DESCRIPTION

Process-Induced Food Toxicants combines the analytical, health, and risk management issues relating to all of the currently known processing-induced toxins that may be present in common foods. It considers the different processing methods used in the manufacture of foods, including thermal treatment, drying, fermentation, preservation, fat processing, and high hydrostatic pressure processing, and the potential contaminants for each method. The book discusses the analysis, formation, mitigation, health risks, and risk management of each hazardous compound. Also discussed are new technologies and the impact of processing on nutrients and allergens.

ABOUT THE AUTHOR

RICHARD H. STADLER, P HD, is the head of the Quality Management Department at the Nestlé Product Technology Center in Orbe, Switzerland.

DAVID R. LINEBACK, P HD, is the Director (Retired) of the Joint Institute for Food Safety and Applied Nutrition (JIFSAN) at the University of Maryland.
For additional product details, please visit https://www.wiley.com/en-us