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- Delwiche J. (2003). Handbook of Flavor Characterization. CRC Press
- Vaclavik V.A. & Christian, E.W. (2007). Essentials of Food Science. Springer
- Vitaglione P. & Fogliano V. (2004). Use of antioxidants to minimize the human health risk associated to mutagenic/carcinogenic heterocyclic amines in food. Journal of Chromatography B 802:189-199

LINKS

• Websites

- European Food Safety Authority, Food-borne Diseases section:
<http://www.efsa.europa.eu/en/topics/topic/foodbornezoonoticdiseases>
- Food
info.net,caramelizationsection:<http://www.foodinfo.net/uk/colour/caramel.html>
- Food link, Food Poisoning section:
<http://www.foodlink.org.uk/factfile.asp?file=1>
- Food Standards Agency, Vitamins and Minerals section:
<http://cot.food.gov.uk/sites/default/files/vitmin2003.pdf>
- The CIAA Acrylamide 'Toolbox', Documents section:
<http://www.fda.gov/downloads/Food/FoodborneIllnessContaminants/ChemicalContaminants/UCM194530.pdf>