

Použitá a odporúčaná literatúra

<http://www.prague-ham.cz/>

<http://www.ohiohealth.com/body mayo.cfm?id=6&action=detail&ref=3159>

http://www.flickr.com/photos/rupert_brun/4301041747/

<http://www.food-dictionary.com/definition/prazska-sunka.html>

<http://www.thenibble.com/zine/archives/creminelli-it...>

<http://hungarian-salami.com/>

<http://www.foodreference.com/html/fmortadella.html>

<http://www.nlm.nih.gov/medlineplus/ency/article/002468.htm>

<http://www.webmd.com/diet/features/trans-fats-science-and-risks>

http://www.lexolino.de/c,kultur_alltagskultur_gesundheit_ern%E4hrung_n%E4hrwerttabellen

<http://www.incredibleegg.org/health-and-nutrition/egg-nutrients/nutrient-chart>

http://www.azer.com/aiweb/categories/magazine/23_folder/23_articles/23_caviar.html

<http://ii.fmph.uniba.sk/~filit/fil/fil.html>

Potravinový kódex SR : Tretia časť - Komoditné hlavy, Prvá hlava - Mäso jatočných zvierat

[cit.2010-09-10] Dostupné tiež na internete:<http://www.svssr.sk/sk/legislativa/kodex.asp>

<http://www.salumiitaliani.it/inglese/default.asp>

<http://www.patient.co.uk/health/NutAllergy.htm>

<http://www.healthcentral.com/ency/408/imagepages/8700.html>

<http://www.friedli.com/herbs/phytochem/flavonoids.html>

<http://www.phytochemicals.info/phytochemicals/phytic-acid.php>

<http://coffeeresearch.org/science/aromamain.htm>

<http://www.ponctey.fr/calva>

<http://www.tequila.net/faqs/tequila/what-are-the-regulations-governing-tequila.html#chapter6>

<http://www.gifteddrums.com/RumBasics.html>

<http://www.metabolome.jp/software/FlavonoidViewer/>

<http://www.mirtoselect.info/public/anthocyanins.asp>

<http://www2.chemistry.msu.edu/faculty/reusch/VirtTxtJml/carbhyd.htm>
<http://www2.chemistry.msu.edu/faculty/reusch/VirtTxtJml/carbhyd.htm>

<http://www.afd-lv.org/plant-ch/theier/techniqu/NCthe.html>

<http://www.ansci.cornell.edu/plants/toxicagents/isoflav.html>

http://www.newworldencyclopedia.org/entry/Cereal#cite_note-0

- <http://www.cacaoweb.net/nutrition.html> <http://www.chocolate.org/>
- <http://www.efsa.europa.eu/en/efsajournal/doc/1489.pdf>
- Adlercreutz, H.: Phyto-estrogens and cancer. *Lancet Oncol*, 3, 2002, s. 364-373.
- Aggrawal, A.: Death by vitamin A [online]. 1999 [cit. 2010-08-10] Dostupné na internete: http://prof_anil_aggrawal.tripod.com/poiso032.html
- Albanov, V., Al'banov, V.I.: *In the land of white death*. Modern Library, 2000, 205 s.
- Andersen, O.M., Jordheim, M.: The Anthocyanin. In: Anderson, O. M., Markham, K. R.: *Flavonoids : Chemistry, Biochemistry and Applications*. CRC Press, 2006, 1256 s.
- Birmingham, N.P., Parvataneni, S., Hasan, H.M.A., Harkema, J., Samineni, S., Navuluri, L., Kelly, C. L., Gangur, V.: An adjuvant-free mouse model of tree nut allergy using hazelnut as a model tree nut. *Int Arch Allergy Imm*, 144, 2007, s. 203-210.
- Blank, I., Sen, A., Grosch, W.: Aroma impact compounds of Arabica and Robusta coffee. Qualitative and quantitative investigations. *ASIC, 14th Colloq*, San Francisco, CA, 1991, s. 117-129.
- Bouckaert, J., Hamelryck, T., Wyns, L., Loris, R.: Novel structures of plant lectins and their complexes with carbohydrates. *Curr Opin Struct Biol*, 9, 1999, s. 572-577.
- Brenneisen, R., Steinegger, E.: Quantitativer vergleich der polyphenole in früchten von *Vaccinum myrtillus* L. *Pharm Acta Helv*, 56, 1981, s. 341-343.
- Brenneisen, R., Steinegger, E.: Zur analytik der polyphenole der früchte von *Vaccinum myrtillus* L. (*Ericaceae*). *Pharm Acta Helv*, 67, 1981, s. 11-14.
- Bruinsma, K., Taren, D. L.: Chocolate: Food or drug? *J Am Diet Assoc*, 99, 1999, s. 1249-1256.
- Burda, S., Oleszek, W.: Antioxidant and antiradical activities of flavonoids, *J Agr Food Chem*, 49, 2001, s. 2774-2779.
- Cassidy, A., Bingham, S., Setchell, K. D.: Biological effects of a diet of soy protein rich in isoflavones on the menstrual cycle of menopausal women. *Am J Clin Nutr*, 60, 1994, s. 330-340.
- Clarke, R.J.: The Flavour of Coffee. *Dev Food Science*, 3B, 1986, s. 1-47.
- Crowell, E. A., Guymon, J. F.: Aroma constituents of plum brandy. *Am J Vitic*, 24, 1073, s. 159-165.
- Danenhower, T. M., Force, L. J., Petersen, K. J., Betts, T. A.: Analysis of α - and β -acids in hops by RP-HPLC. *J Chem Edu*, 85, 2008, s. 954-955.
- De Keukeleire, D.: Fundamentals of beer and hop chemistry. *Quim Nova*, 23, 2000, s. 108-112.

- Derkinderen, P., Toutant, M., Burgaya, F., Le Bert, M., Siciliano, J. C., De Franciscis, V., Gelman, M., Girault, J.-A.: Regulation of a neuronal form of focal adhesion kinase by anandamide. *Science*, 273, 1996, s. 1719-1722.
- EFSA Panel on dietetics products, nutrition and allergies (NDA), European Food Safety Authority (EFSA), Parma, Italy, *EFSA Journal*, 8, 2010, s. 1489.
- Rackis, et al.: Evaluation of the Health Aspects of Soy Protein Isolates as Food Ingredients prepared for FDA by Life Sciences Research Office, Federation of American Societies for Experimental Biology USA, Contract No. FDA 223-75-2004, 1979, s. 22.
- Fauquet, C., Fargette, D.: African cassava mosaic virus: Etiology, epidemiology, and control. *Plant Dis*, 74, 1990, s. 404-411.
- Friedman, M., Roitman, J. N., Kozuke, N.: Glycoalkaloid and calystegin contents of eight potato cultivars. *J Agric Food*, 51, 2003, s. 2964-2973.
- Frøytlog, C., Slimestad, R., Andersen, Ø. M.: Combination of chromatographic techniques for the preparative isolation of anthocyanins-applied on blackcurrant (*Ribes nigrum*) fruits. *J Chromatogr A*, 825, 1998, s. 89-95.
- Gao, S. Y., Wang, Q. J., Ji, Y. B.: Effect of solanine on the membrane potential of mitochondria in HepG2 cells and $(Ca^{2+})_i$ in the cells. *World J Gastroentero*, 12, 2006, s. 3359-3367.
- Grosch, W.: Instrumental and sensory analysis of coffee volatiles. *ASIC, 16th Colloq*, Kyoto, 1995, s. 147-156.
- Hakkak, R., Korourian, S., Johnston, J., Badger, T.: Dietary whey protein protects against azoxymethane-induced colon tumors in male rats. *Cancer Epidem Biomar*, 10, 2001, s. 555-555.
- Hollands, W., Brett, G. M., Radreau, P., Saha, S., Teucher, B., Bennet, R. N., Kroon, P. A.: Processing blackcurrants dramatically reduces the content and does not enhance the urinary yield of anthocyanins in human subjects, *Food Chem*, 108, 2008, s. 869-878.
- Hossain, M. A., Ismail, Z.: New prenylated flavonoids of *Ortosiphon stamineus* grown in Malaysia. *Asian J Biotechnol*, 3, 2011, s. 200-205.
- Christison, K. L., Ivany, K.: Elimination diets in autism spectrum disorders: any wheat amidst the chaff? *J Dev Behav Pediatr*, 27, 2006, S162-171.
- Illy, A., Viani, R.: *Espresso coffee: the science of quality*, Elsevier Academic Press, San Diego, CA, USA, 2005, 398 s. ISBN 0-12-370371-9

- Jaakola, L., Määttä, K., Pirttilä, A. M., Törrönen, R., Kärenlampi, S., Hohtola, A.: Expression of genes involved in anthocyanin biosynthesis in relation to anthocyanin, proanthocyanidin, and flavanol levels during bilberry fruit development. *Plant Physiol*, 130, 2002, s. 729-739.
- Jinsmaa, Y., Yoshikawa, M.: Enzymatic release of neocasomorphin and beta-casomorphin from bovine beta casein. *Peptides*, 20, 1999, s. 957-962.
- Kamangar, F., Schantz, M. M., Abnet, C. C., Fagundes, R. B., Dawsey, S. M.: High levels of carcinogenic polycyclic aromatic hydrocarbons in mate drinks. *Cancer Epidem Biomar*, 17, 2008, s. 1262-1268.
- Kim, M., Lee, D.-T., Lee, Y.-S.: Iron absorption and intestinal solubility in rats are influenced by dietary proteins. *Nutr Res*, 15, 1995, s. 1705-1716.
- Koepfen, B. H., Herrmann, K.: Flavonoid glycosides and hydrocinnamic acid esters of blackcurrants (*Ribes nigrum*). *Fitoterapia*, 81, 2010, s. 297-305.
- Kurek, M., Przybilla, B., Ring, J.: A naturally occurring opioid peptide from cow's milk, beta-casomorphine-7, is a direct histamine releaser in man. *Arch Allergy Immunol*, 97, 1992, s. 115-120.
- Ledauphin, J., Lahoutifard, N., Gooley, A.: Chemical characterization of calvados (Apple Brandy) young spirits: Separation of polar and non-polar volatile compounds, *LCGC Asia Pacific*, 10, 2007.
- Loris, R., Hamelryck, T., Bouckaert, J., Wyns, L.: Legume lectin structure. *Biochim Biophys Acta*, 1383, 1998, s. 9-36.
- Mazza, G., Miniati, E.: *Anthocyanins in fruits, vegetables and grains*, CRC Press, Boca Raton, Ann Arbor, London, Tokyo, 1993, 362 s.
- McCamey, D. A., Thorpe, T. M., McCarthy, J. P.: Coffee bitterness. *Dev Food Sci*, 25, 1990, s. 169-182.
- Mozaffarian, D., Jacobson, M. F., Greenstein, J. S.: Food reformulations to reduce trans fatty acids, *N Engl J Med*, 362, 2010, s. 2037-2039.
- Naumov, P., Dragull, K., Yoshioka, M., Tang, C.-S., Ng, S. W.: Structural characterization of genuine (-)-pipermethystine, (-)-epoxypipermethystine, (+)-dihydromethysticin and yangonin from the kava plant (*Piper methysticum*). *Nat Prod Comm*, 3, 2008, s. 1333-1336.
- Palotti, G.: The „time for a Coca Cola“ may not be right. *Ind Aliment-Italy*, 16, 1977, s. 146-148.
- Pastorello, F. A., Farioli, L., Pravettoni, V., Ispano, M., Conti, A., Ansaloni, R., Rotondo, F., Incorvaia, C., Bengtsson, A., Rivolta, F., Trambaioli, C., Previdi, M., Ortolani, C.:

- Sensitization to the major allergen of brazil nuts is correlated with the clinical expression of allergy. *J Allergy Clin Immunol*, 102, 1998, s. 1021-1027.
- Perdue, R. E., Hartwell, J. L.: Plants and cancer. *Proc 16th Annual Meeting Soc Econ Bot Cancer Treatments Reports*, 60, 1976, s. 973-1215.
- Philips, T. P.: An overview of cassava consumption and production. In: Delange, F., Ahluwalia, R.: *Cassava toxicity and thyroid :research and public health issues*. IDRC, Ottawa, 1983, 148 s.
- Pino, J. A.: Characterization of rum using solid-phase microextraction with gas chromatography-mass spectrometry. *Food Chem*, 104, 2007, s. 421-428.
- Prior, R. L., Cao, G., Martin, A., Sofic, E., McEwen, J., O'Brien, C., Lischner, N., Elhenfeldt, M., Kalt, W., Krewer, G., Mainland, C. M.: Antioxidant capacity as influenced by total phenolic and anthocyanin content, maturity and variety of *vaccinum* species. *J Agric Food Chem*, 46, 1998, s. 2686-2693.
- Reichelt, K. L., Knivsberg, A.-M., Lind, G., Nødland, M.: Probable etiology and possible treatment of childhood autism. *Brain Dysfunct*, 4, 1991, s. 308-319.
- Sarkanen, K. V., Ludwig, C. H.: *Lignins: occurrence, formation, structure and reactions*. Wiley Intersci., New York, 1971, 916 s.
- Searle, C. E.: *Chemical Carcinogenes*, ACS Monograph 173, Washington, DC, American Chemical Society, 1976
- Setchell, K. D., Zimmer-Nechemias, L., Cai, J., Heubi, J. E.: Isoflavone content of infant formulas and the metabolic fate of these phytoestrogens in early life. *Am J Clin Nutr*, 68, 1998, s. 1453S-1461S.
- Shulgin, A.: The narcotic pepper- the chemistry and pharmacology of *Piper methysticum* and related species. *Bull Narc*, 25, 1973, s. 59-74.
- Schroeder, F. C., Del Campo, M. L., Grant, J. B., Weibel, D. B., Smedley, S. R., Bolton, K. L., Meinwald, J., Eisner, T.: Pinoresinol: A lignol of plant origin serving for defense in a caterpillar. *Z Lebensm Unters Forsch*, 164, 1977, s. 263-268.
- Stella, N., Schweitzer, P., Piomelli, D.. A second endogenous cannabinoid that modulates long-term potentiation. *Nature*, 388, 1997, s. 773-778.
- Urquhart, J.: A health food hits big time. *Wall Street Journal*, 1999, p.B1
- Yamamoto, T., Juneja, L. R., Hatta, H.: *Hen eggs: their basic and applied science*, Boca Raton [u.a.]: CRC Press, 1996, ISBN 0-8493-400-5
- Yoshida, K., Mori, M., Kondo, T.: Blue flower color development by anthocyanins: from chemical structure to cell physiology. *Nat Prod Rep*, 26, 2009, s. 884-915.

Zhao, Y., Li, J., Xu, Y., Fan, W., Jiang, W.: Characterisation of aroma compounds of four brandies by aroma extract dilution analysis. *Am J Enol Vitic*, 60, 2009, s. 269-276.

| CAS No. | | | |
|----------|--|---------|--------------------------|
| 47 | | | A |
| 161 | | 085 | Acetalin |
| 250 | | 84 | Acetylacetyl |
| | | 78-88 | Acetylacetone |
| | | 205 | Acrylamid |
| 349 | | 13-16 | Acetylacetyl |
| 383 | | 285 | Alliamin |
| 352 | | 143 | Alkaloidy |
| 373 | | 051 | Aminolactam |
| 422 | | 179 | Amphipol |
| | | 343 | Anandamid |
| | | 184 | Anilin |
| 128 | | 303 | Anglykaly |
| 34 | | 304-307 | Anglykaly |
| 149 | | 32 | Aromatisaci |
| 246 | | 31-32 | Aromové číslo |
| 88 | | 269 | Asparagin |
| 32-33 | | 281 | Asparagin |
| 442 | | | |
| 142, 912 | | | B |
| 34 | | 287 | Betain |
| | | 141 | Biogénne aminy |
| | | 21-22 | Biologická vytržitelnost |
| 46 | | 220 | Bohlučky |
| 142 | | 147 | Botanická |