

BIOGRAPHY

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Title and name

Dr Michael DiNovi

Nationality

United States of America

Panel

Contaminants in the Food Chain

Education

Ph.D. 1982 Columbia University

B.S. 1977 Massachusetts Institute of Technology

Scientific and risk assessment experience

Food additive dietary exposure assessments - High intensity sweeteners, fat substitutes, enzymes, flavouring substances

Contaminant dietary exposure assessments - Acrylamide, furan, perchlorate, methylmercury, cadmium, aflatoxins B1, G1, M1, fumonisins, deoxynivalenol, chloropropanols

Main scientific publications

Benford D, Bolger PM, Carthew P, Coulet M, DiNovi M, Leblanc J-C, Renwick AG, Setzer RW, Schlatter J, Smith B, Slob W, Williams G and Wildemann T, 2010. Application of the Margin of Exposure (MoE) Approach to Substances in Food that are Genotoxic and Carcinogenic. Food and Chemical Toxicology, 48, S2-S24.

Benford D, DiNovi M and Setzer RW, 2010. Application of the Margin of Exposure (MoE) Approach to Substances in Food that are Genotoxic and Carcinogenic Example: Benzo[a]pyrene and polycyclic aromatic hydrocarbons. Food and Chemical Toxicology, 48, S42-S48.

Smith B, Cadby P, DiNovi M and Setzer RW, 2010. Application of the Margin of Exposure (MoE) Approach to Substances in Food that are Genotoxic and Carcinogenic Example: Benzene. Food and Chemical Toxicology, 48, S49-S56.

Schlatter J, DiNovi M and Setzer RW, 2010. Application of the Margin of Exposure (MoE) Approach to Substances in Food that are Genotoxic and Carcinogenic Example: Ethyl Carbamate. Food and Chemical Toxicology, 48, S63-S68.

Carthew P, DiNovi M and Setzer RW, 2010. Application of the Margin of Exposure (MoE) Approach to Substances in Food that are Genotoxic and Carcinogenic Example: Furan. Food and Chemical Toxicology, 48, S69-S74.

Carthew P, DiNovi M and Setzer RW, 2010. Application of the Margin of Exposure (MoE) Approach to Substances in Food that are Genotoxic and Carcinogenic Example: PhIP (2-amino-1-methyl-6-phenylimidazo[4,5-b]pyridine). Food and Chemical Toxicology, 48, S98-S105.

DiNovi M, Jeurissen SMF and Mattia A, 2010. WHO Food Additives Series 62. Safety Evaluation of Certain Food Additives. Cassia Gum.

DiNovi M, Harrison RA, Benford DJ and Larsen JC, 2010. WHO Food Additives Series 62. Safety Evaluation of Certain Food Additives. Ferrous Ammonium Phosphate.

DiNovi M, Jeurissen SMF and Larsen JC, 2010. WHO Food Additives Series 62. Safety Evaluation of Certain Food Additives. Octenyl Succinic Modified Gum Arabic.

DiNovi M, Schneider K, Baines J and Schlatter J, 2009. WHO Food Additives Series 60. Safety Evaluation of Certain Food Additives. Phytosterols, Phytosteranols, and Their Esters.
