biosciences) measured black carbon (BC), CO, and CO₂ 149 concentration, respectively. 150 PM_{2.5} samples were collected at ~70 L/min on 47 mm PTFE membrane filters (47 mm, 151 2.0 µm pores, Tisch Scientific) through a separate inlet mounted close to the online 152 instrumentation inlet outfitted with a cyclone (2.5 µm cut point with a flow rate of 92 LPM, 153 URG-2000-30EH, URG cyclone). At each restaurant site where plumes were observed via AMS, 154 a filter sample was collected for at least 30 minutes and Table S3 shows details for each filter 155 sample. Filter samples were transported on ice packs from the mobile lab and kept in sample



157

158

159

160

161

162

163

164

165

166

167

168

169

170

171

172

173

174

175

176

177

178



storage freezers. Additional filter collection details can be found in the Supporting Information. All samples were analyzed via liquid chromatography (LC) using an Agilent Infinity LC and an Agilent Poroshell 120 SB-Aq reverse-phase column (2.1×50 mm, 2.7 µm particle size). The LC was coupled to an electrospray ionization (ESI) source, operated in positive and negative modes for each sample, and connected to a high-resolution mass spectrometer (Agilent 6550 Q-TOF). These instruments were operated following previously described methods (Ditto et al., 2018, 2020). Selected samples showing unique AMS spectra with nitrogen-containing compounds underwent further analysis via MS/MS (tandem mass spectrometry) with the objective of identifying the distribution of functional groups within the reduced nitrogen species that were observed via LC-TOF, similar to prior work (Ditto et al., 2020, 2022). LC-TOF mode data processing and QC/QA have previously been described (Ditto et al., 2018), and details of compound selection for MS/MS analysis in this study can be found in the Supporting Information (Section S3). MS/MS spectra analysis used SIRIUS with CSI:FingerID for molecular structure prediction (Dührkop et al., 2015, 2019), and the APRL Substructure Search Program was used for functional group identification from the predicted SMILES formula for atmospherically-relevant groups (Ruggeri & Takahama, 2016). Further details on LC-MS/MS analysis, processing, and associated limitations of ESI and MS/MS spectra analysis can be found in Ditto et al., (2020), with brief comments on relevant SIRIUS updates in the Supporting Information (Section S3).



180

181

182

183

184

185

186

187

188

189

190

191

192

193

194

195

196

197

198

199

200

201



3. Results and Discussion

3.1 Typical measurements of restaurant emission

Figure 1 demonstrates observations collected during a typical sampling day via the mobile lab in Baltimore. On this day, the mobile laboratory was initially (~15:36 – 16:49 EDT) parked in an urban park, here noted as background. Sampling was then conducted on-road, driving on various streets in urban Baltimore, from 16:49 to 18:20. At 18:20; the mobile laboratory was parked outside a restaurant (Bar/Restaurant 2). The data in Figure 1 exemplify clear variations in pollutant concentrations between the background, on-road, and restaurant portions of sampling. In general, concentrations were the lowest and least variable in urban background locations and the highest and most variable for the restaurant sampling periods. Nearby vehicles likely impacted the measured concentrations during the on-road

sampling period, thus differentiating it from the background period, where direct observations of on-road emissions were minimal. Concentrations of CO, CO₂ (Fig. 1a), organic aerosol (OA), black carbon (BC, Fig. 1b), and particle number (Fig. 1d) were all elevated in the on-road samples compared to the urban background. AOA and ABC were calculated by subtracting the background concentration from the measured OA or BC mass concentration. The background concentration is defined as the 5th percentile of data collected on each sampling day (listed in Table S1).

The mean organic aerosol concentrations are 5.8 μg/m³ (ΔOA: 2.46 μg/m³) during onroad sampling versus 4.2 μ g/m³ (Δ OA: 0.85 μ g/m³) in the urban background (Fig. 1b). Similarly, the BC concentration was 0.5 μg/m³ higher on-road than in the urban background, and PNC was approximately a factor of three higher on-road than in the urban background. These





202 enhancements in organic aerosol, black carbon, and PNC are broadly consistent with 203 enhancements with those seen in high-traffic areas by our previous sampling in Pittsburgh and 204 Oakland (Saha et al., 2020; Shah et al., 2018). 205 In addition to the overall increase in pollutant concentrations on-road, there are 206 occasional, coincident spikes in CO, BC, OA, and PNC during the on-road sampling. The 207 particle size distribution also changes during these spikes (Fig. 1c), with higher concentrations of 208 particles in the 20-100 nm size range. These are likely plumes from high-emitting vehicles, 209 potentially diesel trucks and buses (Dallmann et al., 2013; Tan et al., 2016). 210 The highest and most variable concentrations are observed in the restaurant plume. In this 211 near-source environment, organic aerosol concentrations averaged 146 µg/m³. This is 35 times 212 higher than the urban OA background. Particle number counts were also 35 times higher in 213 concentration than background levels. CO, CO2, and BC enhancements were also observed 214 when the mobile lab was parked near the restaurant. The enhancement of CO was 5.9 times the 215 background, CO₂ and BC were 1.15 and 5.42 times higher, respectively. 216 During the restaurant sampling period, there are several clear and concurrent spikes in 217 OA (Fig. 1b) and particle number count (Fig. 1d). These seem to be associated with specific 218 events, such as preparing a customer's new order (restaurant kitchens had varying activity levels 219 during the sampling periods). The size distributions in Figure 1c show that these emissions span 220 a wide range in particle size, from <10 nm up to a few hundred nm, demonstrating that 221 restaurants may be a source of urban ultrafine particles.

10



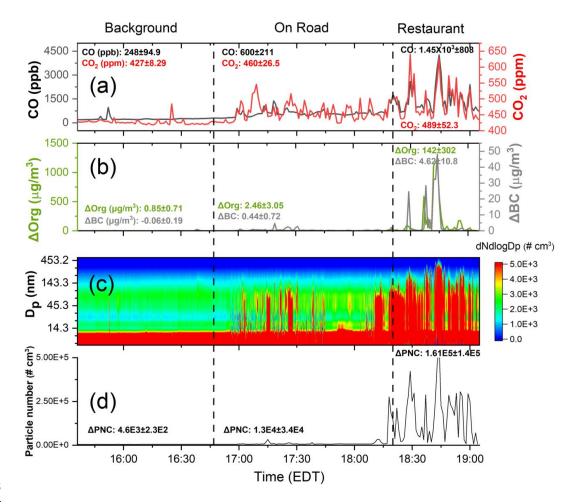


Figure 1. Urban background, on-road, and restaurant plumes observed during a typical sampling day (Bar/Restaurant 2) in Baltimore, showing: (a) CO and CO₂, (b) background corrected organic aerosol (OA) and black carbon (BC) concentrations, (c) particle size distribution from FMPS, and (d) background-corrected total particle number concentrations. All concentrations were significantly higher and more variable in restaurant emissions plume than in the urban background or on-road period. Numbers in (a), (b), and (d) indicate the mean \pm standard deviation for each sampling period.

While average BC concentrations were about a factor of five higher than background during the restaurant sampling period, BC seems to be a relatively smaller component of PM emissions from the restaurant. The OA/BC ratio in the urban background and on-road sampling



237

238

239

240

241

242

243

244

245

246

247

248

249

250

251

252

253

254



periods was ~4. In the restaurant plume, the mean OA/BC ratio was 28. Despite occasional periods of very high BC concentrations reaching up to 58 µg/m³, the OA/BC ratio during the spike was 230 (Fig. S3). Other PM components (e.g., sulfate and nitrate) show no discernable enhancement during the restaurant sampling period (Fig. S4). This indicates that the PM emissions from the restaurant were dominated by organic aerosol. We also observed elevated concentrations of CO and CO₂ in the restaurant exhaust. We do not have information about each restaurant's cooking practices or fuels (i.e., whether the restaurants used natural gas or electricity). Jung & Su (2020) showed that food cooking emits CO, so the CO spikes observed here may also be from the food rather than fuel combustion. Other recent measurements in Pittsburgh by (Song et al., 2021a) also showed enhancements in CO during mealtimes in a restaurant-rich area. 3.2 Summary of organic aerosol enhancements at restaurant sites Enhancements in OA as a result of emissions from restaurants were similarly observed across all other sampling sites that we visited. Figure 2 is a box-plot visualization of the OA enhancement (ΔOA) for each restaurant visit. The data are split into two main groups for visual clarity: high concentration (mean $\Delta OA > 50~\mu g~m^{-3}$, Fig. 2a) and low concentration (mean ΔOA $< 30 \mu g m^{-3}$, Fig. 2b).





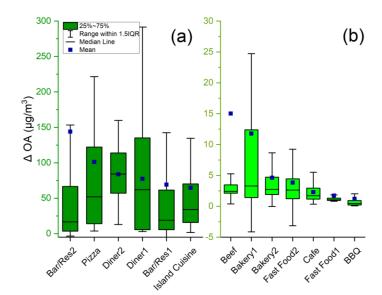


Figure 2. Organic aerosol enhancement (ΔOA) at each restaurant site with (a) high (mean $\Delta OA > 50~\mu g/m^3$) and (b) low (mean $\Delta OA < 30~\mu g/m^3$) enhancements grouped in each for comparison. The sample names in (a) and (b) are ordered by decreasing mean concentration.

There is significant variability in measured ΔOA between and within each restaurant (Fig. 2 and Fig. S4). For nearly every location sampled, the emissions varied over time, as shown in Figure 1, and this contributes to wide interquartile ranges (IQRs) in Figure 2. It also means that at nearly every restaurant, there were periods when the concentration was near the urban background level, as indicated by the whiskers reaching (or even going slightly below) zero.

The temporal variability of the concentrations measured at each restaurant contributed to an upward skew in ΔOA , with a mean concentration greater than the 75th percentile at many locations. This suggests that the measurements were dominated by short, intense bursts of emissions rather than sustained high concentrations. Visualizations of this trend are noticeable in Figure 1b, where there is a large spike in emissions so that OA goes above $1000~\mu g/m^3$ for several minutes. The temporal variability seems to be associated with the quantity of cooking that spikes amid busy mealtimes.





Four restaurants were sampled on multiple days (Bar/Restaurant, Fast Food, Bakery, and Diner). While there were day-to-day differences in the mean ΔOA at each location, each of these locations fell into the same group (i.e., $\Delta OA < 30~\mu g~m^{-3}$ or $\Delta OA > 50~\mu g~m^{-3}$) on both sampling days. This suggests that the day-to-day variations in emissions are smaller than within-day emissions for each location and that high-emitting restaurants are consistently high emitters. However, due to the limitation of a single visit to each sampling location during the campaign, it may be challenging to conclusively ascertain that the classification assigned to the sampled restaurants is not indicative of all similar cooking operations.

3.3 OA composition across restaurants

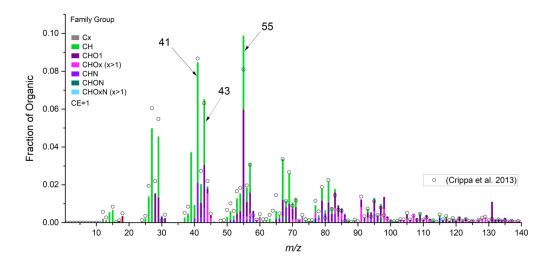


Figure 3. Example mass spectrum from Bar/Restaurant 1 in this study and comparison with the COA mass spectrum from prior PMF work. High-resolution mass spectra are grouped into sticks of the unit mass resolution, and the coloring of each stick represents the mass fraction belonging to different chemical families.

In this section, we compare the composition of cooking OA across the restaurants and to previous laboratory measurements and ambient factor analysis. Figure 3 shows the mean mass



292

293

294

295

296

297

298

299

300

301

302

303

304

305

306

307

308

309

310



spectrum of OA measured at Bar/Restaurant 1 in Baltimore; mass spectra from three additional restaurants are shown in Figure S5. The mass spectrum contains a mixture of hydrocarbon (C_xH_y) and oxygenated (C_xH_yO) ions. This is consistent with the composition of cooking OA, which is often dominated by long-chain fatty acids from heated cooking oils and from meat cooking (Crippa, DeCarlo, et al., 2013; D. D. Huang et al., 2021a; Liu et al., 2017; Mohr et al., 2009; Takhar et al., 2019; Z. Zhang et al., 2021). Several lab experiments from seed oil cooking detected fatty acids or degradation fragments such as n-alkanoic acid, n-alkenoic acid, oleic acid, and carbonyls (Allan et al., 2010; Liu et al., 2018; Schauer et al., 2002). Unlike oils, which are entirely comprised of fats, meats contain proteins and fats, although the composition can vary depending on the type of meat. Cooking meat generally emits cholesterol and fatty acids like palmitic acid, stearic acid, and oleic acid (Rogge et al., 1991a; Schauer et al., 1996), which have all been used as chemical markers of meat cooking emissions. This mixture of hydrocarbon and oxygenated ions is also identified in PMF factor analysis of ambient datasets, as indicated by the mass spectrum from Crippa, DeCarlo, et al., (2013) shown in Figure 3. The most abundant peaks in the mass spectrum were at m/z 41 (mostly C₃H₅⁺), 43 $(C_2H_3O^+ \text{ and } C_3H_7^+)$, and 55 $(C_3H_3O^+ \text{ and } C_4H_7^+)$. These peaks have been used as COA markers for tracing cooking sources in previous studies (Allan et al., 2010; Dall'Osto et al., 2015; Kaltsonoudis et al., 2017; Mohr et al., 2009). Table 1 summarizes the mean contribution (f₄₁, f₄₃, and f_{55}) at these m/z to each restaurant's overall OA mass spectrum.

15



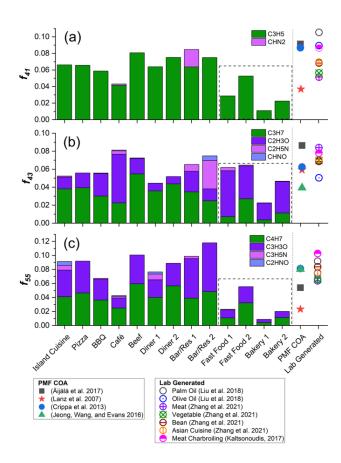


Figure 4. Fraction of (a) m/z 41, (b) 43, and (c) 55 to the total organic aerosol concentrations and comparison to COA mass spectra from prior PMF studies (Äijälä et al., 2017; Crippa, DeCarlo, et al., 2013; Jeong et al., 2016; Lanz et al., 2007) and laboratory-generated cooking emissions (Kaltsonoudis et al., 2017; Liu et al., 2018; Z. Zhang et al., 2021). Only f_{43} and f_{55} were shown in (Jeong et al., 2016) (f_{41} was not provided in the paper). Fast Food and Bakery samples are grouped in a box as they showed lower abundances of these common cooking marker fractions (f_{41} , f_{43} , and f_{55}).

Figure 4 compares f_{41} (OA mass fraction at m/z 41), f_{43} , and f_{55} across the restaurants sampled here to previously published COA mass spectra. We compared two types of previous studies: COA mass spectra derived from factor analysis of ambient data using PMF and laboratory measurements of cooking emissions. The laboratory measurements shown here





324 include a combination of heating palm and olive oils (Liu et al., 2018) and various cooking 325 experiments using meats (chicken and pork), vegetables, beans, and Asian cuisine (Kaltsonoudis 326 et al., 2017; Z. Zhang et al., 2021). For m/z 41, our data were dominated by the hydrocarbon ion (C₃H₅⁺), which was 327 328 approximately 4-8% of OA mass for most of the restaurants. The exceptions were Fast Food 1 329 and the two samples collected at the Bakery location. These had lower f₄₁ (1-5%) and are shown 330 inside the dashed box. f₄₁ fractions from our study were generally lower than from the PMF 331 COA factors. Three of the four COA factors have f_{41} of ~9% (Äijälä et al., 2017; Crippa, 332 DeCarlo, et al., 2013; Jeong et al., 2016). The COA factor from Lanz et al., 2007 is 4% and is 333 lower than most of the restaurants we sampled here. There is a wide range in f₄₁ from the laboratory experiments. The two oil heating experiments (palm and olive oil, Liu et al., 2018) 334 335 generated higher f_{41} than most of our measurements (8-10%). There was a wider range in f_{41} for 336 food cooking experiments (5-8%), and there is a strong overlap with our measurements. 337 For f₄₃ and f₅₅, both oxidized (e.g., C₂H₃O⁺ and C₃H₃O⁺) and hydrocarbon (e.g., C₃H₇⁺ and $C_4H_7^+$) ion fragments showed significant contributions across the urban cooking sites. There 338 339 were also minor contributions from nitrogen-containing ions (e.g., C₂H₅N⁺ and C₂HNO⁺). Except 340 for Bakery 1, f₄₃ was ~5-8% in our measurements. However, there was variation in the relative 341 abundance of the hydrocarbon and oxygenated ions. For most sites, the contribution of the 342 hydrocarbon ($C_3H_7^+$) was larger than the oxygenated ion ($C_2H_3O^+$). However, the sites with low 343 f_{41} , Bakery and Fast Food 1, m/z 43 fragments were mostly oxygenated (mean = 3.5%). 344 The mean f₄₃ in the PMF profiles was 6.3% with a range of 4-8.7%, which is similar to 345 the mean and range observed in our dataset. Similarly, the laboratory emissions data cluster





346 around f₄₃ of 8%, with slightly lower f₄₃ in the heated oil experiments. This is slightly higher 347 than the f_{43} measured in the restaurant emissions. 348 The pattern in f_{55} is similar to f_{43} ; contributions are dominated by the hydrocarbon and oxygenated ion, with minor contributions from N-containing ions. For most sites, including the 349 350 Bakery and Fast Food sites, the contributions of hydrocarbon and oxygenated ions at m/z 55 are 351 similar. The largest difference is that the Bakery and Fast Food sites have significantly lower f₅₅ 352 (1-6%) than the other sites (4-12%). Additionally, for many of the sites, f₅₅ is larger than the 353 PMF factors and the laboratory experiments. 354 The variations in f_{41} , f_{43} , and f_{55} , as well as variations in the ratios between these m/zs, 355 may indicate the food cooked at the different restaurants. For example, f₄₁ seems to be larger 356 than f₄₃ for cooking emissions dominated by oil; this is the case in the oil heating experiments 357 from Liu et al. 2018 as well as from laboratory oil cooking emissions measured by Allan et al. 358 (Allan et al., 2010). Meat cooking emissions seem to have the opposite relationship, with f_{43} > f_{41} . Both oil cooking and meat cooking have high f_{55} , and meat cooking may have $f_{55} > f_{43}$ (Mohr 359 360 et al., 2009). 361 For most restaurants sampled here (except Bakery and Fast Food), m/z 55 is the most 362 abundant signal in the aerosol mass spectrum. Additionally, f_{41} is slightly higher than f_{43} for 363 these sites. This suggests a mixture of meat and oil cooking at these locations. For Bakery and 364 Fast Food, f₄₃ is typically the most abundant ion, with f₄₁ exceeding f₅₅. This may suggest a 365 different mix of food being cooked, or a difference in the cooking style, however, there is 366 insufficient evidence in the mass spectra to conclusively explain the differences.





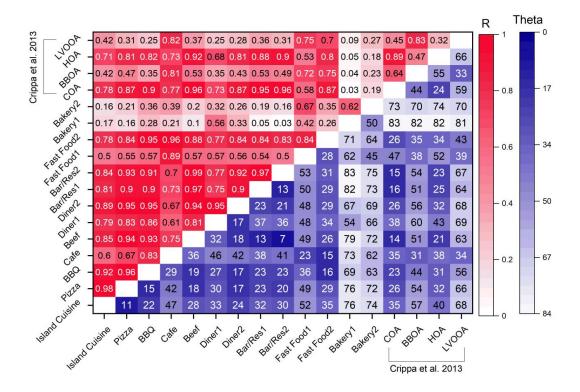


Figure 5. Comparison of the AMS UMR (unit mass resolution spectra) in two urban areas using correlation coefficients (R) and cosine similarity (θ , in degrees). R values close to 1 and θ values close to 0 mean strong correlations of mass spectra. Both R and θ values are presented such that darker colors correspond to higher similarity.

Figure 4 compares the cooking OA mass spectra for specific marker ions. Figure 5 compares the full cooking OA mass spectra. We use two metrics: the Pearson correlation (R) and cosine similarity. The statistical approach, correlation coefficient R, has been widely used in many studies, such as the analysis of air quality, to show an association between any two variables (Devarakonda et al., 2013; Giorio et al., 2012; Kiendler-Scharr et al., 2009; Raatikainen et al., 2010). Cosine similarity treats pairs of mass spectra as vectors and computes the angle (θ) between them (Kaltsonoudis et al., 2017; Kostenidou et al., 2009). θ is a measure of the similarities between two mass spectra, with a value of θ , meaning that both spectra are



382

383

384

385

386

387

388

389

390

391

392

393

394

395

396

397

398

399

400

401

402

403



identical and θ >30° indicating considerable differences between the spectra. Cosine similarity is more sensitive to smaller differences in mass spectra than R, as the correlation coefficient can be dominated by ions with large abundance (Kaltsonoudis et al., 2017). Figure 5 also compares the cooking emissions to PMF factors retrieved from Paris during winter (Crippa, DeCarlo, et al., 2013) for biomass burning (BBOA), combustion emissions (HOA), and secondary OA (LVOOA) obtained from the Jimenez Research Group website. (http://cires1.colorado.edu/jimenez-group/AMSsd/). Overall, the COA measured from most of the restaurants is similar. For most restaurants, the R between mass spectra is larger than 0.8 and θ is less than 27°, suggesting that the mass spectra are similar. Figures 3 and 4 show that the dominant ions in these mass spectra are at m/z41, 43, and 55. The exceptions are the Bakery samples and, to a lesser extent, the Fast Food samples. Bakery samples had R < 0.3 and $\theta > 50^{\circ}$ when compared to most of the other restaurants. There were day-to-day differences in the Fast Food mass spectrum, with one day (Fast Food 1) being similar to other restaurants (R = 0.7 - 0.8, $\theta < 30^{\circ}$), and the other day (Fast Food 2) having lower R and higher θ. The following section discusses key mass spectral differences in more detail. There is also a high correlation of most restaurants with the COA PMF factor from Crippa et al., (2013) (R > \sim 0.75, θ < \sim 30°). Correlations with BBOA and LVOOA are weaker as these factors are characterized by dominant peaks at m/z 60 and 73 for BBOA and m/z 44 and 43 for LVOOA. There is a high R between our COA and the PMF HOA factor, which is representative of primary combustion-related emissions. Even though m/z 41, 43, and 55 are useful COA markers to resolve cooking-related factors, there are diverse sources of m/z 41, 43, and 55. In general, there is a high correlation between HOA and COA because the major HOA





404 peaks like m/z 55 and 57 are prominent in both factors (Milic et al., 2016; Sun et al., 2013; D. 405 Yao et al., 2021). 406 One key difference between HOA and COA is that the HOA mass spectrum is dominated 407 by hydrocarbon (C_xH_y) , whereas the cooking OA has a mixture of hydrocarbon and oxygenated 408 ions, as shown in Figure 4. For example, m/z 43 in HOA is almost entirely due to $C_3H_7^+$ (Ng et 409 al., 2010), whereas cooking OA contains both $C_3H_7^+$ and $C_2H_3O^+$ (Fig. 4). Similarly, for m/z 55, 410 COA has contributions from both hydrocarbon ($C_4H_7^+$) and oxidized ($C_3H_3O^+$) fragments 411 (Canonaco et al., 2013; Lalchandani et al., 2021), whereas the reduced ion dominates HOA. 412 Lastly, while m/z 55 and 57 are important signals for both COA and HOA, COA typically has f₅₅ 413 > f₅₇, whereas HOA has the reverse (W. Hu et al., 2016; D. D. Huang et al., 2021a; Mohr et al., 2009; Shah et al., 2018; Y. Zhang et al., 2015; Zhu et al., 2018). 414 415 416 3.4 Cooking as a source of urban reduced nitrogen 417 Cooking OA from all of the restaurant sites had a significant contribution from AMS ions 418 containing reduced nitrogen. The mean contribution of nitrogen-containing fragments to the total 419 cooking OA mass was 15.8% (median = 10.7%; Table S2). The bulk of these N-containing ions 420 (95% by mass) did not contain oxygen (Fig. S6), though oxygen could still be present on the 421 parent molecule prior to fragmentation. These $CxHyN^+$ fragments include $C_2H_5N^+$ (m/z 43) and 422 $C_3H_5N^+$ (m/z 55), shown in Figure 4. For example, the mass spectrum from Bar/Restaurant 1 in 423 Figure 2 has 9% CHN family peaks by mass, with significant contributions at m/z 41 and 43. For 424 nearly all restaurants sampled here, the most abundant CHN group ion was C₃H₈N⁺, with f_{C3H8N} 425 typically > 1%.



427

428

429

430

431

432

433

434

435

436

437

438

439

440

441

442



Previous studies have reported the existence of nitrogen compounds or fragments from cooking experiments. These nitrogen-containing compounds can originate from the food itself or reactions with the types of gas used during cooking (Abdullahi et al., 2013). Reyes-Villegas et al., 2018 measured gas- and particle-phase emissions and found 14 different nitrogen-containing compounds using chemical ionization mass spectrometry. Rogge et al., 1991 measured amides in cooking emissions, including palmitamide and steramide. Amides were also identified from both Chinese cooking (Y. Zhao et al., 2007a) and Western-style cooking (Y. Zhao et al., 2007b) using GC-MS. Ditto et al., (2022) recently demonstrated that amides can be formed from the reaction of ammonia formed by amino acid thermal degradation with triglyceride ester linkages. In contrast to the reduced nitrogen in our samples, these nitrogen-containing compounds, including amides, have at least one oxygen in their formula. The Bakery 1 and Bakery 2 samples had the largest contributions from reduced N. Figure 6 shows the aerosol mass spectrum from Bakery 1. The two most abundant ions in the mass spectrum are $C_3H_8N^+$ (m/z 58) and $C_5H_{12}N^+$ (m/z 86); together these two ions make up ~48% of the AMS-measured OA mass spectra. There is also a large contribution from $C_6H_{14}N^+$ at m/z 100. The large abundance of these reduced N-containing peaks contributes to the low correlation between the Bakery samples and other sites in Figure 5.



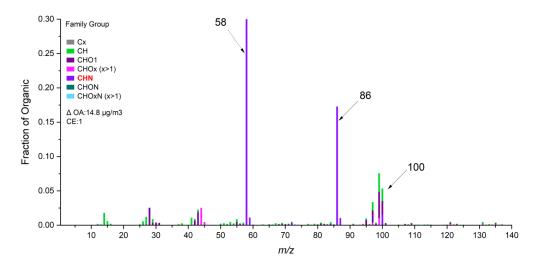


Figure 6. The aerosol mass spectrum from Barkery 1 with prominent peaks at m/z 58, 86, and 100 that are in the CHN family.

Though fast food sites have a lower correlation with other cooking sites in Figure 5, it is not primarily due to higher CHN levels like bakery samples. The most abundant signals of Fast Food 1 and Fast Food 2 were in the category of CHO and CH groups, where their sum accounts for 73.3 % and 82.0 % of the total mass, respectively. Two samples from Fast Food sites show moderate to slightly large proportions of CHN family peaks (14% and 7%) and f_{C3H8N+} (2.15 and 2.33).

While the $C_3H_8N^+$ fragment has been observed in all of our cooking site data, there is almost no contribution of m/z 86 ($C_5H_{12}N^+$) and 100 ($C_6H_{14}N^+$) in our samples except for the two bakery visits (Table S2), which were collected adjacent to a large commercial bread bakery. It is thus possible that m/z 86 and 100 are more associated with commercial bakeries than restaurant cooking. The underlying source of the reduced nitrogen ions, especially m/z 86 and 100 observed at the bakery, is unknown. One potential source could be the use of azodicarbonamide ($C_2H_4N_4O_2$, ADA), which is used as an aging and bleaching ingredient in bread baking. To test



461

462

463

464

465

466

467

468

469

470

471

472

473

474

475

476

477

478

479

480

481

482



whether ADA contributed to nitrogen-containing emissions from bread baking, we baked bread with and without ADA addition. We used the AMS to measure the composition of PM emissions during fermentation (i.e., while the bread dough rose) and baking. While we observed OA emissions during baking, none of our experiments showed the CHN signals with C₃H₈N⁺, $C_5H_{12}N^+$, and $C_6H_{14}N^+$. As a result, we cannot conclude that the presence of ADA leads to high proportions of CHN ions (SI Fig. 7). Abundant reduced nitrogen was also observed in the particle phase via LC-TOF and LC-MS/MS measurements. To supplement the online measurements of functionalized aerosol-phase compounds, especially those containing nitrogen, offline analysis using LC-TOF was employed for organic compound speciation for each restaurant site with sufficient mass loading, with soft ionization allowing for the molecular formula-level speciation of observed organic species. Based on the online AMS data showing differences in OA enhancement (Fig. 2), the samples were split into three sample groups, the six high-emitting restaurants (Bar/Res 1, Diner 2, Pizza, Bar/Res 2, Diner 1, Island Cuisine), the lower enhancement near-source cooking samples (Bakery 1, Bakery 2, Fast Food 1, Fast Food 2, Cafe), and urban samples excluding near-source cooking samples (i.e., samples taken in different neighborhoods and parks), though this likely includes cooking-related contributions to the urban background. Figure 7a shows the ion abundance volatility distribution of the different functionalized compound classes in the 6 samples with the highest PM concentrations (Fig. 2, see Fig. S10 for other samples). Compound volatilities were estimated from the generated formulas, assuming all species were at 300 K (Y. Li et al., 2016) from each sample, and all ion abundances were normalized by the sample volume for comparison across samples. Figure 7b shows the volatility distributions of ion abundances from the three sample groups, with the six more enhanced near-





source cooking samples demonstrating high ion abundance consistent with the higher mass concentrations of PM_{2.5} sampled. The six enhanced cooking samples in Figure 7a show a greater abundance of *USVOCs* compared to the other two sample groups, suggestive of fresh emissions. The observed mixtures are highly functionalized, with observed species containing nitrogen, oxygen, and sulfur, but we note that the LC-TOF employed here has poor ionization efficiencies for CH and CHS compounds, which are thus not considered for this analysis of functionalized compounds.

While urban particulate matter has been shown to contain many functionalized species (Ditto et al., 2018; Ye et al., 2021), recent work has also shown cooking to be a source of nitrogen and sulfur-containing species, which can be emitted in the gas-phase from foods such as vegetables (Marcinkowska & Jeleń, 2022) or formed through cooking (Ditto et al., 2022; Takhar et al., 2019). The urban background samples excluding cooking samples and the five lower enhanced near-source cooking samples have similar volatility distributions with nitrogencontaining compounds (Fig. 7b, S11), which suggests a role for cooking emissions in the background functionalized OA composition in urban areas.



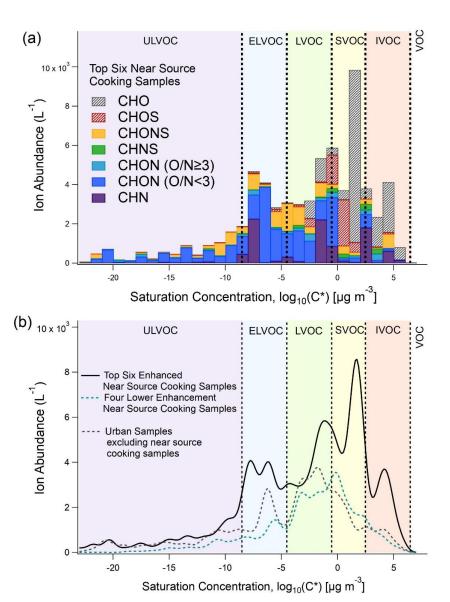


Figure 7. Averaged chemical composition of functionalized particle-phase organic compounds from (a) filters collected from the top six near-source cooking samples showing the highest enhancement in OA from the AMS measurements and (b) average ion abundance volatility distributions for the three sample groups, top six enhanced cooking samples, lower five near-source cooking samples, and the urban samples excluding near source cooking samples. Volatility bins were defined for the same reference temperature in (a) and (b) (i.e., 300 K, as all samples were collected during summertime).





While all samples contained nitrogen-containing compounds, LC-MS/MS was used on select samples (Bakery 1, Pizza, background sample 5) from each sample group to compare the functionalities of observed nitrogen. After compounds observed via LC-TOF (i.e., Fig. 7a) underwent QC/QA, those compounds were selected for MS/MS analysis in a targeted mode similar to prior work (Ditto et al., 2020).

Most nitrogen-containing compounds observed had an O/N of less than 3, but other nitrogen-containing compound classes were present (Fig. 7, S11). Figure 8 shows the observed nitrogen-containing functional groups for the three samples run on MS/MS, split by O/N ratio less than 3 or greater than or equal to 3. Here, the Bakery 1 compounds analyzed by MS/MS were dominated by reduced nitrogen features, with prominent amine and amide functional groups, especially for compounds with O/N ratios lower than 3, which in itself is indicative of the presence of reduced nitrogen structural features.



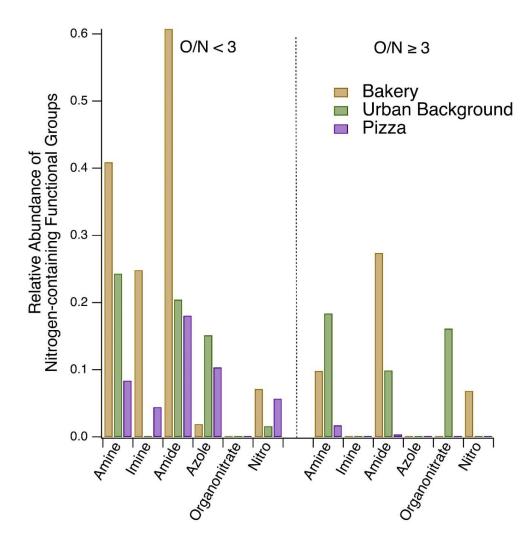


Figure 8. The relative abundance of nitrogen-containing functionalities in the Bakery 1, background sample 5, and Pizza MS/MS compounds are shown, separated by O/N ratio <3 on the left and \ge 3 on the right, with prominently reduced nitrogen functionalities in the bakery sample. See Figure S13 for the complete range of functional groups and structural features observed in these samples. Enamine, nitrophenol, and nitrile functionalities were also searched for but were not detected in these three samples.





3.5. Particle size distributions and UFP enhancements in restaurant plumes

To expand upon Figure 1's observations of UFPs in an example restaurant plume, we examined UFP enhancements across the sampled restaurants and the size distribution of those emissions.

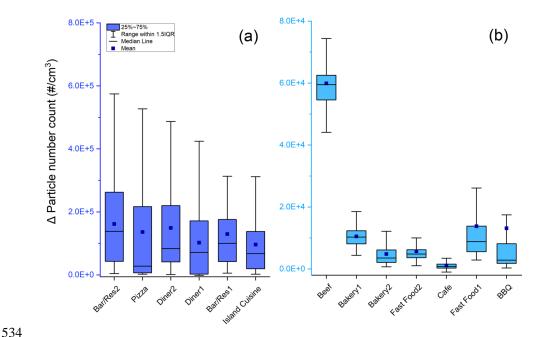


Figure 9. Particle number enhancement (Δ PNC) at each restaurant site (with IQR). The sample names in (a) and (b) are placed in the same order as in Figure 2.

Figure 9 summarizes the particle number concentrations above the background (ΔPNC) measured by the FMPS and scaled to the CPC. Similar to our ΔOA distribution in Figure 2, there are notable site-to-site differences in particle number concentrations with the sites breaking down into the higher and lower-emitting groups (high ΔPNC group mean $\Delta PNC > 10^5$ #/cm³), low ΔPNC group mean $\Delta PNC < 10^5$ #/cm³).



545

546

547

548

549

550

551

552

553

554

555

556

557

558

559

560

561



All of the high Δ PNC sites were also high Δ OA sites, but most sites do not have a strong correlation between mean ΔOA and mean ΔPNC (Fig. S8). A moderate positive correlation was observed in the time series of PNC and OA at Diner 1 ($R^2 = 0.64$), Beef (0.63), Bar/Restaurant 2 (0.60), and Bakery 1 (0.57); most other sites had poor correlations between ΔOA and ΔPNC (R^2 < 0.4). This poor correlation may indicate that the emissions of OA and PNC are decoupled during cooking so that different activities boost emissions of OA mass versus particle number. For example, the PNC time series in Figure 1 has several spikes that do not have associated spikes in OA. The PNC enhancements are less skewed than the OA enhancements. For \triangle PNC, the mean is always inside the IQR except for the BBQ sample, unlike several sites that had mean $\Delta OA > 75^{th}$ percentile. This implies that PNC emissions are less dominated by intense spikes than OA emissions. Figure 2 and Figure S4 show that OA concentrations often fell close to the background between spikes. PNC, on the other hand, was consistently elevated during the restaurant sampling. One possible explanation is that OA spikes are associated with cooking, whereas the consistently high PNC is associated with the heating of the cooking surface by either a natural gas flame or electricity (Amouei Torkmahalleh et al., 2018; Dennekamp et al., 2001; Wu et al., 2012).

30



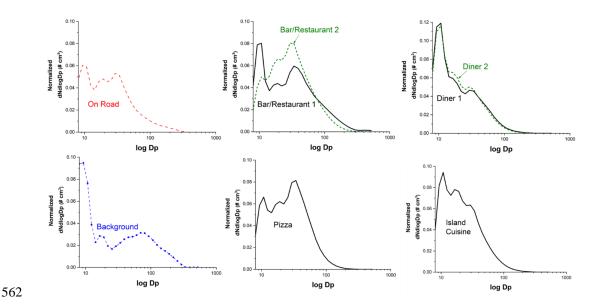


Figure 10. Mean particle size distribution comparison of on-road, background, and high ΔPNC restaurants observed at Bar/Restaurant, Diner, Pizza, and Island cuisine measured from the FMPS (Fast Mobility Particle Sizer). To fit the size distributions onto the same scale, all are normalized to the total particle number (dN/dlogDp) of each sampling period over each size bin and make the sum of all normalized size distributions to be 1.

Figure 10 shows the mean particle size distributions for the "high ΔPNC" restaurants from Figure 7a and the mean on-road and background particle size distributions from the period shown in Figure 1. All the restaurants emitted UFPs. The mode particle diameter from all sampled restaurants was less than 50 nm (Table 1), and the size distributions in Figure 10 clearly peak in the ultrafine size range. However, there is variability across the restaurants as some sites had bimodal size distributions, while others are closer to unimodal. For example, Bar/Restaurant 1 has distinct modes at ~10 and 40 nm, whereas Island Cuisine has a single broad mode centered around 20 nm. There is also variability within sites. For example, Bar/Restaurant 2 has a unimodal distribution with a mode around 40 nm, and the size distribution differs from the other





sample at the same location, while the two samples at the Diner have nearly identical size distributions.

In addition to being enhanced in terms of concentrations, the size distributions in the restaurant plumes are distinct from the average background size distributions, which have a bimodal distribution with a nucleation mode peak around 10 nm and an accumulation mode peak around 100 nm. Emissions from nearby vehicles dominate the on-road periods, with a bimodal size distribution around 10 nm and 20-40 nm, which is similarly observed in previous studies (Sturm et al., 2003; Wang et al., 2008; X. Yao et al., 2005).

4. Conclusions and Atmospheric Relevance

Using mobile measurements across a range of commercial cooking operations in two cities, our real-world sampling of cooking plumes from restaurants demonstrates substantial cooking-associated aerosol emissions with variability in the concentrations, chemical composition, and size distribution of PM and UFP emissions. Reduced nitrogen (N) was prevalent across all restaurant samples, contributing approximately 15% of the cooking organic aerosol (OA) mass at the sampled sites, with a diversity of reduced N functional groups observed. However, a notable finding of this study was the distinct composition of emissions collected from a commercial bakery, marked by the elevated presence of reduced nitrogen. Numerous studies have investigated cooking aerosol compositions, demonstrating that different cooking techniques and ingredients can elevate nitrogen content levels (Ditto et al., 2022; Masoud et al., 2022; Reyes-Villegas et al., 2018b; Rogge et al., 1991b). Nitrogen found in cooking emissions has diverse origins, including from the food itself with both natural (e.g., protein-rich and plant-based products) (Bak et al., 2019; Han et al., 2020) and anthropogenic



602

603

604

605

606

607

608

609

610

611

612

613

614

615

616

617

618

619

620

621

622

623



sources (e.g., fertilizers and food additives like nitrates and nitrites) (Dimkpa et al., 2020; Karwowska & Kononiuk, 2020), as well as from nitrogen dioxide (NO₂) and other nitrogen oxides (NOx) emitted from gas cooking burners (H. Zhao et al., 2021), which are primarily influenced by the duration of gas cooking and the ambient air quality (Mosqueron et al., 2002). To further examine potential sources of the nitrogen features identified from the bakery emissions, we conducted an experiment with the AMS measuring bread baking emissions both with and without the dough stabilizer azodicarbonamide (C₂H₄N₄O₂) as a potential source of Ncontaining peaks. While the reduced nitrogen peaks were not observed, this result implies the challenge in determining specific sources of nitrogen-containing species, particularly in realworld cooking environments, emphasizing the need for further investigation. This study also highlights that cooking emissions are substantial contributors to urban UFPs. Variability between sites was observed, with some sites displaying unimodal and others displaying bimodal size distributions. However, there are uncertainties in identifying the characteristics of UFPs from cooking emissions, such as their origin from cooking processes or natural gas usage, and potential changes in particle size distributions during dilution due to the evaporation of semi-volatile components. Uncontrolled dilution in this study may have contributed to differences in UFP concentration and size distribution (Lipsky & Robinson, 2006). While it is acknowledged that a proportion of cooking emissions may undergo evaporation during the dilution process, it is improbable that these particles will evaporate entirely. Previous research conducted by Louvaris et al. (Louvaris et al., 2017) investigated meat charbroiling emissions diluted within a chamber and reported that approximately 80% of the COA persisted following isothermal dilution at ambient temperature (25 °C) by a factor of 10. In order to gain a deeper understanding of the factors influencing UFP size distribution from real-



625

626

627

628

629

630

631

632

633

634

635

636

637

638

639

640

641

642

643

644

645

646



world cooking sources, further investigation is warranted, taking into account aspects such as restaurant proximity, food type, and order frequency. Consequently, subsequent research can identify the prevalent molecular features of reduced nitrogen in cooking emissions by setting constraints on specific parameters, providing a more comprehensive analysis. Overall, this study underscores the importance of comprehensively understanding cooking emissions, including their contribution to the PM_{2.5} mass, composition, and exposure variability across urban areas, in order to develop effective strategies for mitigating their impact on air quality and human health. Specifically, further research is needed to better understand the role of reduced nitrogen in atmospheric emissions from cooking activities. Data availability. All data presented in this work can be obtained by directly contacting the corresponding author at apresto@andrew.cmu.edu upon request. Author contributions. The experimental design was done by AAP and DRG. Data collection was carried out by AAP and JEM. SK performed the data analysis and compiled the instrumental data. SK and AAP wrote the paper, with all authors contributing significantly to the interpretation of the results, discussions, and finalization of the paper. Competing interests. At least one of the (co-)authors is a member of the editorial board of Atmospheric Chemistry and Physics. The peer-review process was guided by an independent editor, and the authors also have no other competing interests to declare.





647 648 Acknowledgments. This research was conducted as part of the Center for Air, Climate, and 649 Energy Solutions (CACES), which was supported by the Environmental Protection Agency 650 (assistance agreement number RD83587301) to Carnegie Mellon University. We 651 acknowledge support from assistance agreement no. RD835871 awarded by the U.S. 652 Environmental Protection Agency to Yale University. This study has not been formally reviewed 653 by the EPA. The views expressed in this document are solely those of the authors and do not 654 necessarily reflect those of the agency. The EPA does not endorse any products or commercial 655 services mentioned in this publication. DRG and JEM acknowledge financial support from the 656 U.S. NSF (CBET-2011362). SK and AAP acknowledge funding support from the U.S. NSF 657 (CBET 1907446) 658 659 References 660 661 662 Abdullahi, K. L., Delgado-Saborit, J. M., & Harrison, R. M. (2013). Emissions and indoor 663 concentrations of particulate matter and its specific chemical components from cooking: 664 A review. Atmospheric Environment, 71, 260–294. 665 https://doi.org/10.1016/j.atmosenv.2013.01.061 666 Äijälä, M., Heikkinen, L., Fröhlich, R., Canonaco, F., Prévôt, A. S. H., Junninen, H., Petäjä, T., 667 Kulmala, M., Worsnop, D., & Ehn, M. (2017). Resolving anthropogenic aerosol pollution 668 types – deconvolution and exploratory classification of pollution events. Atmospheric 669 Chemistry and Physics, 17(4), 3165–3197. https://doi.org/10.5194/acp-17-3165-2017





670	Ali, M. U., Lin, S., Yousaf, B., Abbas, Q., Munir, M. A. M., Rashid, A., Zheng, C., Kuang, X.,
671	& Wong, M. H. (2022). Pollution characteristics, mechanism of toxicity and health
672	effects of the ultrafine particles in the indoor environment: Current status and future
673	perspectives. Critical Reviews in Environmental Science and Technology, 52(3), 436-
674	473. https://doi.org/10.1080/10643389.2020.1831359
675	Allan, J. D., Williams, P. I., Morgan, W. T., Martin, C. L., Flynn, M. J., Lee, J., Nemitz, E.,
676	Phillips, G. J., Gallagher, M. W., & Coe, H. (2010). Contributions from transport, solid
677	fuel burning and cooking to primary organic aerosols in two UK cities. Atmospheric
678	Chemistry and Physics, 10(2), 647-668. https://doi.org/10.5194/acp-10-647-2010
679	Amouei Torkmahalleh, M., Ospanova, S., Baibatyrova, A., Nurbay, S., Zhanakhmet, G., & Shah,
680	D. (2018). Contributions of burner, pan, meat and salt to PM emission during grilling.
681	Environmental Research, 164, 11–17. https://doi.org/10.1016/j.envres.2018.01.044
682	Apte, J. S., Messier, K. P., Gani, S., Brauer, M., Kirchstetter, T. W., Lunden, M. M., Marshall, J.
683	D., Portier, C. J., Vermeulen, R. C. H., & Hamburg, S. P. (2017). High-Resolution Air
684	Pollution Mapping with Google Street View Cars: Exploiting Big Data. Environmental
685	Science & Technology, 51(12), 6999–7008. https://doi.org/10.1021/acs.est.7b00891
686	Bak, U. G., Nielsen, C. W., Marinho, G. S., Gregersen, Ó., Jónsdóttir, R., & Holdt, S. L. (2019).
687	The seasonal variation in nitrogen, amino acid, protein and nitrogen-to-protein
688	conversion factors of commercially cultivated Faroese Saccharina latissima. Algal
689	Research, 42, 101576. https://doi.org/10.1016/j.algal.2019.101576
690	Bozzetti, C., El Haddad, I., Salameh, D., Daellenbach, K. R., Fermo, P., Gonzalez, R.,
691	Minguillón, M. C., Iinuma, Y., Poulain, L., Elser, M., Müller, E., Slowik, J. G., Jaffrezo,
692	JL., Baltensperger, U., Marchand, N., & Prévôt, A. S. H. (2017). Organic aerosol source





693	apportionment by offline-AMS over a full year in Marseille. Atmospheric Chemistry and
694	Physics, 17(13), 8247-8268. https://doi.org/10.5194/acp-17-8247-2017
695	Canonaco, F., Crippa, M., Slowik, J. G., Baltensperger, U., & Prévôt, A. S. H. (2013). SoFi, an
696	IGOR-based interface for the efficient use of the generalized multilinear engine (ME-2)
697	for the source apportionment: ME-2 application to aerosol mass spectrometer data.
698	Atmospheric Measurement Techniques, 6(12), 3649–3661. https://doi.org/10.5194/amt-6-
699	3649-2013
700	Castillo, M. D., Kinney, P. L., Southerland, V., Arno, C. A., Crawford, K., van Donkelaar, A.,
701	Hammer, M., Martin, R. V., & Anenberg, S. C. (2021). Estimating Intra-Urban Inequities
702	in PM2.5-Attributable Health Impacts: A Case Study for Washington, DC. GeoHealth,
703	5(11), e2021GH000431. https://doi.org/10.1029/2021GH000431
704	Cheng, B., Wang-Li, L., Meskhidze, N., Classen, J., & Bloomfield, P. (2019). Spatial and
705	temporal variations of PM2.5 mass closure and inorganic PM2.5 in the Southeastern U.S.
706	Environmental Science and Pollution Research, 26(32), 33181–33191.
707	https://doi.org/10.1007/s11356-019-06437-8
708	Chow, J. C., Chen, LW. A., Watson, J. G., Lowenthal, D. H., Magliano, K. A., Turkiewicz, K.,
709	& Lehrman, D. E. (2006). PM2.5 chemical composition and spatiotemporal variability
710	during the California Regional PM10/PM2.5 Air Quality Study (CRPAQS). Journal of
711	Geophysical Research: Atmospheres, 111(D10). https://doi.org/10.1029/2005JD006457
712	Crippa, M., DeCarlo, P. F., Slowik, J. G., Mohr, C., Heringa, M. F., Chirico, R., Poulain, L.,
713	Freutel, F., Sciare, J., Cozic, J., Di Marco, C. F., Elsasser, M., Nicolas, J. B., Marchand,
714	N., Abidi, E., Wiedensohler, A., Drewnick, F., Schneider, J., Borrmann, S.,
715	Baltensperger, U. (2013). Wintertime aerosol chemical composition and source





716	apportionment of the organic fraction in the metropolitan area of Paris. Atmospheric
717	Chemistry and Physics, 13(2), 961–981. https://doi.org/10.5194/acp-13-961-2013
718	Crippa, M., El Haddad, I., Slowik, J. G., DeCarlo, P. F., Mohr, C., Heringa, M. F., Chirico, R.,
719	Marchand, N., Sciare, J., Baltensperger, U., & Prévôt, A. S. H. (2013). Identification of
720	marine and continental aerosol sources in Paris using high resolution aerosol mass
721	spectrometry. Journal of Geophysical Research: Atmospheres, 118(4), 1950–1963.
722	https://doi.org/10.1002/jgrd.50151
723	Dallmann, T. R., Kirchstetter, T. W., DeMartini, S. J., & Harley, R. A. (2013). Quantifying On-
724	Road Emissions from Gasoline-Powered Motor Vehicles: Accounting for the Presence of
725	Medium- and Heavy-Duty Diesel Trucks. Environmental Science & Technology, 47(23),
726	13873-13881. https://doi.org/10.1021/es402875u
727	Dall'Osto, M., Paglione, M., Decesari, S., Facchini, M. C., O'Dowd, C., Plass-Duellmer, C., &
728	Harrison, R. M. (2015). On the Origin of AMS "Cooking Organic Aerosol" at a Rural
729	Site. Environmental Science & Technology, 49(24), 13964–13972.
730	https://doi.org/10.1021/acs.est.5b02922
731	Dennekamp, M., Howarth, S., Dick, C. a. J., Cherrie, J. W., Donaldson, K., & Seaton, A. (2001).
732	Ultrafine particles and nitrogen oxides generated by gas and electric cooking.
733	Occupational and Environmental Medicine, 58(8), 511–516.
734	https://doi.org/10.1136/oem.58.8.511
735	Devarakonda, S., Sevusu, P., Liu, H., Liu, R., Iftode, L., & Nath, B. (2013). Real-time air quality
736	monitoring through mobile sensing in metropolitan areas. Proceedings of the 2nd ACM
737	SIGKDD International Workshop on Urban Computing, 1–8.
738	https://doi.org/10.1145/2505821.2505834





739	Dimkpa, C. O., Fugice, J., Singh, U., & Lewis, T. D. (2020). Development of fertilizers for
740	enhanced nitrogen use efficiency - Trends and perspectives. Science of The Total
741	Environment, 731, 139113. https://doi.org/10.1016/j.scitotenv.2020.139113
742	Ditto, J. C., Abbatt, J. P. D., & Chan, A. W. H. (2022). Gas- and Particle-Phase Amide
743	Emissions from Cooking: Mechanisms and Air Quality Impacts. Environmental Science
744	& Technology, 56(12), 7741–7750. https://doi.org/10.1021/acs.est.2c01409
745	Ditto, J. C., Barnes, E. B., Khare, P., Takeuchi, M., Joo, T., Bui, A. A. T., Lee-Taylor, J., Eris,
746	G., Chen, Y., Aumont, B., Jimenez, J. L., Ng, N. L., Griffin, R. J., & Gentner, D. R.
747	(2018). An omnipresent diversity and variability in the chemical composition of
748	atmospheric functionalized organic aerosol. $Communications\ Chemistry,\ I(1),\ Article\ 1.$
749	https://doi.org/10.1038/s42004-018-0074-3
750	Ditto, J. C., Joo, T., Slade, J. H., Shepson, P. B., Ng, N. L., & Gentner, D. R. (2020).
751	Nontargeted Tandem Mass Spectrometry Analysis Reveals Diversity and Variability in
752	Aerosol Functional Groups across Multiple Sites, Seasons, and Times of Day.
753	Environmental Science & Technology Letters, 7(2), 60–69.
754	https://doi.org/10.1021/acs.estlett.9b00702
755	Dührkop, K., Fleischauer, M., Ludwig, M., Aksenov, A. A., Melnik, A. V., Meusel, M.,
756	Dorrestein, P. C., Rousu, J., & Böcker, S. (2019). SIRIUS 4: A rapid tool for turning
757	tandem mass spectra into metabolite structure information. Nature Methods, 16(4),
758	Article 4. https://doi.org/10.1038/s41592-019-0344-8
759	Dührkop, K., Shen, H., Meusel, M., Rousu, J., & Böcker, S. (2015). Searching molecular
760	structure databases with tandem mass spectra using CSI:FingerID. Proceedings of the





761	National Academy of Sciences, 112(41), 12580–12585.
762	https://doi.org/10.1073/pnas.1509788112
763	Florou, K., Papanastasiou, D. K., Pikridas, M., Kaltsonoudis, C., Louvaris, E., Gkatzelis, G. I.,
764	Patoulias, D., Mihalopoulos, N., & Pandis, S. N. (2017). The contribution of wood
765	burning and other pollution sources to wintertime organic aerosol levels in two Greek
766	cities. Atmospheric Chemistry and Physics, 17(4), 3145-3163.
767	https://doi.org/10.5194/acp-17-3145-2017
768	Font, A., Guiseppin, L., Blangiardo, M., Ghersi, V., & Fuller, G. W. (2019). A tale of two cities:
769	Is air pollution improving in Paris and London? <i>Environmental Pollution</i> , 249, 1–12.
770	https://doi.org/10.1016/j.envpol.2019.01.040
771	Giorio, C., Tapparo, A., Dall'Osto, M., Harrison, R. M., Beddows, D. C. S., Di Marco, C., &
772	Nemitz, E. (2012). Comparison of three techniques for analysis of data from an Aerosol
773	Time-of-Flight Mass Spectrometer. Atmospheric Environment, 61, 316–326.
774	https://doi.org/10.1016/j.atmosenv.2012.07.054
775	Han, Y., Feng, G., Swaney, D. P., Dentener, F., Koeble, R., Ouyang, Y., & Gao, W. (2020).
776	Global and regional estimation of net anthropogenic nitrogen inputs (NANI). Geoderma,
777	361, 114066. https://doi.org/10.1016/j.geoderma.2019.114066
778	Hayes, P. L., Ortega, A. M., Cubison, M. J., Froyd, K. D., Zhao, Y., Cliff, S. S., Hu, W. W.,
779	Toohey, D. W., Flynn, J. H., Lefer, B. L., Grossberg, N., Alvarez, S., Rappenglück, B.,
780	Taylor, J. W., Allan, J. D., Holloway, J. S., Gilman, J. B., Kuster, W. C., de Gouw, J. A.,
781	Jimenez, J. L. (2013). Organic aerosol composition and sources in Pasadena,
782	California, during the 2010 CalNex campaign. Journal of Geophysical Research:
783	Atmospheres, 118(16), 9233–9257. https://doi.org/10.1002/jgrd.50530





784	Hering, S. V., Lewis, G. S., Spielman, S. R., & Eiguren-Fernandez, A. (2019). A MAGIC
785	concept for self-sustained, water-based, ultrafine particle counting. Aerosol Science and
786	Technology, 53(1), 63–72. https://doi.org/10.1080/02786826.2018.1538549
787	Hu, R., Wang, S., Zheng, H., Zhao, B., Liang, C., Chang, X., Jiang, Y., Yin, R., Jiang, J., & Hao,
788	J. (2021). Variations and Sources of Organic Aerosol in Winter Beijing under Markedly
789	Reduced Anthropogenic Activities During COVID-2019. Environmental Science &
790	Technology. https://doi.org/10.1021/acs.est.1c05125
791	Hu, W., Hu, M., Hu, W., Jimenez, J. L., Yuan, B., Chen, W., Wang, M., Wu, Y., Chen, C.,
792	Wang, Z., Peng, J., Zeng, L., & Shao, M. (2016). Chemical composition, sources, and
793	aging process of submicron aerosols in Beijing: Contrast between summer and winter.
794	Journal of Geophysical Research: Atmospheres, 121(4), 1955–1977.
795	https://doi.org/10.1002/2015JD024020
796	Huang, D. D., Zhu, S., An, J., Wang, Q., Qiao, L., Zhou, M., He, X., Ma, Y., Sun, Y., Huang, C.,
797	Yu, J. Z., & Zhang, Q. (2021b). Comparative Assessment of Cooking Emission
798	Contributions to Urban Organic Aerosol Using Online Molecular Tracers and Aerosol
799	Mass Spectrometry Measurements. Environmental Science & Technology, 55(21),
800	14526-14535. https://doi.org/10.1021/acs.est.1c03280
801	Huang, XF., He, LY., Hu, M., Canagaratna, M. R., Sun, Y., Zhang, Q., Zhu, T., Xue, L.,
802	Zeng, LW., Liu, XG., Zhang, YH., Jayne, J. T., Ng, N. L., & Worsnop, D. R. (2010).
803	Highly time-resolved chemical characterization of atmospheric submicron particles
804	during 2008 Beijing Olympic Games using an Aerodyne High-Resolution Aerosol Mass
805	Spectrometer. Atmospheric Chemistry and Physics, 10(18), 8933–8945.
806	https://doi.org/10.5194/acp-10-8933-2010





807	Ibald-Mulli, A., Wichmann, HE., Kreyling, W., & Peters, A. (2002). Epidemiological Evidence
808	on Health Effects of Ultrafine Particles. Journal of Aerosol Medicine, 15(2), 189–201.
809	https://doi.org/10.1089/089426802320282310
810	Jeong, CH., Wang, J. M., & Evans, G. J. (2016). Source Apportionment of Urban Particulate
811	Matter using Hourly Resolved Trace Metals, Organics, and Inorganic Aerosol
812	Components. Atmospheric Chemistry and Physics Discussions, 1–32.
813	https://doi.org/10.5194/acp-2016-189
814	Jung, CC., & Su, HJ. (2020). Chemical and stable isotopic characteristics of PM2.5 emitted
815	from Chinese cooking. Environmental Pollution, 267, 115577.
816	https://doi.org/10.1016/j.envpol.2020.115577
817	Kaltsonoudis, C., Kostenidou, E., Louvaris, E., Psichoudaki, M., Tsiligiannis, E., Florou, K.,
818	Liangou, A., & Pandis, S. N. (2017). Characterization of fresh and aged organic aerosol
819	emissions from meat charbroiling. Atmospheric Chemistry and Physics, 17(11), 7143-
820	7155. https://doi.org/10.5194/acp-17-7143-2017
821	Karwowska, M., & Kononiuk, A. (2020). Nitrates/Nitrites in Food—Risk for Nitrosative Stress
822	and Benefits. Antioxidants, 9(3), Article 3. https://doi.org/10.3390/antiox9030241
823	Keuken, M. P., Roemer, M. G. M., Zandveld, P., Verbeek, R. P., & Velders, G. J. M. (2012).
824	Trends in primary NO2 and exhaust PM emissions from road traffic for the period 2000-
825	2020 and implications for air quality and health in the Netherlands. Atmospheric
826	Environment, 54, 313–319. https://doi.org/10.1016/j.atmosenv.2012.02.009
827	Kiendler-Scharr, A., Zhang, Q., Hohaus, T., Kleist, E., Mensah, A., Mentel, T. F., Spindler, C.,
828	Uerlings, R., Tillmann, R., & Wildt, J. (2009). Aerosol Mass Spectrometric Features of
829	Biogenic SOA: Observations from a Plant Chamber and in Rural Atmospheric





830	Environments. Environmental Science & Technology, 43(21), 8166–8172.
831	https://doi.org/10.1021/es901420b
832	Klompmaker, J. O., Montagne, D. R., Meliefste, K., Hoek, G., & Brunekreef, B. (2015). Spatial
833	variation of ultrafine particles and black carbon in two cities: Results from a short-term
834	measurement campaign. Science of The Total Environment, 508, 266-275.
835	https://doi.org/10.1016/j.scitotenv.2014.11.088
836	Kostenidou, E., Lee, BH., Engelhart, G. J., Pierce, J. R., & Pandis, S. N. (2009). Mass Spectra
837	Deconvolution of Low, Medium, and High Volatility Biogenic Secondary Organic
838	Aerosol. Environmental Science & Technology, 43(13), 4884–4889.
839	https://doi.org/10.1021/es803676g
840	Kwon, HS., Ryu, M. H., & Carlsten, C. (2020). Ultrafine particles: Unique physicochemical
841	properties relevant to health and disease. Experimental & Molecular Medicine, 52(3),
842	Article 3. https://doi.org/10.1038/s12276-020-0405-1
843	Lalchandani, V., Kumar, V., Tobler, A., M. Thamban, N., Mishra, S., Slowik, J. G., Bhattu, D.,
844	Rai, P., Satish, R., Ganguly, D., Tiwari, S., Rastogi, N., Tiwari, S., Močnik, G., Prévôt,
845	A. S. H., & Tripathi, S. N. (2021). Real-time characterization and source apportionment
846	of fine particulate matter in the Delhi megacity area during late winter. Science of The
847	Total Environment, 770, 145324. https://doi.org/10.1016/j.scitotenv.2021.145324
848	Lanz, V. A., Alfarra, M. R., Baltensperger, U., Buchmann, B., Hueglin, C., & Prévôt, A. S. H.
849	(2007). Source apportionment of submicron organic aerosols at an urban site by factor
850	analytical modelling of aerosol mass spectra. Atmospheric Chemistry and Physics, 7(6),
851	1503-1522. https://doi.org/10.5194/acp-7-1503-2007





852	Lee, B. P., Li, Y. J., Yu, J. Z., Louie, P. K. K., & Chan, C. K. (2015). Characteristics of
853	submicron particulate matter at the urban roadside in downtown Hong Kong—Overview
854	of 4 months of continuous high-resolution aerosol mass spectrometer measurements.
855	Journal of Geophysical Research: Atmospheres, 120(14), 7040–7058.
856	https://doi.org/10.1002/2015JD023311
857	Lenschow, P., Abraham, HJ., Kutzner, K., Lutz, M., Preuß, JD., & Reichenbächer, W. (2001).
858	Some ideas about the sources of PM10. Atmospheric Environment, 35, S23-S33.
859	https://doi.org/10.1016/S1352-2310(01)00122-4
860	Li, Y., Pöschl, U., & Shiraiwa, M. (2016). Molecular corridors and parameterizations of
861	volatility in the chemical evolution of organic aerosols. Atmospheric Chemistry and
862	Physics, 16(5), 3327–3344. https://doi.org/10.5194/acp-16-3327-2016
863	Li, Z., Fung, J. C. H., & Lau, A. K. H. (2018). High spatiotemporal characterization of on-road
864	PM2.5 concentrations in high-density urban areas using mobile monitoring. Building and
865	Environment, 143, 196–205. https://doi.org/10.1016/j.buildenv.2018.07.014
866	Liu, T., Li, Z., Chan, M., & Chan, C. K. (2017). Formation of secondary organic aerosols from
867	gas-phase emissions of heated cooking oils. Atmospheric Chemistry and Physics, 17(12),
868	7333–7344. https://doi.org/10.5194/acp-17-7333-2017
869	Liu, T., Wang, Z., Wang, X., & Chan, C. K. (2018). Primary and secondary organic aerosol from
870	heated cooking oil emissions. Atmospheric Chemistry and Physics, 18(15), 11363–11374.
871	https://doi.org/10.5194/acp-18-11363-2018
872	Louie, P. K. K., Chow, J. C., Chen, LW. A., Watson, J. G., Leung, G., & Sin, D. W. M. (2005).
873	PM2.5 chemical composition in Hong Kong: Urban and regional variations. Science of
874	The Total Environment, 338(3), 267–281. https://doi.org/10.1016/j.scitotenv.2004.07.021





875	Louvaris, E. E., Karnezi, E., Kostenidou, E., Kaltsonoudis, C., & Pandis, S. N. (2017).
876	Estimation of the volatility distribution of organic aerosol combining thermodenuder and
877	isothermal dilution measurements. Atmospheric Measurement Techniques, 10(10), 3909-
878	3918. https://doi.org/10.5194/amt-10-3909-2017
879	Marcinkowska, M. A., & Jeleń, H. H. (2022). Role of Sulfur Compounds in Vegetable and
880	Mushroom Aroma. Molecules, 27(18), Article 18.
881	https://doi.org/10.3390/molecules27186116
882	Masoud, C. G., Li, Y., Wang, D. S., Katz, E. F., DeCarlo, P. F., Farmer, D. K., Vance, M. E.,
883	Shiraiwa, M., & Hildebrandt Ruiz, L. (2022). Molecular composition and gas-particle
884	partitioning of indoor cooking aerosol: Insights from a FIGAERO-CIMS and kinetic
885	aerosol modeling. Aerosol Science and Technology, 0(0), 1–18.
886	https://doi.org/10.1080/02786826.2022.2133593
887	Milic, A., Miljevic, B., Alroe, J., Mallet, M., Canonaco, F., Prevot, A. S. H., & Ristovski, Z. D.
888	(2016). The ambient aerosol characterization during the prescribed bushfire season in
889	Brisbane 2013. Science of The Total Environment, 560–561, 225–232.
890	https://doi.org/10.1016/j.scitotenv.2016.04.036
891	Mohr, C., Huffman, J. A., Cubison, M. J., Aiken, A. C., Docherty, K. S., Kimmel, J. R., Ulbrich,
892	I. M., Hannigan, M., & Jimenez, J. L. (2009). Characterization of Primary Organic
893	Aerosol Emissions from Meat Cooking, Trash Burning, and Motor Vehicles with High-
894	Resolution Aerosol Mass Spectrometry and Comparison with Ambient and Chamber
895	Observations. Environmental Science & Technology, 43(7), 2443–2449.
896	https://doi.org/10.1021/es8011518





897	Mohr, C., Richter, R., DeCarlo, P. F., Prévôt, A. S. H., & Baltensperger, U. (2011). Spatial
898	variation of chemical composition and sources of submicron aerosol in Zurich during
899	wintertime using mobile aerosol mass spectrometer data. Atmospheric Chemistry and
900	Physics, 11(15), 7465-7482. https://doi.org/10.5194/acp-11-7465-2011
901	Mosqueron, L., Momas, I., & Moullec, Y. L. (2002). Personal exposure of Paris office workers
902	to nitrogen dioxide and fine particles. Occupational and Environmental Medicine, 59(8),
903	550–555. https://doi.org/10.1136/oem.59.8.550
904	N. Pandis, S., Skyllakou, K., Florou, K., Kostenidou, E., Kaltsonoudis, C., Hasa, E., & A. Presto,
905	A. (2016). Urban particulate matter pollution: A tale of five cities. Faraday Discussions,
906	189(0), 277–290. https://doi.org/10.1039/C5FD00212E
907	Omelekhina, Y., Eriksson, A., Canonaco, F., H. Prevot, A. S., Nilsson, P., Isaxon, C., Pagels, J.,
908	& Wierzbicka, A. (2020). Cooking and electronic cigarettes leading to large differences
909	between indoor and outdoor particle composition and concentration measured by aerosol
910	mass spectrometry. Environmental Science: Processes & Impacts, 22(6), 1382–1396.
911	https://doi.org/10.1039/D0EM00061B
912	Raatikainen, T., Vaattovaara, P., Tiitta, P., Miettinen, P., Rautiainen, J., Ehn, M., Kulmala, M.,
913	Laaksonen, A., & Worsnop, D. R. (2010). Physicochemical properties and origin of
914	organic groups detected in boreal forest using an aerosol mass spectrometer. Atmospheric
915	Chemistry and Physics, 10(4), 2063–2077. https://doi.org/10.5194/acp-10-2063-2010
916	Renzi, M., Marchetti, S., de' Donato, F., Pappagallo, M., Scortichini, M., Davoli, M., Frova, L.,
917	Michelozzi, P., & Stafoggia, M. (2021). Acute Effects of Particulate Matter on All-Cause
918	Mortality in Urban, Rural, and Suburban Areas, Italy. International Journal of





919	Environmental Research and Public Health, 18(24), Article 24.
920	https://doi.org/10.3390/ijerph182412895
921	Reyes-Villegas, E., Bannan, T., Le Breton, M., Mehra, A., Priestley, M., Percival, C., Coe, H., &
922	Allan, J. D. (2018a). Online Chemical Characterization of Food-Cooking Organic
923	Aerosols: Implications for Source Apportionment. Environmental Science & Technology,
924	52(9), 5308–5318. https://doi.org/10.1021/acs.est.7b06278
925	Reyes-Villegas, E., Bannan, T., Le Breton, M., Mehra, A., Priestley, M., Percival, C., Coe, H., &
926	Allan, J. D. (2018b). Online Chemical Characterization of Food-Cooking Organic
927	Aerosols: Implications for Source Apportionment. Environmental Science & Technology,
928	52(9), 5308–5318. https://doi.org/10.1021/acs.est.7b06278
929	Rogge, W. F., Hildemann, L. M., Mazurek, M. A., Cass, G. R., & Simoneit, B. R. T. (1991a).
930	Sources of fine organic aerosol. 1. Charbroilers and meat cooking operations.
931	Environmental Science & Technology, 25(6), 1112–1125.
932	https://doi.org/10.1021/es00018a015
933	Rogge, W. F., Hildemann, L. M., Mazurek, M. A., Cass, G. R., & Simoneit, B. R. T. (1991b).
934	Sources of fine organic aerosol. 1. Charbroilers and meat cooking operations.
935	Environmental Science & Technology, 25(6), 1112–1125.
936	https://doi.org/10.1021/es00018a015
937	Rose Eilenberg, S., Subramanian, R., Malings, C., Hauryliuk, A., Presto, A. A., & Robinson, A.
938	L. (2020). Using a network of lower-cost monitors to identify the influence of modifiable
939	factors driving spatial patterns in fine particulate matter concentrations in an urban
940	environment. Journal of Exposure Science & Environmental Epidemiology, 30(6), Article
941	6. https://doi.org/10.1038/s41370-020-0255-x





942	Ruggeri, G., & Takahama, S. (2016). Technical Note: Development of chemoinformatic tools to
943	enumerate functional groups in molecules for organic aerosol characterization.
944	Atmospheric Chemistry and Physics, 16(7), 4401–4422. https://doi.org/10.5194/acp-16-
945	4401-2016
946	Saha, P. K., Sengupta, S., Adams, P., Robinson, A. L., & Presto, A. A. (2020). Spatial
947	Correlation of Ultrafine Particle Number and Fine Particle Mass at Urban Scales:
948	Implications for Health Assessment. Environmental Science & Technology, 54(15),
949	9295–9304. https://doi.org/10.1021/acs.est.0c02763
950	Saha, P. K., Zimmerman, N., Malings, C., Hauryliuk, A., Li, Z., Snell, L., Subramanian, R.,
951	Lipsky, E., Apte, J. S., Robinson, A. L., & Presto, A. A. (2019). Quantifying high-
952	resolution spatial variations and local source impacts of urban ultrafine particle
953	concentrations. Science of The Total Environment, 655, 473-481.
954	https://doi.org/10.1016/j.scitotenv.2018.11.197
955	Schauer, J. J., Kleeman, M. J., Cass, G. R., & Simoneit, B. R. T. (2002). Measurement of
956	Emissions from Air Pollution Sources. 4. C1–C27 Organic Compounds from Cooking
957	with Seed Oils. Environmental Science & Technology, 36(4), 567–575.
958	https://doi.org/10.1021/es002053m
959	Schauer, J. J., Rogge, W. F., Hildemann, L. M., Mazurek, M. A., Cass, G. R., & Simoneit, B. R.
960	T. (1996). Source apportionment of airborne particulate matter using organic compounds
961	as tracers. Atmospheric Environment, 30(22), 3837–3855. https://doi.org/10.1016/1352-
962	2310(96)00085-4
963	Schraufnagel, D. E. (2020). The health effects of ultrafine particles. <i>Experimental & Molecular</i>
964	Medicine, 52(3), Article 3. https://doi.org/10.1038/s12276-020-0403-3





965	Shah, R. U., Robinson, E. S., Gu, P., Robinson, A. L., Apte, J. S., & Presto, A. A. (2018). High-
966	spatial-resolution mapping and source apportionment of aerosol composition in Oakland,
967	California, using mobile aerosol mass spectrometry. Atmospheric Chemistry and Physics,
968	18(22), 16325–16344. https://doi.org/10.5194/acp-18-16325-2018
969	Song, R., Presto, A. A., Saha, P., Zimmerman, N., Ellis, A., & Subramanian, R. (2021a). Spatial
970	variations in urban air pollution: Impacts of diesel bus traffic and restaurant cooking at
971	small scales. Air Quality, Atmosphere & Health. https://doi.org/10.1007/s11869-021-
972	01078-8
973	Song, R., Presto, A. A., Saha, P., Zimmerman, N., Ellis, A., & Subramanian, R. (2021b). Spatial
974	variations in urban air pollution: Impacts of diesel bus traffic and restaurant cooking at
975	small scales. Air Quality, Atmosphere & Health, 14(12), 2059–2072.
976	https://doi.org/10.1007/s11869-021-01078-8
977	Sturm, P. J., Baltensperger, U., Bacher, M., Lechner, B., Hausberger, S., Heiden, B., Imhof, D.,
978	Weingartner, E., Prevot, A. S. H., Kurtenbach, R., & Wiesen, P. (2003). Roadside
979	measurements of particulate matter size distribution. Atmospheric Environment, 37(37),
980	5273-5281. https://doi.org/10.1016/j.atmosenv.2003.05.006
981	Sun, Y. L., Wang, Z. F., Fu, P. Q., Yang, T., Jiang, Q., Dong, H. B., Li, J., & Jia, J. J. (2013).
982	Aerosol composition, sources and processes during wintertime in Beijing, China.
983	Atmospheric Chemistry and Physics, 13(9), 4577–4592. https://doi.org/10.5194/acp-13-
984	4577-2013
985	Sun, Y. L., Zhang, Q., Schwab, J. J., Yang, T., Ng, N. L., & Demerjian, K. L. (2012). Factor
986	analysis of combined organic and inorganic aerosol mass spectra from high resolution





987	aerosol mass spectrometer measurements. Atmospheric Chemistry and Physics, 12(18),
988	8537-8551. https://doi.org/10.5194/acp-12-8537-2012
989	Takhar, M., Stroud, C. A., & Chan, A. W. H. (2019). Volatility Distribution and Evaporation
990	Rates of Organic Aerosol from Cooking Oils and their Evolution upon Heterogeneous
991	Oxidation. ACS Earth and Space Chemistry, 3(9), 1717–1728.
992	https://doi.org/10.1021/acsearthspacechem.9b00110
993	Tan, Y., Dallmann, T. R., Robinson, A. L., & Presto, A. A. (2016). Application of plume
994	analysis to build land use regression models from mobile sampling to improve model
995	transferability. Atmospheric Environment, 134, 51-60.
996	https://doi.org/10.1016/j.atmosenv.2016.03.032
997	Torkmahalleh, M. A., Goldasteh, I., Zhao, Y., Udochu, N. M., Rossner, A., Hopke, P. K., &
998	Ferro, A. R. (2012). PM2.5 and ultrafine particles emitted during heating of commercial
999	cooking oils. Indoor Air, 22(6), 483-491. https://doi.org/10.1111/j.1600-
1000	0668.2012.00783.x
1001	Wallace, L. A., Emmerich, S. J., & Howard-Reed, C. (2004). Source Strengths of Ultrafine and
1002	Fine Particles Due to Cooking with a Gas Stove. Environmental Science & Technology,
1003	38(8), 2304–2311. https://doi.org/10.1021/es0306260
1004	Wan, MP., Wu, CL., Sze To, GN., Chan, TC., & Chao, C. Y. H. (2011). Ultrafine particles,
1005	and PM2.5 generated from cooking in homes. Atmospheric Environment, 45(34), 6141-
1006	6148. https://doi.org/10.1016/j.atmosenv.2011.08.036
1007	Wang, Y., Bechle, M. J., Kim, SY., Adams, P. J., Pandis, S. N., Pope, C. A., Robinson, A. L.,
1008	Sheppard, L., Szpiro, A. A., & Marshall, J. D. (2020). Spatial decomposition analysis of





1009	NO2 and PM2.5 air pollution in the United States. Atmospheric Environment, 241,
1010	117470. https://doi.org/10.1016/j.atmosenv.2020.117470
1011	Wang, Y., Zhu, Y., Salinas, R., Ramirez, D., Karnae, S., & John, K. (2008). Roadside
1012	Measurements of Ultrafine Particles at a Busy Urban Intersection. Journal of the Air &
1013	Waste Management Association, 58(11), 1449-1457. https://doi.org/10.3155/1047-
1014	3289.58.11.1449
1015	Wu, C. L., Chao, C. Y. H., Sze-To, G. N., Wan, M. P., & Chan, T. C. (2012). Ultrafine Particle
1016	Emissions from Cigarette Smouldering, Incense Burning, Vacuum Cleaner Motor
1017	Operation and Cooking. Indoor and Built Environment, 21(6), 782-796.
1018	https://doi.org/10.1177/1420326X11421356
1019	Yao, D., Lyu, X., Lu, H., Zeng, L., Liu, T., Chan, C. K., & Guo, H. (2021). Characteristics,
1020	sources and evolution processes of atmospheric organic aerosols at a roadside site in
1021	Hong Kong. Atmospheric Environment, 252, 118298.
1022	https://doi.org/10.1016/j.atmosenv.2021.118298
1023	Yao, X., Lau, N. T., Fang, M., & Chan, C. K. (2005). Real-Time Observation of the
1024	Transformation of Ultrafine Atmospheric Particle Modes. Aerosol Science and
1025	Technology, 39(9), 831–841. https://doi.org/10.1080/02786820500295248
1026	Ye, C., Yuan, B., Lin, Y., Wang, Z., Hu, W., Li, T., Chen, W., Wu, C., Wang, C., Huang, S., Qi,
1027	J., Wang, B., Wang, C., Song, W., Wang, X., Zheng, E., Krechmer, J. E., Ye, P., Zhang,
1028	Z., Shao, M. (2021). Chemical characterization of oxygenated organic compounds in
1029	the gas phase and particle phase using iodide CIMS with FIGAERO in urban air.
1030	Atmospheric Chemistry and Physics, 21(11), 8455-8478. https://doi.org/10.5194/acp-21-
1031	8455-2021





1032	Zhang, Y., Tang, L., Yu, H., Wang, Z., Sun, Y., Qin, W., Chen, W., Chen, C., Ding, A., Wu, J.,
1033	Ge, S., Chen, C., & Zhou, H. (2015). Chemical composition, sources and evolution
1034	processes of aerosol at an urban site in Yangtze River Delta, China during wintertime.
1035	Atmospheric Environment, 123, 339–349.
1036	https://doi.org/10.1016/j.atmosenv.2015.08.017
1037	Zhang, Z., Zhu, W., Hu, M., Wang, H., Chen, Z., Shen, R., Yu, Y., Tan, R., & Guo, S. (2021).
1038	Secondary Organic Aerosol from Typical Chinese Domestic Cooking Emissions.
1039	Environmental Science & Technology Letters, 8(1), 24–31.
1040	https://doi.org/10.1021/acs.estlett.0c00754
1041	Zhao, H., Chan, W. R., Cohn, S., Delp, W. W., Walker, I. S., & Singer, B. C. (2021). Indoor air
1042	quality in new and renovated low-income apartments with mechanical ventilation and
1043	natural gas cooking in California. <i>Indoor Air</i> , 31(3), 717–729.
1044	https://doi.org/10.1111/ina.12764
1045	Zhao, Y., Hu, M., Slanina, S., & Zhang, Y. (2007a). Chemical Compositions of Fine Particulate
1046	Organic Matter Emitted from Chinese Cooking. Environmental Science & Technology,
1047	41(1), 99–105. https://doi.org/10.1021/es0614518
1048	Zhao, Y., Hu, M., Slanina, S., & Zhang, Y. (2007b). The molecular distribution of fine
1049	particulate organic matter emitted from Western-style fast food cooking. Atmospheric
1050	Environment, 41(37), 8163-8171. https://doi.org/10.1016/j.atmosenv.2007.06.029
1051	Zhu, Q., Huang, XF., Cao, LM., Wei, LT., Zhang, B., He, LY., Elser, M., Canonaco, F.,
1052	Slowik, J. G., Bozzetti, C., El-Haddad, I., & Prévôt, A. S. H. (2018). Improved source
1053	apportionment of organic aerosols in complex urban air pollution using the multilinear

https://doi.org/10.5194/egusphere-2023-885 Preprint. Discussion started: 23 May 2023 © Author(s) 2023. CC BY 4.0 License.





1054	engine (ME-2). Atmospheric Measurement Techniques, 11(2), 1049–1060.
1055	https://doi.org/10.5194/amt-11-1049-2018
1056	