

# Bibliografía alimentaria

y sobre otros productos de consumo

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Nº 8 (2013)

## Temas:

*Aditivos*

*Alimentos  
funcionales*

*Análisis y  
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*Biotecnología*

*Etiquetado*

*Información del  
consumidor*

*Lucha contra la  
obesidad*

*Nanotecnología*

*Nutrición*

*Probióticos*

*Seguridad  
alimentaria*

## Artículos de revista

### **Aditivos alimentarios**



- **J.-L. Schlienger y L. Monnier**, “L’histoire chaotique des édulcorants : hasards et controverses”. *Médecine des Maladies Métaboliques*, Vol. 6 n° 6 (2012) 547-552.

#### Résumé

L’histoire des édulcorants intenses, dont la plupart ont été découverts par hasard, est faite de rebondissements. Qu’ils soient naturels ou de synthèse, ils répondent, en théorie, à certains objectifs nutritionnels de santé publique. Ils ont l’avantage de se substituer au sucre, sans apport énergétique significatif et sans modifier la glycémie. En pratique, il en est autrement. En effet, les édulcorants de synthèse les plus courants – saccharine, cyclamate, aspartame – qui ont tous été autorisés sur la base d’un dossier toxicologique, sont l’objet de polémiques et de controverses qui interpellent avec insistance les autorités de santé, mettant en cause leur innocuité. Leur interdiction, en vertu du « principe de précaution », est souvent réclamée, malgré l’absence d’arguments scientifiques nouveaux. L’autorisation récente du rébaudioside A, extrait d’une plante herbacée, la stévia, dont la sécurité n’est pas contestée, ouvre de nouvelles perspectives.

Mots-clés: Histoire, édulcorants, saccharine, aspartame, stévia, thaumatine, cyclamate



## **Alimentos funcionales y probióticos**



- **David J. Brayden** e **Ian W Baird**, “Opportunities for drug-delivery research in nutraceuticals and functional foods?”. *Therapeutic Delivery*, Vol. 4 n° 3 (2013) 301–305.



Consultar: <http://www.future-science.com/doi/pdf/10.4155/tde.12.152>

- **Elisa Bertazzoni, Gianfranco Donelli, Tore Midtvedt, Jacques Nicoli y Yolanda Sanz**, “Probiotics and clinical effects: is the number what counts?”. *Journal of Chemotherapy* (2013) DOI: <http://dx.doi.org/10.1179/1973947813Y.0000000078>.

**New**

Publicado como avance *on line* el 20 de febrero de 2013

Para más información, consultar:

[http://www.ingentaconnect.com/content/maney/joc/pre-prints/1973947813Y.0000000078#aff\\_5](http://www.ingentaconnect.com/content/maney/joc/pre-prints/1973947813Y.0000000078#aff_5)

## **Biotecnología**



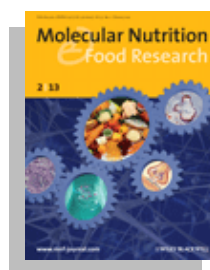
- **Macario Rodríguez-Entrena** y **Samir Sayadi**, “Analyzing consumers' preferences towards GM food in southern Spain”. *New Genetics and*

Abstract

In Europe, since the 1990s, food safety crises have heightened public concerns about and distrust towards the agro-food sector, making consumers wary of genetically modified (GM) foods. The application of gene technology to agricultural production has become a highly controversial scientific, political and social issue due to the uncertainty about the potential risks and benefits from GM food consumption. In this regard, public views influence consumers' demands and hence determine the future of this technology's development. Biotechnology proponents attribute the current consumer resistance to GM foods to the lack of tangible benefits for the consumers with higher functional properties. Thus, this paper estimates consumers' preferences regarding GM foods by simulating a market for GM functional cornflakes in southern Spain using the conjoint analysis method. Additionally, market segmentation was performed using a cluster analysis and the consumers' profile differences for each segment were identified. The main results indicate that consumers prefer the GM-free food; nonetheless, the market segmentation distinguishes a potential market niche for GM foods and indicates that businesses can develop strategies to target these segments. Therefore, the marketing strategies implemented in southern Spain should be focused on the health functional claims of second generation GM food.

Keywords: GM food, consumers' preferences, market segmentation

### **Etiquetado e información del consumidor**



● **Sandra Martín-Peláez, María Isabel Covas, Montserrat Fitó, Anita Kušar e Igor Pravst**, "Health effects of olive oil polyphenols: Recent advances and possibilities for the use of health claims". *Molecular Nutrition & Food Research* (2013) DOI: 10.1002/mnfr.201200421.



Publicado como avance *on line* el 1 de marzo de 2013

Abstract

The Mediterranean diet and consumption of olive oil have been connected in several studies with longevity and a reduced risk of morbidity and mortality. Lifestyle, such as regular physical activity, a healthy diet, and the existing social cohesion in Southern European countries have been recognised as candidate protective factors that may explain the Mediterranean Paradox. Along with some other characteristics of the Mediterranean diet, the use of olive oil as the main source of fat is common in Southern European countries. The benefits of consuming olive oil have been known since antiquity and were traditionally attributed to its high content in oleic acid. However, it is now well established that these effects must also be attributed to the phenolic fraction of olive oil with its anti-oxidant, anti-inflammatory and anti-microbial activities. The mechanisms of these activities are varied and probably interconnected. For some activities of olive oil phenolic compounds, the evidence is

already strong enough to enable the legal use of health claims on foods. This review discusses the health effects of olive oil phenols along with the possibilities of communicating these effects on food labels.

Keywords: health, health claims, labeling, olive oil, polyphenols

Para más información, consultar:

<http://onlinelibrary.wiley.com/doi/10.1002/mnfr.201200421/abstract;jsessionid=F8CEA61EC18CFC632D40CFABDDF77892.d04t01?deniedAccessCustomisedMessage=&userIsAuthenticated=false>

## **Nanotecnología**



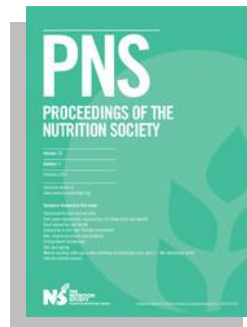
- **Masoud Amrollahi**, "Drug delivery using nano materials". *Life Science Journal*, Vol. 10 nº 3s (2013) 233-249.



Consultar:

[http://www.lifesciencesite.com/lj/life1003s/034\\_13149life1003s\\_233\\_249.pdf](http://www.lifesciencesite.com/lj/life1003s/034_13149life1003s_233_249.pdf)

## **Nutrición y lucha contra la obesidad**



- **Judith L. Buttriss**, "Food reformulation: the challenges to the food industry". *Proceedings of the Nutrition Society*, Vol. 72 nº 1 (2013) 61-69.

Abstract

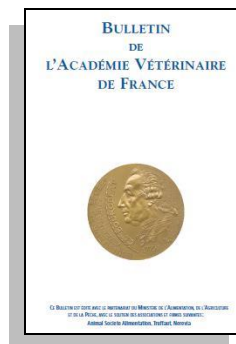
The role of the food industry (retailers, manufacturers and food service) in helping consumers eat healthily and sustainably has been receiving considerable attention in recent years. This paper focuses on the challenges facing the food industry and the role of food reformulation in meeting these challenges, through the lens of a public health nutritionist. Attention has been heightened by the Government's Responsibility Deal, launched in early 2011 by the Department of Health (England), by the UK's engagement with the global food security and food supply sustainability agendas and by the Government Office of Science's Foresight report. The Responsibility Deal's food network has to date focused on reduction of trans fatty acids, salt and calories and out-of-home calorie labelling (in food service settings). New pledges are expected soon on increasing fruit and vegetable intakes.

Reformulation is a major feature of the Responsibility Deal's approach, and along with other approaches such as portion control, choice editing and information provision, there is potential to increase the breadth of healthier choices available to the public. With the exception of fruit and vegetables, the emphasis has been almost exclusively on aspects of the diet that are in excess for many of the population (e.g. energy and salt). Evidence of low consumption of some key micronutrients by some groups of the population, particularly adolescents and young adults, often alongside excess energy intake compared with expenditure, is all too often overlooked. This paper summarises the progress made to date, the challenges faced and the opportunities that exist, with particular focus on reformulation. One of the biggest challenges is the relatively poor understanding of how to effect positive and long-term dietary behaviour change. The paper concludes that, in isolation, reformulation is unlikely to provide a complete solution to the challenge of improving eating patterns and nutrient provision, although it is a contributor.

Key words: food reformulation, responsibility deal, sustainability, public health



## Seguridad alimentaria



- **Éric Poudelet**, "La toxi-infection alimentaire de 2011 due à E. coli O104:h4 en Allemagne et en France: bilan et leçons à en tirer". *Bulletin de l'Académie Vétérinaire de France*, Tomo 65 n° 4 (2012) 347-354.

### Résumé

En mai/juin 2011, deux épisodes d'infections par *Escherichia coli* O104:H4, producteur de shigatoxine, ont touché principalement l'Allemagne, mais aussi la France et, dans une moindre mesure, une quinzaine d'autres pays. La relative rareté de cette souche bactérienne, les difficultés de l'enquête épidémiologique pour remonter à la source alimentaire, et le grave impact sur la santé des consommateurs sont rassemblés dans ce mémoire. Les manquements initiaux d'une communication à destination du grand public ont eu des conséquences économiques lourdes pour le secteur agricole lorsque la source de contamination initialement annoncée s'est révélée plus tard être erronée.

Des investigations sur 41 cohortes de malades et la similarité des souches bactériennes dans les épisodes allemands et français ont désigné comme source la plus probable un lot de graines à germer de fenugrec importé fin 2009 en provenance d'Égypte. Enfin, les autorités nationales concernées ont tiré le bilan de cette crise grave ayant provoqué plus de 900 cas de syndrome hémolytique et

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



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urémique (SHU) et 55 décès.

Mots-clés : EHEC, E. coli VTEC/STEC O104:H4, Allemagne, France, 2011, SHU, fenugrec, Égypte.



Consultar: [http://www.academie-veterinaire-defrance.org/fileadmin/user\\_upload/Bulletin/pdf/2012/numero\\_4/347.pdf](http://www.academie-veterinaire-defrance.org/fileadmin/user_upload/Bulletin/pdf/2012/numero_4/347.pdf)

## Libros



- **P. Brereton**, “New analytical approaches for verifying the origin of food”. Woodhead Publishing, Cambridge (2013) 390 págs.



- **Stéphanie Lacour**, “Des nanotechnologies aux technologies émergentes”. Larcier, Bruselas (2013) 380 págs.



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<sup>1</sup> Datos consultados el 1 de marzo de 2013.