

## Ergänzende Quellenliste „Karotten lieben Butter“

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Kanazawa K et al: Specific desmutagens (antimutagens) in oregano against a dietary carcinogen, Trp-P-2, are galangin and quercetin. *Journal of Agricultural and Food Chemistry* 1995; 43: 404pp

Melo A et al: Effect of Beer/Red Wine Marinades on the Formation of Heterocyclic Aromatic Amines in Pan-Fried Beef. *J. Agric. Food Chem.*, 2008, 56 (22), pp 10625–10632

Polasa K et al: Effect of *Brassica nigra* on benzo(a)pyrene mutagenicity. *Food and Chemical Toxicology* 1994; 32: 777pp

Pollmer U, Warmuth S: *Lexikon der populären Ernährungssirrtümer*. Eichborn, Frankfurt/M. 2008

Salmon CP et al: Effects of marinating on heterocyclic amine carcinogen formation in grilled chicken. *Food and Chemical Toxicology* 1997; 35: 433pp

Stavric B, Klassen R: Dietary effects on the uptake of benzo(a)pyrene. *Food and Chemical Toxicology* 1994; 32: 727pp

Viegas O et al: Effect of Beer Marinades on Formation of Polycyclic Aromatic Hydrocarbons in Charcoal-Grilled Pork. *J. Agric. Food Chem.*, 2014, 62 (12), pp 2638–2643