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Nota di contenuto	PROCESS-INDUCED FOOD TOXICANTS; CONTENTS; PREFACE; CONTRIBUTORS; PART I SPECIFIC TOXICANTS RELATED TO PROCESSING TECHNOLOGY; 1 Introduction to Food Process Toxicants; 2 Thermal Treatment; 2.1 Acrylamide; 2.2 Acrolein; 2.3 Heterocyclic Aromatic Amines; 2.4 Hazards of Dietary Furan; 2.5 Hydroxymethylfurfural (HMF) and Related Compounds; 2.6 Chloropropanols and Chloroesters; 2.7 Maillard Reaction of Proteins and Advanced Glycation End Products (AGEs) in Food; 2.8 Polyaromatic Hydrocarbons; 3 Fermentation; 3.1 Ethyl Carbamate (Urethane); 3.2 Biogenic Amines; 4 Preservation 4.1 N-Nitrosamines, Including N-Nitrosoaminoacids and Potential Further Nonvolatiles4.2 Food Irradiation; 4.3 Benzene; 5 High-Pressure Processing; 6 Alkali and/or Acid Treatment; 6.1 Dietary Significance of

	Processing-Induced Lysinoalanine in Food; 6.2 Dietary Significance of Processing-Induced D-Amino Acids; 6.3 Chloropropanols; PART II GENERAL CONSIDERATIONS; 7 Application of the HACCP Approach for the Management of Processing Contaminants; 8 Emerging Food Technologies; 9 Food Processing and Nutritional Aspects; 10 Risk Communication; 11 Risk/Risk and Risk/Benefit Considerations; INDEX
Sommario/riassunto	Process-Induced Food Toxicants combines the analytical, health, and risk management issues relating to all of the currently known processing-induced toxins that may be present in common foods. It considers the different processing methods used in the manufacture of foods, including thermal treatment, drying, fermentation, preservation, fat processing, and high hydrostatic pressure processing, and the potential contaminants for each method. The book discusses the analysis, formation, mitigation, health risks, and risk management of each hazardous compound. Also discussed are new technologies an