



Bibliografía alimentaria

y sobre otros productos de consumo

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Temas:

***Alimentos
funcionales
(probióticos)***

Biotecnología

***España
(estadísticas)***

Etiquetado

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lucha contra la
obesidad***

***Seguridad
alimentaria***

Artículos de revista

Alimentos funcionales y probióticos



- **Rita Narayanan**, "Current legislations on probiotic products". *The Journal of Agricultural Science*, Vol. 1 nº 2 (2013) 18-24.

Abstract

Probiotics has gained momentum only recently with considerable and significant advances in functional and health food market across the world. The Joint FAO/WHO Expert Consultation on Evaluation of Health and Nutritional Properties of Probiotics in Food held in Córdoba, Argentina from 1-4 October, 2001 recognized the need for guidelines to set out a systematic approach for the evaluation of probiotics in food leading to the substantiation of health claims. The Global Standards for Evaluation of Probiotics are : identification of the genus and species of the probiotic strain, in vitro testing to delineate the mechanism of the probiotic effect and substantiation of the clinical health benefit of probiotic agents with human trials. In the EU there is no legal definition of the term probiotic, no specific legislation governing them, but there are regulations which lay down some general principles and requirements of EU food law. In the U.S the use of probiotics in products can result in several regulatory categories. In Japan reference for legislation on the subject of functional foods is made to the Japanese system of Foods for Specified Health Use (FOSHU).The main purposes of the Codex Alimentarius Commission are protecting health of the consumers, ensuring fair trade practices in the food trade, and promoting coordination of all food standards work undertaken by international governmental and nongovernmental organizations. The Indian Council of Medical Research, along with the Department of Biotechnology of the Ministry of Science and Technology have proposed 'Guidelines for Evaluation of Probiotics in Food in India', which articulates the base for the law to govern probiotics.

Multinational companies have found the Indian market very challenging in the past owing to supply shortages, poor cold chain, storage facilities, poor infrastructure, and underdeveloped and complicated distribution channels. There are many aspects pertaining to the regulation of functional foods, such as probiotic. The regulatory framework to be established should include issues related to probiotics, such as efficacy, safety, labeling, fraud and claims.

Key words: Legislation on probiotics, Laws regulating probiotics, probiotics in market , food and probiotics.



Consultar:

<http://www.accessinternationaljournals.org/jas/PDF/2013/APRIL/NARAYANAN.pdf>

Biotecnología

- **Sanjay Mishra y R. B. Singh**, "Physiological and Biochemical Significance of Genetically Modified Foods: An Overview". *The Open Nutraceuticals Journal*, nº 6 (2013) 18-26.

Abstract:

Biotechnological discoveries and inventions have been observed to improve food production qualitatively as well as quantitatively. In certain specific cases, the improvement in the quality and nutrition of foods by altering their composition were also monitored. However, the practice of biotechnology has also upraised concerns about its potential risks to the environment as well as human being. Genetic Engineering provides resources to host genes into plants via mechanisms, different in some respects from classical breeding. A number of genetically engineered variety of foods have been developed, which have become important nutraceuticals; most notably canola, cotton, maize and soybean, were developed employing this modern technology, and at present the traits introduced are herbicide and/or pest tolerance. Gene technology leads to increase the production in plants, as well as the elevation of resistance to pests, viruses, frost, etc.

Gene transfer technology is employed to alter the physical and chemical composition with nutraceutical worth. The present review article is the compilation of various physiological and biochemical studies reflecting both positive and negative ecological concerns of genetically modified foods.

Keywords: allergy, ecological concerns, genetic engineering, genetically modified foods, gene transfer technology, plant biotechnology



Consultar:

<http://www.benthamsience.com/open/tonutraj/articles/V006/18TONUTRAJ.pdf>

España (estadísticas)

- "100.678 millones de euros gastaron en 2012 los españoles en alimentación: presentación de los datos de consumo alimentario 2012". *ILE*, nº 409 (2013) 24-27.



Etiquetado e información del consumidor



- **Daria S. Ebnetter, Janet D. Latner y Claudio R. Nigg**, “Is less always more? The effects of low-fat labeling and caloric information on food intake, calorie estimates, taste preference, and health attributions”. *Appetite* (2013) doi.org/10.1016/j.appet.2013.04.023.

 **Novedad**

Publicado como avance *on line* el 28 de abril de 2013

Abstract

The present study examined whether low-fat labeling and caloric information affect food intake, calorie estimates, taste preference, and health perceptions. Participants included 175 female undergraduate students who were randomly assigned to one of four experimental conditions. A 2x2 between subjects factorial design was used in which the fat content label and caloric information of chocolate candy was manipulated. The differences in food intake across conditions did not reach statistical significance. However, participants significantly underestimated the calorie content of low-fat-labeled candy. Participants also rated low-fat-labeled candy as significantly better tasting when they had caloric information available. Participants endorsed more positive health attributions for low-fat-labeled candy than for regular-labeled candy, independent of caloric information. The inclusion of eating attitudes and behaviors as covariates did not alter the results. The study findings may be related to the “health halo” associated with low-fat foods and add to the research base by examining the interaction between low-fat and calorie labeling.

Highlights

- The role of low-fat claims and caloric information on food intake, calorie estimates, and health attributions was examined.
- People underestimate the calorie content of low-fat-labeled foods.
- Low-fat-labeled foods are perceived as healthier than regular-labeled versions of the same food.
- Low-fat labeling may be a more powerful determinant of health attributions than caloric information.

Keywords: low-fat labeling, calorie labeling, health halo, calorie estimates, health attributions

Para más información, consultar:

<http://www.sciencedirect.com/science/article/pii/S0195666313001621>

Nanotecnología

EuroChoices

- **Gianluca Nardone, Antonio Seccia y Giuseppina Maruotti**, “How Nanotechnologies Can Contribute to Innovation in Food Firms in Europe”. *EuroChoices* (2013) DOI: 10.1111/1746-692X.12026.

 Novedad

Publicado como avance *on line* el 2 de mayo de 2013

Abstract

The possibility of nanotechnologies being introduced in the food industry in a profound way depends on many factors. These include how they meet the demand for innovation made by firms together with acceptance by final consumers as well as the ability of the technological transfer system to reduce the cognitive distance between users and providers. Our discussion indicates that nanotechnologies are able to fulfill different needs of food firms, especially with respect to improving food safety and sensory features. However, their deployment has raised public concerns on ethical and societal issues that are still to be investigated and, in many cases, regulated. Finally, given that nanotechnologies represent a domain with significant knowledge asymmetries and that the food industry has a relatively low absorptive capacity, this presents a good opportunity for innovation brokers to promote technology transfer. The theoretical framework that lies behind this article is a useful instrument to narrow specific cognitive distances to facilitate matching demand and supply of innovative nanotechnologies. It also provides for a better comprehension of the technological paradigm and analysis of consumer acceptance, and draws attention to the necessity of stricter regulations for improving acceptance by consumers.

Para más información, consultar:

<http://onlinelibrary.wiley.com/doi/10.1111/1746-692X.12026/abstract>

Nutrición y lucha contra la obesidad



- **S. Tonstad, N. Malik y E. Haddad**, “A high-fibre bean-rich diet versus a low-carbohydrate diet for obesity”. *Journal of Human Nutrition and Dietetics* (2013) DOI: 10.1111/jhn.12118.

 Novedad

Publicado como avance *on line* el 30 de abril de 2013

Abstract

Background: High-fibre and low-carbohydrate diets may enhance satiety and promote weight loss. We compared a diet rich in beans aiming to increase dietary fibre and promote weight loss with a low-carbohydrate diet in a randomised

controlled trial to assess effect and tolerability of the high-fibre bean-rich diet.

Methods and results: One hundred and seventy-three women and men, with a mean body mass index of approximately 36 kg m⁻² (one-fifth with diabetes type 2) were randomised to a high-fibre bean-rich diet that achieved mean (SD) fibre intakes of 35.5 (18.6) g day⁻¹ for women and 42.5 (30.3) g day⁻¹ for men, or a low-carbohydrate diet. Both diets were induced gradually over 4 weeks and included a 3-day feeding phase. Among 123 (71.1%) completers at 16 weeks, mean (SD) weight loss was 4.1 (4.0) kg in the high-fibre versus 5.2 (4.5) kg in the low-carbohydrate group [difference, 1.1 kg, 95% confidence interval (CI) = -2.6 to -0.5; P = 0.2], with results similar to the intent-to-treat population. Low-density lipoprotein (LDL)-cholesterol levels decreased with the high-fibre diet (difference in LDL-cholesterol versus low-carbohydrate diet, 0.2 mmol L⁻¹, 95% CI = 0.01–0.44 mmol L⁻¹; P = 0.045), as did total cholesterol (P = 0.038), whereas changes in other lipids and glucose did not differ. After 52 weeks, the low-carbohydrate (n = 24) group tended to retain weight loss better than the high-fibre group (P = 0.06), although total cholesterol remained lower with the bean-rich diet (P = 0.049).

Conclusions: A high-fibre bean-rich diet was as effective as a low-carbohydrate diet for weight loss, although only the bean-rich diet lowered atherogenic lipids.

Keywords: beans, dietary fibre, low-carbohydrate, obesity, weight loss

Para más información, consultar:

<http://onlinelibrary.wiley.com/doi/10.1111/jhn.12118/abstract>

Seguridad alimentaria



- **G. Oms-Oliu, I. Odriozola-Serrano y O. Martín-Belloso**, “Metabolomics for assessing safety and quality of plant-derived food”. *Food Research International* (2013) doi.org/10.1016/j.foodres.2013.04.005.

 Novedad

Publicado como avance *on line* el 26 de abril de 2013

Para más información, consultar:

<http://www.sciencedirect.com/science/article/pii/S0963996913002330>



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



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Nos complace informarles de la reciente publicación de:

- **“UE: Sociología y Derecho Alimentarios - Estudios jurídicos en honor de Luis González Vaqué”, Aranzadi, 2013, 434 págs.**

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Con la colaboración de Abel Mariné Font, Isabel Segura Roda, etc.

Capítulos: Los cincuenta últimos años de la alimentación en España, La construcción europea de la autonomía del Derecho alimentario, La bipolaridad del Derecho alimentario, El Derecho alimentario como acicate de la innovación del Derecho europeo, La participación de los consumidores y usuarios en la elaboración de la regulación alimentaria en el ámbito comunitario: una reflexión crítica, Las alertas alimentarias: evolución y perspectivas, Algunas reflexiones sobre la evolución del principio de precaución y su transformación en principio estructural de la actuación administrativa, Mercado interior: sobre la noción de medida de efecto equivalente a una restricción cuantitativa: ¿a la tercera va la vencida?, El Reglamento (UE) N° 1924/2006: previsiones y realidades, Concepto de declaración de propiedades saludables y régimen jurídico previsto para su utilización en la comunicación comercial sobre productos alimenticios, Del etiquetado a la información relativa a los alimentos: la protección del consumidor y la responsabilidad de los comerciantes [Reglamento N° 1169/2011], Ensayos clínicos con alimentos funcionales en la Unión Europea: reflexiones jurídico-constitucionales, Consideraciones tempestivas: el destino de los probióticos en Europa, El etiquetado y la presentación de los vinos según el Reglamento (CE) N.º 607/2009 de la Comisión, de 14 de julio de 2009, etc.

Para más información: <http://www.tienda.aranzadi.es/productos/libros/uesociologia-y-derecho-alimentarios-estudios-juridicos-en-honor-de-luis-gonzalez/4765/4294967293>

