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<th>MODULE</th>
<th>CONTENT</th>
<th>YEAR</th>
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<tbody>
<tr>
<td>Hygiene, Food Safety and Food Quality Management</td>
<td>Food Toxicology</td>
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<td>6</td>
<td>Compulsory</td>
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**LECTURER(S)**

1. LOURDES RODRIGO CONDE-SALAZAR (PTU)
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3. ANTONIO PLA MARTÍNEZ (CU)

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**DEGREE WITHIN WHICH THE SUBJECT IS TAUGHT**

Degree in Human Nutrition and Dietetics

**PREREQUISITES and/or RECOMMENDATIONS (if necessary)**

No requirements

**BRIEF ACCOUNT OF THE SUBJECT PROGRAMME (ACCORDING TO THE DEGREE ???)**

- Natural toxic compounds present in food.
- Non-natural toxic compounds present in food.

**GENERAL AND PARTICULAR ABILITIES**

A. General skills
CG2.2. Understanding, critically evaluating and knowing how to use and apply information sources related to nutrition, food, lifestyle and health aspects.
CG3.4. Knowing microbiology, parasitology and toxicology of food.
CG6.2. Interpreting reports and administrative records relating to a food product and ingredients.
CG7.3. Intervening into the food safety and quality of products, facilities and processes.
CG8.1. Acquiring basic training for research activity, being able to formulate hypotheses, collect and interpret information to solve problems using the scientific method and understanding the importance and limitations of scientific thinking on health and nutrition.

B. Specific skills

CEM2.6. Knowing microbiology, parasitology and toxicology of food
CEM3.6. Scientific and technical advice on food products as well as its development. Assessing compliance with such advice.
CEM3.8. Collaborating on consumer protection in the context of food security.

OBJECTIVES (EXPRESSED IN TERMS OF EXPECTED RESULTS OF THE TEACHING PROGRAMME)

- Knowledge of the fundamentals and basic principles of toxicology.
- Understand the processes and mechanisms affecting food spoilage (chemical pollution) and how it can be prevented.
- Know the legislation related to food safety as it relates to chemical contamination of food.
- Basic knowledge of methodology on the evaluation of toxicity and risk.

DETAILED SUBJECT SYLLABUS

THEORETICAL SYLLABUS:

I. BASIC/FUNDAMENTAL TOXICOLOGY

Item 1. ORIGINS AND SCOPE OF TOXICOLOGY: Concept of Toxicology, poisoning and toxic. Historic milestones (1h)

Item 2. INTRODUCTION TO TOXICOLOGY: Forms of intoxication. General etiology of poisoning. Subdivisions of Toxicology. Food Toxicology: framework and concept (1h).

<table>
<thead>
<tr>
<th>Item 4. TOXICOLOGICAL KINETICS (I): General: Toxicological Interest of toxicokinetics. Main routes of absorption. Absorption through the digestive tract: Toxicological aspects. (1 h)</th>
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<tbody>
<tr>
<td>Item 5. TOXICOLOGICAL KINETICS (II): Distribution and elimination of toxics. Toxicological concern of distribution and elimination of toxics (1h)</td>
</tr>
<tr>
<td>Item 6. TOXICOLOGICAL KINETICS (III): The metabolism as the main determinant of toxicity. Types of metabolic reactions. Factors affecting the biotransformation of toxics. Metabolism-toxicity relationships (1 h).</td>
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<td>Item 7. MECHANISM OF ACTION OF TOXICS (I): General. Selective toxicity. Classification. (1 h)</td>
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<tr>
<td>Item 8. MECHANISM OF ACTION OF TOXIC (II): Main mechanisms of toxicity (1 h)</td>
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<tr>
<td><strong>II. EVALUATION OF TOXICITY AND RISKS</strong></td>
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<tr>
<td>Item 9. INTRODUCTION TO THE EVALUATION OF TOXICITY AND RISKS. Concept of evaluation of toxicity and risk assessment. Fundamental principles of toxicity testing. General variables in the toxicological evaluation. Regulations of toxicity evaluation and international agencies involved. Classification of the toxicity tests (1 h)</td>
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<tr>
<td>Item 10. TOXICITY TESTS. Providing information, methods and limitations. (1 h)</td>
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<td>Item 12. TOXICITY CRITERIA (II). Extrapolation to humans: tolerable limits of exposure and maximum concentration allowed. Calculations and practical application (1 h).</td>
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<tr>
<td><strong>III. DESCRIPTIVE TOXICOLOGY</strong></td>
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<tr>
<td>Item 13. NATURAL TOXIC SUBSTANCES IN FOODS (I). Main natural toxics that may be present in food. Toxicological significance. Antinutritional agents. Substances with polyvalent activity. Substances that increase catabolism. (1 h)</td>
</tr>
<tr>
<td>Item 14. NATURAL TOXIC SUBSTANCES IN FOODS (II): Toxic foods: Alkaloids. Glycosides. Xanthines. (1 h)</td>
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| Item 16. TECHNOLOGICAL INGREDIENTS: Additives and flavorings. Toxicological and food
safety problems. (1 h).

Item 17. CHEMICAL CONTAMINATION OF FOOD. Definition. Origin of pollution. Major chemical contaminants in food. Toxicological problems arising from chemical contamination. (1 h)

Item 18. AGRICULTURAL POLLUTANTS (I): nitrates and nitrites. Origin of pollution. Toxicological problems. (1 h)


Item 21. TOXICS PRODUCED DURING FOOD PROCESSING (I): Polycyclic aromatic hydrocarbons. Food contamination and toxic effects. (1 h)

Item 22. TOXICS PRODUCED DURING FOOD PROCESSING (II): Heterocyclic amines. Food contamination and toxic effects. (1 h)

Item 23. TOXICS PRODUCED DURING FOOD PROCESSING (III): Acrylamide. Food contamination and toxic effects. (1 h)

Item 24. OTHER TOXICS PRODUCED DURING FOOD PROCESSING (IV): Food contamination and toxic effects. (1 h)

Item 25. PERSISTENT ORGANIC POLLUTANTS (POPs). Dioxins. Furans. PCBs. Origin of pollution. Toxicological problems. (1 h)

Item 26. MATERIALS IN CONTACT WITH FOOD: Wood, glass, ceramics, elastomers and polymeric material, metal packaging. Food contamination and toxic effects (1 h)

Item 27. TOXICITY OF PESTICIDE RESIDUES (I). Pesticide residues in food. Classification. Organochlorine insecticides. Mechanism of action and major toxic effects (1 h)

Item 28. TOXICITY OF PESTICIDE RESIDUES (II). Organophosphate and carbamate insecticides. Pyrethrins. Mechanism of action and major toxic effects (1 h)

Item 29. METAL TOXICITY (I): Causes of food contamination by metals. Lead. Food contamination. Mechanism of action and major toxic effects. (1 h)

Item 30. METAL TOXICITY (II): Cadmium and mercury. Food contamination. Mechanism of action and major toxic effects (1 h)
Item 31. METAL TOXICITY (III): Arsenic, tin and aluminum. Food contamination. Mechanism of action and major toxic effects (1 h)

Item 32. DRUG RESIDUES IN FOODS (I). Concept of residue. Origin of drug residues in food. Types of drugs used. Tolerance level: zero tolerance, tolerance negligible and finite. Problems posed by the residues. Suspension or withdrawal time (1 h)

Item 33. DRUG RESIDUES IN FOOD (II). Toxicological significance of drug residues in food. The short and long-term effects (1 h).

PRACTICAL SYLLABUS:

Seminars/ Laboratory Practice

1. BIBLIOGRAPHIC RESOURCES IN FOOD TOXICOLOGY. Major databases in Food Toxicology. Making practical cases.


3. ANALYSIS OF CONTAMINANTS. Colorimetric determination of nitrate in meat products. Analysis of clenbuterol in a sample of beef (liver) by thin layer chromatography (TLC). Preparation of the sample, extraction, analysis, calculations. Interpretation of results.


READING

KEY REFERENCES:

FURTHER READING:

TOXICOLOGÍA AVANZADA. Repetto M.. Díaz de Santos, Madrid, 1995

RECOMMENDED INTERNET LINKS
Basic Toxicology.
http://www.ugr.es/~ajerez/project

Laboratory Practice:
http://www.ugr.es/~fgil/project/index.php

Regulation about notification of new substances and classification, packaging and labeling of dangerous substances. 30.06.1998 OM. Annex B.
http://www.consumo-inc.es/Seguridad/normativa/363_95/home.htm

Spanish Food Safety Agency (AESAN)
http://www.aesan.msc.es/AESAN

Codex Alimentarius (FAO / WHO)
http://www.codexalimentarius.net

European Food Safety Authority (EFSA)
http://www.efsa.europa.eu

OECD (www.oecd.org/document)
European Chemicals Bureau (http://ecb.jrc.it/testing-methods)