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Nota di contenuto	Contents; Contributors; PART ONE: NATURAL TOXICANTS; 1 Introduction; 1.1 Different perceptions of chemicals in food; 1.2 Residues and contaminants in foods; 1.3 Natural toxicants in foods; 1.4 Developments in analytical methodology; 1.5 Emerging risks; 1.6 Bioactive compounds in foods; 2 Pyrrolizidine Alkaloids; Summary; 2.1 Introduction; 2.2 The pyrrolizidine alkaloids; 2.3 Occurrence; 2.3.1 Formation and function; 2.4 Exposure; 2.4.1 Contamination of foods; 2.4.2 Pyrrolizidines in herbal preparations; 2.5 Regulations; 2.6 Toxicity and metabolism; 2.6.1 General toxicity; 2.6.2 Metabolism 2.6.3 Carcinogenicity and mutagenicity2.7 Analytical methods; 2.7.1 Extraction; 2.7.2 Gas chromatography; 2.7.3 High performance liquid chromatography; 2.7.4 Other methods; Conclusions; References; 3 Glucosinolates; Summary; 3.1 Introduction; 3.2 Nature and occurrence; 3.3 Biosynthesis; 3.3.1 Amino acid modification; 3.3.2 Conversion of

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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