



Bibliografía alimentaria

y sobre otros productos de consumo

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Nº 6 (2013)

Temas:

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ecológicos***

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Artículos de revista

Alimentos enriquecidos, funcionales, probióticos y nutraceuticals



- **Mikko Jauho y Mari Niva**, “Lay Understandings of Functional Foods as Hybrids of Food and Medicine”. *Food, Culture and Society*, Vol. 16 nº 1 (2013) 43-63.

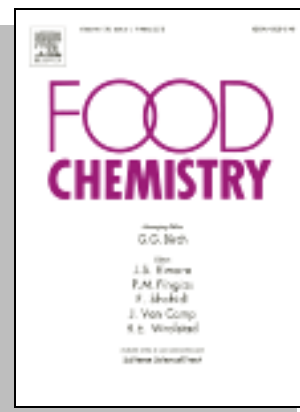
Abstract

This article examines the lay appropriation of so-called functional foods that are marketed to enhance health and well-being and/or to reduce the risk of disease. Previous research has shown that consumers are skeptical of functional foods and inclined to contrast them with natural and non-technological foods. We argue that taking into account the hybrid nature of functional foods at the borderline between food and medicine provides a useful starting point for an analysis of lay appropriation, i.e. understanding and adoption of the new products. We first present results from earlier studies on lay conceptions of healthy eating and of medicines, and then analyze the role of these in the lay appropriation of functional foods. In this analysis, we make use of findings from both our own studies and those of other researchers, and give consumers a voice by presenting quotations from a qualitative study carried out in Finland in 2004. We claim that the food-medicine dichotomy can in many respects explain the ways in which consumers conceptualize functional foods and adopt them in their daily eating.

Keywords: functional foods, consumers, lay understandings, food and medicine, appropriation



- **Luis Fontana, Miriam Bermudez-Brito, Julio Plaza-Diaz, Sergio Muñoz-Quezada y Angel Gila**, “Sources, isolation, characterisation and evaluation of probiotics”. *British Journal of Nutrition*, Vol. 109 Supl. S2 (2013) 35-50.



- **M. L. Samaniego-Vaesken, E. Alonso-Aperte y G. Varela-Moreiras**. “Voluntary food fortification with folic acid in Spain: predicted contribution to children’s dietary intakes as assessed with new food folate composition data”. *Food Chemistry* (2013)
<http://dx.doi.org/10.1016/j.foodchem.2013.01.092>.

New!

Publicado como avance *on line* el 12 de febrero de 2013

Abstract

The Spanish market offers a significant number of folic acid (FA) voluntarily fortified foods. We analysed FA and (6S)-5- methyltetrahydrofolic acid ((6S)-5-CH₃-H₄PteGlu) content in ready-to-eat cereals (RTEC) (n=68) and cow’s milk (n=25) by a previously validated affinity chromatography-HPLC method. Contribution to potential FA intakes for children aged 2 to 13 y, was assessed using food consumption data from a representative nationwide study, folate Recommended Dietary Intakes (RDI), and Upper Levels (UL). Results showed that at all food fortification levels obtained, fortified products provided more than tenfold FA than (6S)-5-CH₃-H₄PteGlu. For RTEC, the high fortification level provided 6-21%, per serving, of RDI and ≤ 32% of ULs at 90th percentile of RTEC consumption (P90). Milk products fortified at the higher level reached on average 54-136% of RDI per serving and only exceeded UL at P90 of milk consumption in children aged 2 to 5

years.

Keywords: folic acid, voluntary fortification, ready-to-eat breakfast cereals, cow's milk, children, trienzyme extraction, HPLC

Para más información, consultar:

<http://www.sciencedirect.com/science/article/pii/S0308814613001271>

Etiquetado e información del consumidor



- **Sylvia Rowe** y otros, “How experts are chosen to inform public policy: Can the process be improved?”. *Health Policy* (2013)
doi:10.1016/j.healthpol.2013.01.012.

New!

Publicado como avance *on line* el 18 de febrero de 2013

Para más información, consultar: [http://www.healthpolicyjrn.com/article/S0168-8510\(13\)00022-5/abstract](http://www.healthpolicyjrn.com/article/S0168-8510(13)00022-5/abstract)

Nanotecnología



- **Georges A. Legault, Johane Patenaude, Jean-Pierre Béland y, Monelle Parent**, “Nanotechnologies and Ethical Argumentation: A Philosophical Stalemate?”. *Open Journal of Philosophy*, Vol.3 nº 1 (2013) 15-22.

Abstract

When philosophers participate in the interdisciplinary ethical, environmental, economic, legal, and social analysis of nanotechnologies, what is their specific contribution? At first glance, the contribution of philosophy appears to be a clarification of the various moral and ethical arguments that are commonly presented

in philosophical discussion. But if this is the only contribution of philosophy, then it can offer no more than a stalemate position, in which each moral and ethical argument nullifies all the others. To provide an alternative, we must analyze the reasons behind the prevailing individual and cultural relativism in ethics. The epistemological investigation of this stalemate position will guide us to the core problem of the relation between theory and action (“Part 1: From a conceptual to a speech act analysis of moral arguments”). The stalemate can be overcome from a pragmatic philosophical standpoint, which combines epistemology, philosophy of language—that is, the philosophy of speech acts—and practical reasoning—that is, reasoning about decision-making (“Part 2: Moral argumentation from a pragmatist perspective”). From this philosophical standpoint, it will be possible to show how philosophy can accompany and support the development of nanotechnologies (“Part 3: Philosophy and the evaluation of the development of nanotechnologies”).

Keywords: decision-making, moral argument, moral epistemology, moral relativism, philosophical stalemate, philosophy and nanotechnologies, practical reasoning; pragmatism

Consultar:

<http://www.google.es/url?sa=t&rct=j&q=&esrc=s&frm=1&source=web&cd=2&ved=0CDcQFjAB&url=http%3A%2F%2Fwww.scirp.org%2Fjournal%2FPaperDownload.aspx%3FpaperID%3D27780&ei=JG8eUZFXw8CEB6SOgIAE&usq=AFQjCNECnMyfmh0nQu4DnQoSrN5WPfm4w&bvm=bv.42553238,d.d2k>

Otros documentos



- **Juan Gérvas**, “Alimentos funcionales: ¿funqué?... pero... ¿funcionan?”. *Acta Sanitaria* (2013).

Consultar: <http://www.actasanitaria.com/opinion/el-mirador/articulo-alimentos-funcionales-funque-pero-funcionan.html>



- **Evangelina Gabriela Dulce**, “Organizational Restrictions for the Sustainable Development of the Artisanal Cheese Business in Argentina: The Case of Sheep Cheese”. Universidad de Buenos Aires (2012) 17 págs.

Abstract

The stagnation and presumable setback of the sheep's milk activity in Argentina has

usually been explained in terms of productive and reproductive aspects and, only recently, of organizational aspects. The organizational design of this business (actors and their relations), a possible cause of the low sustainability of artisan-type businesses, has not been properly explored in Argentina or worldwide. The object of this study is to identify and describe the organizational aspects that might be restricting the sustained development of the sheep cheese business in Argentina, in spite of the opportunities offered by the market. The methodology used was phenomenological epistemology, combining qualitative and quantitative research. A survey was conducted of 19 ovine dairy farms in the province of Buenos Aires, selected on the basis of a random sample stratified by production scale. The survey was analyzed with PC-ORD software (McCune and Meford, 1999) with multivariate analysis techniques – Principal Component Analysis (PCA). Based on the PCA, the first two eigenvalues were retained as they accumulated 59.6% of the total variance. Two principal components were identified: F1 (36.4%), interpreted as “Governance Structures” and F2 (26.14%), interpreted as “Specialization Level”. In T2 (Producer – Industry Transaction), the points of conflict revolved around the quality of the raw material, its price, the payment terms and the difficulty to change buyers for the milk, while in T3 (Industry – Distribution Transaction), these revolved around the quality of the raw material, the marketed volume and the product’s supply regularity. Vertical integration (in T2 and T3) prevails as the governance structure selected to solve transactions independently from production scale. In T3, the interests of industry and distribution were asymmetrical in relation to asset specificity. Elevated transaction costs, derived from opportunism and the bounded rationality of the actors and enhanced by asymmetrical information and isolated efforts, raised the levels of conflict. This had a negative effect on specialization, competitiveness and, therefore, on the sustainability of the businesses.

Keywords: sheep cheeses, artisanal, transaction costs, organizational failure, production scale, collective action

Consultar: http://papers.ssrn.com/sol3/papers.cfm?abstract_id=2138167



- **Jesse L. Strzok y Wallace E. Huffman**, “Willingness-to-Pay for Organic Food Products and Organic Purity: Experimental Evidence”. Iowa State University, Department of Economics, Working Paper No. 12017 (2012) 32 págs.

Consultar: <http://www.econ.iastate.edu/sites/default/files/publications/papers/p15502-2012-09-24.pdf>



- **Cristina Connolly y H. Allen Klaiber**, “Does Organic Command a

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



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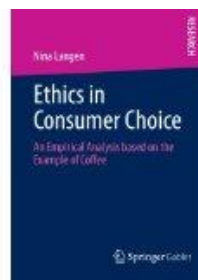
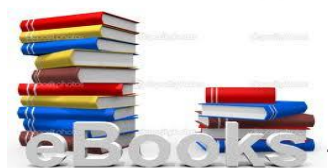
Premium When the Food is Already Local?". Ohio State University (OSU) - Department of Agricultural, Environmental & Development Economics (2012) 29 págs.

Abstract

The emergence of community supported agriculture (CSA) farms has received attention as a new way for small farms to remain competitive while engaging their local community through direct marketing. In this study, we report some of the first revealed preference valuation of CSA attributes using data on share prices and CSA characteristics for the summer 2011 season. Using data on the prices and attributes of 188 CSA farms spanning Ohio and Pennsylvania we use hedonic and nearest-neighbor covariate matching methods to uncover consumer valuations of CSA attributes including various types of organic certification. Results from a semi-log hedonic reveal a price premium of approximately 10% for USDA organic certification. In addition, we find no price premium associated with a competing organic certification program, suggesting that consumers are differentiating between types of organic certification in the local foods market. We also find a positive and statistically significant premium associated with longer seasons, delivery, and the provision of additional products beyond fruits and vegetables.

Keywords: organic, local foods, matching, hedonic, community supported agriculture

Consultar: http://papers.ssrn.com/sol3/papers.cfm?abstract_id=2139589



♦ **Nina Langen**, "Ethics in Consumer Choice: An Empirical Analysis based on the Example of Coffee". Springer Gabler (2013) 344 págs. **Precio 55.92 €;** **para más información:** <http://www.springer.com/springer+gabler/marketing+%26+sales/book/978-3-658-00758-4> ².

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² Datos disponibles el 19 de febrero de 2013.