

## Book Review

### Book Review: “Bagchi D., Swaroop A. (2017). Food Toxicology. CRC Press, Boca Raton. ISBN: 978-1-4987-0874-6”

I am so glad to find a new released textbook at 2017 in food toxicology scope and acclaim its two scientist editors named D. Bagchi as well as A. Swaroop who edited their book entitled “Food toxicology” published by CRC press. It seems that this book is one of the most comprehensive of its kind having 25 chapters followed: 1-Dose–Response: An Overview and Significance in Food Toxicology; 2-Measurement of Toxicants and Toxicity; 3- A Review on Food-Associated Carcinogenesis; 4- Food Chemical Carcinogens: Sources and Mechanism of Exogenous DNA Adduct Formation; 5- Absorption of Food Toxicants: An Overview on Polycyclic Aromatic Hydrocarbons; 6- Overview of Food Allergy in Children and Adults; 7- Pathogens Associated with Fruits and Vegetables: Contamination, Incidences, and Prevention; 8- Safety Issues of Food Ingredients from Plant Cell, Tissue, and Organ Cultures: An Explication; 9- Food Security and Foodborne Mycotoxicoses, Risk Assessment, Preventive Measures, and Underestimated Hazard of Masked Mycotoxins or Joint Mycotoxin Interaction; 10- Exposure of Radionuclides in Foods: Major Challenges; 11- Infant Toxicology: Overview and Considerations for the Safety Assessment of Products for Infants; 12- Naturally Occurring Toxicants as Etiologic Agents of Foodborne Disease; 13- Natural Toxins and

Antinutrients in Plants and Fungi: Ecological Biochemistry of Food; 14- A Review on Mushroom Toxins; 15- Dioxins and Related Compounds in the Human Food Chain; 16- A Review on Mercury Toxicity in Food; 17- Tea Beverages and Extracts as a Source of Exposure to Lead and Other Heavy Metals; 18- Dual Effects of Vanadium: Toxicity Analysis in Developing Therapeutic Lead-Ups; 19- Fluoride Toxicity: A Major Health Hazard; 20- Antioxidant Additives in Food Preservation and Human Health; 21- Industrial Food Processing Contaminants; 22- Targeting Cancer Stem Cells by Functional Foods and Their Constituents; 23- Packaging: A Noteworthy Feature in Food Safety; 24- Role of Gut Microbiome in the Modulation of Environmental Toxicants and Therapeutic Agents; 25- The Future of GM Foods or GM Foods of the Future: Where Is the Biotech Revolution Heading?. Finally, I thank that this new book would be a valuable textbook for students of courses related to food hygiene and safety.

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