

Teflon coated frying pan

PTFE (Teflon) coated frying pans are now widely used around the world. Before Teflon-coated frying pans came out in the world, we used iron frying pans with oil and cooked in them. Let's imagine a world where PFAS regulations eliminate PTFE frying pans. About 15cc of salad oil is required to make one fried egg. If we imagine a standard family of four, we consume 60cc of oil in the morning, the same 60cc in the afternoon, and 120cc in the evening, which means we consume 240cc of oil per day.

As of the end of the year, 87,600cc = 87kg, 1.4kg of oil costs 2,000 yen, and the price is 120,000 yen/year. The health hazards of using 87kg of oil per year are much more serious. Oil intake causes obesity, heart disease, and high blood pressure, making it difficult to maintain a healthy social life.