



ANEW Precision Medicine

150 LOW-TOX PRODUCTS FOR A HEALTHIER HOME & LIFESTYLE

Physician-curated printable guide

How to use this guide. Products were selected for lower-exposure design, material choice, ingredient transparency, filtration/testing, or third-party evaluation. EWG labels apply only to the exact products/formulations identified; they are not brand-wide endorsements. For categories EWG does not evaluate, the rationale is based on the exposure-reduction purpose of the product. Formulations and certifications change, so re-check current product information before purchase.

COOKWARE & BAKEWARE

41. All-Clad Stainless-Steel Cookware

Why ANEW selected it: Selected for its durable stainless-steel cooking surface as a long-lasting alternative to worn fluoropolymer-coated nonstick pans.

Evidence/selection: Material-based selection | Product / evidence link [\[open website\]](#)

42. Made In Stainless-Clad Cookware

Why ANEW selected it: Selected for durable stainless-clad construction that avoids reliance on a conventional nonstick coating for everyday cooking.

Evidence/selection: Material-based selection | Product / evidence link [\[open website\]](#)

43. Lodge Cast Iron

Why ANEW selected it: Selected as a durable, affordable uncoated cookware material that can last for decades with proper seasoning and care.

Evidence/selection: Material-based selection | Product / evidence link [\[open website\]](#)

44. Le Creuset Enameled Cast Iron

Why ANEW selected it: Selected for durable enameled cast-iron construction that provides a non-fluoropolymer cooking surface for many applications.

Evidence/selection: Material-based selection | Product / evidence link [\[open website\]](#)

45. Xtrema Ceramic Cookware

Why ANEW selected it: Selected for households specifically seeking cookware without conventional fluoropolymer nonstick coatings.

Evidence/selection: Material-based selection | Product / evidence link [\[open website\]](#)

46. Caraway Stainless-Steel Cookware

Why ANEW selected it: Selected as a modern stainless-steel cookware option for people wanting to move away from coated nonstick pans.

Evidence/selection: Material-based selection | Product / evidence link [\[open website\]](#)

47. Pyrex Glass Bakeware

Why ANEW selected it: Selected because glass is a durable, nonporous bakeware material that avoids conventional nonstick coatings.

Evidence/selection: Material-based selection | Product / evidence link [\[open website\]](#)

48. Anchor Hocking Glass Bakeware

Why ANEW selected it: Selected as a widely available glass cooking and baking option for reducing routine reliance on coated bakeware.

Evidence/selection: Material-based selection | Product / evidence link [\[open website\]](#)