Contents

1.	Introduction 1.1 Objectives of the Study Group 1.1 Guiding principles	1 2 3
2.	General considerations 2.1 Reasons for high-dose food irradiation 2.2 History of wholesomeness determination of irradiated food	3 3 5
3.	Radiation chemistry considerations 3.1 Introduction 3.2 Basic principles 3.3 Major constituents 3.4 Minor constituents 3.5 Chemical implications: chemiclearance 3.6 Conclusions	9 10 16 26 27 37
4.	Nutritional considerations 4.1 Commonality and predictability 4.2 Macronutrients 4.3 Vitamins 4.4 Polyunsaturated fatty acids 4.5 Minerals or trace elements 4.6 Conclusions	38 38 40 47 48 48
5.	 Microbiological considerations 5.1 Introduction 5.2 Effects on microorganisms: factors influencing radiation resistance 5.3 Post-irradiation effects 5.4 Relative radiation resistances 5.5 Modelling the inactivation of irradiated spores 5.6 Conclusions 	49 49 50 53 53 75 76
6.	Toxicological considerations 6.1 Introduction 6.2 Relevant factors 6.3 Toxicity studies in animals 6.4 Mutagenicity studies 6.5 Human clinical studies 6.6 Conclusions	77 78 78 79 124 125 127
7.	Packaging considerations 7.1 Introduction 7.2 The database 7.3 Industrial packaging for irradiated food 7.4 Regulatory aspects 7.5 Safety, reliability and suitability assessment 7.6 Conclusions	127 127 133 140 146 147 149

8.	Processing considerations	150
	8.1 Radiation sources	151
	8.2 Dosimetry	152
	8.3 Process control	154
	8.4 Environmental parameter control	159
	8.5 Re-irradiation	160
	8.6 Conclusions	161
9.	Conclusions	161
	9.1 Wholesomeness: safety and nutritional adequacy	161
	9.2 Substantial equivalence	161
	9.3 Applications	162
	9.4 Global standardization	162
10.	Recommendations	163
Acknowledgements		163
References		164
An	nex 1	
High-dose irradiated foods—practical experience		