



LICENCIATURA EN NUTRICIÓN.

TOXICOLOGIA DE LOS ALIMENTOS

CUADRO SINOPTICO;

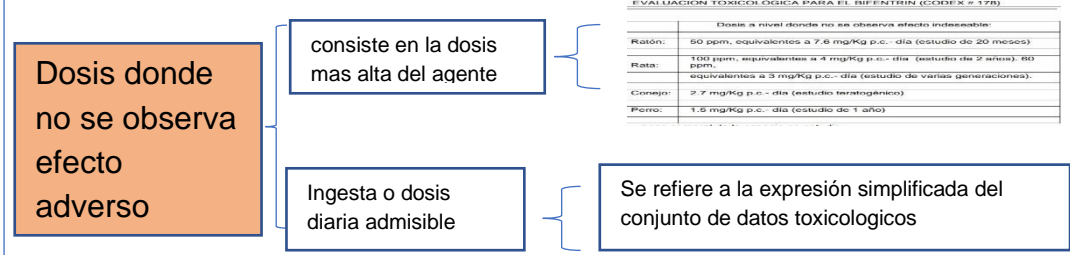
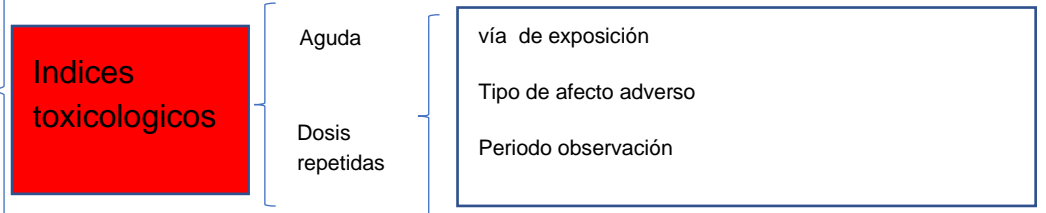
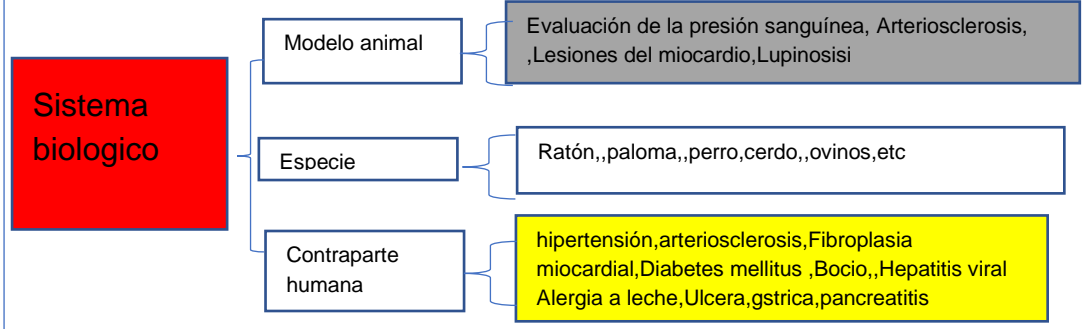
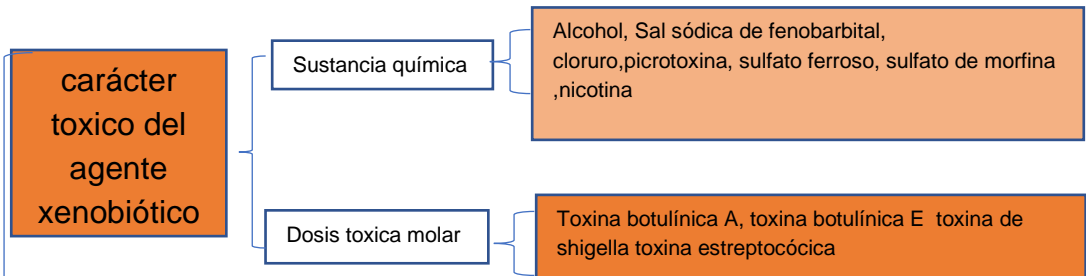
Q.F.B: YENI KAREN CANALES HERNÁNDEZ

ALUMNA: VERONICA VELAZQUEZ ROBLERO

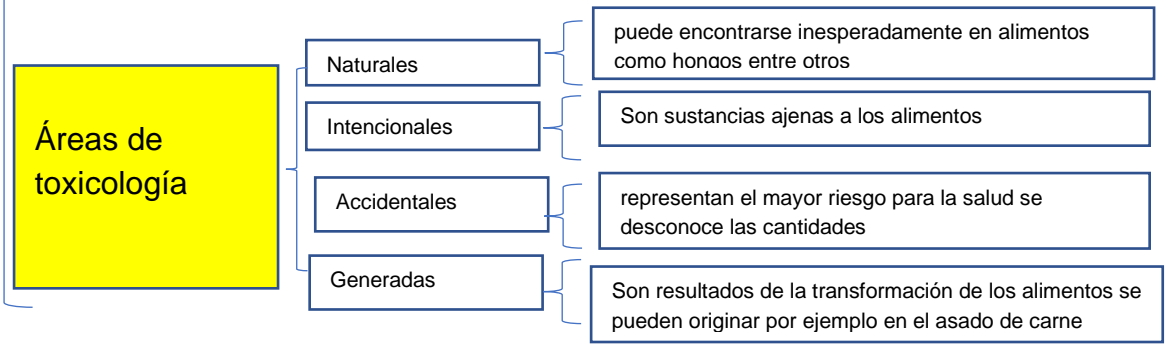
TERCER

CUATRIMESTRE

TAPACHULA CHIAPAS, A 14 DE MAYO DE 2020.



| EVALUACION TOXICOLÓGICA PARA EL BIFENTRIN (CODEX # 178) | |
|---|---|
| Dosis a nivel donde no se observa efecto indeseable: | |
| Ratón: | 50 ppm, equivalentes a 7,6 mg/Kg p.c. - día (estudio de 20 meses) |
| Rata: | 100 ppm, equivalentes a 4 mg/Kg p.c. - día (estudio de 2 años), 90 ppm, equivalentes a 3 mg/Kg p.c. - día (estudio de varias generaciones). |
| Congo: | 2,7 mg/Kg p.c. - día (estudio teratogénico) |
| Ferreo: | 1,5 mg/Kg p.c. - día (estudio de 1 año) |



factores implicados en la intoxicación

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