ANIL AGGRAWAL'S
Internet Journal of
Forensic Medicine and Toxicology
The world's first online journal devoted entirely to forensic medicine and toxicology · Published 1 January and 1 July

VOL. 4, NO. 2
Downloaded from www.anilaggrawal.com · ISSN 0972-8074 (Online) · https://www.anilaggrawal.com/ij/vol_004_no_002/reviews/tb/page010.html

Book Reviews: Technical Books Section

OTHER REVIEWS IN THIS ISSUE
[Technical Books Section] Pages: |1| 2| 3| 4| 5| 6| 7| 8| 9| 10| 11|
[Popular Books Section] Pages: |1| 2| 3|

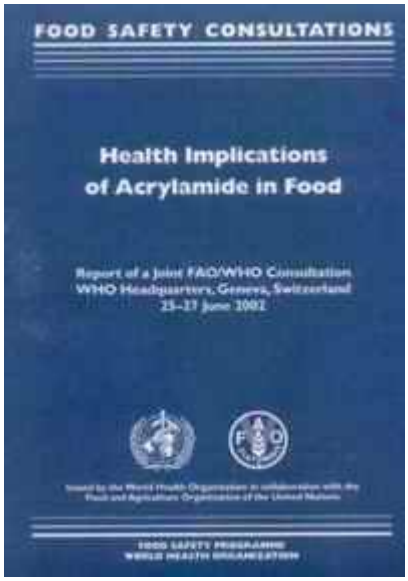
[Books on CD/Audio tapes] Pages: |1|

REVIEWS IN THE PREVIOUS ISSUE | NEXT ISSUE

USEFUL INFORMATION ON ACRYLAMIDE AND ITS HEALTH IMPLICATIONS

Health Implication of Acrylamide In Food, - Report of a Joint FAO/WHO Consultation WHO Headquarters, Geneva, Switzerland, 25-27 June 2002
World Health Organization, (in collaboration with Food and Agriculture Organization of the United Nations), Avenue Appia 20, 1211 Geneva 27, Switzerland, Publication Date 2002, 35 pages, ISBN 92-4-156218-8, NLM Classification: QD 305.A7: Price: US $18.00

Click cover to buy from Amazon



Recent research indicates that acryl amide which is potentially toxic and carcinogenic is formed in the food items consumed on regular basis by simple cooking methods. In the light of this alarming disclosure and due to paucity of data on acryl amide, WHO published this book. This book lays emphasis on the food safety concerns in view of health implications caused by acryl amide. It provides an overview of the report of the joint consultation of WHO & FAO held at Geneva on 25 th June 2002.

...This book sets out to elucidate the different sources of exposure to acryl amide. It goes on to elaborate that it's not just the food items per se, but also the methods of cooking that have an implication in increasing the level of exposure to this toxin. It comments on the different methods for analysis and various biomarkers for assessing exposure to acryl amide and the need for their international validation...

The objectives of this report to review and evaluate the existing data relevant to acryl amide, identification of need for further studies and interim advise for the government and consumers have been highlighted commendably in this book. The information imparted by this book on acryl amide is of immense public health importance.

This book sets out to elucidate the different sources of exposure to acryl amide. It goes on to elaborate that it's not just the food items per se, but also the methods of cooking that have an implication in increasing the level of exposure to this toxin. It comments on the different methods for analysis and various biomarkers for assessing exposure to acryl amide and the need for their international validation. The book also describes the interventional strategies to be taken up on a worldwide scale, for understanding the possible mechanisms involved in generation of acryl amide in food items. The long-term toxicities and the health risks caused by acrylamide have been stated briefly.

This book also echoes the warning of the researchers and food authorities but at the same time outweighs the drawing of hasty conclusions, as there is still insufficient data on this toxin. This also cites on the adoption of certain simple advices on the eating habits for minimising the risk to acryl amide.

Though this book provides vital information on acryl amide but it lacks the total comprehensive view on it. There is still lack of literature on various epidemiological aspects and on non-food sources of acryl amide. The main shortcoming of this book is lack of any detailed discussions on the primary prevention of this toxin. It is focussing more on the preliminary assessment from the data gathered on acryl amide but the conclusions derived from this suffers from the set backs in initiating preventive measures for minimising exposure.

Never the less, this provides an imperative information on acryl amide and its health implications on the consumers. This delivers the safety concerns and certain recommendations that can be taken up by government authorities to ensure healthy food habits.

-Dr Anshu Sethi & Dr BK Bajaj
New Delhi, India

Dr. Anshu Sethi is working as a resident doctor in the department of Pharmacology at the Maulana Azad Medical College (MAMC), New Delhi. Her research interests include Pharmacological toxicology, especially the effects of contaminants in food. She is associated with Anil Aggrawal's



Internet Journal of Forensic Medicine and Toxicology as a writer and book reviewer. She can be contacted at docanshu@yahoo.com



Dr. B.K.Bajaj is a neurology specialist based in Delhi. He is an alumnus of University College of Medical Sciences, New Delhi and G.B. Pant Hospital. His research interests include the study of neurological effects of various food contaminants. He can be contacted at docbajaj@yahoo.co.in

Order this book by clicking here
or via
or via the website www.who.int/dsa
or via mail at this address: WHO, Marketing and Dissemination, 1211 Geneva 27, Switzerland

Request a PDF file of this review by clicking here. (If your screen resolution can not be increased, or if printing this page is giving you problems like overlapping of graphics and/or tables etc, you can take a proper printout from a pdf file. You will need an Acrobat Reader though.)

N.B. WHO publications can be purchased in Rupees, at a very low price, through WHO's Regional Office in New Delhi at the following address:

World Health Organization
Regional Office for South-East Asia
World Health House
Indraprastha Estate
Mahatma Gandhi Road
NEW DELHI 110002

Contact : Mr Dixit, RDOC/Sales
email : dixitr@whosea.org