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This report represents the conclusions of a Joint FAO/WHO Expert  
Committee convened to evaluate the safety of various food additives,  
including flavoring agents with a view to recommending acceptable  
daily intakes (ADIs) and to preparing specifications for identity and  
purity. The Committee also evaluated the risk posed by two food  
contaminants with the aim of advising on risk management options for  
the purpose of public health protection. Annexed to the report are  
tables summarizing the Committee's recommendations for intakes and  
toxicological evaluations of the food additives and contaminants  
considered.

Microbiological Examination Methods of Food and Water is an illustrated laboratory manual that provides an overview of current standard microbiological culture methods for the examination of food and water, adhered to by renowned international organizations, such as ISO, AOAC, APHA, FDA and FSIS/USDA. It includes methods for the enumeration of indicator microorganisms of general contamination, indicators of hygiene and sanitary conditions, sporeforming, spoilage fungi and pathogenic bacteria. Every chapter begins with a comprehensive, in-depth and updated bibliographic reference on the microorganism(s) dealt with in that particular section of the book. The latest facts on the taxonomic position of each group, genus or species are given, as well as clear guidelines on how to deal with changes in nomenclature on the internet. All chapters provide schematic comparisons between the methods presented, highlighting the main differences and similarities. This allows the user to choose the method that best meets his/her needs. Moreover, each chapter lists validated alternative quick methods, which, though not described in the book, may and can be used for the analysis of the microorganism(s) dealt with in that particular chapter. The didactic setup and the visualization of procedures in step-by-step schemes allow the user to quickly perceive and execute the procedure intended. This compendium will serve as an up-to-date practical companion for laboratory professionals, technicians and research scientists, instructors, teachers and food and water analysts. Alimentary engineering, chemistry, biotechnology and biology (under)graduate students specializing in food sciences will also find the book beneficial. It is furthermore suited for use as a practical/laboratory manual for graduate courses in Food Engineering and Food Microbiology.

This book provides information on the techniques needed to analyze foods in laboratory experiments. All topics covered include information on the basic principles, procedures, advantages, limitations, and applications. This book is ideal for undergraduate courses in food analysis and is also an invaluable reference to professionals in the food industry. General information is provided on regulations, standards, labeling, sampling and data handling as background for chapters on specific methods to determine the chemical composition and characteristics of foods. Large, expanded sections on spectroscopy and chromatography are also included. Other methods and instrumentation such as thermal analysis, selective electrodes, enzymes, and immunoassays are covered from the perspective of their use in the chemical analysis of foods. A helpful Instructor's Manual is available to adopting professors.

Food Contaminants and Residue Analysis treats different aspects of the analysis of contaminants and residues in food and highlights some current concerns facing this field. The content is initiated by an overview on food safety, the objectives and importance of determining

contaminants and residues in food, and the problems and challenges associated to these analyses. This is followed by full details of relevant EU and USA regulations. Topics, such as conventional chromatographic methods, accommodating cleanup, and preparing substances for further instrumental analysis, are encompassed with new analytical techniques that have been developed, significantly, over the past few years, like solid phase microextraction, liquid chromatography-mass spectrometry, immunoassays, and biosensors. A wide range of toxic contaminants and residues, from pesticides to mycotoxins or dioxins are examined, including polychlorinated biphenyls, polycyclic aromatic hydrocarbons, N-nitrosamines, heterocyclic amines, acrylamide, semicarbazide, phthalates and food packing migrating substances. This book can be a practical resource that offers ideas on how to choose the most effective techniques for determining these compounds as well as on how to solve problems or to provide relevant information. Logically structured and with numerous examples, Food Contaminants and Residue Analysis will be valuable a reference and training guide for postgraduate students, as well as a practical tool for a wide range of experts: biologists, biochemists, microbiologists, food chemists, toxicologists, chemists, agronomists, hygienists, and everybody who needs to use the analytical techniques for evaluating food safety.

This volume contains monographs prepared at the sixty-eighth meeting of the Joint FAO/WHO Expert Committee on Food Additives (JECFA) which met in Geneva Switzerland from 19 to 28 June 2007. The toxicological monographs in this volume summarize the safety data on a number of food additives: acidified sodium chlorite asparaginase from *Aspergillus oryzae* expressed in *Aspergillus oryzae* carrageenan and processed *Eucheuma* seaweed cyclotetraglucose and cyclotetraglucose syrup isoamylase from *Pseudomonas amyloclavata* magnesium sulfate phospholipase A1 from *Fusarium venenatum* expressed in *Aspergillus oryzae* sodium iron(III) ethylenediaminetetraacetic acid (EDTA) and steviol glycosides. Monographs on eight groups of related flavouring agents evaluated by the Procedure for the Safety Evaluation of Flavouring Agents are also included. This volume also contains monographs summarizing the toxicological and intake data for the contaminants aflatoxins and ochratoxin A. This volume and others in the WHO Food Additives series contain information that is useful to those who produce and use food additives and veterinary drugs and those involved with controlling contaminants in food government and food regulatory officers industrial testing laboratories toxicological laboratories and universities.

The new seventh edition of Micro-Facts has been fully reviewed and updated to incorporate changes in the technical literature. A key change in the seventh edition is the addition of new sections on mycotoxins, food-spoilage yeasts, and factors affecting the growth of micro-organisms. A glossary of microbiological terms has also been added, together with information on twelve food-spoilage moulds that

were not featured in the previous edition. The emphasis of this hugely successful book continues to be serving the needs of the food industry, whether manufacturer, retailer or caterer.

Advances in food science, technology, and engineering are occurring at such a rapid rate that obtaining current, detailed information is challenging at best. While almost everyone engaged in these disciplines has accumulated a vast variety of data over time, an organized, comprehensive resource containing this data would be invaluable to have. The

To achieve and maintain optimal health, it is essential that the vitamins in foods are present in sufficient quantity and are in a form that the body can assimilate. *Vitamins in Foods: Analysis, Bioavailability, and Stability* presents the latest information about vitamins and their analysis, bioavailability, and stability in foods. The contents of the book is divided into two parts to facilitate accessibility and understanding. Part I, *Properties of Vitamins*, discusses the effects of food processing on vitamin retention, the physiology of vitamin absorption, and the physiochemical properties of individual vitamins. Factors affecting vitamin bioavailability are also discussed in detail. The second part, *Analysis of Vitamins*, describes the principles of analytical methods and provides detailed methods for depicting individual vitamins in foods. Analytical topics of particular interest include the identification of problems associated with quantitatively extracting vitamins from the food matrix; assay techniques, including immunoassays, protein binding, microbiological, and biosensor assays; the presentation of high-performance liquid chromatography (HPLC) methodology illustrated in tables accompanied by step-by-step details of sample preparation; the explanation of representative separations (chromatograms) taken from original research papers are reproduced together with ultraviolet and fluorescence spectra of vitamins; the appraisal of various analytical approaches that are currently employed. Comprehensive and complete, *Vitamins in Foods: Analysis, Bioavailability, and Stability* is a must have resource for those who need the latest information on analytical methodology and factors affecting vitamin bioavailability and retention in foods.

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