Accepted Manuscript

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PII:	S1466-8564(17)30933-5
DOI:	doi:10.1016/j.ifset.2017.10.004
Reference:	INNFOO 1865
To appear in:	Innovative Food Science and Emerging Technologies
Received date: Accepted date:	9 August 2017 5 October 2017

Please cite this article as: Maïa Meurillon, Jérémy Ratel, Erwan Engel , How to secure the meat chain against toxicants?. The address for the corresponding author was captured as affiliation for all authors. Please check if appropriate. Innfoo(2017), doi:10.1016/j.ifset.2017.10.004

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ACCEPTED MANUSCRIPT

How to secure the meat chain against toxicants?

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Keywords: Bioaccessibility, Chemical safety, Micropollutants, Odor-active compounds, Processinduced toxicants, Toxicogenomics, Volatolomics.

Abstract

Food safety is a growing concern for consumers, public authorities and food-chain stakeholders. Ensuring food safety is becoming increasingly important with regard to changing food habits and the globalization of food supply. This makes assessing chemical food safety a crucial issue, as food can be contaminated by various toxicants throughout the food chain. At farm level, raw materials can be contaminated by agrochemicals, including pesticides and veterinary drugs, as well as by environmental micropollutants such as POPs or heavy metals. Further chemical hazards associated to the occurrence of toxicants or to cross-contaminations can also arise during transport, processing or storage. This chapter presents and discusses recent advances in chemical food safety. Taking meat as a model, it gives an overview of promising novel approaches to better control the occurrence of chemical toxicants along the food chain, improve their risk assessment, and reduce their impact on human health by proposing novel mitigation strategies. Download English Version:

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