Occurrence of Polycyclic Aromatic Hydrocarbons in Artisanal Palmero Cheese Smoked with Two Types of Vegetable Matter. By Guillén et al., page 2717. The occurrence of polycyclic aromatic hydrocarbons (PAH) in artisanal smoked Palmero cheese was studied using gas chromatography-mass spectrometry. The vegetable matter used for smoking had an effect on both the concentration and type of PAH formed. However, despite the artisanal (i.e., variable) production process of the cheeses studied, many similarities were found among their PAH profiles. The PAH contamination level was lower than that found in other cheeses smoked in a traditional way, and it appears it is possible to obtain a safe product without sacrificing the artisanal character or the sensory properties of this type of cheese.