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(a) The criteria and definitions in this part apply in determining whether a food is: (1) Adulterated within the meaning of: (i) Section 402(a)(3) of the Federal Food, Drug, and Cosmetic Act in that the food has been manufactured under such conditions that it is unfit for food; or

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Buckwheat (*Fagopyrum esculentum*), or common buckwheat, is a plant cultivated for its grain-like seeds and as a cover crop.The name "buckwheat" is also used for a number of other species.A closely related and more bitter species, *Fagopyrum tataricum*, is a domesticated food plant raised in Asia.Despite the name, buckwheat is not closely related to wheat, as it is not a grass.

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Learn about aflatoxins, a family of toxins associated with an increased risk of liver cancer. Aflatoxins are produced by certain fungi found on agricultural crops such as maize (corn), peanuts, cottonseed, and tree nuts.

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A biosensor is an analytical device, used for the detection of a chemical substance, that combines

a biological component with a physicochemical detector. The sensitive biological element, e.g. tissue, microorganisms, organelles, cell receptors, enzymes, antibodies, nucleic acids, etc., is a biologically derived material or biomimetic component that interacts with, binds with, or recognizes ...

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