

1. Record Nr.	UNINA9910139559903321
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Titolo	Organic production and food quality [[electronic resource]] : a down to earth analysis // Robert Blair
Pubbl/distr/stampa	Ames, Iowa, : Wiley-Blackwell, 2012
ISBN	1-283-33302-3 9786613333025 1-118-24497-4 1-118-24498-2
Descrizione fisica	1 online resource (298 p.)
Collana	Food science and technology
Disciplina	363.19/29
Soggetti	Natural foods - Processing Food - Quality Consumers - Attitudes
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Description based upon print version of record.
Nota di bibliografia	Includes bibliographical references and index.
Nota di contenuto	Organic Production and Food Quality: A Down to Earth Analysis; Contents; Foreword; 1 The Shift to Organic Food; Background; Organic regulations; Consumer perceptions; Analysis of the topic; References; 2 Consumer Concerns About Food; The concerns; Consumer concerns and attitudes; Food regulations; Justification for consumer attitudes about the safety of organic and conventional foods; Range of organic foods; References; 3 Vegetable Produce; Pest and disease control; Documented findings on pesticide residues; Other chemical contaminants; Other toxic and antinutritional compounds in produce HormonesCan organic produce cause food poisoning?; Nutrient concentrations; Organoleptic quality; Identification of organic produce; Food from afar; Finally: watch which salad veg you eat; Conclusions; References; 4 Fruit; Pesticide residues; Other risks with fruit; Chemical residues; Microbial problems; Mycotoxins; Cloning and gene-modified fruit; Nutrient concentrations; Appearance and organoleptic qualities; Preserves; Conclusions; References; 5 Cereal Grains; Pesticide residues; Chemical residues; Other issues relating to grains; Mycotoxins: are organic grains less safe?

Gene-modified crops Nutritional and organoleptic qualities; Wheat; Oats; Barley; Conclusions; References; 6 Meat; Chemical and pesticide residues; Organic meat; Hormones; Hormone residue levels in meats. Do government agencies monitor for these?; Developing countries; Antibiotics; Bacterial contamination of meat; Cloning; Mad-cow disease; Contaminated beef products implicated; Gene modification; Nutritional and organoleptic qualities; Beef; Pork; Poultry; Fish; Conclusions; References; 7 Milk and Milk Products 163; The hormone issue; Raw milk; Antibiotic residues
Pesticide and chemical residues Nutritional and organoleptic qualities; Research findings; Consumer findings; Conclusions; References; 8 Eggs; Cholesterol; Salmonella and food-poisoning; Contamination with residues; Antibiotics; Chemical residues; Egg quality; Research findings; Consumer findings; Conclusions; References; 9 Is Organic Food Safer?; Residues; Vegetable produce; Fruit; Cereal grains; Meat; Milk; Eggs; Food poisoning; Mycotoxins; Other anti-nutrients; Nitrate; Significance of the findings in relation to health; Other research on food and health; Health of farmers and farm workers
Other approaches Conclusions; References; 10 Is Organic Food More Nutritious and "Tasty"?; Reviews; Analysis by food group; Vegetable produce; Fruit; Cereal grains; Meat; Milk; Eggs; Taste; References; 11 Psychology of Organic Food Choice; The safety issue; Nutritional quality and taste; Environmental issues; Image; Conclusions; References; 12 Conclusions; Reference; Appendix; Index

Sommario/riassunto

The internet is rife with biased and unsubstantiated claims from the organic industry, and the treatment of issues such as food safety and quality by the media ("if it bleeds, it leads") tends to have a negative impact on consumer perceptions about conventional food. Until recently, more and more consumers in many countries were opting to buy organic food over conventional food, resulting in a radical shift in food retailing. This was due to concerns over chemical residues, food poisoning resulting in recalls, food scares such as "mad-cow" disease, issues like gene-modified (GM foods), ant
