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Quick Reference Guide: FSTA Thesaurus

What is the thesaurus?

The thesaurus is a controlled vocabulary list of terms used by scientists around the world for concepts in the sciences of food and health. It pulls international variations of terms under a single umbrella heading. Use it to power your precise and comprehensive search.





View term in hierarchy (1)

Multiple entries here means that the term falls into multiple thesaurus hierarchies.



Build a search Add

	NEUROTOXINS				
	= add to query \mathbf{B} = view in hierarchy \mathbf{T} = view thesaurus details			saurus details	
Click the add button next to each term you want to include in your search string. You can do this from the thesaurus details view, the hierarchy view, or both.		Thesaurus Term:	Add	H NEUROTOXINS	
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As you add them, terms appear here.		Related term:	Add	⊕	
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T	NEUROTOXINS OR ANATOXINS OR NEUROTOXICITY				

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When you keep **Descriptors** as the search field, the thesaurus terms will appear here, under **Keywords**.

These are the terms that have been assigned by indexers to capture the main concepts in each article to help you find the information you need.

Acrylamide exposure from foods of the Dutch population and an assessment of the consequent risks.

By: Konings, E. J. M.; Baars, A. J.; Klaveren, J. D. van; Spanjer, M. C.; Rensen, P. M.; Hiemstra, M.; Kooij, J. A. van; Peters, P. W. J.

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Abstract

Acrylamide contents of Dutch foods and possible health risks to the Dutch population from dietary exposure to acrylamide were investigated. Foods identified as being potentially important sources of acrylamide were sampled and tested for acrylamide by LC MS MS. Exposure to the population was estimated using data from the 3rd National Food Consumption Survey, carried out in 1998 and including results from 6250 non-institutionalized persons aged 1-97 yr. Dietary exposure was estimated for the whole population, children aged 1-6 yr and young people aged 7-18 yr. Acrylamide concn. in 344 foods ranged from <30 to 3100 mug/kg, indicating a mean daily exposure for the population of 0.48 mug/kg body wt. Foods containing high levels of acrylamide included potato crisps, deep-fried potato chips, cocktail snacks such as cheese biscuits, and gingerbread (average contents 1249, 351, 1060 and 890 mug/kg, respectively). It is concluded that additional cancer risk to the Dutch population from dietary exposure to acrylamide might not be negligible but that risk of neurotoxicity is negligible.

Keywords

KeyWords: ACRYLAMIDE; AMIDES; CANCER; DISEASES; FOOD SAFETY; FOODS; NETHERLANDS; NEUROTOXICITY; TOXICITY