

C O N T E N T S

PART I. CONCEPTUAL BASES OF THE BIOTRANSFORMATION OF XENOBIOTICS 1

1. A SYNOPSIS REGARDING XENOBIOCHEMISTRY AND BIOTRANSFORMATION	3
1.1. General considerations.....	3
1.2. Chemical xenobiotics.....	6
1.2.1. Synoptic view	6
1.2.2. Classification of chemical xenobiotics	7
1.2.3. Metabolisation and biotransformation.....	8
1.3. Biotransformation: conceptual and applicative aspects in xenobiochemistry	9
1.3.1. Synoptic view	9
1.3.2. Phases and pathways of biotransformation.....	10
1.3.2.1. Phases of biotransformation.....	10
1.3.2.2. Pathways of biotransformation	11
1.4. Testing of xenobiotics. General principles	16
1.5. The bioavailability-biotransformation interrelationship in xenobiochemistry	19
1.5.1. Synoptic view	19
1.5.2. Interdisciplinary characteristics	20
1.5.3. Conditioning of bioavailability.....	22
1.5.3.1. Intrinsic variables.....	22
1.5.3.2. Extrinsic variables.....	23
1.5.4. The ligands-receptors relationship and bioavailability	24
1.5.4.1. Ligands and receptors	25
1.5.4.2. Interactions between ligands and receptors	26
1.6. Biomarkers in the investigation of chemical xenobiotics	26
1.6.1. Synoptic view	26
1.6.2. Investigation through biomarkers	27
1.6.3. Types of biomarkers	27
1.6.4. Applications in xenobiochemistry	28
1.6.4.1. Applications of food interest.....	28
1.6.4.2. Applications of pathobiochemical interest.....	29
1.6.5. Applications specific to biochemistry and molecular biology.....	30
1.6.5.1. Investigation of the DNA-chemical xenobiotics adducts	30
1.6.5.2. Investigations with a genomic specific	31
1.7. Implications of xenobiochemistry in pathobiochemistry.....	33
1.7.1. Synoptic view	33
1.7.2. Cumulative processes in xenobiochemistry.....	34
1.7.2.1. The concepts of „food chain” and „food web”.....	34
1.7.2.2. Bioconcentration	35
1.7.2.3. Bioaccumulation	35
1.7.2.4. Biomagnification	36
1.7.3. Cumulative effects and the risc of pathogenesis.....	37
References (selective).....	38

2. XENOBIOCHEMISTRY BETWEEN HISTORICAL LANDMARKS AND CONTEMPORARY DESIDERATA	41
2.1. General considerations.....	41
2.2. The specific of the composition of xenobiotics	42
2.3. Object. Interdisciplinarity. History	44
2.3.1. Object and divisions of xenobiochemistry	44
2.3.2. Interdisciplinary relationships of xenobiochemistry.....	44
2.3.3. Brief history of xenobiochemistry	47
2.4. Biotransformation and the bioconstituents-xenobiotics relationship.....	56
2.4.1. General data.....	56
2.4.2. The bioconstituents-xenobiotics relationship	58
2.5. Molecular bases of the action of xenobiotics.....	59
2.6. Xenobiochemistry and subsequent domains.....	62
2.6.1. The concentration-response relationship	62
2.6.2. Interdisciplinary connective aspects	65
2.7. Evaluation of the action of xenobiotics	66
References (selective).....	68
3. XENOBIOCHEMISTRY IN THE BIOCONSTITUENTS-NUTRIENTS-CHEMICAL XENOBIOTICS TRIAD	71
3.1. General considerations.....	71
3.2. Specificity of the relationship bioconstituents - nutrients - chemical xenobiotics	73
3.2.1. Synoptic view	73
3.2.2. Bioconstituents and nutrients.....	74
3.2.3. Chemical xenobiotics in foods	75
3.3. Food safety.....	76
3.3.1. Synoptic framework	76
3.3.2. Specific data	76
3.3.3. Assessing the quantum of chemical xenobiotics in foods	77
3.4. Food and nutrition security	79
3.4.1. Synoptic view	79
3.4.2. Food security	79
3.4.3. Nutrition security	80
3.4.4. The integrated concept.....	80
3.4.5. The interrelationship between food safety and food security	81
3.5. Food sovereignty	82
3.5.1. Synoptic view	82
3.5.2. Specific data	83
3.6. Traceability of food products.....	84
3.6.1. Types of traceability	84
3.6.2. Identification of food products	85
3.7. Correlative data in food xenobiochemistry.....	86
References (selective).....	87
PART II. DESCRIPTIVE XENOBIOCHEMISTRY	91
4. XENOBIOCHEMISTRY OF ENVIRONMENTAL ORGANIC CHEMICAL POLLUTANTS	93
4.1. General considerations.....	93

CONTENTS

4.2. Pesticides	94
4.2.1. Synoptic view	96
4.2.2. Organochlorinated pesticides	97
4.2.2.1. Chemical structure	97
4.2.2.2. Biological activity	98
4.2.2.2.1. Mechanisms of biotransformation	98
4.2.2.2.2. Interactions in biochemistry and pathobiochemistry	99
4.2.2.2.3. Physiologic and physiopathologic effects	100
4.2.2.3. Environmental distribution	101
4.2.3. Organophosphoric pesticides	102
4.2.3.1. Chemical structure	103
4.2.3.2. Biological activity	104
4.2.3.2.1. Mechanisms of biotransformation	104
4.2.3.2.2. Action at cellular level	105
4.2.3.2.3. Biomedical implications of the action of organophosphoric compounds	108
4.2.3.3. Environmental distribution	109
4.2.4. Evaluation of the action of xenobiotics of toxic interest – Principles	109
4.3. Mycotoxins	110
4.3.1. Synoptic view	110
4.3.2. Chemical structure	111
4.3.3. Biological activity	115
4.3.4. Environmental distribution	119
4.4. Nitrosoderivatives	122
4.4.1. Synoptic view	122
4.4.2. Chemical structure	122
4.4.3. Biological activity	123
4.4.4. Environmental distribution	127
4.5. Polycyclic aromatic hydrocarbons	128
4.5.1. Synoptic view	128
4.5.2. Chemical structure	128
4.5.3. Biological activity	131
4.5.4. Environmental distribution	139
4.6. Hormones	140
4.6.1. Synoptic view	140
4.6.2. Steroid hormones	141
4.6.2.1. Chemical structure	141
4.6.2.1.1. Steroids without hormonal activity	142
4.6.2.1.2. Steroids with hormonal activity	145
4.6.2.2. Biological activity	147
4.6.2.3. Environmental distribution	151
4.6.3. Growth hormone	152
4.6.3.1. Chemical structure	152
4.6.3.2. Biological activity	154
4.7. Antibiotics	155
4.7.1. Synoptic view	155
4.7.2. Chemical structure	157
4.7.2.1. Obtainment of antibiotics-general aspects	157
4.7.2.2. Groups of antibiotics: synopsis	158

4.7.3. Biological activity.....	161
4.7.4. Environmental distribution	161
4.8. Food-native xenobiotics.....	164
4.8.1. Synoptic view	164
4.8.2. Food-native xenobiotics of vegetal origin	164
4.8.2.1. Alkaloids.....	165
4.8.2.2. Various allergens	165
4.8.2.3. Cyanogenic glycosides	166
4.8.2.4. Phytoestrogens	167
4.8.2.5. Proteins with xenobiochemical specific.....	169
4.8.2.6. Lipids with xenobiochemical specific	172
4.8.2.7. Antivitamins.....	172
4.8.2.8. Oxalates and phytates	174
4.8.3. Food-native xenobiotics of animal origin.....	175
4.8.3.1. Xenobiotics originating from domestic animals	175
4.8.3.2. Xenobiotics originating from marine animals	175
4.9. Organic chemical xenobiotics that gain access into foods.....	177
4.9.1. Synoptic view	177
4.9.2. Organic xenobiotics in vegetal source foods	177
4.9.2.1. Organic xenobiotics in grains	177
4.9.2.2. Organic xenobiotics in vegetables	178
4.9.2.3. Organic xenobiotics in fruits	179
4.9.3. Organic xenobiotics in animal source foods.....	179
4.9.3.1. Organic xenobiotics in milk and milk products	179
4.9.3.2. Organic xenobiotics in meat and fish	180
4.9.3.3. Organic xenobiotics in eggs	182
4.9.3.4. Organic xenobiotics in honey	182
4.9.4. Organic xenobiotics in processed foods	182
4.9.4.1. Organic xenobiotics in sweets	182
4.9.4.2. Organic xenobiotics in fats	183
4.9.4.3. Organic xenobiotics in beverages	184
4.9.4.4. Organic xenobiotics in spices	184
References (selective).....	184

5. XENOBIOCHEMISTRY OF ENVIRONMENTAL INORGANIC

CHEMICAL POLLUTANTS	191
5.1. General considerations.....	191
5.2. Nitrates and nitrites.....	192
5.2.1. Synoptic view	192
5.2.2. Chemical structure.....	193
5.2.3. Biological activity.....	193
5.2.4. Environmental distribution	195
5.3. Xenobiotic mineral compounds	199
5.3.1. Synoptic view	199
5.3.2. Xenobiotic mineral compounds of cationic type.....	200
5.3.3. Xenobiotic mineral compounds of anionic type.....	207
5.3.4. Environmental distribution	209
5.4. Inorganic chemical xenobiotics that gain access into foods	211
5.4.1. Synoptic view	211

CONTENTS

5.4.2. Inorganic xenobiotics in vegetal source foods	212
5.4.2.1. Inorganic xenobiotics in grains	212
5.4.2.2. Inorganic xenobiotics in vegetables	212
5.4.2.3. Inorganic xenobiotics in fruits	212
5.4.3. Inorganic xenobiotics in animal source foods	213
5.4.3.1. Inorganic xenobiotics in milk and milk products	213
5.4.3.2. Inorganic xenobiotics in meat and fish	213
5.4.3.3. Inorganic xenobiotics in eggs	214
5.4.3.4. Inorganic xenobiotics in honey	214
5.4.4. Inorganic xenobiotics in processed foods	214
5.4.4.1. Inorganic xenobiotics in sweets	214
5.4.4.2. Inorganic xenobiotics in processed fats	214
5.4.4.3. Inorganic xenobiotics in various beverages	215
5.4.4.4. Inorganic xenobiotics in spices	216
References (selective).....	216
6. XENOBIOCHEMISTRY OF CERTAIN FOOD INGREDIENTS.....	219
6.1. General considerations.....	219
6.2. Food ingredients with the specific of additives	221
6.2.1. Synoptic view	221
6.2.2. Characteristics of additives-applicative framework	222
6.2.3. Xenobiochemical aspects relating to food additives.....	224
6.2.4. Antiseptic food preservatives	225
6.2.4.1. General aspects	225
6.2.4.2. Structural characteristics. Classification.....	226
6.2.4.3. Representatives. Biological effects	226
6.2.5. Antioxidant food preservatives.....	228
6.2.5.1. General aspects	228
6.2.5.2. Structural characteristics. Classification.....	228
6.2.5.3. Representatives. Biological effects	229
6.2.6. Food colors	230
6.2.6.1. General aspects	230
6.2.6.2. Structural characteristics. Classification.....	230
6.2.6.3. Representatives. Biological effects.....	231
6.2.7. Food sweeteners	233
6.2.7.1. General aspects	233
6.2.7.2. Structural characteristics. Classification.....	233
6.2.7.3. Representatives. Biological effects	234
6.2.8. Food emulsifiers	237
6.2.8.1. General aspects	237
6.2.8.2. Structural characteristics. Classification.....	238
6.2.8.3. Representatives. Biological effects	238
6.2.9. Other substances used as additives	241
6.2.9.1. General aspects	241
6.2.9.2. Structural characteristics. Classification.....	241
6.2.9.3. Representatives. Biological effects	241
6.2.10. Evaluation of the xenobiotic action of food additives	243
6.3. Food ingredients with the attribute of flavors.....	245
6.3.1. Synoptic view	245

6.3.2. Structural characteristics. Classification	246
6.3.3. Representatives. Biological effects	249
6.4. Enzyme food ingredients	253
6.4.1. Synoptic view	253
6.4.2. Structural characteristics. Classification	254
6.4.3. Representatives. Biological effects	254
6.5. Other ingredients	255
References (selective).....	256
7. XENOBIOCHEMISTRY AT THE INTERFACE OF FOODS - PACKAGING	259
7.1. General considerations.....	259
7.2. Utilitarian characteristics of food packagings.....	260
7.2.1. Functions of packagings	261
7.2.2. Environments transited by packagings	261
7.2.3. Function / environment interrelation	261
7.3. Materials used for food packaging.....	262
7.4. Edible food packagings-biochemical aspects	265
7.4.1. General data.....	265
7.4.2. Biochemical constituents of edible packagings	266
7.5. Conventional food packagings-xenobiochemical aspects	267
7.5.1. General data.....	267
7.5.2. Xenobiochemical constituents of packagings.....	267
7.6. Composition and structure of the main plastic materials of packagings.....	270
7.7. Xenobiochemical action of some chemical constituents of packagings	274
7.7.1. Technological additives in food packagings.....	274
7.7.2. Residual compounds during manufacturing of plastic materials.....	278
7.7.3. Residual monomers and their derivatives	279
7.8. Xenoestrogens.....	280
7.9. Specificity of xenobiochemical interactions induced by bisphenol A.....	281
7.9.1. Synoptic view	281
7.9.2. Chemical structure.....	282
7.9.3. Biological activity.....	282
7.9.3.1. Conjugation reaction.....	283
7.9.3.2. DNA adducts formation reaction	283
7.9.4. Physiological effects.....	284
References (selective)	286
8. XENOBIOCHEMISTRY IN RELATION WITH PRODUCTS OF PHARMACEUTICAL AND MEDICAL INTEREST	291
8.1. General considerations.....	291
8.2. Pharmaceutical products-a synopsis	293
8.3. Xenobiochemistry <i>versus</i> Molecular Pharmacology	296
8.4. Xenobiodegradation reactions of pharmaceutical products	297
8.4.1. Reactions of oxidation-reduction.....	297
8.4.2. Reactions of hydrolysis	298
8.5. Xenobiosynthesis reactions of pharmaceutical products	299
8.5.1. Reactions of conjugation	299
8.5.2. Reactions of adduct formation.....	301
8.5.2.1. Specificity of adducts.....	301

CONTENTS

8.5.2.2. DNA adducts with citostatic chemotherapeutics	301
8.5.2.3. Xenobiochemistry of certain citostatic chemotherapeutics.....	302
8.5.2.3.1. General data.....	302
8.5.2.3.2. DNA in cytostatic chemotherapy	304
8.6. Xenobiochemistry of certain drugs.....	306
8.6.1. Drugs used for therapeutical purposes.....	306
8.6.2. Drugs used for diagnostic purposes.....	306
8.6.2.1. Synoptic view	306
8.6.2.2. Contrast substances with barium	307
8.6.2.3. Contrast substances with iodine.....	307
8.6.2.4. Contrast substances with gadolinium.....	309
8.6.2.5. Substances used in nuclear medicine.....	310
8.7. Evaluation of the action of xenobiotics of pharmaceutical interest – Principles.....	312
8.8. Xenobiochemistry of certain medical devices	313
8.8.1. Synoptic view	313
8.8.2. Biomaterials used for medical devices	314
8.8.2.1. General data.....	314
8.8.2.2. Types of biomaterials.....	315
8.8.3. Biocompatibility in medical devices	317
8.8.4. Anatomical areas and principles of utilisation.....	318
8.8.5. Production of medical devices-general aspects	319
References (selective)	320

9. XENOBIOCHEMISTRY IN RELATION WITH INGREDIENTS OF COSMETOLOGIC INTEREST

9.1. General considerations	325
9.2. Anato-mo-physiological aspects of biochemical interest	327
9.2.1. Skin.....	327
9.2.2. Appendages of the skin	329
9.2.2.1. Phanners.....	329
9.2.2.2. Skin glands	331
9.2.3. Olfactory analyzer	331
9.2.3.1. Morphophysiological peculiarities	331
9.2.3.2. Olfactory sensation	332
9.2.4. Oral cavity	333
9.3. Biochemical aspects of cosmetologic interest	333
9.3.1. Chemical substances in skin	333
9.3.1.1. Proteins	334
9.3.1.2. Lipids	334
9.3.1.3. Carbohydrates	335
9.3.1.4. Other substances	336
9.3.2. Chemical substances identified in hair	337
9.3.3. Chemical substances in nails	338
9.3.4. Chemical substances in skin glands	338
9.3.4.1. Sebaceous glands	338
9.3.4.2. Sweat glands	339
9.3.5. Transit through biological barriers	340
9.3.5.1. Olfactory transit	340

9.3.5.2. Cutaneous transit	340
9.4. Ingredients specific to cosmetics	342
9.4.1. Cosmetic ingredients-applicative framework	342
9.4.2. Surfactants	343
9.4.2.1. Synoptic view	343
9.4.2.2. Structural characteristics	343
9.4.2.3. Representatives. Biological effects	345
9.4.3. Odorants	346
9.4.3.1. Synoptic view	346
9.4.3.2. Structural characteristics	347
9.4.3.3. Representatives. Biological effects	347
9.4.4. Preservatives	348
9.4.4.1. Synoptic view	348
9.4.4.2. Structural characteristics	348
9.4.4.3. Representatives. Biological effects	350
9.4.5. Colorants	350
9.4.5.1. Synoptic view	350
9.4.5.2. Structural characteristics	351
9.4.5.3. Representatives. Biological effects	353
9.4.6. pH adjustants	353
9.4.6.1. Synoptic view	353
9.4.6.2. Structural characteristics	353
9.4.6.3. Representatives. Biological effects	354
9.4.7. UV filters	355
9.4.7.1. Synoptic view	355
9.4.7.2. Structural characteristics	356
9.4.7.3. Representatives. Biological effects	356
9.4.8. Other ingredients	357
9.5. Categories of cosmetic products	359
9.5.1. Synoptic view	359
9.5.2. Grouping of cosmetics	359
9.5.3. Peculiarities of the products	360
9.6. Evaluation of the action of xenobiotics with cosmetologic interest	361
9.6.1. Synoptic view	361
9.6.2. Xenobiochemical interactions in cosmetology	361
9.6.3. Biotransformation of xenobiotics	365
References (selective)	366

PART III. DYNAMIC XENOBIOCHEMISTRY 369

10. XENOBIOCHEMISTRY OF BIOTRANSFORMATION'S PROCESSES:

SPECIFIC INTERACTIONS	371
10.1. General considerations	371
10.2. Xenobiodegradation - specific interactions	376
10.2.1. Xenobiodegradation by oxidation-reduction reactions	376
10.2.1.1. Oxidation reactions	376
10.2.1.1.1. Oxidation reactions of alkanes and aromatic compounds	379
10.2.1.1.2. Oxidative dealkylation reactions	380

CONTENTS

10.2.1.1.3. Oxidative deamination reactions	382
10.2.1.1.4. Specific oxidation reactions	384
10.2.1.1.5. Oxidation reactions of alcohols and aldehydes	387
10.2.1.2. Reduction reactions	387
10.2.1.2.1. Reduction reaction of carbonylic compounds	387
10.2.1.2.2. Reduction reaction of nitro- and azo derivatives.....	388
10.2.1.2.3. Reduction reaction of disulphidic compounds	390
10.2.1.2.4. Reduction reaction of dienic compounds	390
10.2.1.2.5. Reduction reaction of N-oxydes	390
10.2.2. Xenobiodegradation by hydrolysis reactions	391
10.2.2.1. Hydrolysis reaction of esters	391
10.2.2.2. Hydrolysis reaction of amides	392
10.2.2.3. Hydrolysis reaction of glycosides	393
10.3. Xenobiosynthesis-specific interactions.....	394
10.3.1. Xenobiosynthesis by conjugation reactions.....	395
10.3.1.1. Glucurono-conjugation reaction	396
10.3.1.2. Sulfono-conjugation reaction.....	401
10.3.1.3. Amino acid-conjugation reactions	403
10.3.1.3.1. Glyocol-conjugation reaction	403
10.3.1.3.2. Glutamine-conjugation reaction	404
10.3.1.3.3. Cysteine-conjugation reaction	405
10.3.1.4. Taurin-conjugation reaction.....	406
10.3.1.5. Glutathione-conjugation reaction	406
10.3.1.6. Acetyl-conjugation reaction.....	409
10.3.1.7. Methyl-conjugation reaction.....	410
10.3.1.8. Thiocyanate-conjugation reaction.....	411
10.3.2. Xenobiosynthesis by adduct formation reactions	414
10.3.2.1. Synoptic view	414
10.3.2.2. DNA adducts with organic compounds	416
10.3.2.2.1. Adducts of polycyclic aromatic hydrocarbons	416
10.3.2.2.2. Adducts of mycotoxins.....	417
10.3.2.2.3. Adducts of heterocyclic amines.....	418
10.3.2.2.4. Adducts of pyrrolizidine alkaloids	419
10.3.2.2.5. Adducts of bisphenol.....	420
10.3.2.2.6. Adducts of aminoazobenzene.....	420
10.3.2.2.7. Adducts of acetylaminofluorene.....	421
10.3.2.3. DNA adducts with inorganic compounds	422
10.3.2.3.1. Adducts with ions of biometals	422
10.3.2.3.2. Adducts with ions of metals with toxic potential	422
10.3.2.4. DNA adducts with cytostatics.....	424
10.3.2.4.1. Adducts with cyclophosphamide.....	425
10.3.2.4.2. Adducts with cisplatin	426
References (selective)	429

11. XENOBIOCHEMICAL INTERCONDITIONING

IN RECOMBINANT DNA TECHNOLOGY	433
11.1. General considerations	433
11.2. Nucleic acids in modern molecular biology	435
11.2.1. Structural data.....	435
11.2.2. Topobiochemical peculiarities of DNA	437
11.2.3. Biological information and nucleic acids	438

11.3. Genic recombination	440
11.3.1. Natural genic recombination	441
11.3.2. Technologically mediated genic recombination	442
11.4. Applications in agrobiolgy.....	448
11.4.1. Applications referring to plants	449
11.4.2. Applications referring to animals	450
11.5. DNA-molecular filiation relationship	452
11.5.1. Filiation levels	452
11.5.2. Living matter and sequences in DNA	453
References (selective)	453
12. GENOME AND GENIC RECOMBINATION AT THE INTERFACE WITH XENOBIOCHEMISTRY	455
12.1. General considerations	455
12.2. Molecular biology in the study of biodiversity	457
12.2.1. Variations of biodiversity	457
12.2.2. Types of biodiversity	458
12.2.3. Biodiversity in the vision of molecular biology	459
12.2.4. Conservation of biodiversity	460
12.3. Concept and application in transgenicity	461
12.3.1. Methods of gene transfer	461
12.3.2. Stages of transgenesis	462
12.4. Xenobiochemical aspects in genic recombination	463
12.4.1. Comparative data - xenobiochemical attributes	463
12.4.2. Genic recombination and protein biosynthesis	465
12.5. Applications of agrobiological interest.....	467
12.5.1. General data.....	467
12.5.2. Genetically modified organisms	468
12.5.2.1. Aspects of agriculture	468
12.5.2.2. Aspects of zooculture	470
12.5.3. Transgenicity and the environment	471
12.6. Cisgenesis and transgenesis	473
12.6.1. Connective aspects	473
12.6.2. Specific of processes	473
12.6.3. Operation means – steps	474
12.7. Problems of sustainable agriculture	474
References (selective)	475
13. ACTION OF XENOBIOTICS: FACTORIAL CHARACTERISTICS, ADVERSE REACTIONS TO FOODS.....	477
13.1. General considerations	477
13.2. Factors depedent on substance	478
13.2.1. Chemical structure	478
13.2.2. Physico-chemical properties	480
13.2.3. Purity and concentration	481
13.2.4. Entrance route	483
13.2.5. Interactions of xenobiotics.....	483
13.2.6. Peculiarities of the mechanisms of action	483
13.2.7. Bioccumulative specific	485
13.3. Factors dependent on organism	485
13.3.1. Species	485

CONTENTS

13.3.2. Age of the subjects	486
13.3.3. Gender	487
13.3.4. Weight and body surface	488
13.3.5. Pregnancy	488
13.3.6. Pathological conditions.....	489
13.3.7. Genetic individuality	490
13.4. Factors dependent on environment	491
13.4.1. Temperature	491
13.4.1.1. Synoptic view	491
13.4.1.2. Thermal homeostasis	491
13.4.1.3. Biological effects	492
13.4.2. Climateric specificity	492
13.4.2.1. Synoptic view	492
13.4.2.2. Climates: regions and types.....	493
13.4.2.3. Biological effects	493
13.4.3. Radiations from the environment	495
13.4.3.1. Synoptic view	495
13.4.3.2. Classes of radiations	495
13.4.3.3. Biological effects	497
13.4.4. Acoustic reception.....	500
13.4.4.1. Synoptic view	500
13.4.4.2. Acoustic characteristics	500
13.4.4.3. Biological effects	501
13.5. Xenobiochemistry of some adverse reactions to foods.....	502
References (selective)	508
14. TRANSIT OF CHEMICAL XENOBIOTICS THROUGH THE ORGANISM	511
14.1. General considerations.....	511
14.2. Absorption	514
14.3. Biotransformation	515
14.4. Distribution.....	516
14.4.1. Interaction of xenobiotics	517
14.4.1.1. The effect of synergism	517
14.4.1.2. The effect of antagonism	517
14.4.1.3. The effect of anergism.....	518
14.4.2. Cumulative aspects regarding xenobiotics	518
14.5. Elimination	519
14.5.1. Elimination by renal route	520
14.5.2. Elimination by digestive route	521
14.5.3. Elimination by the pulmonary route	523
14.5.4. Elimination on other routes	523
14.5.4.1. Elimination by milk.....	523
14.5.4.2. Transdermal elimination.....	524
References (selective)	525
Addenda	527
Minimal glossary.....	547
Subject index.....	563
Retrospectives	573