



UNIVERSIDAD DE BURGOS

Abiotic Toxicology of Foods

4 US Credits

Course objectives:

- Understand natural toxic compounds, contaminants and impurities that may be present in various foodstuffs and which represent a potential risk to human health, as well as preventative methods and/or steps which eliminate the toxins from the food.
- Gain awareness of the most appropriate testing to be undertaken to evaluate the acute and/or chronic toxicity of a given foodstuff or element.
- Gain awareness of general analysis techniques and the legal framework with regard to potentially toxic elements in foodstuffs.