Publications

July 2016
ILSI Europe

The European branch ILSI Europe was established in 1986. ILSI Europe fosters collaboration among the best scientists to provide evidence-based scientific consensus on the areas mentioned above. By facilitating their collaboration, ILSI Europe helps scientists from many sectors of society – public and private – to best address complex science and health issues by sharing their unique knowledge and perspectives.

ILSI Europe advances the understanding and resolution of scientific issues through expert groups, workshops, symposia and resulting publications. The ultimate goal of ILSI Europe is the improvement of public health.

All ILSI Europe activities are conducted under the supervision of the Scientific Advisory Committee. With its balanced composition, the Scientific Advisory Committee plays an important role in reviewing all activities with respect to their scientific validity and coherence with ILSI Europe’s programme. The Scientific Advisory Committee provides scientific advice to the Board of Directors. ILSI policy mandates that the ILSI and ILSI branch Boards of Directors must be composed of at least 50% public sector scientists; the remaining directors represent ILSI’s member companies.

ILSI

Founded in 1978, the International Life Sciences Institute (ILSI) is a non-profit, worldwide foundation that seeks to improve the well-being of the general public through the advancement of science. Its goal is to further the understanding of scientific issues relating to nutrition, food safety, toxicology, risk assessment, and the environment. ILSI is recognised around the world for the quality of the research it supports, the global conferences and workshops it sponsors, the educational projects it initiates, and the publications it produces. ILSI is headquartered in Washington, DC. It is affiliated with the World Health Organization (WHO) as a non-governmental organisation and has special consultative status with the Food and Agriculture Organization (FAO) of the United Nations.

To obtain an information package or for further general information about ILSI Europe, please contact:

ILSI Europe
Avenue E. Mounier, 83, Box 6
B - 1200 BRUSSELS
Tel. +32 - 2 771.00.14
www.ilsieurope.eu
Fax +32 - 2 762.00.44
Email: info@ilsieurope.be

Specifically for publications: E-mail: publications@ilsieurope.be

ILSI Europe’s Concise Monographs and Report Series can also be downloaded from http://www.ilsi.org/Europe/Pages/Publications.aspx


Towards microbial fermentation metabolites as markers for health benefits of prebiotics.

Low-grade inflammation, diet composition and health: current research evidence and its translation.

Antioxidant and Anti-inflammatory Components of Foods.


Guidance on Best Practices on the Risk Assessment on Non-Intentionally Added Substances (NIAS) in Food Contact Materials and Articles.

Zero Risk Does Not Exist: Lessons Learned from Microbial Risk Assessment Related to Use of Water and Safety of Fresh Produce.

Microbial Hazards in Irrigation Water: Standards, Norms, and Testing to Manage Use of Water in Fresh Produce Primary Production.

Food Processing and Allergenicity.

Risk/Benefit Communication About Food – A Systematic Review of the Literature.

2014

A framework to determine the effectiveness of dietary exposure mitigation to chemical contaminants.

Food Packaging: Scientific Developments Supporting Safety and Innovation

**Part I: Advances in the Risk Management of Unintended Presence of Allergenic Foods in Manufactured Food Products – An Overview.**

**Part II: Development and evolution of risk assessment for food allergens.**

**Part III: Translating Reference Doses into Allergen Management Practice: Challenges for Stakeholders.**

**Establishing the Level of Safety Concern for Chemicals in Food without the Need for Toxicity Testing.**

**Monitoring and Addressing Trends in Dietary Exposure to Micronutrients through Voluntarily Fortified Foods in the European Union.**

### 2013

**Monitoring Immune Modulation by Nutrition in the General Population: Identifying and Substantiating Effects on Human Health.**

**The Role of Menaquinones (Vitamin K2) in Human Health.**

**Critical Appraisal of a Novel Methodology to Assess Benefits and Risk for Foods, ‘BRAFO Consensus Working Group’.**

**Selection of Appropriate Tumour Data Sets for Benchmark Dose Modelling (BMD) and Derivation of a Margin Of Exposure (MOE) for Substances that are Genotoxic And Carcinogenic: Considerations of Biological Relevance of Tumour Type, Data Quality And Uncertainty Assessment.**
Benefit-Risk Analysis for Foods (BRAFO) — Executive Project Summary

A Consideration of Biomarkers to Be Used for Evaluation of Inflammation in Human Nutritional Studies.

EURRECA — Principles and Future for Deriving Micronutrient Recommendations.

Fatty Acid Esters of Monochloropropanediol (MCPD) and Glycidol in Refined Edible Oils.

EURRECA — Evidence-Based Methodology for Deriving Micronutrient Recommendations.

Analytical Approaches for MCPD Esters and Glycidyl Esters in Food and Biological Samples: A Review and Future Perspectives.


Evaluation of the Threshold of Toxicological Concern (TTC): Challenges and Approaches.

Satiety and Appetite Control Claims: Getting It Right for Consumers.

Understanding the Impact of Crop and Food Production on the Water Environment — Using Sugar as a Model.

Potential Benefits of Satiety to the Consumer: Scientific Considerations.

EURRECA: Development of Tools to Improve the Alignment of Micronutrients Recommendations.


Mapping Low Intake of Micronutrients across Europe.

Impact of Diet Composition on Blood Glucose Regulation.

Brain Imaging and Human Nutrition: Which Measures to Use in Intervention Studies?

Early Life Nutritional Programming of Obesity: Mother-Child Cohort Studies.

EURRECA — Framework for Aligning Micronutrient Recommendations.

Probiotics, Prebiotics and the Gut Microbiota.

*Translated in:*
Portuguese. PDF available.

Safety Implications of the Presence of Nucleic Acids of Inactivated Microorganisms in Foods.

2012


The Application of Good Clinical Practice in Nutrition Research.
Application of the BRAFO-tiered Approach for Benefit-Risk Assessment to Case Studies on Natural Foods.

Application of the BRAFO-tiered Approach for Benefit-Risk Assessment to Case Studies on Dietary Interventions.


MCPD and Glycidyl Esters in Food Products Factory.


Tools for Microbiological Risk Assessment.

Risk Assessment Approaches to Setting Thermal Processes in Food Manufacture.

Masked Mycotoxins: A Review.

Consumer Understanding, Interpretation and Perceived Levels of Personal Responsibility in Relation to Satiety-Related Claims.


Benefit Risk Assessment of Foods (BRAFO): Qualitative and Quantitative Comparison of Human Health Risks and Benefits of Foods and Food Components.

Omics Technologies in Quantitative Microbial Risk Assessment.

Application of Scientific Criteria to Food Allergens of Public Health Importance.
Approaches to the Safety Assessment of Engineered Nanomaterials (ENM) in Food.

Age Standardization in Mapping Adult Overweight and Obesity Trends in the WHO European Region.


Healthy Lifestyles: Diet, Physical Activity and Health.
M. I. Gurr. ILSI Europe Concise Monograph Series 2012. PDF available.

Translated in:
Turkish. PDF available.

Impact of Microbial Distributions on Food Safety II. Quantifying Impacts on Public Health and Sampling.

Impact of Microbial Distributions on Food Safety I. Factors Influencing Microbial Distributions and Modelling Aspects.

The Role and Requirements of Digestible Dietary Carbohydrates in Infants and Toddlers.

Food Ingredients Promoting Oral Health.

2011

Beyond Passclaim: Guidance to Substantiate Health Claims on Foods.

The Enterobacteriaceae and Their Significance to the Food Industry

Persistence and Survival of Pathogens in Dry Foods and Dry Food Processing Environments.

Dietary Factors and Low-Grade Inflammation in Relation to Overweight and Obesity.
Frontiers in Food Allergy Risk Assessment.


Consumer Response to Novel Agri-Food Technologies: Implications for Predicting Consumer Acceptance of Emerging Food Technologies.


The Biological Relevance of Direct Antioxidant Effects of Polyphenols for Cardiovascular Health in Humans Is Not Established.

Projected Prevalence of Inadequate Nutrient Intakes in Europe

EURRECA’s Approach for Estimating Micronutrient Requirements.

Application of the TTC Concept to Unknown Substances Found in Analysis of Foods.

Water Use of Oil Crops: Current Water Use and Future Outlooks.

Obesity in Pregnancy: Implications for the Mother and Lifelong Health of the Child.

Food, Glycaemic Response and Health.
M. Sadler. *ILSI Europe Concise Monograph Series* 2011; PDF available. Reprints available.

Packaging Materials: 8. Printing Inks for Food Packaging Composition and Properties of Printing Inks.

Evaluation of the Risks Posed in Europe by Unintended Mixing of Food Crops and Food Crops Developed for Non-Food Uses.

Guidelines for the Design, Conduct and Reporting of Human Intervention Studies to Evaluate the Health Benefits of Foods.

2010

**Micronutrient Bioavailability: Priorities and Challenges for Setting Dietary Reference Values.**

**Beyond Passclaim: Guidance to Substantiate Health Claims on Foods.**

**Impact of Microbial Distributions on Food Safety.**

**Application of the Margin of Exposure (MOE) Approach to Substances in Food That Are Genotoxic and Carcinogenic.**

**Appetite Control: Methodological Aspects of the Evaluation of Foods.**

**Towards Harmonisation of Nutrient Recommendations in Europe: From Nutritional Requirements to Policy Applications.**

**Gastrointestinal Targets of Appetite Regulation in Humans.**

**Metabolic Imprinting, Programming and Epigenetics — A Review of Present Priorities and Future Opportunities.**

**The Definition of Dietary Fiber — Discussions at the Ninth Vahouny Fiber Symposium: Building Scientific Agreement.**

*Translated in:*
Spanish. Open access.
Portuguese. Open access.
EURRECA: Development of Tools to Improve the Alignment of Micronutrient Recommendations.

Uncertainty Analysis of the Use of a Retailer Fidelity Card Scheme in the Assessment of Food Additive Intake.

Guidance for Assessing the Probiotics Beneficial Effects: How to Fill the Gap.

Prebiotic Effects: Metabolic and Health Benefits.

Use of Retailer Fidelity Card Schemes in the Assessment of Food Additive Intake: Sunset Yellow — A Case Study.

How to Assess Long-Term Effects of Nutrition on Brain Functions? Proceedings of a Workshop Organized by ILSI Europe.

Evaluation of Agronomic Practices for Mitigation of Natural Toxins.

A Review of the Beneficial Aspects of Food Processing.


**2009**


Animal-Borne Viruses of Relevance to the Food Industry.

Risk Assessment of Food-Contact Materials: Past Experience and Future Challenges.
Inflammatory Disease Processes and Interactions with Nutrition.

Application of the Margin of Exposure Approach to Compounds in Food Which Are Both Genotoxic and Carcinogenic.

Emerging Technologies for Efficacy Demonstration.

Intake of Selected Nutrients from Foods, from Fortification and from Supplements in Various European Countries.

Development of Decision Tools to Assess Migration from Plastic Materials in Contact with Food.

Micronutrient Landscape of Europe: Comparison of Intakes and Methodologies with Particular Regard to Higher Consumption.

3-MCPD Esters in Food Products.

Oral and Dental Health: Prevention of Dental Caries, Erosion, Gingivitis and Periodontitis.

Technological Challenges of Addressing New and More Complex Migrating Products from Novel Food Packaging Materials.

Analytical Methods for the Screening of Potential Volatile Migrants from Acrylic-Base Adhesives Used in Food-Contact Materials.

Modelling the Chronic Non-Cancer Effects of Mixtures of Migrants Using Cramer Classes and Quantitative Models of Uncertainty.

Migration of Novel Offset Printing Inks from Cardboard Packaging into Food.

Migressives: A Research Project on Migration from Adhesives in Food-Packaging Materials in Support of European Legislation and Standardization.

Food Packaging: Scientific Developments Supporting Safety and Quality.

2008

The Influence of Children's Diet on Their Cognition and Behavior.

Micronutrient Status, Cognition and Behavioral Problems in Childhood.


Criteria for Identifying Allergenic Foods of Public Health Importance.

The Application of Post-Market Monitoring to Novel Foods.


Translated in:
Portuguese. Published by ILSI Brazil 2009. Reprints available.

Glycemic Response and Health.


Minimising the Population Risk of Micronutrient Deficiency and Over-Consumption: A New Approach Using Selenium as an Example.

Considering Water Quality for Use in the Food Industry.
Risk-Benefit Considerations of Mitigation Measures on Acrylamide Content of Foods — A Case Study on Potatoes, Cereals and Coffee.

2007

History of Safe Use as Applied to the Safety Assessment of Novel Foods and Foods Derived from Genetically Modified Organisms.


Campylobacters as Zoonotic Pathogens: A Food Production Perspective.

Methodology for Studying Postprandial Lipid Metabolism.

Using Microbiological Risk Assessment (MRA) in Food Safety Management.

Consumer Understanding of Health Claims.

Consumer Understanding of Nutrition and Health Claims: Sources of Evidence.

Dietary, Physiological, Genetic and Pathological Influences on Postprandial Lipid Metabolism.


Probabilistic Risk Assessment for Linear Alkylbenzene Sulfonate (LAS) in Sewage Sludge Used on Agricultural Soil.

2006


The Prevention of Overweight and Obesity in Children and Adolescents: A Review of Interventions and Programmes.

Dietary Fibre.

*Translated in:*
Spanish

Safe Amounts of Gluten for Patients with Wheat Allergy or Coeliac Disease. Review Article.

Meta-Analysis of the Relationship between Alcohol Consumption and Coronary Heart Disease and Mortality in Type 2 Diabetic Patients.


2005


Markers to Measure Immunomodulation in Human Nutrition Intervention Studies.

Threshold of Toxicological Concern (TTC): A Tool for Assessing Substances of Unknown Toxicity Present at Low Levels in the Diet.

*Translated in:*
Japanese. Published by ILSI Japan.

How Should We Measure Nutrition-Induced Improvements in Memory?
Hypertension: Optimising Dietary and Lifestyle Factors.

Glycaemic Index Methodology.

**Type 2 Diabetes: Prevention and Management.**

Nutrigenomics: The Impact of Biomics Technology on Nutrition Research.

Foodborne Protozoan Parasites.

Human Exposure and Internal Dose Assessments of Acrylamide in Food.

Food Packaging: Ensuring the Safety, Quality and Traceability of Foods.

Mycobacterium Avium Subsp. Paratuberculosis (MAP) and the Food Chain.


Ochratoxin A in Food: Recent Developments and Significance.

Attention, Psychomotor Functions and Age.

Moderate Alcohol Consumption Lowers the Risk of Type 2 Diabetes — A Meta-Analysis of Prospective Observational Studies.

Recontamination as a Source of Pathogens in Processed Foods — A Literature Review.

General Methodological Considerations for the Assessment of Nutritional Influences on Human Cognitive Functions.
Food Safety Objectives — Role in Microbiological Food Safety Management.

2004

**Nutrition, Diet and Oral Health.**

**Food Safety Objectives - Role in Microbiological Food Safety Management.**

**Effects of Diet on Behaviour and Cognition in Children.**

**Process for the Assessment of Scientific Support for Claims on Foods (Passclaim) Phase Two: Moving Forward.**

**Impact of Dietary and Lifestyle Factors on the Prevalence of Hypertension in Western Populations.**

**Mycobacterium Avium Subsp. Paratuberculosis (MAP) and the Food Chain.**

**Nutrition in Children and Adolescents in Europe: What is the Scientific Basis?**

**Nutrition in Children and Adolescents in Europe: What Is the Scientific Basis?**

**Foodborne Viruses: An Emerging Problem.**

**Structure-Based Thresholds of Toxicological Concern (TTC): Guidance for Application to Substances Present at Low Levels in the Diet.**

**Workshop on Trichothecenes with a Focus on DON: Summary Report.**

**Packaging Materials: 6. Paper and Board for Food Packaging Applications.**

**Trichothecenes with a Special Focus on DON. Proceedings of a Workshop, September 10-12 in Dublin, Ireland.**

**Diet Composition and the Risk of Type 2 Diabetes: Epidemiological and Clinical Evidence.**
Recontamination as a Source of Pathogens in Processed Foods.

Risk-Benefit Analysis of Micronutrients.

A Risk-Based Methodology for Deriving Quality Standards for Organic Contaminants in Sewage Sludge for Use in Agriculture – Conceptual Framework.

2003

**Foodborne Protozoan Parasites.**

**Guidance for the Safety Assessment of Botanicals and Botanical Preparations for Use in Foods and Food Supplements.**

**The Safety Assessment of Novel Foods and Concepts to Determine Their Safety in Use.**

**Transmissible Spongiform Encephalopathy as a Zoonotic Disease.**

**Process for the Assessment of Scientific Support for Claims on Foods (PASSCLAIM) — Phase One: Preparing the Way.**

**Risk Characterisation of Chemicals in Food and Diet: Final Part of Food Safety in Europe (FOSIE): Risk Assessment of Chemicals in Food and Diet.**

**A Comparison of the Alcohol-Attributable Mortality in Four European Countries.**

**Vitamins and Minerals: A Model for Safe Addition to Foods.**

**Blood Pressure Response to Changes in Sodium and Potassium Intake: A Metaregression Analysis of Randomised Trials.**
Carbohydrates: Nutritional and Health Aspects.

*Translated in:*
- German. 2006. No reprints available.

The Safety Assessment of Novel Foods and Concepts to Determine Their Safety in Use.

Food Allergy.

*Translated in:*

Packaging Materials: 5. Polyvinyl Chloride (PVC) for Food Packing Applications.

Trends in Mortality Attributable to Current Alcohol Consumption in East and West Germany.

Packaging Materials 4: Polyethylene for Food Packaging Applications.

Guidance for the Safety Assessment of Botanicals and Botanical Preparations for Use in Food and Food Supplements.

Microbiological Risk Assessment.


2002


Method Development in Relation to Regulatory Requirements for Detection of GMOs in the Food Chain.

*Translated in:*
Publications

Concepts of Functional Foods.

*Translated in:*

Food Safety in Europe (FOSIE): Risk Assessment of Chemicals in Food and Diet.
S. M. Barlow, E. Dybing, L. Edler, G. Eisenbrand, R. Kroes and P. van den Brandt. *Food and Chemical Toxicology* 2002; 40(2-3). Reprints available.

Approach to the Control of Entero-Haemorrhagic Escherichia Coli (EHEC).

Can We Determine a Threshold Level for Allergenic Foods by Statistical Analysis of Published Data in the Literature?

Food Packaging: Ensuring the Safety and Quality of Foods.

Assessing Health Risks from Environmental Exposure to Chemicals: The Example of Drinking Water.

Foodborne Viruses: An Emerging Problem.

Comparison of Stochastic Modelling of the Intakes of Intentionally Added Flavouring Substances with Theoretical Added Maximum Daily Intakes (TAMDI) and Maximized Survey-Derived Daily Intakes (MSDI).


Exposure from Food Contact Materials.

Packaging Materials: 3. Polypropylene as a Packaging Material for Foods and Beverages.

Functional Foods: Scientific and Global Perspectives.

2001

Approach to the Control of Entero-Haemorrhagic Escherichia Coli (EHEC).
Assessing and Controlling Industrial Impacts on the Aquatic Environment with Reference to Food Processing.  

Method Development in Relation to Regulatory Requirements for the Detection of GMOs in the Food Chain.  

Safety Considerations of DNA in Food.  

Threshold of Toxicological Concern for Chemical Substances Present in the Diet.  

Threshold of Toxicological Concern for Chemical Substances Present in the Diet.  

Principles of Risk Assessment of Food and Drinking Water Related to Human Health.  

Mortality in England and Wales Attributable to Current Alcohol Consumption.  

Functional Food Science in Europe — Abstract.  

Salmonella Typhimurium Definitive Type 104: A Multi-Resistant Salmonella.  

Safety Considerations of DNA in Food.  


Genetic Modification Technology and Food: Consumer Health and Safety.  

*Translated in:*  


Assessing and Controlling Industrial Impacts on the Aquatic Environment: With Reference to Food Processing.  
2000

Overweight and Obesity in European Children and Adolescents: Causes and Consequences - Prevention and Treatment.

Packaging Materials: 1. Polyethylene Terephthalate (Pet) for Food Packaging Applications.

Salmonella Typhimurium Definitive Type 104: A Multi-Resistant Salmonella.

D. J. Benford. *ILSI Europe Concise Monograph Series* 2000. PDF available.

*Translated in:*

Microbiological Risk Assessment in Europe: The Next Decade.

An Analysis of the Possibility for Health Implications of Joint Actions and Interactions between Food Additives.

Assessing Health Risks from Environmental Exposure to Chemicals: The Example of Drinking Water.
M. Hofer and L. Shuker. *Food and Chemical Toxicology* 2000; 38(S3-S12. No open access. No reprints available.

Threshold of Toxicological Concern for Chemical Substances Present in the Diet: A Practical Tool for Assessing the Need for Toxicity Testing.

Suitability of Traditional Energy Values for Novel Foods and Food Ingredients.

Markers of Oxidative Damage and Antioxidant Protection: Current Status and Relevance to Disease.

Overweight and Obesity in European Children and Adolescents: Causes and Consequences - Prevention and Treatment.

Diet and Dental Caries: Cariogenicity May Depend More on Oral Hygiene Using Fluorides Than on Diet or Type of Carbohydrates.
1999


Overview of the Health Issues Related to Alcohol Consumption.

*Translated in:*
- German. Published by ILSI Press. 2000. No reprints available.
- Portuguese. Published by ILSI Press. 2000. No reprints available.

Promoção Da Saúde Oral Nas Escolas e Jardins Infantils.
*Revista Portuguesa de Estomatologia* 1999; 40(Suppl 2). No open access. No reprints available.

Safety Assessment of Viable Genetically Modified Micro-Organisms Used in Food.

Significance of Excursions of Intake above the Acceptable Daily Intake (ADI).

Validation and Verification of HACCP.


*Translated in:*

Alcohol Intake Assessment: The Sober Facts.

Calcium in Nutrition.

*Translated in:*

Food Safety Management Tools.


Nutrition and Immunity in Man.
Report of Workshop on the Significance of Excursions of Intake above the ADI.

The Risks of Risk Assessment in Foods

Health Issues Related to Alcohol Consumption.

Safety Assessment of Viable Genetically Modified Micro-Organisms Used in Food.

Moderate Alcohol Intake and Lower Risk of Coronary Heart Disease: Meta-Analysis of Effects on Lipids and Haemostatic Factors.


The Application of In-Vitro Data in the Derivation of the Acceptable Daily Intake of Food Additives.

Obesity and Physical Activity.

1998


Recycling of Plastics for Food Contact Use.

Functional Food Science in Europe — Theme Papers.

Scientific Criteria and the Selection of Allergenic Foods for Product Labelling.
Effects of Moderate Alcohol Consumption on the Central Nervous System.

**Healthy Lifestyles: Nutrition and Physical Activity.**

*Translated in:*
Turkish.

**Microwave Ovens.**

**Food Safety Management Tools.**

**Technology Aspects Related to Functional Food Science in Europe.**

**The Applicability of the Acceptable Daily Intake (ADI) for Food Additives to Infants and Children.**

**Human Variability and Noncancer Risk Assessment — An Analysis of the Default Uncertainty Factor.**

**1997**

**Applicability of the Acceptable Daily Intake (ADI) to Infants and Children.**

**Recycling of Plastics for Food Contact Use.**
*Packaging Technology and Science* 1997; 10(281-289). No open access. No reprints available.

**The Safety Assessment of Novel Foods.**
*Food and Chemical Toxicology* 1997; 34(10):931-940. No open access. No reprints available.

**Evaluation of the Budget Method for Screening Food Additive Intakes.**

**Food Packaging: Ensuring the Safety and Quality of Foods. Proceedings.**

**A Simple Guide to Understanding and Applying the Hazard Analysis Critical Control Point Concept.**

1996

**Fat in the Diet.**  
*Oils-Fats-Lipids* 1996. 3. No reprints available.

**Food Consumption and Packaging Usage Factors.**  

**Migration and Changing Patterns of Oral Health.**  
*International Dental Journal* 1996. 46(3). No open access. No reprints available.

**Occurrence and Significance of Ochratoxin A in Food.**  

**Etiology, Mechanisms and Implications of Dental Erosion.**  

**Alcohol: Health Issues Related to Alcohol Consumption.**  

**Food Additive Intake — Scientific Assessment of the Regulatory Requirements in Europe.**  

**Health Issues Related to Alcohol Consumption.**  

**Comparative Methods of Toxicity Testing.**  

**Intrinsic and Non-Milk Extrinsic Sugars: Does the Distinction Have Analytical or Physiological Validity?**  

**Nutritional Epidemiology: Possibilities and Limitations.**  

**Translated in:**  
Review of Moderate Alcohol Consumption and Reduced Risk of Coronary Heart Disease: Is the Effect Due to Beer, Wine, or Spirits?

Antioxidants: Scientific Basis, Regulatory Aspects and Industry Perspectives.

1995

Food Additive Intake – Scientific Assessment of the Regulatory Requirements in Europe.

The Safety Assessment of Novel Foods.

A Scientific Basis for Regulations on Pathogenic Microorganisms in Foods.

Estimation of the Fermentability of Dietary Fibre in Vitro: A European Interlaboratory Study.

Nutritional and Health Aspects of Sugars: Evaluation of New Findings.

*Translated in:*
Arabic. Published by ILSI Press. 1999. No reprints available.
Japanese. Published by ILSI Press. 1998. No reprints available
Thai. Published by ILSI Press. 1998. No reprints available.
Spanish. Published by ILSI Press. 1999. No reprints available.

Human Diets Cooked by Microwave or Conventionally: Comparative Sub-Chronic (13-Wk) Toxicity Study in Rats.

Oxidants, Antioxidants, and Disease Prevention.

*Translated in:*
Arabic. Published by ILSI Press. 2001.

Light Foods: An Assessment of Their Psychological, Sociocultural, Physiological, Nutritional, and Safety Aspects.


Food Biotechnology: An Introduction.
Translated in:
Arabic. Published by ILSI Press. 2002. No reprints available.

Caries Preventive Strategies.

Translated in:
Portuguese. Published by ILSI Press. 2000. No reprints available.

Colonic Microflora: Nutrition and Health. Summary and conclusions of an ILSI Europe Workshop held in Barcelona, Spain.


Dietary Fat — Some Aspects of Nutrition and Health and Product Development.

Translated in:

Sweetness: The Biological, Behavioural and Social Aspects.
A. Van Der Heijden. *ILSI Europe Concise Monograph Series* 1995. PDF available.

Translated in:

1994

Naturally Occurring Virulence-Attenuated Isolates of Listeria Monocytogenes Capable of Inducing Long-Term Protection against Infection by Virulent Strains of Homologous and Heterologous Serotypes.

Beta-Carotene, Vitamin E, Vitamin C and Quercetin in the Prevention of Degenerative Disease: The Role of Foods.

The Evidence for a Relationship Between Diet and Some Major Diseases in Europe.

European Food Packaging and Migration Research Directory.

Dietary Fibre.
The Intake of Chemicals Related to Age in Long-Term Toxicity Studies – Considerations for Risk Assessment.

1993

A Scientific Basis for Regulations on Pathogenic Microorganisms in Foods.

Nutrition and Physical Performance.

Nutritional Appraisal of Novel Foods.


Food Allergy and Other Adverse Reactions to Food.
H. Lessof. ILSI Europe Concise Monograph Series 1993. PDF available.

An Analysis of the Risk of Exceeding the Acceptable or Tolerable Daily Intake.

1992

Comparative Study of the Nutritive Value of Casein Heated by Microwave and Conventionally.

D-Amino Acids in Reconstituted Infant Formula: A Comparison between Conventional and Microwave Heating.

Dietary Fibre — A Component of Food: Nutritional Function in Health and Disease.

1991

Food Packaging: A Burden or an Achievement?

Diet and Health in Europe — The Evidence.

Starches and Sugars: A Comparison of Their Metabolism in Man.

Modern Lifestyles, Lower Energy Intake, and Micronutrient Status.

*Translated in:*
French. Published by ILSI Press. 1999. No reprints available.
German. Published by ILSI Press. 1999. No reprints available.
Spanish. Published by ILSI Press. 1999. No reprints available.
Russian. Published by ILSI Press. 1998. No reprints available.

1990

Recommended Daily Amounts of Vitamins & Minerals in Europe.
*Nutrition Abstracts and Reviews* 1990. 60(10). No open access. No reprints available.

Re-Evaluation of Current Methodology of Toxicity Testing Including Gross Nutrients.

1989

Dietary Starches and Sugars in Man: A Comparison.