*Toxics* **2021**, 9, x; doi:

## Supplementary Materials: Polycyclic Aromatic Hydrocarbons Contamination of Flamed and Braised Chickens and Health Risk Assessment in Burkina Faso

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**Questionnaire S1.** Questionnaire for consumers of processed chickens.

QUESTIONNAIRE FOR CONSUMERS OF PROCESSED CHICKENS 2016 - UJKZ/QUALISANI	
General Information	
1. Date/Number of the sheet	
2. Code	
3. District number	
4. Sector number	
5. Neighbourhood name	
Consumer identification	
6. Indicate the Surname and First Name of the respondent	
7. Gender O M O F	
8. What is your profession?	
9. What is your level of education ?	
O Primary O Secondary O Higher O Non-literate O Other O Autre O	
10. How old are you?	
Consumption of processed chicken	<u>I</u>

*Toxics* **2021**, 9, x; doi: S2 of S3

11. Do you know the following processed chicken? (multiple responses possible)
O Braised O Flamed O Smoked O Distant-grilled O Other
12. For each type, how many times do you consume chicken on average per month? (multiple responses possible)
Braised Flamed Smoked Distant-grilled Other
13. With how many personn do you eat chicken? (multiple responses possible)
Braised Flamed Smoked Distant-grilled Other
Distance Distance graded Other
14.In what occasions do you eat processed chicken?? (multiple responses possible)
O Holidays, O ordinary days
15 When do not still a great distribution of the land
15. Where do you eat the processed chicken? (multiple responses possible)
O Home O Restaurant (Bar )
16. What types of dishes do you eat with the processed chicken
10. What types of dishes do you cat with the processed efficient
Perception of quality
18. In your opinion, what are the quality criteria for a good braised? Why?
18. In your opinion, what are the quality criteria for a good flamed? Why?
18. In your opinion, what are the quality criteria for a good smocked cheicken? Why?
20, In your opinion, what are the quality criteria for a good Distant-grilled chicken? Why?

Toxics 2021, 9, x; doi: S3 of S3

21. What type of processed chicken do you prefer? (multiple responses possible) O Braised O Flamed O Smoked O Distant-grilled O Other
22. What are your selection criteria when you buy Braised chicken'. (multiple responses possible)  0 Taste of the chicken 0 Site hygiene 0 Processing method 0 Other
23. What are your criteria for choosing Flamed chicken? (multiple responses possible)  0 Taste of the chicken 0 Site hygiene O Processing method O Other.
24. What criteria do you use when buying 'smoked chicken'? (multiple responses possible) O Taste of the chicken O Site hygiene O Processing method O Other
25. What do you look for when you buy the Distant-grilled chicken? (multiple responses possible) O Taste of the chicken O Site hygiene O Processing method O Other
26. What are the quality criteria for which you are accepting to nay more
27. In what price range do you pay for chicken? BraisedFlamedSmokedDistant-grilled
28. Have you ever been sick after eating processed chicken'? O Yes O No
29, If Yes, what type of chicken made you sick? O Braised O Flamed O Smoked O Distant-grilled O Other
30. Do you think that processed chicken would have any therapeutic effects or virtues.  O Yes O No O Don't know
31, If yes, what are the virtues?
32. If yes, what are the virtues?
33. Do you consume other types of grilled products?  If yes, which ones?
34. Do you consume other types of smoked products?  If yes, which ones