

Editorial news and events

Book reviews

Proceedings of the Society of Nutrition Physiology, G. Breves (Ed.), DLG-Verlag Frankfurt (Main), Vol. 11, 2002, 254 pp., softcover, price € 30.00 plus postage, ISBN 3-7690-4095-3.

The 56th Annual Meeting of the Society of Nutrition Physiology of Germany was held at Göttingen from 6 to 8 March 2002.

The Proceedings of this meeting comprise of 156 abstracts, one review paper on food allergy (14 p.), a study on the results of a working group on the consequences of the ban of by-products from terrestrial animals in livestock feeding (29 p.) and a communication of the Committee of Nutrient Requirements of the Society of Nutrition Physiology on determination of precaecal digestibility of amino acids in pigs (13 p.).

The abstracts (mostly one page) are attributed to the following topics:

1. Digestion and metabolism (21 papers)
2. Minerals and trace elements (22 papers)
3. Amino acid and N-metabolism (13 papers)
4. Metabolism of fats and lipids (7 papers)
5. Mycotoxins (7 papers)
6. Epithelial transport (6 papers)
7. Additions (26 papers)
8. Ruminant nutrition (22 papers)
9. Pig and poultry nutrition (21 papers)
10. Workshop: Physiological aspects of genetically modified feed and food (11 papers)

Most of the papers are prepared from scientist from German Institutes of Animal Nutrition and Animal Physiology but contributions of scientists from other European countries (i.e. Austria, Belgium, France, Hungary, Litavia, Poland, Slovakia, Switzerland, UK, The Netherlands) as well as papers from overseas (Canada, China, Egypt, India, Israel, Nigeria, Sudan, Thailand, Turkey, USA) are also included.

The invited review lecture prepared by S.C. Bischoff from the Institute of Gastroenterology, Hepatoly and Endocrinology of the Medizinische Hochschule Han-

nover (Germany) is entitled "Food allergy, new insight into the etiology and pathogenesis". The author summarized the present knowledge and concluded that the mechanism of food allergy is still unclear to a large extent:

- The etiology of allergic diseases in general is still unknown,
- The pathogenesis of food allergy is only partly understood.

Most of our knowledge is based on studies in patients suffering from respiratory and skin allergy, but only limited data are available on the gut, which is of major relevance in case of food allergy. The gut can be an effector organ but it is anyway the side of food antigen uptake and introduction of immune response.

The classical anaphylactic mast cell reactions do occur also in the gastrointestinal mucosa following food challenge in afflicted patients, but it seems likely that other yet poorly defined mechanisms are involved such as T cell-mediated hypersensitivity reactions. Genetic and environmental factors such as hygiene, gut flora and pollution are etiological factors of food allergy. Food allergy is a challenging and likely underestimated disease in man and animal.

A working group of the Society of Nutrition Physiology headed by M. Rodehutschord (Halle, Germany) presented the study "The ban of by-products from terrestrial animals in livestock feeding: Consequences for feeding, plant production, and alternative disposal ways." Such by-products contain essential amino acids, energy, phosphorus and other important nutrients, which can efficiently be utilized in pig and poultry nutrition. In Germany up to 0.65 mio t by-products (EU-15: 4.04 mio t) would potentially be used annually. Alternative supply of protein, amino acids, energy and phosphorus as well as consequences for plant production and of incineration and co-incineration are discussed in the study. Slaughter by-products and animal fat free of risk material and properly treated (140°C, 3.6 bar, 30 min) can be regarded as valuable source of amino acids, phosphorus and energy in feeding of nonruminants. A risk assessment was not included in the study.

The Committee of Nutrient Requirements of the Society of Nutrition Physiology gave recommendations to standardize experiments to measure precaecal (pc) digestibility of amino acids in pigs. This method could be a base to measure pc digestibility and to give tables for the content of feeds and the requirements of pigs in pc digestible amino acids. Animals, operation techniques, feeding of animals, collection of samples, analyses and ways of mathematical calculations are described in detail.

Eleven papers were presented in the workshop "Feeds from genetically - modified plants (GMP)". The papers deal with regulations, recent developments and open questions, potentials of plant genetic engineering, nutritional assessment of feeds from GMP, the fate of foreign DNA in farm animals and detection-systems for foreign DNA in food and feeds.

The Proceedings of the 56th Meeting (Vol. 11, 2002) are available from the DLG-Verlag, Eschborner Landstraße 122, D-60489 Frankfurt am Main, Germany.

The next meeting of the Society of Nutrition Physiology of Germany (the 57th one) will be held in Göttingen from 19 to 21 March 2003.

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