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Sommario/riassunto

Inherent toxicants and processing contaminants are both non-essential, bioactive substances whose levels in foods can be difficult to control. This volume covers both types of compound for the first time, examining their beneficial as well as their undesirable effects in the human diet. Chapters have been written as individually comprehensive reviews, and topics have been selected to illustrate recent scientific advances in understanding of the occurrence and mechanism of formation, exposure/risk assessment and developments in the underpinning analytical methodology. A wide range of contaminan