



Bibliografía alimentaria

y sobre otros productos de consumo

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Temas:

Alergias

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EFSA

Etiquetado

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*Información del
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*Lucha contra la
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Nutrición

Probióticos

*Seguridad
alimentaria*

Artículos de revista

Alergias

- **Giuseppe Tramille**, “Legge sugli allergeni: cosa si deve fare per le proteine derivanti da latte e uova non indicate nella metodologia Oiv”. *L'Enologo*, nº 1-2 (2013) 60-62.

Alimentos funcionales y probióticos

- **Mary Ellen Sanders, Francisco Guarner, Richard Guerrant, Peter R. Holt, Eamonn M.M. Quigley, R. Balfour Sartor, Philip M. Sherman y Emeran A. Mayer**, “An update on the use and investigation of probiotics in health and disease”. *Gut* (2013) doi:10.1136/gutjnl-2012-302504.



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

Abstract

Probiotics are derived from traditional fermented foods, from beneficial commensals or from the environment. They act through diverse mechanisms affecting the composition or function of the commensal microbiota and by altering host epithelial and immunological responses. Certain probiotic interventions have shown promise in selected clinical conditions where aberrant microbiota have been reported, such as atopic dermatitis, necrotising enterocolitis, pouchitis and possibly irritable bowel syndrome. However, no studies have been conducted that can causally link clinical improvements to probiotic-induced microbiota changes. Whether a disease-prone microbiota pattern can be remodelled to a more robust, resilient and disease-free state by probiotic administration remains a key unanswered question. Progress in this area will be facilitated by: optimising strain, dose and product formulations, including protective commensal species; matching these formulations with selectively responsive subpopulations; and identifying ways to manipulate diet to modify bacterial profiles and metabolism.

Para más información, consultar: <http://gut.bmj.com/content/early/2013/03/07/gutjnl-2012-302504.abstract>



Biotecnología



- **Stephen Ceccoli y William Hixon**, “Explaining attitudes toward genetically modified foods in the European Union”. *International Political Science Review*, Vol. 33 nº 3 (2012) 301-319.

Abstract

This article examines the factors that condition citizens' attitudes toward genetically modified (GM) foods by considering individual-level attitudes in 15 European Union member states. Previous research has shown that European attitudes toward GM foods are influenced by overall levels of scientific literacy, consumer exposure to media coverage, and broader socio-political preferences. This article seeks to expand on this literature by testing some of these explanations in a multivariate analysis. To test our propositions, we develop and estimate a logistic regression model using data derived from Eurobarometer surveys. While the sources of information that people value and their attitudes toward EU policy in related areas explain to some extent support for GM foods, our strongest finding confirms the importance of public understanding of science as a basis for support for this emerging technology.

Contaminantes



- **Gianluca Tognon**, “Food: Emerging Food Chemical Contaminants from Industry Pollution”. *European Journal of Risk Regulation*, nº 1 (2013) 76-80.



EE.UU.



- **Mary Giouroukakis y Megan Dryer**, “Unapproved Drugs—The Drug Information Pharmacists’ Perspective”. *Journal of Pharmacy Practice*, Vol. 26 nº 2 (2013) 112-119.

Abstract

Pharmacists in all areas of practice frequently dispense or recommend drugs without realizing that some commonly used medications have never received Food and Drug Administration (FDA) approval. Most of these medications have been available for many years and are usually misconceived as generic drugs, when in fact they never went through the required quality, safety, and efficacy testing required by FDA. As a result, unapproved drugs can pose serious safety risks to patients and create uncertainty in the market. FDA established the “Unapproved Drugs Initiative” to protect public health by decreasing the number of available unapproved drugs with minimal disruptions to the market. Unapproved drugs remain in the market for various historical reasons. It is important for health care providers, particularly pharmacists, to be knowledgeable about unapproved products and consider switching patients to FDA-approved alternatives if possible when selecting drug therapy. Several resources are available on the FDA Website to determine approval status. Although FDA is working to remove unapproved drugs from the market, there will be circumstances when the use of unapproved drugs is medically necessary and appropriate. In these cases, pharmacists can monitor for and report adverse events and stay informed regarding any changes in approval status.

EFSA

Journal of
**EPIDEMIOLOGY &
COMMUNITY HEALTH**

- **Claire Robinson, Nina Holland, David Leloup y Hans Muilerman**, “Conflicts of interest at the European Food Safety Authority erode public confidence”. *Journal of Epidemiology & Community Health* (2013) doi:10.1136/jech-2012-202185.

New

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

Para más información, consultar: <http://jech.bmj.com/content/early/2013/03/07/jech-2012-202185.extract?ct=ct>

Etiquetado e información del consumidor



- **Carl Johan Lagerkvist**, “Consumer preferences for food labelling attributes: Comparing direct ranking and best-worst scaling for measurement of attribute importance, preference intensity and attribute dominance”. *Food Quality and Preference* (2013) doi.org/10.1016/j.foodqual.2013.02.005.

New
Publicado como avance *on line* el 7 de marzo de 2013

Abstract

The use of food labelling to convey information about product and process quality and for product differentiation purposes has multiplied. In order to judge the relevance attributed by consumers to such information, valid measurement methods are needed. Such methods are also needed to reveal the probabilistic nature of preference data, so that heterogeneity can be explicitly accounted for. A survey among Swedish residents (n=506) compared attribute importance rankings for labelling of beef from two formats of Best-Worst Scaling (BWS) with those from standard direct ranking (DR). A choice probability R-index measure was modelled to make the methodological comparison consistent. While earlier studies on labelling of beef were confirmed, BWS and DR did not concur when directly compared, even when using the R-index. BWS improved individual choice predictions compared with DR, and generated a more consistent dominance ordering of attribute importance. These findings suggest that methods used to elicit importance weights or preference ranking may violate transitivity and dominance requirements.

Highlights

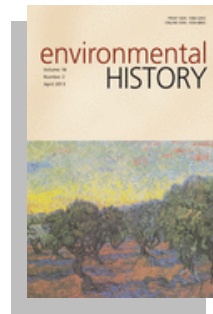
- ▶ Consumer attribute importance rankings for labelling of beef were studied.
- ▶ Best-Worst Scaling (BWS) was compared with direct ranking (DR).
- ▶ A choice probability R-index measure made the methodological comparison consistent.
- ▶ Violations of dominance were found for methods used to elicit attribute importance.

Keywords: food quality, food labelling, standard ranking, best-worst scaling, Hierarchical Bayesian estimation, R-index

Para más información, consultar:
<http://www.sciencedirect.com/science/article/pii/S0950329313000281>



Historia y sociología de la alimentación



- **Peter Staudenmaier**, “Organic Farming in Nazi Germany: The Politics of Biodynamic Agriculture, 1933–1945”. *Environmental History*, Vol. 18 n° 2 (2013) 383-411.

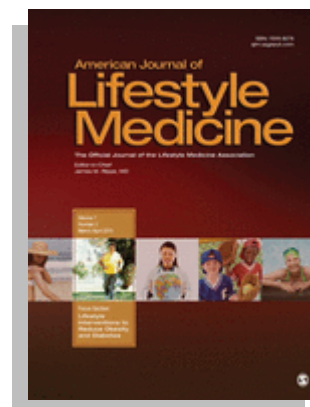
Nutrición y lucha contra la obesidad y la diabetes



- **A.de la Hunty, S. Gibson y M. Ashwell**, “Does Regular Breakfast Cereal Consumption Help Children and Adolescents Stay Slimmer? A Systematic Review and Meta-Analysis”. *Obesity Facts*, Vol. 6 n° 1 (2013) 70-85.

Para más información, consultar:

<http://www.karger.com/Article/FullText/348878#abstract>



- **Heather J. Leidy**, “The Benefits of Breakfast Consumption to Combat Obesity and Diabetes in Young People”. *American Journal of Lifestyle Medicine*, Vol. 7 n° 2 (2013) 99-103.

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



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Libros y otros documentos



- **Cesarettin Alasalvar y Fereidoon Shahidi**, “Dried Fruits: Phytochemicals and Health Effects”. Wiley-Blackwell (2013) 508 págs.

- "Allergen labelling and use of advisory labelling *May contain traces of [allergen]*". Nordic Council of Ministers (2013) 44 págs.



Consultar: http://www.norden.org/en/publications/publikationer/2012-566/at_download/publicationfile

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- “BRC Guidance on Allergen Labelling and the Requirements in Regulation 1169/2011”. British Retail Consortium (2013) 14 págs.



Consultar: <http://www.brc.org.uk/downloads/Guidance%20on%20Allergen%20Labelling.pdf>



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- **Gian Franco Regnicoli**, “Sistemi innovativi per il miglioramento della qualità e della sicurezza degli alimenti”. Università di Bologna (2012) 65 págs.



Consultar: http://amsdottorato.cib.unibo.it/4825/1/Regnicoli_GianFranco_tesi.pdf