









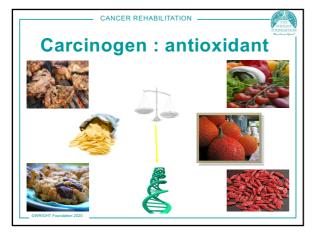




- low intake of fresh fruit & vegetables
- High dietary carcinogens low antioxidants



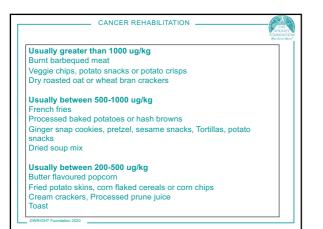






Acrylamides - high temperature cooking

- N-nitroso compounds red particularly bloody meat
- Hydroperoxide, alkoxy and epoxides heated protein, pasteurized milk
- Polycyclic or aromatic hydrocarbons smoked, burnt, grilled barbequed food
- Allvlaldehvde (acrolein), butvric acid and other nitrosamines heated fats
- Nitropyrene, benzpyrene and nitrobenzene heated oils
- Methylglyoxal and chlorogenic atractyosides in over roasted coffee
- Pesticides, fertilizers, herbicides in water & crops
- Benzene, formaldehyde, ammonia, acetone smoke
- Hydrogen cyanide, and arsenic smoke



The Oxygen Radical Capacity (Ol		BILITATION CONTRACT POINT
Tibetan goji berry	25,300 (3,000)	Enzymatic defence against oxygen reduction metabolites
Prunes Raisins	5,770 2,830	Enzymatic defence against oxygen reduction metabolites
Blueberriesa Alfalfa sprouts	2,400 930	 Superoxide dismutase (SOD) (Manganese, copper and zinc)
Broccoli florets White onion Beets	890 860 840	Glutathione peroxidase (selenium)
Tomato Cherries	770 670	Catalase
Carrots Peas	650 360 FDA 200	Wilkinson S, 2003, Marklund SL



