

# Contents

Preface	vii
Executive summary	ix
<b>1. Introduction</b>	<b>1</b>
References	3
<b>2. Food irradiation</b>	<b>4</b>
2.1 History of food preservation	4
2.2 Radiation sources	5
2.3 Mechanism of food irradiation	7
2.4 Activity in biological systems	9
2.5 Previous reviews	11
References	13
<b>3. Applications</b>	<b>16</b>
3.1 Introduction	16
3.2 Functions	17
3.3 Plant products	18
3.3.1 Fresh fruits and vegetables	18
3.3.2 Nuts and dried fruits and vegetables	22
3.3.3 Spices	22
3.3.4 Grains and grain products	23
3.4 Animal products	24
3.4.1 Poultry	24
3.4.2 Meat	24
3.4.3 Seafood	25
3.4.4 Eggs	27
3.4.5 Dairy products	27
3.5 Combination processes	27
3.6 Summary and conclusions	28
References	29

<b>4. Chemistry of food irradiation</b>	35
4.1 Introduction	35
4.2 Background radiation and induced radioactivity	35
4.3 Types of radiation and their effects	36
4.4 Water	37
4.5 Dilution	38
4.6 Multicomponent systems	38
4.7 Oxygen	38
4.8 pH	39
4.9 Temperature	39
4.10 Radiolytic products	39
4.11 Effects on major food constituents	39
4.11.1 Carbohydrates	39
4.11.2 Proteins	40
4.11.3 Lipids	41
4.11.4 Vitamins	42
4.11.5 Conclusions	42
4.12 Total yield of radiolytic products	43
4.13 Unique radiolytic products	43
4.14 Summary and conclusions	45
References	45
<b>5. Post-irradiation detection methods</b>	50
5.1 Introduction	50
5.2 International activities	51
5.3 Methods	52
5.3.1 Chemical changes	52
5.3.2 Physical properties	58
5.3.3 Histological, morphological and biological effects	65
5.4 Harmonization of protocols and testing strategies	66
5.5 Summary and conclusions	67
References	67
<b>6. Toxicology</b>	81
6.1 Introduction	81
6.2 Toxicity studies	82
6.2.1 Studies in the FDA electronic database	82
6.2.2 Raltech studies	102
6.2.3 Human feeding studies in China	103
6.2.4 Other studies	104
6.2.5 International Project in the Field of Food Irradiation	105
6.3 Summary and conclusions	106
References	107

<b>7. Microbiology</b>	122
7.1 Introduction	122
7.2 Selective killing and differential growth	123
7.3 Mutations	125
7.4 Mycotoxin production	127
7.5 Summary and conclusions	128
References	128
<b>8. Nutritional quality</b>	132
8.1 Introduction	132
8.2 Synopsis of reviews	133
8.2.1 International reviews	133
8.2.2 National and regional reviews	133
8.2.3 Reviews by the scientific community	134
8.2.4 Conclusions	135
8.3 Nutrient levels	135
8.3.1 Purpose of study	135
8.3.2 Radiation dose	136
8.3.3 Radiation source	136
8.3.4 Temperature	136
8.3.5 Hydration	137
8.3.6 Individual nutrients	138
8.3.7 Atmosphere at the time of irradiation	141
8.3.8 Storage conditions	141
8.3.9 Antimetabolites	142
8.4 Role of irradiated food in the total daily diet	143
8.5 Preregistration requirements	143
8.6 Labelling	143
8.7 Postmarketing surveillance	144
8.8 Research needs	144
8.9 Summary and conclusions	144
References	145
<b>9. Concerns and overall conclusions</b>	149
9.1 Concerns expressed about irradiated food	149
9.1.1 Conflicting results and conclusions	149
9.1.2 Radiolytic substances	149
9.1.3 Fears of radioactive food	149
9.1.4 Dead food	149
9.1.5 Use of irradiation to restore contaminated food	150
9.1.6 Aflatoxin	150
9.1.7 Botulism	150

## CONTENTS

9.1.8	Nutrients	151
9.1.9	Resistant microorganisms	151
9.1.10	Organoleptic effects	151
9.1.11	Labelling	151
9.1.12	Lack of adequate controls	152
9.1.13	Dose uniformity	152
9.1.14	Post-irradiation detection methodology	152
9.1.15	Re-irradiation	152
9.2	Overall conclusions	153
	References	153
	<b>Annex. Participants in WHO Consultation on Food Irradiation</b>	154
	<b>Index</b>	156