

Contents

Foreword *xi*

Preface *xiii*

CHAPTER 1

Principles of Toxicology

- I. Dose–Response 1
- II. Safety 5
- III. Absorption 7
- IV. Translocation 11
- V. Storage 12
- VI. Excretion 13

CHAPTER 2

Determination of Toxicants in Foods

- I. Qualitative and Quantitative Analyses of Toxicants in Foods 20
- II. Sample Preparations for Determination of Toxicants 21
 - A. Sampling 21
 - B. Extraction 22
 - C. Cleanup 23
 - D. Chromatography 23

III. Toxicity Testing	24	
A. Preliminary Steps for Toxicity Testing		24
B. Acute Toxicity	24	
C. Genetic Toxicity	25	
D. Metabolism	27	
E. Subchronic Toxicity		28
F. Teratogenesis	28	
G. Chronic Toxicity	31	

CHAPTER 3

Biotransformation

I. Conversion of Lipid-Soluble Substances		35
II. Phase I Reactions	36	
III. Phase II Reactions	37	
IV. The Effects of Diet on Biotransformation		43
V. Metabolic Induction	45	

CHAPTER 4

Natural Toxins in Animal Foodstuffs

I. Toxins Occurring in Animal Liver		49
A. Bile Acids	49	
B. Vitamin A	50	
II. Toxins Occurring in Marine Animals		51
A. Scombroid Poisoning		53
B. Saxitoxin	54	
C. Tetramine	58	
D. Pyropheophorbide <i>a</i>		59
E. Tetrodotoxin	59	
F. Ciguatoxin	63	

CHAPTER 5

Natural Toxins in Plant Foodstuffs

I. Natural Goitrogens	67
A. Mode of Toxic Action	69
II. Cyanogenic Glycosides	71
A. Cyanide Toxicity	72
III. Favism	74
IV. Lathyrism	75
V. Lecitins (Hemagglutinins)	78
VI. Pyrrolizidine Alkaloids	79
VII. Enzyme Inhibitors	80
A. Protease Inhibitors	81
B. Cholinesterase Inhibitors	81
VIII. Vasoactive Amines	84
IX. Mutagens in Natural Plants	86
A. Flavonoids	86
B. Maltols	86
C. Caffeine	87
D. Constituents of Spices	88
E. Phytoalexins	93

CHAPTER 6

Fungal Toxins Occurring in Foods

I. Mycotoxins	97
A. Ergotism	97
B. Alimentary Toxic Aleukia	100
C. Alfatoxins	103
II. Other Mycotoxins	110
III. Mushroom Fungal Toxins	113

CHAPTER 7

Toxic Food Contaminants from Industrial Wastes

- I. Chlorinated Hydrocarbons 117
 - A. Polychlorinated Biphenyls 117
 - B. Tetrachlorodibenzo-*p*-dioxin 122
- II. Heavy Metals 126
 - A. Lead 126
 - B. Mercury 132
 - C. Cadmium 136

CHAPTER 8

Pesticide Residues in Foods

- I. History 141
- II. Pesticides in the Food Chain 142
- III. Regulations 143
- IV. Insecticides 145
 - A. DDT 145
 - B. Chlorinated Cyclodiene Insecticides 147
 - C. Organophosphate Insecticides 150
 - D. Carbamate Insecticides 152
- V. Herbicides 154
 - A. Chlorophenoxy Acid Esters 154
- VI. Naturally Occurring Pesticides 155

CHAPTER 9

Food Additives

- I. Regulations 159
- II. Preservatives 163
 - A. Benzoic Acid 164
 - B. Sorbic Acid and Potassium Sorbate 166
 - C. Hydrogen Peroxide 168
 - D. AF-2 [2-(2-Furyl)-3-(5-nitro-2-furyl)acrylamide] 168

III. Antioxidants	169	
A. L-Ascorbic Acid (Vitamin C)	170	
B. <i>dl</i> - α -Tocopherol (Vitamin E)	171	
C. Propyl Gallate	171	
D. Butylated Hydroxyanisole and Butylated Hydroxytoluene	173	
IV. Sweeteners	173	
A. Saccharin and Sodium Saccharin	173	
B. Sodium Cyclamate	174	
V. Coloring Agents	175	
A. Amaranth (FD&C Red No. 2)	177	
B. Tartrazine (FD&C Yellow No. 4)	178	
VI. Flavoring Agents	179	
A. Methyl Anthranilate	180	
B. Safrole (3,4-Methylene Dioxallybenzene)	180	
VII. Flavor Enhancers	181	

CHAPTER 10

Toxicants Formed during Food Processing

I. Polycyclic Aromatic Hydrocarbons	184
A. Occurrence	184
B. Benzo[<i>a</i>]pyrene	186
II. Maillard Reaction Products	188
III. Amino Acid Pyrolysates	189
IV. <i>N</i> -Nitrosamines	191
A. Precursors	191
B. Occurrence	192
C. Toxicity	194
D. Mode of Toxic Action	194
E. General Considerations	196
V. Food Irradiation	197