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.

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