

1. Record Nr.	UNINA9910461472903321
Autore	Brimer Leon
Titolo	Chemical food safety [[electronic resource] /] / Leon Brimer
Pubbl/distr/stampa	Nosworthy Way, Wallingford, Oxfordshire, U.K. ; ; Cambridge, Mass., : CABI, 2011
ISBN	1-283-11652-9 9786613116529 1-84593-787-2
Descrizione fisica	1 online resource (295 p.)
Collana	Modular texts
Disciplina	615.9/54
Soggetti	Food - Toxicology Electronic books.
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	Contents; Preface; Acknowledgements; 1 Food, Nutrition and Food Safety: An Introduction; 2 The Food Production and Processing Chain; 3 Unwanted Chemical Substances; 4 The Production and Processing Chain in Food Safety; 5 Introduction to ADME (Absorption, Distribution, Metabolism and Excretion); 6 Absorption and Distribution of Chemical Compounds; 7 Metabolism of Chemical Compounds; 8 Excretion of Chemical Compounds and Their Metabolites; 9 Toxicokinetics; 10 Toxicodynamics 11 An Introduction to the History of Regulation and Control Worldwide: (International Institutions in Risk Assessment and Safety Regulation) 12 The EU with EFSA and EMEA; 13 Safety Assessment Methods in the Laboratory: Toxicity Testing; 14 In vitro Methods; 15 Naturally Inherent Plant Toxicants: Introduction and Non-glycosidic Compounds; 16 Naturally Inherent Plant Toxicants: Glycosides; 17 Naturally Inherent Toxins: Mushrooms, Algae (Marine Biotoxins) and Animals; 18 An Introduction to Food Contaminants and About Metals, Metalloids and Other Elements; 19 Mycotoxins 20 Pesticides and Persistent Organic Pollutants 21 Contaminants From Processing Machinery and Food Contact Materials; 22 Toxic Compounds Formed During Processing or Improper Storage; 23 Veterinary Drugs and Contaminant Overall Conclusion; 24 Food

Additives and Flavourings, Etc.; 25 Food Allergies and Intolerances; 26 Analytical Chemistry in Food Safety; 27 Risk Analysis; 28 Food Safety (Quality) Assurance and Certification of Production; 29 GMOs and Food; 30 Cases; Index

---

#### Sommario/riassunto

Preventing contamination with problematic chemical compounds in food requires an understanding of how they can enter and pass along the food production and processing chain, as well as relevant issues in toxicology and risk management. This book covers the basic and applied science needed to understand, analyse and take professional action on problems and questions concerning chemical food safety that call for interventions on a local, regional, national or international level. Risk assessment is explained in the context of targeted future risk management and risk communication. The book also

---