



Bibliografía alimentaria

y sobre otros productos de consumo

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Artículos de revista

Alergias



- **Matthew Smith**, “A Pre-peanut History of Food Allergy”. *Food, Culture and Society*, Vol. 16 nº 1 (2013) 125-143.

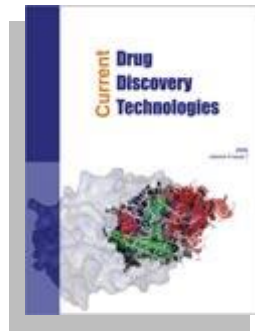
Abstract

Since 1990, food allergy has become synonymous with anaphylactic reactions associated with shellfish, milk and, especially, peanut allergy. Rates of food allergy have mushroomed, contributing to changes in how food is produced, marketed and consumed. Concerns about peanut allergy have changed what schoolchildren can have for lunch, affected how foods are processed and labeled, and led to the banning of peanut products in numerous public spaces. Food allergy is not new, but the seriousness with which it is treated is. For much of the twentieth century, however, food allergy was a perplexing, dubious and controversial concept that both divided and threatened allergists. I suggest this was due to: the theoretical, diagnostic and therapeutic challenges raised by food allergy; the claims made by food allergists about the scope and extent of their subject; and the threat food allergy and food allergists posed to the scientific legitimacy of allergy.

Keywords: history, food allergy, medicine, food, peanuts, anaphylaxis



Alimentos funcionales, probióticos y nutraceuticals



- **Kenneth Lundstrom**, “Past, Present and Future of Nutrigenomics and its Influence on Drug Development”. *Current Drug Discovery Technologies*, Vol. 10 n° 1 (2013) 35-46.

Abstract

The importance of nutrition in disease prevention and treatment has gained much attention with the emergence of next generation sequence technologies allowing full-genome sequencing at reduced cost in weeks rather than months. The vast genetic information needs to be efficiently channeled into a useful format to provide applicability for improved health and treatment of disease. Recently, it also led to the birth of nutrigenomics, which facilitates the investigation of the effects of nutrition on gene expression and beyond. At present, a number of studies have showed the effect of nutrition on gene expression in health and disease. For instance, weight loss and as importantly weight keeping has been demonstrated to be efficiently achieved in obesity treatment through personalized diet planning. Likewise, intensive dietary interventions have showed a significant effect on the expression pattern on cancer-related genes in prostate cancer patients. Epigenetic modifications such as DNA methylation, histone modifications, and microRNA-based gene silencing are strongly affected by nutritional intake. Better understanding of the human genome will further accelerate nutrigenomics applications and the development of nutritional modifications including personalized nutrition for our well-being and will also present a strong influence on future drug discovery.

Keywords: dietary intervention, epigenetics, gene silencing, micro-RNA, nutrigenomics, personalized medicine, prevention, dietary therapy



- **Jeroen Schmitt y Albert Ferro**, “Nutraceuticals: is there good science behind the hype?”. *British Journal of Clinical Pharmacology*, Vol. 75 n° 3 (2013) 585-587.

Consultar: <http://onlinelibrary.wiley.com/doi/10.1111/bcp.12061/full>

Biología



- **Henrik Mielby, Peter Sandøe y Jesper Lassen**, “The role of scientific knowledge in shaping public attitudes to GM technologies”. *Public Understanding of Science*, Vol. 22 nº 2 (2013) 155-168.

Abstract

Depending on the perceived balance of risk and benefit, and on the perceived unnaturalness, some applications of gene technology appear more acceptable to the public than others. This study asks whether a person’s knowledge of biology affects their assessment of these factors differently. A random sample of the Danish population (n = 2000) was presented with questionnaires. The respondent’s knowledge was measured by a number of textbook questions on biology. The results indicated that knowledge increases the likelihood that a person will have differentiated opinions on medical and agricultural applications, but decreases the likelihood that he or she will differentiate between cisgenic and transgenic cereals. We discuss the implication that knowledge makes people more likely to base their acceptance on judgements of risks and benefits, rather than on judgements of naturalness. The article concludes that the effect of knowledge on acceptance cannot be generalised wholesale from one application, or method, to others.

Keywords: cisgenesis, GMOs, knowledge, public attitudes, survey

Botánica



- **P.M. Guarrera y V. Savo**, “Perceived health properties of wild and cultivated food plants in local and popular traditions of Italy”. *Journal of*

New

Publicado como avance *on line* el 8 de febrero de 2013

Abstract

Ethnopharmacological relevance - Many wild and cultivated plants are rich in mineral elements and bioactive compounds and are consumed for health purposes. Studies have demonstrated the curative properties of many of these food plants. In this paper, we discuss the properties of several plants with potential health benefits that have previously received little attention.

Aim of the study - This review provides an overview and critical discussion of food plants perceived by informants (emic view) as healthy or used as 'food medicine' in Italy. Pharmacological activity of these plants is explored, based upon published scientific research (etic view). Preparation methods, taste perception, toxicity and various potentialities of some food plants are also discussed.

Materials and methods - The present review includes literature available from 1877 to 2012. The information was collected from books, scientific papers, and abstracts that reported any plants used as food medicine in Italy. The perceived health properties were analyzed in the framework of recent international phytochemical and phytopharmacological literature.

Results - A total of 67 edible wild plants and 18 cultivated vegetables, distributed into 20 families, were reported by informants (in literature). Several plants were highly cited (e.g., *Taraxacum officinale* Webb., *Crepis vesicaria* L., *Allium cepa* L., *Allium sativum* L.). The most frequent health properties attributed to edible plants by the informants were: laxative (22 species), diuretic (15), digestive (11), galactagogue (8), antitussive (cough) (8), hypotensive (7), tonic (7), sedative (7), hypoglycemic(6).

Conclusions - Some edible plants are promising for their potential health properties, such as *Crepis vesicaria* L., *Sanguisorba minor* Scop. and *Sonchus oleraceus* L. Several wild species were perceived by informants to maintain health but have never been studied from a phytochemical or pharmacological point of view: e.g., *Asparagus albus* L., *Crepis leontodontoides* All., *Hyoseris radiata* L. subsp. *radiata*, *Phyteuma spicatum* L.

Para más información, consultar:

<http://www.sciencedirect.com/science/article/pii/S0378874113000652>

Contaminantes



● P. A. Burdaspal y T. M. Legarda, "Survey on aflatoxin in beer sold in Spain and other European countries". *World Mycotoxin Journal*, Vol. 6 nº 1

(2013) DOI 10.3920/WMJ2012.1465.

New

Publicado como avance *on line* en febrero de 2013

Para más información, consultar:

<http://wageningenacademic.metapress.com/content/716710230v2h5055/?p=0d2eed54fc344afbb4394e9e2ab09f41&pi=7>

Control (análisis, inspecciones, etc.)

JOURNAL OF
AGRICULTURAL AND
FOOD CHEMISTRY

- **Ettore Novellino, Alberto Ritieni y Luca Rastrelli**, “Recent Trends and Advances in Food Chemistry and Analysis: Research Highlights from the IX Italian Congress of Food Chemistry”. *Journal of Agricultural and Food Chemistry* (2013) DOI: 10.1021/jf303011q.

New

Publicado como avance *on line* el 5 de febrero de 2013

Para más información, consultar: <http://pubs.acs.org/doi/abs/10.1021/jf303011q>

Legislación (España)

- **Blanca Lozano Cutanda y Carlos Vázquez Cobos**, “Anteproyecto de ley de unidad de mercado: hacia una licencia comercial única para actividades y productos”. *Diario La Ley*, nº 8017 (2013).

Seguridad alimentaria



- **Tino Bech-Larsen y Jessica Aschemann-Witzel**, “A Macromarketing Perspective on Food Safety Regulation - The Danish Ban on Trans-fatty

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



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Otros documentos



Universitat de Lleida

- **Germán Cano Sancho**, "Exposure assessment of Catalanian population to mycotoxins". Universitat de Lleida (2013) 402 págs.

Consultar: <http://www.tdx.cat/bitstream/handle/10803/104113/Tgcs1de1.pdf?sequence=1>



European Management
University International

- **Waheed Azeez**, "The Halal Dietary System as a Recipe for Good Health". European Management University International (EMUI), Hørsholm (2013) 14 págs.

Abstract

The global interest in halal diet is growing faster than ever. With the steady growth in the world Muslim population coupled with mass production of halal foods, this trend is expected to continue ad-indefinitum. Many sources have declared Islam to be the fastest growing religion in the world. In 2008, the National Geographic published a report quoting a Vatican source that Islam has overtaken Catholicism to become the largest religion. With Muslims now at about 17.4 percent of the world population, it is understandable why the global quest for halal products continue to increase.

Interestingly, it is noted recently that non- Muslim consumers have also started to show interest in halal products. Most of those consumers often mention health factors as the main reason behind their choice of halal foods. While most Muslims mainly choose the halal diet to comply with the dictates of their religion, they also consider the health factors as an associated benefit.

The aim of this paper is to evaluate the halal dietary system and see whether it has any positive or negative effects on the health of the consumers. Our approach in this regard will be multifaceted as we will not focus only on the socio-religious factors, but also on various aspects of the discourse.

Keywords: halal, diet, Islam, Muslim, healthy food, halal market

Consultar: <http://dx.doi.org/10.2139/ssrn.2203518>