



Temas:

Alergias

*Alimentos
funcionales*

Biotecnología

Contaminantes

Control

*Intolerancias
alimentarias*

Nutrición

Obesidad

Probióticos

Toxicología

Artículos de revista

Alergias e intolerancias alimentarias

JOURNAL OF
AGRICULTURAL AND
FOOD CHEMISTRY

- Tatiana Cucu, Liesbeth Jacxsens y Bruno De Meulenaer, "Analysis to support food allergen risk management: Which way to go?". *Journal of Agricultural Food Chemistry* (2013) DOI: 10.1021/jf303337z.

New!

Publicado como avance *on line* el 16 de enero de 2013

Abstract

Food allergy represents an important food safety issue because of the potential lethal effects and the only effective treatment is the complete removal of the allergen involved from diet. However, due to the growing complexity of food formulations and food processing, foods may be unintentionally contaminated via allergen-containing ingredients or cross-contamination. This affects not only consumers' wellbeing, but also food producers and competent authorities involved in inspecting and auditing food companies. To address these issues, food industry and control agencies rely on available analytical methods to quantify the amount of a particular allergic commodity in a food and thus to decide upon its safety. However, no "gold standard methods" exist for the quantitative detection of food allergens. Nowadays mostly receptor based methods and in particular commercial kits are used in routine analysis. However, upon evaluation of their performances, commercial assays proved often to be unreliable in processed foods, attributed to the chemical changes in proteins which affect the molecular recognition with the receptor used. Unfortunately, the analytical outcome of other methods among which chromatographic combined with mass spectrometric techniques, but also DNA based methods seem to be affected in a comparable way by food processing. Several strategies can be employed to improve the quantitative analysis of allergens in foods. Nevertheless, issues related to extractability and matrix effects remain a permanent challenge. In view of the presented results, it is clear that the food industry needs to continue to make extra efforts to provide accurate labeling and to reduce the contamination with allergens to an acceptable level through the use of allergen risk management on company level which needs to be supported inevitably

by a tailor-validated extraction and detection method.

Para más información, consultar: <http://pubs.acs.org/doi/abs/10.1021/jf303337z>



- **L. Verrill, Y. Zhang y R. Kane**, “Food label usage and reported difficulty with following a gluten-free diet among individuals in the USA with coeliac disease and those with noncoeliac gluten sensitivity”. *Journal of Human Nutrition and Dietetics* (2013) DOI: 10.1111/jhn.12032.

New!

Publicado como avance *on line* el 24 de enero de 2013

Para más información, consultar:

<http://onlinelibrary.wiley.com/doi/10.1111/jhn.12032/abstract>

Alimentos funcionales y probióticos



- **Borja Sánchez, Lorena Ruiz, Miguel Gueimonde y Abelardo Margolles**, “Omics for the study of probiotic microorganisms”. *Food Research International* (2013)

<http://dx.doi.org/10.1016/j.foodres.2013.01.029>.

New!

Publicado como avance *on line* el 23 de enero de 2013

Abstract

Probiotics are live microorganisms which when administered in adequate amounts confer a health benefit on the host. They are mainly, although not exclusively, bacteria from the genera *Lactobacillus* and *Bifidobacterium*. Traditionally, these bacteria have been used by the food industry taking into account their technological behaviour, without paying much attention to their biological effects. However, current omics technologies provide a range of high-throughput methods which are extremely useful for unravelling the beneficial effects of probiotics, allowing a rational selection

of strains, with specific health-promoting activities, to be included in functional foods. The genome sequence of several *Lactobacillus* and *Bifidobacterium* strains is now available, and provides the basis for the implementation of omics technologies (mainly transcriptomics, proteomics, and metagenomics) in the emerging field of probiotics. They have been used with the aim of understanding the biological processes behind the potential beneficial effects attributed to these bacteria, such as their immunomodulatory activity, the capacity to compete with enteropathogens, the intestinal colonization processes, and the crosstalk mechanisms with the host. Furthermore, they are useful to determine markers of robustness, which can help to predict their performance under the technological processes in food manufacturing and during the passage through the gastrointestinal tract, including resistance to different stress factors. This review summarizes how omics are contributing to understanding the functions of probiotics and their mechanisms of action.

Keywords: *Lactobacillus*, *Bifidobacterium*, genomics, transcriptomics, proteomics, metagenomics

Para más información, consultar:

<http://www.sciencedirect.com/science/article/pii/S0963996913000483>

Biotechnología



- **R. Albajes** y otros, "Post-market environmental monitoring of Bt maize in Spain: Non-target effects of varieties derived from the event MON810 on predatory fauna". *Spanish Journal of Agricultural Research*, Vol. 10 nº 4 (2012) 977-985.

Consultar: <http://repositori.udl.cat/bitstream/handle/10459.1/46397/018652.pdf?sequence=1>

Contaminantes



- **Giovana Verginia Barancelli, José Guilherme Prado Martin y Ernani Porto**, "Salmonella em ovos: relação entre produção e consumo seguro". *Revista Segurança Alimentar e Nutricional*, Vol. 19 nº 2 (2012) 73-82.

Consultar: http://www.unicamp.br/nepa/arquivo_san/volume_19_2_2012/19-2_artigo-6.pdf

Control



- **John Spink y Douglas C. Moyer**, “Understanding and Combating Food Fraud”. *Food Technology*, Vol. 67 n° 1 (2013).

Consultar: <http://www.ift.org/food-technology/past-issues/2013/january/features/understanding-and-combating-food-fraud.aspx?page=viewall>

Nutrición y lucha contra la obesidad



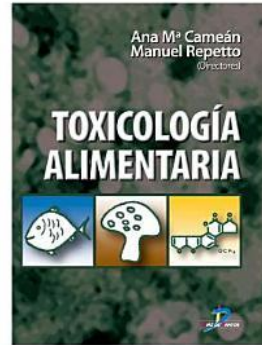
- **Jeanne H. Freeland-Graves y Susan Nitzke**, “Position of the Academy of Nutrition and Dietetics: Total Diet Approach to Healthy Eating”. *Journal of the Academy of Nutrition and Dietetics*, Vol. 113 n° 2 (2013) 307–317.

Abstract

It is the position of the Academy of Nutrition and Dietetics that the total diet or overall pattern of food eaten is the most important focus of healthy eating. All foods can fit within this pattern if consumed in moderation with appropriate portion size and combined with physical activity. The Academy strives to communicate healthy eating messages that emphasize a balance of food and beverages within energy needs, rather than any one food or meal. Public policies and dietary patterns that support the total diet approach include the 2010 Dietary Guidelines for Americans, DASH (Dietary Approaches to Stop Hypertension) Diet, MyPlate, Let's Move, Nutrition Facts labels, Healthy People 2020, and the Dietary Reference Intakes. In contrast to the total diet approach, classification of specific foods as good or bad is overly simplistic and can foster unhealthy eating behaviors. Alternative approaches are necessary in some situations. Eating practices are dynamic and influenced by many factors, including taste and food preferences, weight concerns, physiology, time and convenience, environment, abundance of foods, economics, media/marketing, perceived product safety, culture, and attitudes/beliefs. To increase the effectiveness of nutrition education in promoting sensible food choices, skilled food and nutrition practitioners utilize appropriate behavioral theory and evidence-based strategies. Focusing on variety, moderation, and proportionality in the context of a healthy lifestyle, rather than targeting specific nutrients or foods, can help reduce consumer confusion and prevent unnecessary reliance on supplements. Proactive,

empowering, and practical messages that emphasize the total diet approach promote positive lifestyle changes.

Libros y otros documentos



- **Boletín recopilado por el Gabinete de Información y Documentación de la Asociación Iberoamericana para el Derecho Alimentario (AIBADA)**



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- **Ana María Camean Fernández y Manuel Repetto Jiménez**, “Toxicología alimentaria”. Ediciones Díaz de Santos, Barcelona (2012) 703 págs.

Para más información:

http://www.diazdesantos.es/libros/buscador/index.php?texto_libre=Toxicologia+alimentaria



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POLITECNICA
DE VALENCIA**

- **María Elizabeth Carrillo Alava**, “Estudio de las actitudes, conocimientos y comportamiento de los consumidores. Parámetros sensoriales y no sensoriales que intervienen en la elección de alimentos bajos en calorías y enriquecidos con ingredientes funcionales”. Universidad Politécnica de Valencia e Instituto de Agroquímica y Tecnología de alimentos (2012) 243 págs.

Consultar: <http://riunet.upv.es/bitstream/handle/10251/19007/tesisUPV4009.pdf?sequence=1>



- **Raquel de Pinho Ferreira Guiné y Maria João Reis Lima**, “Some Developments regarding Functional Food Products (Functional Foods)”. CI&DETS / ESAV (Department of Food Engineering), Polytechnic Institute of Viseu (2012) 23 págs.