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Título: Acrylamide And Other Hazardous Compounds In Heat-Treated Foods

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It is now known that heating carbohydrate-rich foods can cause the formation of acrylamide and further research is likely to show that other hazardous compounds are formed during the heat treatment of foods. Therefore assessing the risks posed to consumers by acrylamide and other potentially carcinogenic and genotoxic compounds such as heterocyclic amines and PhIP is a priority for the food industry. This new book presents the latest research in the area, discussing the mechanisms of formation of hazardous compounds during heat treatment, the analysis of hazardous compounds, methods to assess the risks they pose and novel methods to minimize their formation in food products.