Record Nr. UNISA996218167403316 Autore Reilly Conor Titolo Metal contamination of food [[electronic resource]]: its significance for food quality and human health / / Conor Reilly Osney Mead, Oxford; ; Malden, MA, : Blackwell Scinece, c2002 Pubbl/distr/stampa **ISBN** 1-280-19928-8 9786610199280 0-470-70937-5 0-470-99509-2 0-470-99510-6 1-4051-2335-4 Edizione [3rd ed.] Descrizione fisica 1 online resource (286 p.) Disciplina 363.19/2 Soggetti Food contamination Food - Analysis Metals - Analysis 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 Metal Contamination of Food; Contents; Preface to the third edition; Preface to the second edition; Preface to the first edition; Part I: The Metals We Consume: 1 Introduction: 1.1 Ash; 1.1.1 Ash and the early food analysts; 1.1.2 A nineteenth-century view on food ash; 1.1.3 Ash in the modern food laboratory; 1.2 The metals in food; 1.2.1 Chemical properties of the metals; 1.2.2 Representative and transition metals; 1.3 Distribution of the metals in the environment; 1.3.1 Metals in human tissue; 1.3.2 Metals in soil; 1.3.2.1 Soil as a source of plant trace elements 1.3.2.2 Variations in the metal content of soils1.3.2.3 Soil metal availability; 1.3.2.4 Metal transport and location within the plant; 1.3.2.5 Soil metal speciation: 2 Metals in food: 2.1 The metal components of food; 2.2 Why are we interested in metals in food?; 2.2.1 Functions of the trace elements; 2.2.2 New trace elements; 2.3 The toxic metals; 2.4 Effects of metals on food quality; 2.5 How much

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Sommario/riassunto

Since publication of the previous edition of this successful book, there have been many advances in the field of food science and metal analysis and these have been taken into account of in compiling this new edition. Data on metal levels in foods and diets have been updated with information gathered from recent international literature. More than 80% of the text has been completely rewritten and, as the addition of a new subtitle suggests, greater account is taken than in earlier editions of the importance of the nutritional properties of many of the metals that we consume. In the compi