

Food Toxicology and Safety 3(3-0)

Theory

Toxicology: definition, dose-response, absorption, translocation, storage excretion, food toxicology. Toxicity by naturally occurring food toxins: plant origin – accidental toxicity, haemagglutinins, goitrogens, cyanogens, lathyrogens, others; animal origin – honey, quail, eggs, milk, meat, fish. Toxicity by extraneous chemicals: agricultural chemicals, food processing, packaging, additives, adulterants. Toxicity from water. Microbial toxins: mycotoxins – moulds, mushrooms.; bacterial food intoxication; bacterial food infections. Food allergy and intolerance. Systems for food safety surveillance – GMP, TQM, HACCP and FSMS-ISO22000:2005.

Books Recommended

1. Awan, J.A. and Anjum, F.M. 2010. Food toxicology. Unitech Communications, Faisalabad, Pakistan.
2. Shibamoto, T and Bjeldanes, L. 2009. Introduction to food toxicology, 2nd ed. Academic Press, London..
3. CAC (Codex Alimentarius Commission). 2007. Codex Alimentarius Commission – Procedural manual. Joint FAO/WHO Food Standards Programme. FAO, Rome, Italy.
4. ISO (International Standards Organization). 2005. Food safety management systems – requirements for an organization in the food chain. Case Postale, Geneva, Switzerland.

Website: www.foodscienceuniverse.com