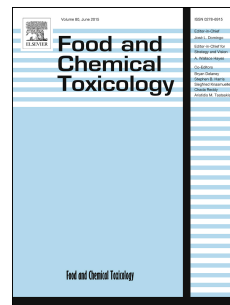


Accepted Manuscript

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PII: S0278-6915(18)30437-X

DOI: [10.1016/j.fct.2018.06.063](https://doi.org/10.1016/j.fct.2018.06.063)

Reference: FCT 9884

To appear in: *Food and Chemical Toxicology*

Received Date: 20 April 2018

Revised Date: 28 June 2018

Accepted Date: 29 June 2018

Please cite this article as: Thomsen, S.T., Pires, S.M., Devleesschauwer, B., Poulsen, M., Fagt, S., Ygil, K.H., Andersen, R., Investigating the risk-benefit balance of substituting red and processed meat with fish in a Danish diet, *Food and Chemical Toxicology* (2018), doi: 10.1016/j.fct.2018.06.063.

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Investigating the Risk-Benefit Balance of Substituting Red and Processed Meat with Fish in a Danish Diet¹

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¹ Abbreviations: AI: Adequate Intake; Bw: Body weight; CHD: Coronary Heart Disease; CONTAM: Contaminants in the Food Chain; CRC: Colorectal Cancer; DALY: Disability-Adjusted Life Year; DANSDA: Danish National Survey of Diet and Physical Activity; DHA: Docosahexaenoic Acid; dl-PCB: Dioxin-Like Polychlorinated Biphenyls; DW: disability weight; EFSA: European Food Safety Authority; EPA: Eicosapentaenoic Acid; FAO: Food and Agriculture Organization of the United Nations; FBGD: Food-Based Dietary Guidelines; IQ: Intelligence Quotient; LE: Life Expectancy; MeHg: Methyl Mercury; NDA: Dietetic Products, Nutrition, and Allergies; P10: 10th Percentile; P50: 50th Percentile; P90: 90th Percentile; RBA: Risk-Benefit Assessment; RR: Relative Risk; SC: Stomach Cancer; SD: Standard Deviation; TCDD: 2,3,7,8-Tetrachlorodibenzo-*p*-dioxin; TEF: Toxic Equivalency Factor; TEQ: Toxic Equivalents; TWI: Tolerable Weekly Intake; WHO: World Health Organization; YLD: Years Lived with Disability; YLL: Years of Life Lost.

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