

CONTENTS

1	Meat and Dairy Products	
I.	Toxic Constituents of Meat	1
II.	Toxic constituents of Liver	11
III.	Toxic Constituents of Milk	12
IV.	Toxic Constituents of Cheese	23
V.	Toxic Constituents of Eggs	25
VI.	Atherosclerosis	26
VII.	Foods Contraindicated in Certain Diseases	30
	References	32
2	Avian Eggs	
I.	Introduction	39
II.	General Composition of Egg White	41
III.	Avidin-The Principal Toxic Constituent	48
IV.	Lysozyme The Bacteriolytic Agent in Egg White	55
V.	Ovomucoid and Ovoingibitor	57
VI.	Ovotransferrin	60
VII.	Ovoflavoprotein	63
	References	65
3	Fish Eggs	
I.	Introduction	74
II.	Tetrodotoxin	76
III.	Liproprotein Toxins	91
IV.	Toxins from Eggs of Cyprinid Fishes, Pikes, and Gar	99
V.	Miscellaneous	104
	References	106
4	Shellfish, Fish, and Algae	
I.	Introduction	111
II.	Fish and Shellfish Poisons Produced by Algae	112
III.	Poisonous Fish	121
IV.	Poisonous Algae	123
	References	128
5	Nitrosamines	
I.	Introduction	132
II.	Chemistry	134
III.	Role of Nitrates, Nitrites, and Various Amino Compounds in the Formation of Nitrosamines In Foods	139
IV.	Occurrence	152

V.	Methods for Identification and Quantitative Estimation	160
VI.	Biological Actions	168
VII.	Other N-Nitroso Compounds	183
VIII.	Possible Human Health Hazards	184
IX.	Areas of Future Research	185
	References	186
	AUTHOR INDEX	195
	SUBJECT INDEX	210