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Altri autori (Persone)	NolletLeo M. L. <1948->
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Nota di bibliografia	Includes bibliographical references and index.
Nota di contenuto	Analysis of Endocrine Disrupting Compounds in Food; Table of Contents; Preface; List of Contributors; Chapter 1: Endocrine Disrupting Chemicals. What? Where?; Chapter 2: Analysis of PCBs in Food; Chapter 3: Analysis of Dioxins and Furans ( PCDDs and PCDFs ) in Food; Chapter 4: Analysis of Organochlorine Endocrine - Disrupter Pesticides in Food Commodities; Chapter 5: Pesticides: Herbicides and Fungicides; Chapter 6: Pesticides: Organophosphates; Chapter 7: Phytoestrogens; Chapter 8: Mycoestrogens; Chapter 9: Analysis of Hormones in Food; Chapter 10: Phthalates Chapter 11: Organotin Compounds AnalysisChapter 12: Determination of Heavy Metals in Food by Atomic Spectroscopy; Chapter 13: Surfactants; Chapter 14: Polybrominated Biphenyls; Chapter 15: Bisphenol A; Chapter 16: Perfluoroalkylated Substances; Chapter 17: Flame Retardants; Chapter 18: Personal Care Products; Chapter 19: Polycyclic Aromatic Hydrocarbons; Chapter 20: Pentachlorophenol,

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Sommario/riassunto

Analysis of Endocrine Disrupting Compounds in Food provides a unique and comprehensive professional reference source covering most of the recent analytical methodology of endocrine disrupting compounds in food. Editor Nollet and his broad team of international contributors address the most recent advances in analysis of endocrine disrupting chemicals in food. While covering conventional (typically lab-based) methods of analysis, the book focuses on leading-edge technologies that recently have been introduced. The book looks at areas such as food quality assurance and safety. Issues such

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