

**COURSE DATA****Data Subject**

Code	34008
Name	Food Toxicology
Cycle	Grade
ECTS Credits	6.0
Academic year	2023 - 2024

Study (s)

Degree	Center	Acad. year	Period
1103 - Degree in Food Science and Technology	Faculty of Pharmacy and Food Sciences	3	Second term

Subject-matter

Degree	Subject-matter	Character
1103 - Degree in Food Science and Technology	20 - Food toxicology	Obligatory

Coordination

Name	Department
BERRADA RAMDANI, HOUDA	265 - Prev. Medicine, Public Health, Food Sc., Toxic. and For. Med.
FERNÁNDEZ FRANZÓN, MÓNICA	89 -

SUMMARY

The subject of food toxicology (34008) is a subject of mandatory third-degree course of Human Nutrition and Dietetics, which is taught in the Faculty of Pharmacy, University of Valencia. This course provides the current curriculum for a total of 6 ECTS credits are given twice a year.

The main objective of the subject of Food Toxicology is the toxicological formation with the purpose of guaranteeing to the population safe foods. For this, knowledge will be provided on several blocks: General toxicology including the phases of the toxic phenomenon, the evaluation of toxicity and risk. Food intoxications, that is, pathologies caused by natural toxins, biological contaminants, chemical pollutants as inorganic and organic, natural or synthetic and toxic derivatives. Computer and laboratory practices will be carried out where analytical methods will be applied to determine toxic concentrations in food and interpret the results obtained.



PREVIOUS KNOWLEDGE

Relationship to other subjects of the same degree

There are no specified enrollment restrictions with other subjects of the curriculum.

Other requirements

To study toxicology, knowledge of a number of basic concepts of biology, physiology, chemistry and biochemistry are needed. These concepts are part of the contents of the subjects taught during the previous courses in the Graduate.

COMPETENCES (RD 1393/2007) // LEARNING OUTCOMES (RD 822/2021)

1103 - Degree in Food Science and Technology

- Manage food safety.
- Analyze and evaluate food safety risks.
- Conocer y manejar las fuentes de información básicas relacionadas con la Toxicología alimentaria.
- Conocimiento adecuado de los mecanismos generales de la acción tóxica.
- Know about toxicological risk assessment procedures.
- Know the sources of exposure, pathophysiology, symptoms, diagnosis and treatment of poisoning by natural and artificial toxic substances present in food.
- Know about the changes in toxic substances taking place during the technological processing of foodstuffs.
- Prevent food poisoning by establishing toxicity safety limits in order to ensure safe food to the population.
- Know the methods most commonly used for the analysis of toxics in food.

LEARNING OUTCOMES (RD 1393/2007) // NO CONTENT (RD 822/2021)

By undertaking this course, students should acquire the following skills and abilities:

- Basic toxicology knowledge.
- Ability to find solutions to basic toxicological problems, mainly by relating the chemical and structural properties of food contaminants.
- Presentation of database most used on toxicology, to explore toxic effects of food contaminants and their structure activities.
- Training into toxicological analysis to perform experimental work in the laboratory as introduction to a scientific and research career.



DESCRIPTION OF CONTENTS

1. General Toxicology: Toxicity and concepts

Unit 1. Food Toxicology: Introduction. Historical evolution. Bibliography.

Unit 2. Toxicological concepts. Intoxication classification. Classification of toxic substances.

Unit 3. Dose-effect relationships and dose response. Uncertainty factors

2. Phases of toxic action. Toxicokinetic. Mechanisms

Unit 4. Phases of toxic action. Exposure phase. Entrances of the toxics. Mechanisms of passage of toxics through biological membranes. Absorption.

Unit 5. Distribution, fixation and excretion of toxics. Clearance and half-life.

Unit 6. Biotransformations of toxics. Phase 1 reactions: oxidation, reduction, hydrolysis and hydration.

Unit 7. Phase 2 reactions: sulfatation, glucuronation, methylation, acetylation and conjugation with glutathione and amino acids.

Unit 8. Mechanisms of toxicity. Apoptosis and necrosis

Unit 9. Mechanisms of Non-specific toxicity and specific toxicity. Reversible and irreversible reactions.

Unit 10. Immunological mechanisms. Food allergies.

Unit 11. Factors that modify the toxicity. Factors that depend on the individual: genetic factors. Environmental factors.

3. Evaluation of the toxicity.

Procedures for toxicological evaluation. Tests of general and specific toxicity.

Chapter 12. Procedures for toxicological evaluation. Acute toxicity tests, subchronic and chronic.

Chapter 13. Carcinogenic, mutagenic, teratogenic and reproductive toxic effects. Empowerment, skin, eyes and behaviour.

Chapter 14. Alternative methods. Vitro assays. Biological substrates. Indicators of toxicity.

4. Food Toxicology

Unit 15. Marine food: Intoxications by molluscs and fish.

Unit 16. Toxics in vegetable products. Anti-nutritive substances. Superior mushrooms.

Unit 17. Toxic effects of biological contaminants. Food intoxications. Botulism, Bacillus cereus and Staphylococcus aureus.

Unit 18. Food toxin infections: salmonellosis, listeriosis, toxin infection by Escherichia coli, Clostridium perfringens toxicity and campylobacteriosis.

Unit 19. Inorganic chemical contaminants. Metals (I): Lead and mercury. Causes of food contamination by metals. Sources of exposure: lead and mercury. Mechanisms of action and toxic effects. Speciation.

Unit 20. Metals (II): arsenic, cadmium and aluminum. Mechanisms of action and main toxic effects. Speciation Food implicated as a source of exposure.

Unit 21. Toxic effects of fluorides, nitrates and nitrites.

Unit 22. Mycotoxins. Most frequent foods involved as sources of exposure.

Unit 23. Organic chemical contaminants. Pesticides: classification and toxicity.



Unit 24. Organophosphorus pesticides, carbamates and bipyridyl salts. Mechanisms of action and toxic effects. Presence in foods. Preventive measures.

Unit 25. Residues of veterinary drugs.

Unit 26. Food additives. Definition and classification.

Unit 27. Food supplements. Vitamins Minerals Other supplements. Adverse effects.

Unit 28. Toxics formed during the processing, preparation and storage of food. Pyrogenic compounds.

Unit 29. Toxic substances derived from the heating and oxidation of fats and oils. Toxic formed by degradation or reaction of pollutants.

Unit 30. Food carcinogens. Diet-cancer

Unit 31. Risk analysis. Risks evaluation. Characterization of risks. Risk management.

5. Food Toxicology practices

Good Laboratory Practice. Standard analytical food toxicology analysis. Analysis of toxic xenobiotics and as a means of quality control. Types of analysis. Toxicological analysis techniques. Evaluation of analytical data. Toxicology report

1. Safety in handling chemicals.
- 2 .- Management of Databases in Toxicology
- 3 .- Determination of nitrate in vegetables by visible spectrometry
- 4 .- Determination of herbicides in water by liquid chromatography
- 5 .- Determination of pesticides by solid phase extraction and gas chromatography.
- 6 .- Determination of nitrite in meat by visible spectrometry.
- 7 .- Determination of fluoride in water by potentiometer

WORKLOAD

ACTIVITY	Hours	% To be attended
Theory classes	38,00	100
Laboratory practices	15,00	100
Seminars	2,00	100
Tutorials	2,00	100
Development of group work	9,00	0
Preparing lectures	76,00	0
Preparation of practical classes and problem	5,00	0
TOTAL	147,00	



TEACHING METHODOLOGY

The development of the course is structured as follows:

Theoretical classes the teacher provides the student an overview of the topic, and the information necessary to understand the contents of the subject. In these classes the students themselves are encouraged to conduct the search for accessory or additional information, guiding the use of bibliographical sources needed. To monitor the class the student is recommended to review the material before the teacher leaves the virtual classroom.

Specialized tutoring sessions in groups. Be organized in small groups of students in order to guide students and determine the functioning of the course. It will be the ideal means for students to raise questions or issues they arise throughout the development agenda.

Hands-on labs. Be conducted in small groups and attendance is mandatory. He goes step by step the student's work, to make acquire dexterity in the laboratory and determine for himself the problems that are raised. The last day of training students exposed to the group results and discuss the toxicological interpretation of them. Upon completion, must submit a notebook memory of them.

Within this block includes a practical computer, which guides the student on toxicological information search on the Internet and access to databases useful in Toxicology.

Seminars / jobs. There will be a group work on an issue raised by the teacher in order to expose the rest of the class and generate further debate. Be given in writing prior to the show a script to peers. The group is personally supervised by the teacher on a regular basis and directs the search of bibliographic sources and critical analysis of the data found in these sources. The teacher advised about the general approach of the work, so to build capacity for work, synthesis and research student

During the activities, both theoretical and practical, examples of the applications of the contents of the subject in relation to the Sustainable Development Goals (SDG), as well as in the proposals of topics for the coordinated seminars. This is intended to provide students with knowledge, skills and motivation to understand and address these SDGs, while promoting the reflection and criticism

During the activities, both theoretical and practical, examples of the applications of the contents of the subject in relation to the Sustainable Development Goals (SDG) will be indicated, as well as in the proposals of topics for the coordinated seminars. This is intended to provide students with knowledge, skills and motivation to understand and address these SDGs, while promoting reflection and criticism. Of the 17 Sustainable Development Goals, particular emphasis will be placed on the following goals related to food security:

- 1- Goal 1: End poverty in all its forms everywhere
- 2- Objective 2: Zero Hunger
- 3- Objective 3: Guarantee a healthy life and promote well-being for all at all ages.



4- Objective 13: Take urgent measures to combat climate change and its impacts

EVALUATION

For the evaluation of the theoretical contents, an examination of the syllabus of the subject will be carried out. The score achieved will represent 70% of the overall grade of the subject.

The practical laboratory classes will be evaluated by means of the attendance and the realization of a written exam, which will take place in the same call than the examination of the theoretical contents. At the end of the internship, the student must present a practice report that will be qualified as apt or not. The qualification of practices will represent 20% of the final grade.

The preparation and presentation of seminars will represent 10% of the final grade. The content, structure and expression of the written work will be evaluated as well as the capacity for synthesis and clarity in the oral presentation.

Completing practices, seminars and tutorials is mandatory to pass the subject. A minimum grade of 4/10 is required in theory and 4/10 in practicals to compensate with the grade of the rest. The grade of the seminars and tutoring will be added, if and only if the sum of the grade of the practical and theory exam is equal to or higher than 5/10. If you do not meet any of these minimum requirements, the grade will be "Fail" and the final grade will be the sum of the theory and practical exams, excluding the other sections (tutorials and seminar)

For those students who do not pass the subject in the first call, the grade corresponding to seminars and tutorials will be saved for the July call.

Practice, tutorials and seminars are **MANDATORY AND NON-RECOVERABLE**, in accordance with the provisions of article 6.5 of the UV Evaluation and Qualification Regulations for Bachelor's and Master's degrees. In the event that, for justified reasons, it is not possible to attend, it must be communicated sufficiently in advance, so that the person in charge of the subject can assign the student a session in another group. Students will not be able to pass the course without doing and passing the laboratory practicals.

The obvious copying or plagiarism of any assessment task will mean the impossibility of passing the subject, subject to the appropriate disciplinary procedures. It should be borne in mind that, in accordance with article 13. d) of the University Student Statute (RD 1791/2010, of December 30), it is the duty of a student to refrain from use or cooperation in fraudulent procedures in the assessment tests, in the work carried out or in official documents of the university. Fraudulent practices will be dealt with according to the "Protocol for action against fraudulent practices at the University of Valencia" (ACGUV 123/2020): <https://www.uv.es/sgeneral/Protocols/C83.pdf>

REFERENCES



Basic

- Repetto M, Repetto G. Toxicología Fundamental. 4 ed, Díaz de Santos, Madrid, 2009.
- López de Cerain, A; Azqueta, A; Gil, G; Vettorazzi, A. Toxicología. EUNSA, Pamplona (2020).
- Revista del Comité Científico AECOSAN
- Revista de Toxicología AETOX

Additional

- Cameán A, M Repetto. Toxicología Alimentaria. Díaz de Santos, Madrid 2006.
- Guía FAO/OMS para la aplicación de principios y procedimientos de análisis de riesgos en situaciones de emergencia relativas a la inocuidad de los alimentos
<http://www.aecosan.msssi.gob.es/AECOSAN/web/>
<http://www.efsa.europa.eu/es/glossary/risk-assessment>
<https://www.elika.eus/>
<https://www.eufic.org/es/>
http://acsa.gencat.cat/es/seguretat_alimentaria/avaluacio_de_riscos/
<http://www.aetox.es>
<http://www.ilsa.org/>