



Bibliografía alimentaria

y sobre otros productos de consumo

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Nº 15 (2013)

Temas:

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obesidad***

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Artículos de revista

Alimentos funcionales y nutraceuticals



- **M. Padmavathi**, "Chronic Disease Management with Nutraceuticals". *International Journal of Pharmaceutical Science Invention*, Vol. 2 nº 4 (2013) 1-11.

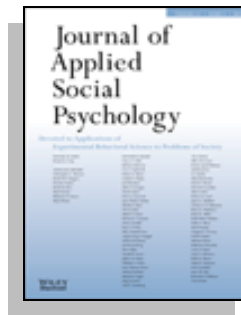
Abstract

For normal functioning of the body a number of natural products such as vitamins, nutrients from the plants play a great role in our daily life. They are helpful in maintaining the health of the individual and in reducing the risk of various chronic diseases. Nutraceuticals are medicinal foods for well being, enhancing health, modulating immunity as a result it can prevents diseases. In the present review a number of neutraceuticals or photochemicals such as omega-3-fatty acids, dietary fibers, vitamins, antioxidants, plant sterols, flavonoids from the medicinal plants that have beneficial effects on the chronic diseases. Nutraceuticals without any side effects, less cost and also abundant helps to prevent a number of chronic diseases and act as chronic fighters.

Keywords: nutraceuticals, medicinal plants, functional foods, chronic disorders



Consultar: [http://www.ijpsi.org/Papers/Vol2\(4\)/version-1/A240111.pdf](http://www.ijpsi.org/Papers/Vol2(4)/version-1/A240111.pdf)



- **Mei-Fang Chen**, “Influences of health consciousness on consumers' modern health worries and willingness to use functional foods”. *Journal of Applied Social Psychology* (2013) DOI: 10.1111/jasp.12033.

Novedad

Publicado como avance *on line* el 17 de abril de 2013

Abstract

This study draws on research to ascertain whether or not consumers with varying degrees of health consciousness will have different degrees of modern health worries (MHWs) and willingness to use functional foods. A total of 1,166 responses collected in Taiwan indicate there are 5 extracted MHW factors: household environment safety; medical safety; environmental pollution; food safety and health; and radiation pollution. The results reveal that the high health consciousness group had higher mean scores of the extracted MHW factors and greater willingness to use functional foods than did its low counterpart. However, the MHW pattern between the two groups was almost the same. A comparison of sociodemographic characteristics between the 2 health-consciousness groups is also included.

Para más información, consultar:

<http://onlinelibrary.wiley.com/doi/10.1111/jasp.12033/abstract?deniedAccessCustomisedMessage=&userIsAuthenticated=false>

Etiquetado e información del consumidor



- **Giovanna da Silva Cavada** y otros, “Rotulagem nutricional: você sabe o que está comendo?”. *Brazilian Journal of Food Technology*, nº 15 (2012) 84-88.

Resumo

O rótulo tem por função orientar o consumidor sobre os constituintes dos alimentos, promovendo escolhas alimentares saudáveis. No entanto, isto não significa que os consumidores o estejam utilizando como uma ferramenta para a escolha dos alimentos que deverão compor sua dieta e, assim, reduzir os excessos alimentares e os danos ocasionados à saúde. Este trabalho, um estudo transversal, avaliou o hábito de leitura dos rótulos de consumidores em uma rede de supermercados de

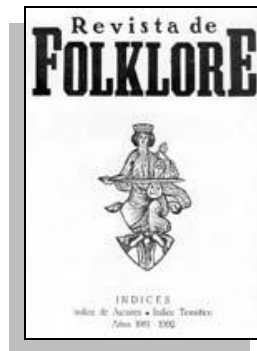
Pelotas-RS. Verificou-se que 48,13% dos entrevistados avaliam os rótulos dos alimentos. Os usuários da rotulagem são, na sua maioria, mulheres, jovens e com curso superior. Houve associação significativa entre hábito de leitura e influência na compra dos produtos, o que mostra a importância da rotulagem como um instrumento no ato da compra, uma vez que representa um elo de comunicação entre o consumidor e o produto; além disso, se o rótulo é bem compreendido, permite escolhas alimentares mais criteriosas.

Palavras-chave: rotulagem de alimentos, informação nutricional, comportamento do consumidor



Consultar: http://www.scielo.br/pdf/bjft/v15nspe/aop_bjft_15e0115.pdf

Historia



• **Miguel Angel Vivas Pérez**, “Boticas y boticarios en la primera mitad del siglo XIX”. *Revista de folklore*, n. 373 (2013) 26-32.



Consultar: <http://www.funjdiaz.net/folklore/pdf/rf373.pdf>

Nanotecnología

• **Jochen Weiss, Monika Gibis y Stuttgart-Hohenheim**, “Nanotechnology in the Food Industry”. *Science & Research* (2013) DOI: 10.4455/eu.2013.011.

Publicado como avance *on line* el 10 de febrero de 2013

Abstract

Extreme surface-to-volume ratios of the particles are characteristic of nano-scaled materials. Compared with macro-scaled materials, this results in entirely different physical and chemical properties. These are the basis of the special applications and also the cause of the possible risks with nano-materials. The present overview deals above all with the four main areas of use in the food industry: packaging, process technology, microbiology and ingredients. On the one hand, we must distinguish between inorganic and organic nano-materials and, on the other hand, between the direct and indirect use of nano-materials in connection with foodstuffs. Besides research investigating new applications, toxicological investigations, for example for influencing bioavailability and the metabolism of nanoscaled substances, are required. Due to the special material properties, this also demands new analytical procedures.

Keywords: Nano-scaling, food technology, bioavailability, toxicology, food analysis



Consultar: http://www.ernaehrungs-umschau.de/media/pdf/pdf_2013/04_13/EU04_2013_M196_M203_-_e44_e51.qxd.pdf

Nutrición y lucha contra la obesidad y la diabetes



• **Mat Walton, Louise Signal y George Thomson**, “Public policy to promote healthy nutrition in schools: Views of policymakers”. *Health Education Journal*, Vol. 72 nº 3 (2013) 283-291.

Abstract

Objectives: This study aimed to identify policy options to support nutrition promotion in New Zealand primary schools. In achieving this aim, the study sought to identify framing by policymakers regarding child diet and obesity; views on the role of schools in nutrition promotion; policy options and degree of support for these options. Issue framing by policymakers and policy option support are important considerations in policy design.

Setting: New Zealand policymakers within the health and education policy community.

Method: A qualitative study involving 16 semi-structured interviews with New Zealand policymakers.

Results: Informants identified multiple drivers and complex causation of childhood obesity. Informants supported the role of schools in promoting nutrition, but recognized that issues external to schools such as poverty and availability of food placed limits on the effectiveness of actions within schools. Most informants agreed state policy was required across settings to encourage and support school nutrition promotion; however, there were some differences expressed in the degree to which state policy should regulate food options and marketing.

Conclusion: New Zealand policymakers identify schools as a legitimate focus for policy development and commonly identify environmental contributions to child diet and obesity causation. This suggests a starting point for further policy deliberation and offers the possibility of further cross-sector policy development. The study provides an example for research elsewhere, and for international comparison.

Key words, child obesity, nutrition policy, policymaker, school nutrition





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- **Adriana Blanco-Metzler** y otros, “Avances en la reducción del consumo de sal y sodio en Costa Rica”. *Revista Panamericana de Salud Pública*, Vol. 32 n° 4 (2012) 316-320.

Sinopsis

En el presente artículo se describen los avances logrados en Costa Rica —así como los desafíos y limitaciones— en la reducción del consumo de sal. El establecimiento del Plan Nacional para la Reducción del Consumo de Sal/sodio en la Población de Costa Rica 2011–2021 se complementó con programas y proyectos multisectoriales específicos dirigidos a:

- 1) conocer la ingesta de sodio y el contenido de sal o sodio en los alimentos de mayor consumo; identificar los conocimientos, actitudes y comportamientos del consumidor respecto a la sal/sodio, su relación con la salud y el etiquetado nutricional; evaluar la relación costo-efectividad de las medidas dirigidas a reducir la prevalencia de hipertensión arterial;
- 2) implementar estrategias para disminuir el contenido de sal/sodio en los alimentos procesados y los preparados en casa;
- 3) promover cambios de conducta en la población para reducir el consumo de sal en la alimentación; y
- 4) monitorear y evaluar las acciones dirigidas a reducir el consumo de sal o sodio en la población. Para alcanzar las metas propuestas se debe lograr una exitosa coordinación interinstitucional con los actores estratégicos, negociar compromisos con la industria alimentaria y los servicios de alimentación, y mejorar la regulación de los nutrientes críticos asociados con las enfermedades crónicas no transmisibles, en los alimentos.

Se espera que a partir de los avances logrados durante la ejecución del Plan Nacional, Costa Rica logre alcanzar la meta internacional de reducción del consumo de sal.

Palabras clave: sodio en la dieta, enfermedades cardiovasculares, Costa Rica.



Consultar: <http://www.scielosp.org/pdf/rpsp/v32n4/11.pdf>

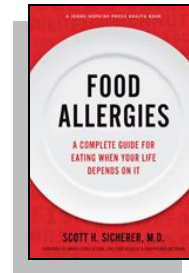


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Libros y otros documentos



- **Scott H. Sicherer**, “Food Allergies”. Johns Hopkins Press (2013) 304 págs.

Para más información:

http://www.routledge.com/books/details/9781849714297/?utm_medium=email



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- **Shane Starling**, “Belgium, France and Italy unite on positive botanicals list”. Nutra ingredients.com (2013).



Consultar: <http://www.nutraingredients.com/Regulation/Belgium-France-and-Italy-unite-on-positive-botanicals-list>



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- **Katia Zancanaro**, “Il miglioramento dell’alimentazione attraverso i *functional food*: un’opportunità per l’industria e per il consumatore”. Università degli Studi di Padova, Dipartimento di Agronomia Animali Alimenti Risorse Naturali e Ambiente (2012-2013) 180 págs.



Consultar: http://tesi.cab.unipd.it/42646/1/Zancanaro_Katia.pdf



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* Datos facilitados el 18 de abril de 2013.