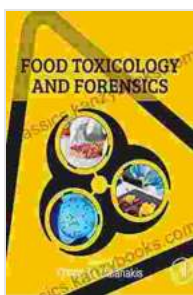


Food Toxicology and Forensics: A Comprehensive Guide to Foodborne Hazards and Poisonings

Foodborne illnesses are a major public health concern, causing an estimated 48 million illnesses, 128,000 hospitalizations, and 3,000 deaths in the United States each year. The most common foodborne illnesses are caused by bacteria, such as Salmonella and E. coli, but viruses, parasites, and chemicals can also cause food poisoning.



Food Toxicology and Forensics by Cate Stillman

★★★★☆ 4.6 out of 5

Language : English
File size : 25949 KB
Text-to-Speech : Enabled
Screen Reader : Supported
Enhanced typesetting : Enabled
Print length : 370 pages



Food toxicology is the study of the adverse effects of chemicals and other toxic substances on food. Food forensics is the application of scientific methods to investigate foodborne illnesses and identify the source of contamination.

Food Toxicology and Forensics is a comprehensive and authoritative reference on foodborne hazards and poisonings. It provides an overview of the fundamentals of food toxicology, including the principles of toxicokinetics and toxicodynamics, as well as the various types of

foodborne hazards and their potential health effects. The book also covers the latest advances in food forensic techniques, including the use of analytical chemistry, molecular biology, and microscopy to identify and investigate foodborne hazards.

Food Toxicology and Forensics is an essential resource for food scientists, toxicologists, forensic scientists, and public health professionals. It is also a valuable reference for students in these fields.

Table of Contents

- to Food Toxicology and Forensics
- Principles of Toxicokinetics and Toxicodynamics
- Types of Foodborne Hazards
- Health Effects of Foodborne Hazards
- Food Forensic Techniques
- Case Studies in Food Toxicology and Forensics

Reviews

"Food Toxicology and Forensics is a comprehensive and authoritative reference on foodborne hazards and poisonings. It is an essential resource for food scientists, toxicologists, forensic scientists, and public health professionals." - **Journal of Food Science**

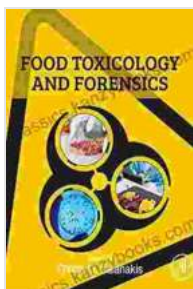
"Food Toxicology and Forensics is a valuable reference for students in the fields of food science, toxicology, forensic science, and public health." - **Food and Drug Law Journal**

About the Author

Dr. Cate Stillman is a professor of food toxicology and forensics at the University of California, Davis. She is a leading expert in the field of foodborne hazards and poisonings, and she has published extensively on these topics. Dr. Stillman is also a member of the Codex Alimentarius Commission, which is the international body responsible for developing food safety standards.

Free Download Your Copy Today!

Food Toxicology and Forensics is available in hardcover, paperback, and e-book formats. To Free Download your copy, please visit the following website: [website address]

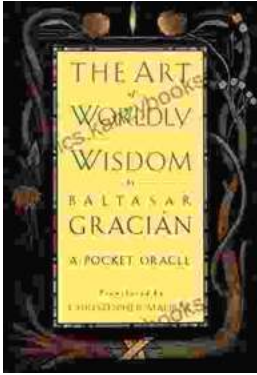


Food Toxicology and Forensics by Cate Stillman

★★★★☆ 4.6 out of 5

Language : English
File size : 25949 KB
Text-to-Speech : Enabled
Screen Reader : Supported
Enhanced typesetting : Enabled
Print length : 370 pages





Unveil the Secrets to a Fulfilling Life: The Art of Worldly Wisdom Pocket Oracle

Discover the Wisdom of the Ages The Art of Worldly Wisdom Pocket Oracle is an invaluable resource for anyone seeking to live a life of wisdom,...



Unveiling the Path to Joy Amidst the Shadows of Invisible Chronic Illness

Invisible chronic illness affects millions worldwide, casting a veil of silence over the profound challenges faced by those living with hidden...