

A SURVEY OF TRADITIONAL METHODS EMPLOYED FOR THE DETOXIFICATION OF PLANT FOODS

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ABSTRACT.—From a survey of ethnobotanical reports a list of 216 species of lichens, fungi, algae and vascular food plants that are detoxified during processing was compiled. Major techniques of detoxification are categorized as heating, dissolution, fermentation, adsorption, drying, physical processing and pH change, and a classification scheme that contains details of the specific ways these techniques are employed is presented. An ancillary survey of chemical data indicates that detoxification is used to remove a range of potential toxins. The Cycadales, the families Araceae, Dioscoreaceae, and Fabaceae, plus *Quercus* spp. and *Manihot esculenta* stand out as taxa that are detoxified by people worldwide. Dense carbohydrates available in these plants may have motivated humans to develop detoxification techniques. Although their antiquity is unknown, these techniques may have played a role in the evolution of human dietary patterns.

INTRODUCTION

Although human food procurement is constrained by the same allelochemicals (secondary compounds) that make many plants unavailable as food for herbivorous animals, processing technology is one means employed by humans for making foods more palatable and less toxic. Selection for genetic changes during domestication risks exposing plants to attack by insects and plant diseases. By eliminating undesirable compounds subsequent to maturation of the plant we allow chemicals to play their natural role in defense during vegetative and developmental stages, thus ensuring a harvest for ourselves. Technological innovations, then, allow humans to circumvent the coevolutionary competition that characterizes plant-herbivore interactions (Harborne 1982).

The extent to which plant resources were eaten by early humans and our hominid predecessors is a concern that is relevant for understanding the evolution of the human dietary patterns (Milton 1987; Stahl 1984). Processing techniques for detoxifying wild

and cultivated foods may have played an important role in early human food procurement by making plant foods more available. Cultural methods for dealing with toxins augmented the biological detoxication capabilities we share with other animals. Plants were probably always eaten by hominids but processing contributed to improving their dietary quality.

While the use of fire dates back to at least 500,000 years B.P. (Clark and Harris 1985; Isaac 1984), evidence from which to determine the antiquity of other traditional processing techniques is less available. The use of these techniques predates the origins of agriculture, indeed detoxification methods were probably important in allowing humans to interact with certain plant foods to the extent that they could begin a selection process leading to domestication. Study of processing techniques employed in historical times by agriculturalists and gather-hunter peoples, the mechanisms by which they function and their incidence patterns, may provide insights into the possible ways by which they developed. Modern industrial food processes have a partial function in detoxifying foods; these techniques have their roots in practices of the past.

Traditional detoxification techniques are essential to the subsistence of many people around the world, and their importance in specific instances both historically and in the present day has been noted repeatedly. The methods used globally to detoxify bitter cassava (*Manihot esculenta* Crantz.) have been the most extensively studied (Lancaster *et al.* 1982). Fewer authors have addressed detoxification as a general phenomenon (cf. Harris 1977; Hayden 1981). Through a compilation of individual cases, this study attempts to contribute to the understanding of the overall significance of this human activity.

While processing techniques have apparent value, little attention has been given to their efficacy (cf. Christiansen and Thompson 1977; Lancaster *et al.* 1982). Residual amounts of toxins may be present even when acute toxicity is eliminated, and their effectiveness may be relative. Cyanide poisoning, for example, continues to be a problem in many parts of the world in spite of cassava processing (Cock 1982).

Processing may eliminate nutrients along with toxins and requires greater evaluation from this perspective. In addition to cultural methods, humans have physiological ways for avoiding plant toxicity, but little is known about the relationship between the two. Microsomal enzyme activities may depend on nutritional status (Anderson *et al.* 1986). Where humans subsist on diets of limited diversity such as those dominated by cassava, greater evaluation of the risks and benefits of processed toxic foods are needed.

SURVEY OF TRADITIONAL PLANT DETOXIFICATION METHODS

Ethnobotanical reports from around the world were surveyed. One hundred and thirty-seven genera and 216 species from 65 families of lichens, fungi, algae and vascular plants that are used after some detoxification are listed in Table 1. While this survey is comprehensive it is not exhaustive. Although similar processing techniques are used in various other circumstances, this survey lists only those cases where it was explicitly stated that the plants were being detoxified or bitterness was being eliminated. Although the elimination of toxic and bitter constituents is the focus of this discussion, it must be recognized that processing techniques improve foods by making them more digestible or more palatable in several ways (Stahl 1988). For

example cooking, soaking, grating and the addition of lye are used widely to soften foods. Increasing the digestibility of foods makes nutrients more available.

Table 1 includes known toxic chemicals reported from the plants of interest. It should be noted that any particular plant may contain a number of potentially toxic allelochemicals, and until more detailed chemical data are available the listed chemicals may only provide an approximation of what compounds are the subject of detoxification efforts.

Of the taxa in Table 1 certain ones are conspicuous. The Cycadales, the families Araceae, Dioscoreaceae, and Fabaceae, plus *Quercus* spp. (Fagaceae) and *Manihot esculenta* (Euphorbiaceae), are notable in their exploitation around the world and this because of the role detoxification has played.

Processing techniques eliminate a large range of allelochemicals representing a cross-section of the classes of chemicals found in plants. No pattern is apparent in these particular chemicals. Just the important taxa listed above include calcium oxalate, alkaloids, MAM (methylazoxymethanol) glycosides, cyanogenic glycosides, saponins, tannins, lectins and non-protein amino acids.

Why do humans bother to process certain plant foods and not others? People who utilize toxic plants exploit other plants which require little or no processing. Perhaps the answer lies in the fact that the major processed plants are all of widespread distribution and produce a reliable, recognizable and abundant food resource. The aroids, cycads, yams, acorns, and cassava are all important carbohydrate-supplying staples for various cultural groups. The legumes represent another source of abundant food. However, none of the major exploited legumes (e.g. beans, peas, and lentils), except edible lupines, require detoxification (other than cooking).

CLASSIFICATION OF TRADITIONAL PLANT DETOXIFICATION METHODS

Processing methods show marked similarities worldwide and are classifiable according to the way in which they function to eliminate toxins. Coursey's [1973] classification of cassava processing served as a basis for the more elaborate scheme presented in APPENDIX 1. Plants considered in Table 1 were classified according to this new scheme. The classification codes provide a convenient way to analyze individual cases of detoxification.

Heat, solution, fermentation, adsorption, drying, comminution, and chemical reaction due to pH change comprise the major means of detoxification. Many detoxification procedures involve more than one of these functions, and it is a matter of judgement as to the most important part of the process. The classification is hierarchical and designed so that the more important a part of the process is in the overall detoxification the higher is its decimal point. For example boiling of a food may involve both detoxification by heating and detoxification by solution. Either of the codes 1.12 or 2.27 is chosen over the other in specific cases where one function is considered the more crucial. The classification might be further complicated if, for example, the material is ground before it is boiled and/or if lye, acid, or clay is added to the water.

METHODS OF PLANT FOOD DETOXIFICATION

1. *Detoxification by heating.*—Heat provides energy to drive chemical reactions within foods and those between chemical constituents of a food and environmental chemicals such as oxygen. Toxins may be converted or degraded to less poisonous chemicals. Heat

TABLE 1. Survey of Traditional Methods of Plant Detoxification. Each report is categorized for the seven basic techniques outlined in the text and coded according to the schema in APPENDIX 1.

Plant Group		Chemistry							Reference
Family									
Scientific Name	Location	Processing	Classification						
Plant Part ()		1	2	3	4	5	6	7	Code
Lichens									
<i>Bryoria fremontii</i> (Tuck.) Brodo & D. Hawksw. (P)	British Columbia	vulpinic acid							
		X	X				X		2.1216 Turner 1977
<i>Cetraria islandica</i> (L.) Ach. (P)	Japan; N. temperate	X	X						2.2812 Tanaka 1976
Fungi									
<i>Gyromitra esculenta</i> Pers. ex (Fb)	Fr. Europe	gyromitrin							
		X							2.121 Garnier et al. 1978 Tanaka 1976
<i>Morchella esculenta</i> Pers. ex (Fb)	Fr. Temperate region	X							2.121 Tanaka 1976
Algae									
<i>Asparogopsis sanfordiana</i> Harv. (T)		halogenated hydrocarbons							
		X					X		2.212 Moore 1977 Tanaka 1976

VASCULAR PLANTS

Aizoaceae

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Plant Group		Chemistry							Reference
Family									
Scientific Name	Location	Processing	Classification						
Plant Part ()		1	2	3	4	5	6	7	Code
<i>Glinus oppositifolius</i> A.DC. (P)	Philippines	saponins X							2.11 Hegnauer 1964 Burkill 1985
<i>Sesuvium portulacastrum</i> L. (P)	W. Africa	salt X	X						2.2812 Burkill 1985 Burkill 1985
<i>Tetragona tetragonioides</i> (P)	(Pallas) O.Ktze W. Africa	X							2.12 Burkill 1985
Alismaceae									
<i>Alisma plantago</i> L. (R)	Eurasia	sesquiterpenoids, triterpenoids, choline				X			Oshima 1983 2.51 Hedrick 1919
<i>Sagittaria cuneata</i> Sheld. (T)	W. North America	X							2.12 Johnston 1970
<i>Sagittaria latifolia</i> Willd. (T)	E. North America	X							2.12 Hussey 1974
Amaranthaceae									
<i>Achyranthes japonica</i> Nakai (L)	Asia	X	X						2.2812 Tanaka 1976

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Plant Group			Chemistry							Reference	
Family											
Scientific Name		Location	Processing Classification								
Plant Part ()			1	2	3	4	5	6	7	Code	
Amaryllidaceae											
<i>Lycoris radiata</i> Herb.	(B)	Japan	alkaloids							Wildman 1968	
			X							Tanaka 1976	
<i>L. sanguinea</i> Maxima.	(B)	Japan	X							2.221	Tanaka 1976
<i>L. squamigera</i> Maxima.	(B)	Japan	alkaloids							Wildman 1968	
			X							2.221	Tanaka 1976
Anacardiaceae											
<i>Corynocarpus laevigata</i> Forst.	(SF)	New Zealand	nitropropanoyl glucopyranoses							Moyer 1979	
			X	X						2.251, 2.214, 2.2111	
										Hedrick 1919; Wright-St. Clair 1972	
<i>Semecarpus anacardium</i> L.	(F)	Asia, Australia	pentadecylcatechols							Hembree et al. 1978	
			X				X			2.13, 2.51	
										Hedrick 1919	
<i>S. austaliensis</i> Engl.	(F)	Australia	X							2.131	Cribb & Cribb 1975; Irvine 1957

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Plant Group		Chemistry								Reference
Family										
Scientific Name	Location	Processing	Classification							
Plant Part ()		1	2	3	4	5	6	7	Code	
Annonaceae										
<i>Mezzettia leptopoda</i> (Hook. f. & Thoms.) King (T)	Malay Penninsula	X	X		X	X			2.31114	Skeat & Blagden 1906
Apiaceae										
<i>Cymopterus fendleri</i> A. Gray (L)	W. North America		furocoumarins	X					2.131	Yost et al. 1977; Hegnauer 1973 Steggerda & Edkardt 1941
<i>Lomatium orientale</i> Coulter & Rose (R)	Arizona	X							2.131	Steggerda & Eckardt 1941
<i>Cogswellia orientalis</i>)										
Apocynaceae										
<i>Apocynum</i> spp.			cardiac glycosides							Hegnauer 1964
<i>Apocynum angustifolium</i> Wooton (La)	New Mexico			X					2.4115	Castetter 1935

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Plant Group			Chemistry							Reference	
Family											
Scientific Name		Location	Processing Classification								
Plant Part { }			1	2	3	4	5	6	7	Code	
Araceae											
<i>Alocasia macrorhiza</i> Schott. (<i>Colocasia macrorhiza</i>)			cyanogenic glycosides proteinase inhibitors							Nahrstedt 1975 Sumathi & Patta- biraman 1977	
	(St)	Australia	X	X				X		2.132, 2.212	Cribb & Cribb 1975; Irvine 1957
	(T)	Philippines	X							2.121, 2.131	Brown 1920
	(T)	New Caledonia	X							2.13	Tanaka 1976
<i>Amorphophallus abyssinicus</i> N.E.Br.	(T)	S. Africa	X	X						2.2711	Scudder 1971
<i>A. aphyllus</i> (Hook.) Hutch.	(T)	W. Africa	X	X			X		X	2.235, 2.1125, 2.235	Burkill 1985; Busson 1965
<i>A. campanulatus</i> (Roxb.) Blume.	(T)	India	X	X						2.2211	Singh & Arora 1965
	(T)	Asia, Philippines	X							2.121, 2.13	Hedrick 1919; Brown 1920
<i>A. dracontoides</i> N.E. Br.	(T)	W. Africa	saponins X X								Burkill 1985 Burkill 1985

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Plant Group			Chemistry								Reference	
Family												
Scientific Name		Location	Processing Classification									
Plant Part ()			1	2	3	4	5	6	7	Code		
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<i>A. glabra</i> F.M. Bailey	(TFSt)	Australia	X							2.13	Cribb & Cribb 1975	
<i>A. lyratus</i> Kunth	(T)	India	X							2.121	Tanaka 1976	
<i>Anchomanes difformis</i> (Bl.) Engl.	(Rh)	W. Africa	X	X	X				X	2.31134	Burkill 1985	
<i>A. welwitschii</i> Rendle	(T)	W. Africa	X	X						2.2211	Burkill 1985	
<i>Arisaema amurense</i> Maxim	(R)	Asia	X	X				X		2.2111	Tanaka 1976	
<i>A. curvatum</i> Kunth.	(T)	India	X	X	X					2.31112	Hedrick 1919	
<i>A. triphyllum</i> (L.) Torr. (<i>Arum triphyllum</i>)	(T)	E.N. America	X				X	X		2.11, 2.5122, 2.132	Kuhm 1961; Harris 1890; Havard 1895	
<i>Arisarum vulgare</i> Targ.	(R)	North Africa		X						2.22	Hedrick 1919	
<i>Arum maculatum</i> L.			cyanogenic glycosides									Nahrstedt 1975
	(R)	Europe	X							2.11	Hedrick 1919	
	(L)	Europe	X				X			2.28115	Hedrick 1919	

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Family		Location	Processing Classification							Code	
Scientific Name			1	2	3	4	5	6	7		
Plant Part ()											
<i>Calla palustris</i> L.	(R)	Europe; N. Asia; North America	X				X	X		2.112	Hedrick 1919
<i>Colocasia antiquorum</i> Schott	(L)	Australia	X	X						2.2812	Irvine 1957
<i>C. esculenta</i> (L.) Schott	(T)	W. Africa	X	X						2.224	Burkill 1985
	(T,St)	Pacific						X		2.61	Bascom 1965
	(T)	Australia	X							2.12, 2.13	Cribb & Cribb 1975
<i>C. indica</i> Hassk.	(T)	S. Asia	X							2.11	Hedrick 1919
<i>Lysichiton americanum</i> Hulten & St. John	(R)	W.N. America	X							2.121	Gunther 1973
<i>Peltandra virginica</i> Rafin. (<i>Arum virginica</i>)	(T)	E.N. America	X				X	X		2.514, 2.131, 2.12	Harris 1890; Hedrick 1919
<i>Plesmonium margaritifera</i> Schott	(T)	India	X	X					X	2.28114	Tanaka 1976
<i>Stilochiton lancifolia</i> Kotschy & Peyr.	(L)	W. Africa	X	X						2.28112	Burkill 1985
	(Rh)	W. Africa		X					X	2.2611	Burkill 1985

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Plant Group			Chemistry								Reference
Family											
Scientific Name		Location	Processing Classification								
Plant Part ()			1	2	3	4	5	6	7	Code	
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<i>Symplocarpus foetidus</i> Nutt.	(R)	E.N. America					X	X		2.131	Harris 1890
<i>Typhonium angustilobium</i> F.V. Muell.	(T)	Australia	X					X		2.132	Cribb & Cribb 1975
<i>T. brownii</i> Schott.	(T)	Australia	X					X		2.132	Cribb & Cribb 1975, Irvine 1957
<i>T. trilobatum</i> (L.) Schott	(Rh)	West Africa	X				X			2.11, 2.5	Burkill 1985
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Areacaceae											
<i>Ancistrophyllum secundi- florum</i> (G. Mann & H. Wendl.)	(St,L)	W. Africa	X							2.12	Irvine 1952
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Asclepiaceae											
<i>Ceropegia bulbosa</i> Rosb.	(R)	West Indies	cardiac glycosides X								Hegnauer 1963 Tanaka 1976
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Asteraceae											
<i>Agoseris retrorsa</i> Greene	(P)	W.N. Africa	X	X						2.2144	Zigmond 1981
<i>Artemisia laciniata</i> Willd.		Manchuria	terpenoids, polyacetylenes X								Greger 1977 Tanaka 1976

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Plant Group			Chemistry							Reference	
Family											
Scientific Name		Location	Processing Classification								
Plant Part ()			1	2	3	4	5	6	7	Code	
<i>Dentaria maxima</i> Nutt. (R)		North America	X		X					2.31113	Tanaka, 1976
<i>Isatis tinctoria</i> L. (L)		China		X						2.211	Tanaka 1976
<i>Senebiera coronopus</i> Poir. (P)		cosmopolitan	X							2.121	Hedrick 1919
<i>Stanleya pinnata</i> (Pursh) Britton (L,St)		California	X	X				X		2.2144	Zigmond 1981
Capparaceae											
<i>Boscia senegalensis</i> (Pers.) Lam. (S)		W. Africa	glucosinolates, alkaloids X								Ahmed et al. 1972 Delaveau et al. 1973; Burkill 1985
<i>Capparis retusa</i> Griesb. (F)		Chaco, South America	X							2.2812	Métraux 1950
<i>C. salicifolia</i> Griesb. (F)		Chaco, South America	glucosinolates X								Ahmed et al. 1972 Métraux 1950
<i>C. speciosa</i> Griseb. (S)		Chaco, South America	X	X				X		2.221222	Métraux 1950

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Plant Group		Chemistry								Reference	
Family											
Scientific Name		Location	Processing Classification								
Plant Part ()			1	2	3	4	5	6	7	Code	
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<i>Cleome gynandra</i> L. (<i>Gynandropsis gynandra</i>)	(L)	Tanzania	glucosinolates								Hasapis et al. 1981; Ahmed et al. 1972 Burkill 1985
			X	X						2.22, 2.11	
<i>C. serrulata</i> Pursh.	(L)	Arizona	X	X						2.2812	Steggerda & Eckardt 1941
<i>Courbonia edulis</i> Gilg. & Benedict	(F)	E. Africa	alkaloids								Delaveau et al. 1973; Watt & Breyer- Brandwijk 1962
			X							2.2812	
<i>Maerua glauca</i> Chiov.			alkaloids								Taylor & Henry 1973;
		S. Africa	X	X				X	X	2.28123	Scudder 1971
<i>Thylachium africanum</i> Lour.			alkaloids								
	(T)	E. Africa	X							2.12	Ahmed et al. 1972; Delaveau et al. 1973; Weiss 1979
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Celastraceae											
<i>Celastrus scandens</i> L.	(B)	United States	X							2.121	Tanaka 1976

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Plant Group			Chemistry							Reference
Family										
Scientific Name		Location	Processing		Classification					
Plant Part ()			1	2	3	4	5	6	7	Code
Cupressaceae										
<i>Thuja orientalis</i> L.	(S)	W. Asia								2. Tanaka 1976
Cycadaceae										
<i>Cycas</i> sp.			MAM(methylazoxymethanol) glycosides							de Luca et al. 1980;
	(S)	Australia	X	X				X		Warner 1958
										2.211, 2.214
<i>C. circinalis</i> L.	(S)	Guam	X	X			X	X		2.2221 Brown 1920
<i>C. media</i> R. Br.	(S)	Australia	X	X	X		X	X		2.2127, 2.233, 2.132 Cribb & Cribb 1975; Tanaka 1976
	(F)	Australia	X	X	X		X	X		2.2127 Irvine 1957
<i>C. revoluta</i> Thunb.	(St)	Trop. Asia	X					X		2.132, 2.64 Tanaka 1976
<i>C. rumphii</i> Miq.	(S)	Bay of Bengal	X							2.121 Bhargava 1983
	(St,S)	Oceania	X	X				X		2.2112 Barrau & Peeters 1972
<i>C. thuarsii</i> Guad	(St)	E. Africa		X	X		X	X		2.31212 Weiss 1979

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Plant Group				Chemistry							Reference	
Family												
Scientific Name		Location		Processing Classification								
Plant Part ()				1	2	3	4	5	6	7	Code	
Dioscoreaceae												
<i>Dioscorea</i> spp.	(T)	E. Africa	saponins, alkaloids	X				X	X		2.28222, 2.31211	Takeda 1972; Karnick 1971; Weiss 1979
<i>D. alata</i> L.	(T)	Africa	saponins	X					X			Karnick 1971 Burkill 1985
<i>D. bulbifera</i> L.	(T)	Pacific	saponins, alkaloid: disocorine	X	X				X		2.2812, 2.231, 2.243	Takeda 1972; Willaman & Li 1970; Lessa 1977; Barrau & Peeters 1972; Bascom 1965
<i>D. cochleari-apiculata</i> De Wild	(T)	Africa			X						2.2	Burkill 1985
<i>D. dumetorum</i> Pax.	(T)	Africa	alkaloids, phenanthrenes		X		X		X	X	2.211, 2.213, 2.22, 2.43, 2.25	Willaman & Li 1970; El-Olemy & Reisch 1979 Coursey 1967

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Plant Group Family Scientific Name Plant Part ()		Location	Chemistry							Reference	
			Processing Classification								
			1	2	3	4	5	6	7	Code	
	(T)	Africa	X	X		X		X	X	2.222, 2.231, 2.261, 2.63, 2.431, 2.432	Corkill 1948
	(T)	Africa		X					X	2.271	Watt & Breyer-Brandwijk 1962
<i>D. glabra</i> Roxb.	(T)	Bay of Bengal	saponins, alkaloids X							2.121	Karnick 1971 Bhargava 1983
<i>D. hispida</i> Dennst. (<i>D. daemonia</i>)			saponins, alkaloids								Karnick 1971; Willaman & Li 1970
	(T)	Malay Penninsula	X					X	X	2.1323	Skeat & Blagden 1906
	(T)	Cambodia		X			X	X		2.2326	Martin 1971
	(T)	Philippines		X				X		2.232	Brown 1920
<i>D. latifolia</i> Benth.	(T)	West Africa	X	X						2.2211, 2.2112	Labouret 1937; Busson 1965
<i>D. praehensilis</i> Benth.	(T)	C. Africa	X	X						2.2812	Burkill 1939
<i>D. prainiana</i> R. Kunth	(T)	Malaysia	X							2.111	Tanaka 1976

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Plant Group			Chemistry							Reference	
Family											
Scientific Name		Location	Processing Classification								
Plant Part ()			1	2	3	4	5	6	7	Code	
<i>D. preussii</i> Pax.	(T)	W. Africa		X				X		2.232, 2.221	Busson 1965, Tanaka 1976
<i>D. sansibarensis</i> Pax.	(T)	Africa	alkaloids X	X				X		2.213 2.253, 2.233	Willaman & Li 1970; Burkill 1939
<i>Tamus communis</i> L.	(St)	Europe; Persia; N. Africa	saponins, phenanthrenes X	X						2.2712	Takeda 1972, El-Olemy & Reisch 1979; Hedrick 1919
Ebenaceae											
<i>Diospyros</i> spp.			naphthaquinones								Hegnauer 1966
<i>D. oleifera</i> Cheng	(F)	China								2.	Tanaka 1976
Elaeocarpaceae											
<i>Elaeocarpus</i> sp.			indolizidine alkaloids								Johns & Lamberton 1973
<i>E. dentatus</i> Vahl.	(F)	New Zealand	X				X			2.5111	Wright-St. Clair 1972

TABLE 1. Survey of Traditional Methods of Plant Detoxification. Each report is categorized for the seven basic techniques outlined in the text and coded according to the schema in APPENDIX 1. (continued)

Plant Group			Chemistry							Reference
Family										
Scientific Name		Location	Processing Classification							
Plant Part ()			1	2	3	4	5	6	7	Code
Euphorbiaceae										
<i>Elatiospermum tapos</i> Blume.	(S)	Malaysia, Indonesia	X							2.121, 2.131 Tanaka 1976
<i>Euphorbia lathyris</i> L.	(S)	S. Europe	igenane-type diterpene esters						X	2.251 Hecker 1977 Hedrick 1919
<i>Hevea brasiliensis</i> Muell.-Arg.	(S)	S.E. Asia			cyanogenic glycosides					2.311 Hegnauer 1966 Tanaka 1976
<i>Jatropha curcas</i> L.	(S)	Mexico	X							2.131 Dressler 1953
	(S)	Trop. America, Asia						X		2.61 Tanaka 1976
<i>J. multifida</i> L.	(S)	Trop. America, Asia						X		2.61 Tanaka 1976
<i>Manihot esculenta</i> Crantz.					cyanogenic glycosides					Hegnauer 1966
many methods of detoxification practiced worldwide										Lancaster et al. 1982
	(T)	Malay Penninsula	X	X				X		2.233 Skeat & Blagden 1906
	(T)	Congo				X				2.43 Miracle 1967

TABLE 1. Survey of Traditional Methods of Plant Detoxification. Each report is categorized for the seven basic techniques outlined in the text and coded according to the schema in APPENDIX 1. (continued)

Plant Group		Location	Chemistry							Reference	
Family	Scientific Name		Processing Classification								
Plant Part ()			1	2	3	4	5	6	7		Code
<hr/>											
<i>Mercurialis annua</i> L.	(P)	Germany	cyanogenic glycosides							Hegnauer 1966	
			X							2.121	Hendrick 1919
<hr/>											
Fabaceae											
<i>Abrus precatorius</i> L.	(F,S)	Bay of Bengal	lectins, alkaloids							Wei et al. 1974;	
			X							2.131	Mears & Mabry 1971; Bhargava 1983
<i>Acacia albida</i> Delile	(S)	S.Africa	X	X				X	X	2.28123	Scudder 1971
<i>Canavalia obtusifolia</i> DC	(S)	Australia	X	X				X		2.2113	Irvine 1957
<i>Cassia occidentalis</i> L.	(S)	W. Africa	X								Irvine 1952
<i>Castanospermum australe</i> A. Cunningham. & Fraser	(S)	Australia	octahydroindolizine alkaloid								Hohenschutz et al. 1981;
			X					X		2.131	Tanaka 1976
			X	X						2.234	Harris 1987
<i>Crotalaria</i> spp.			pyrrolizidine alkaloids								Mears & Mabry 1971
<i>C. mucronata</i> Desv.	(S)	E. Trop. Asia	X	X	X					2.2147	Tanaka 1976

TABLE 1. Survey of Traditional Methods of Plant Detoxification. Each report is categorized for the seven basic techniques outlined in the text and coded according to the schema in APPENDIX 1. (continued)

Plant Group			Chemistry								Reference
Family	Scientific Name	Location	Processing Classification								
Plant Part ()			1	2	3	4	5	6	7	Code	
	<i>P. pubescens</i> Benth.	(S) W. North America	X		X	X				2.13, 2.3, 2.41	Castetter & Bell 1942
	<i>P. juliflora</i> DC	(S) W. North America				X		X		2.41141	Hodge 1907; Castetter 1935
	<i>Tamarindus indica</i> L.		haemagglutinins								Toms & Western 1971;
	(S) S. Africa		X	X				X	X	2.28123	Scudder 1971
Fagaceae											
	<i>Quercus</i> spp.		tannic acid								Hegnauer 1966
	(S) E. North America			X					X	2.261	Gilmore 1932; Waugh 1916
	(S) W. North America		X	X				X	X	2.28123; 2.242	Zigmond 1981; Barrett & Gifford 1933; Gifford 1936
	(S) W. North America			X		X		X		2.4123	Barrett 1952; Chestnut 1902
	(S) Persia			X				X		2.232	Gifford 1936
	(S) Japan		X							2.281	Gifford 1936
	(S) Sardinia		X			X				2.4123	Gifford 1936
	<i>Q. chrysolepis</i> Liebm.	(S) W. North America				X				2.431	Gifford 1936

TABLE 1. Survey of Traditional Methods of Plant Detoxification. Each report is categorized for the seven basic techniques outlined in the text and coded according to the schema in APPENDIX 1. (continued)

Plant Group			Chemistry							Reference	
Family											
Scientific Name		Location	Processing		Classification						
Plant Part ()			1	2	3	4	5	6	7	Code	
<i>Q. garryana</i> Dougl.	(S)	W. North America				X				2.431	Guther 1973
Flacourtiaceae											
<i>Pangium edule</i> Reinw. ex Blume	(F)	Malay Peninsula	cyanogenic glycosides								Hegnauer 1966
	(S)	Philippines	X	X				X		2.233	Skeat & Blagden 1906
	(S)	Trop. Asia, Micronesia			X					2.211	Brown 1920
	(S)									2.311	Tanaka 1976
Fumariaceae											
<i>Corydalis ambigua</i> Cham. & Schlecht.	(B)	Saghalin Is.	protoberberine alkaloids								Hegnauer 1969
				X		X				2.2712, 2.4112	Laufer 1930
Haemadoraceae											
<i>Haemadolum coccineum</i> Hook. (<i>H. corybosum</i>)	(R)	Australia	phenylenone								Hegnauer 1986
			X			X				2.41131, 2.41142	Grey 1841; Cribb & Cribb 1975; Laufer 1930

TABLE 1. Survey of Traditional Methods of Plant Detoxification. Each report is categorized for the seven basic techniques outlined in the text and coded according to the schema in APPENDIX 1. (continued)

Plant Group			Chemistry							Reference
Family			Processing Classification							
Scientific Name	Location		1	2	3	4	5	6	7	Code
Plant Part ()										
Hippocastanaceae										
<i>Aesculus</i> spp.			saponins (escin)							Hegnauer 1966
<i>A. californica</i> (Spach) Nutt. (S)	California		X	X				X		2.243, 2.333
<i>A. indica</i> Colebr. ex Wall. (S)	Himalayas			X						2.211
<i>A. turbinata</i> Blume (S)	Japan		saponins X	X				X	X	2.262
Icacinaceae										
<i>Icacina</i> spp.			diterpene alkaloids							On'okoko & Vanhaelen 1980
<i>I. senegalensis</i> A. Juss. (T)	W. Africa			X	X			X		2.2326
Lamiaceae										
<i>Ajuga nipponensis</i> Makino (L)	Japan		diterpene: ajugamarin X							Shimomura et al 1981; Tanaka 1976

TABLE 1. Survey of Traditional Methods of Plant Detoxification. Each report is categorized for the seven basic techniques outlined in the text and coded according to the schema in APPENDIX 1. (continued)

Plant Group Family Scientific Name Plant Part ()	Location	Chemistry							Reference
		Processing	Classification	1	2	3	4	5	
				1	2	3	4	5	Code
Lauraceae									
<i>Beilschmeidia bancroftii</i> (S)	Australia	X	X						2.233 Harris 1987
<i>B. tarairi</i> Kirk. (<i>Nesodaphne tarairi</i>) (S)	New Zealand	X							2.121 Hedrick 1919
<i>B. tawa</i> Kirk. (<i>N. tawa</i>) (F)	New Zealand	X						X	2.5111 Wright-St. Clair 1972
(S)	New Zealand	X							2.121 Hedrick 1919
<i>Endiandra pubens</i> Meissn.									Bandaranayake et al. 1981;
(S)	Australia	terpenoids	X	X				X	Cribb & Cribb 1975; Harris 1987
<i>E. palmerstonii</i> C.T. White (S)	Australia	X	X					X	2.233 Cribb & Cribb 1975; Harris 1987
<i>E. tooram</i> (S)	Australia	X	X						2.233 Harris 1987
<i>Nectandra</i> spp.		benzylisoquinoline alkaloids							Dos Santos & Gilbert 1975
<i>N. rodioei</i> Hook. (S)	Tropical South America		X					X	2.222 Lévi-Strauss 1950; Kirchoff 1950

TABLE 1. Survey of Traditional Methods of Plant Detoxification. Each report is categorized for the seven basic techniques outlined in the text and coded according to the schema in APPENDIX 1. (continued)

Plant Group			Chemistry							Reference		
Family												
Scientific Name		Location	Processing Classification									
Plant Part ()			1	2	3	4	5	6	7	Code		
Myrtaceae												
<i>Eucalyptus bicolor</i> A. Cunn.	(S)	Australia	terpenoids X							2.2216	Hegnauer 1969; Roth 1897, Cribb & Cribb 1975	
<i>E. largiflorens</i> C.T. White	(S)	Queensland, Australia	X							2.22	Cribb & Cribb 1975	
Olacaceae												
<i>Ximenia americana</i> L.	(L)	Australia	X							2.11	Cribb & Cribb 1975	
	(S)	Indonesia	X							2.11	Brown 1920	
Oleaceae												
<i>Olea europaea</i> L.	(F)	Mediterranean	oleuropein X X							X	2.3115, 2.2288, 2.2588, 2.71	Windholz 1976 Hartmann & Bougas 1970

TABLE 1. *Survey of Traditional Methods of Plant Detoxification. Each report is categorized for the seven basic techniques outlined in the text and coded according to the schema in APPENDIX 1. (continued)*

Plant Group		Chemistry							Reference
Family									
Scientific Name	Location	Processing Classification							
Plant Part ()		1	2	3	4	5	6	7	Code
Orobanchaceae									
<i>Orobanche cooperi</i> (Gray) Heller	(St) Mexico	X							2.13 Felger & Moser 1976
Oxalidaceae									
<i>Oxalis tuberosa</i> Molina	(T) Andes, South America	oxalic acid X					X		2.216 Sauer 1950
Pandanaceae									
<i>Pandanus</i> spp.	(F) Australia	alkaloids, dimethyltryptamine X							2.131 Hyndman 1984 Cribb & Cribb 1975
Pinaceae									
<i>Pinus</i> spp.	(S) North America	terpenes X							2.131 Havard 1895
<i>P. ponderosa</i> Dougl.	(S) W. North America	X							2.131 Steedman 1930

TABLE 1. Survey of Traditional Methods of Plant Detoxification. Each report is categorized for the seven basic techniques outlined in the text and coded according to the schema in APPENDIX 1. (continued)

Plant Group			Chemistry							Reference
Family										
Scientific Name		Location	Processing Classification							
Plant Part ()			1	2	3	4	5	6	7	Code
Rhizophoraceae										
<i>Bruguiera</i> sp.										Barrau & Peeters 1972; Cribb & Cribb 1975; Saxton 1971; Barrau & Peeters 1972
	(F)	Oceania	tannins, tropane alkaloids X	X				X		2.2112
<i>B. conjugata</i> Merr. (<i>B. gymnorhiza</i>)	(R)	Australia	X	X				X		2.223, 2.53 Cribb & Cribb 1975
Rosaceae										
<i>Potentilla tormentilla</i> Neck.			tannins							Hegnauer 1973
	(R)	N. Asia, Europe	X							2.121 Hedrick 1919
<i>Prunus campanulata</i> Maxim.										
	(F)	W. Asia								2. Tanaka 1976
Solanaceae										
<i>Datura innoxia</i> Mill.			tropane alkaloids							Hegnauer 1973
(<i>D. meteloides</i> DC)	(F)	W. North America				X				2.41141, 2.41142 Castetter 1935

TABLE 1. Survey of Traditional Methods of Plant Detoxification. Each report is categorized for the seven basic techniques outlined in the text and coded according to the schema in APPENDIX 1. (continued)

Plant Group Family Scientific Name Plant Part ()	Location	Chemistry								Reference
		Processing Classification								
		1	2	3	4	5	6	7	Code	
<i>Lycium pallidum</i> Miers. (F)	W. North America	X			X		X		2.41252, 2.41251, 2.41242	Whiting 1939; Steggerda & Eckardt 1941
<i>Solanum</i> spp.		glycoalkaloids								Hegnauer 1973
<i>S. X curtilobum</i> Juz. & Buk. (T)	Peru, Bolivia		X		X		X		2.366, 2.41152	Johns 1986; Werge 1979
<i>S. gilo</i> Raddi (L)	W. Africa	X	X				X		2.22122	Keshinro & Ketiku 1979
<i>S. jamesii</i> Torr. (T)	W. North America				X				2.41152, 2.4125	Johns 1986
<i>S. fendleri</i> A. Gray (T)	W. North America				X				2.41152, 2.4125	Johns 1986
<i>S. X juzepczukii</i> Juz. & Buk. (T)	Peru, Bolivia		X		X		X		2.366, 2.41152	Johns 1986; Werge 1979
<i>S. simile</i> F. Muell. (<i>S. semele</i>) (F)	Central Australia		X						2.311	Irvine 1957

TABLE 1. Survey of Traditional Methods of Plant Detoxification. Each report is categorized for the seven basic techniques outlined in the text and coded according to the schema in APPENDIX 1. (continued)

Plant Group		Location	Chemistry							Reference
Family	Scientific Name		Processing Classification							
Plant Part ()			1	2	3	4	5	6	7	Code
Taccaceae										
	<i>Tacca leontopetalodes</i> (L.) Kuntze. (<i>T. involucrata</i>) (T)	W. Africa	taccalin	X	X			X	2.112, 2.222	Scheuer et al. 1963 Busson 1965; Irvine 1952
	(<i>T. pinnatifida</i>) (T)	Pacific	X	X			X		2.222, 2.2121, 2.2112	Lessa 1977; Barrau & Peeters 1972; Bascom 1965; Hedrick 1919; Brown 1920
	(T)	Australia	X	X			X		2.2123	Cribb & Cribb 1975
Tiliaceae										
	<i>Tilia japonica</i> Simonk (F)	Japan, China	X						2.121	Tanaka 1976
Tropaeolaceae										
	<i>Tropaeolum tuberosum</i> Ruiz & Pav. (T)	South America	glucosinolates	X			X		2.11, 2.24	Johns & Towers 1981; Sauer 1950

TABLE 1. Survey of Traditional Methods of Plant Detoxification. Each report is categorized for the seven basic techniques outlined in the text and coded according to the schema in APPENDIX 1. (continued)

Plant Group			Chemistry								Reference	
Family												
Scientific Name		Location	Processing Classification									
Plant Part ()			1	2	3	4	5	6	7	Code		
<i>M. miquelii</i> A. DC.	(S)	Australia	X	X				X		2.112, 2.212	Tanaka 1976; Irvine 1957	
<i>M. spiralis</i> Miq.	(S)	E. Australia	X					X		2.112	Tanaka 1976	
<i>Zamia</i> sp.			MAM glycosides									de Lucca et al. 1980;
	(S)	Australia		X			X			2.2116	Grey 1841	
<i>Zamia chigua</i> Cuatr.	(S)	Panama	X	X						2.2112	Duke 1970	
<i>Z. furfuracea</i> Ait.	(R)	Mexico, Central America								2.	Tanaka 1976	
<i>Zamia pumila</i> L (<i>Z. integrifolia</i>)	(T)	Caribbean		X						2.2	Palmer 1878	
Zygophyllaceae												
<i>Balanites aegyptica</i> Del.			saponins									Hegnauer 1973
	(L)	Africa	X							2.121	Burkill 1985	
	(S)	W. Africa	X							2.272	Busson 1965	

* Plant Part: B = bulb; F = fruit; Fb = fruiting body; L = leaf; La = latex; P = plant; R = root; Rh = rhizome; S = seed; Sh = shoot; St = stem; T = tuber.

may also denature plant enzymes that are necessary to liberate certain active principals from glycosides such as glucosinolates or cyanogenic glycosides. However, in these cases liberation of active isothiocyanates and hydrogen cyanide, respectively, may subsequently be carried out by bacterial or endogenous enzymes. Proteinaceous toxins such as lectins and proteinase inhibitors are usually effectively denatured by heat.

Boiling and some form of roasting or baking are the most common cooking techniques used worldwide. Although many plant foods are eaten raw, most are cooked in some way. However, more often than not detoxification is not the explicit function of the cooking process. Roasting was perhaps the only cooking method used during most of human history since boiling requires watertight and heat-resistant containers. Many peoples solved the problem of applying heat to water by placing heated rocks directly in the contents of watertight but not heat resistant containers. Clay pots can be used for boiling foods, but it was the introduction of metal pots that greatly increased the distribution of this technique.

2. *Detoxification by solution.*—The use of water to remove toxins basically involves the dissolving of compounds in the water and their leaching from the food. The process is enhanced in specific and often sophisticated ways and takes many forms as is apparent in level 2.2 of APPENDIX 1. Heat accelerates the leaching process. When the solubility of a toxin is low a turnover of water, either by repeated pouring off and replacing, by placing the object in running water, or by passing water through a food, will help. Salt increases the polarity of the aqueous environment and can help in making certain compounds more soluble. Any process which causes more tissue to be exposed to the water or which liberates plant constituents by destroying the integrity of the plant cells will speed up leaching.

3. *Detoxification by fermentation.*—Simple fermentation techniques are part of the repertoire of detoxification of human groups worldwide. Microorganisms are ubiquitous and fermentation proceeds spontaneously under appropriate conditions. The metabolism of microorganisms alters the chemical composition of food. Basic techniques involve burying a food plant in the ground or in swamps, or enclosing it in some kind of container so that conditions conducive to fermentation can be achieved.

4. *Detoxification by adsorption.*—Chemical constituents in plants may be bound by physical and chemical processes to other substances. Charcoal is the standard detoxification substance used in cases of acute toxicity in clinical settings in modern medicine (Gilman *et al.* 1985). Both charcoal and clay are made up of small particles and have large surface areas. They undergo weak interactions with organic compounds, primarily through van der Waals and electrostatic forces. Clay mineral lattices may be charged (usually negatively) and adsorption of chemicals may also be by ion-exchange (Johns 1986).

Humans deliberately use the adsorptive properties of clay to bind toxins in food in ways that appear to be elaborations of the geophagous behavior of animals (Johns 1986). Detoxification basically involves adding clay directly to food plants during processing or at the time of ingestion, or soaking the plant product in wet mud.

5. *Detoxification by drying.*—Drying is likely to be an effective technique for removing volatile toxins from food and is usually used in combination with one of the other methods of detoxification. More often than not material is simply dried by placing it in the sun, although ovens or kilns are used in some circumstances.

6. *Detoxification by physical processing.*—Techniques such as grating, grinding, pounding, freezing etc. which break down the tissues of plants are collectively termed

comminution (Coursey 1973). Comminution will greatly enhance fermentation, solubilization and other processes. In methods that utilize the metabolic machinery of the plant cell comminution is a primary means of detoxification. Enzymes contained in the same tissue breakdown certain more stable allelochemicals such as cyanogenic glucosides or glucosinolates to release compounds which are volatile, water-soluble or heat labile.

Grating of cassava (*Manihot esculenta*) is a widespread mechanism for detoxifying bitter varieties of this important staple. Hydrogen cyanide, enzymatically liberated from cyanogenic glycosides, is released into the atmosphere during processing rather than while the plant is being chewed or digested. Processes employed with cassava are diverse and many are elaborate seemingly beyond necessity since comminution followed by enough time for the enzymatic reaction to occur is sufficient (Seigler and Pereira, 1981).

7. *Detoxification by pH change.*—Change in pH can affect the solubility of many chemicals. In addition acidic and alkaline conditions can lead to the hydrolysis of compounds.

The additions of ashes and acids to foods play important roles in a number of chemical processes affected by pH change. Although acid hydrolysis will degrade many organic compounds including glycosides and amides, concentrated acidic substances are rarely directly employed in traditional food processing. Acids formed during fermentation may contribute to the breakdown and/or the solubilization of some toxins. Acidic fermented products such as vinegar, and organic acids from fruits such as tamarind, are occasionally added to foods and may serve some role in detoxification. Pickling is carried out in combination with other techniques and may play a role in producing a final nontoxic product. Tamarind pulp is widely used in tropical regions as a flavor additive to food, although because of its acidity it may play other roles in altering food quality. Tartaric acid which makes up 10% of the weight of tamarind pulp (Windholz 1976) is a good organic buffer. A concentrated solution of tamarind that we tested had a pH of 2.5 although its buffering capacity was not assayed. We are familiar with three cases where tamarind is used to detoxify food. Two of these cases involve plants in the Araceae which may have high levels of calcium oxalate. Significantly tartaric acid may be effective in increasing the solubility of the highly irritating crystals (raphides) of this compound (Oke 1969). The third case of tamarind use with toxic plants involves roots of the legume *Neorautanenia mitis*. The genus is characterized by rotenoids and other toxic flavonoid derivatives.

Alkali materials in the form of lye from plant ash and mineral lime are readily available and widely applied. They participate in hydrolysis reactions of common chemical linkages such as ester and acetals. Ashes are usually used in solution, often with heat which greatly enhances the hydrolysis process.

It is known that interactions occurring when different chemicals are ingested together by animals may reduce the toxicity of one or both of them. The documented cases involve interactions of tannins with cyanogenic glucosides (Goldstein and Spencer 1985) and saponins (Freeland *et al.* 1985). There is no indication from the present survey that chemical interactions such as these are exploited by humans to detoxify foods. Many processes are subtle, and even when effective would not necessarily be understood or articulated by people practicing them. Further research examining the effectiveness of traditional processing must recognize the complexity of chemical systems and should be observant for more subtle ways by which humans may have exploited poisonous plants to their advantage.

THE ORIGIN OF FOOD PROCESSING TECHNIQUES

The question of how humans learned to detoxify plants in particular ways is difficult to answer. The ubiquity of the various techniques and their sophistication supports their antiquity. The use of clays for their adsorption properties has antecedents in animal behavior (Johns 1986). Heating, leaching, fermentation, and drying of foods all have simple cause and effect relationships with change in food palatability that could be observed in common events. Harris (1977) suggested that plants that are detoxified by leaching were originally used for fish poisons. Plants that had been left in streams could be subsequently discovered to be acceptable foods. Comminution of plants and the use of lye and salt to facilitate detoxification require greater sophistication. However, the use of tools is a longstanding human trait that would have been involved in detoxification since early in human history. Once tools were used to open nuts or other foods, refining the techniques to diminish the foods further is not a great leap for human beings. The use of salt in boiling would take place once boiling itself was established. Salt water could have been used initially in coastal areas simply because of its availability. The use of lye also would follow cooking, and ashes would be readily available from cooking sites. Perhaps hot coals or ash covered rocks were initially added only to heat water, but consequently were discovered to improve the food. The use of alkali and acidic substances in processing appears to represent the most sophisticated of the basic techniques.

A preference for nutrient dense foods such as animal protein and fats and concentrated carbohydrates in fruits, tubers and seeds has characterized the genus *Homo* (Milton 1987) and directed our technological achievements over the past 2 million years for scavenging, hunting and processing plant products. The energetic reward offered by dense carbohydrate sources would have provided a strong motivation for the development of detoxification processes and once a technology for detoxifying plant foods was established it is not surprising that deliberate elaboration using available resources would occur. Once the basic mechanisms of detoxification were widespread, their refinement to deal in sophisticated ways with particular plants was a function of human adaptability and intelligence. The adaptation of humans to exploit the resources of a new environment involves the application of detoxification techniques to utilize the available plant resources. Where human groups were in intimate association with a food resource over many generations it is not surprising that considerable refinements took place.

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APPENDIX 1

Classification of Traditional Plant Processing Techniques

- 2. No special detoxification techniques applied (subdivide as in Coursey, 1973)
- 2. Special detoxification techniques applied
 - 2.1 Detoxification by heat
 - 2.11 Unspecified cooking
 - 2.111 Cooking of whole pieces
 - 2.1111 Cooking without the addition of salt, lye, or acid
 - 2.1112 Cooking with the addition of salt
 - 2.1113 Cooking with the addition of lye
 - 2.1114 Cooking with the addition of acid
 - 2.1115 Cooking after drying
 - 2.1116 Cooking after soaking
 - 2.112 Cooking after comminution (Subdivide as for 2.111)
 - 2.113 Cooking after peeling (Subdivide as for 2.111)
 - 2.12 Boiling, stewing, etc. (Subdivide as for 2.11)
 - 2.13 Roasting, baking (Subdivide as for 2.11)
 - 2.14 Frying (Subdivide as for 2.11)
 - 2.15 Steaming (Subdivide as for 2.11)
 - 2.2 Detoxification by solution
 - 2.21 Soaking in static water
 - 2.211 Soaking or leaching of whole pieces
 - 2.2111 Followed by unspecified cooking
 - 2.2112 Followed by boiling
 - 2.21121 Simple boiling (Subdivide as in 2.111)
 - 2.21122 Repeated boiling in changes of water (Subdivide as for 2.21121)
 - 2.2113 Followed by roasting or baking
 - 2.2114 Followed by frying
 - 2.2115 Followed by steaming
 - 2.2116 Followed by drying
 - 2.2117 Followed by fermentation
 - 2.2118 Followed by pickling
 - 2.212 Soaking or leaching after comminution (Subdivide as for 2.211)
 - 2.213 Soaking or leaching after cooking and comminution (Subdivide as for 2.211)
 - 2.214 Soaking or leaching after cooking (Subdivide as for 2.211)
 - 2.215 Soaking or leaching after boiling with lye (Subdivide as for 2.211)
 - 2.216 Soaking or leaching after freezing (Subdivide as for 2.211)
 - 2.217 Soaking or leaching after drying (Subdivide as for 2.211)

- 2.218 Soaking or leaching after peeling or cutting (Subdivide as for 2.211)
- 2.22 Soaking with change(s) in water (Subdivide as for 2.21)
- 2.23 Soaking in running water (Subdivide as for 2.21)
- 2.24 Leaching (Subdivide as for 2.21)
- 2.25 Soaking in salt water (Subdivide as for 2.21)
- 2.26 Soaking with the addition of ashes or lye (Subdivide as for 2.21)
- 2.27 Soaking with the addition of acidic substances (Subdivide as for 2.21)
- 2.28 Boiling
 - 2.281 Boiling of whole pieces
 - 2.2811 Simple boiling
 - 2.28111 Without salt, lye, or acid
 - 2.28112 With salt
 - 2.28113 With lye
 - 2.28114 With acid
 - 2.28115 After drying
 - 2.2812 Repeated boiling in changes of water (Subdivide as for 2.2811)
 - 2.282 Boiling after comminution (Subdivide as for 2.281)
 - 2.283 Boiling after peeling (Subdivide as for 2.281)
- 2.3 Detoxification by fermentation
 - 2.31 Spontaneous fermentation
 - 2.311 Fermentation of whole pieces
 - 2.3111 Without previous treatment
 - 2.31111 Followed only by washing
 - 2.31112 Followed by washing and heat treatment
 - 2.31113 Followed by heat treatment
 - 2.31114 Followed by comminution
 - 2.31115 Followed by drying
 - 2.3112 After cooking (Subdivide as for 2.3111)
 - 2.3113 After boiling with lye (Subdivide as for 2.3111)
 - 2.3114 After soaking (Subdivide as for 2.3111)
 - 2.3115 With addition of salt (Subdivide as for 2.3111)
 - 2.312 Fermentation after comminution (Subdivide as for 2.311)
 - 2.32 Fermentation with use of inoculum from earlier preparations (Subdivide as 2.31)
- 2.4 Detoxification by adsorption
 - 2.41 Addition of clay
 - 2.411 Addition to whole pieces
 - 2.4111 Addition during soaking
 - 2.41111 Addition without previous treatment
 - 2.41112 Addition after cooking
 - 2.4112 Addition during boiling (Subdivide as for 2.4111)
 - 2.4113 Addition during cooking (Subdivide as for 2.4111)
 - 2.4114 Addition during comminution (Subdivide as for 2.4111)
 - 2.4115 Addition to consumed product (Subdivide as for 2.4111)
 - 2.412 Addition after comminution (Subdivide as for 2.411)
 - 2.42 Addition of charcoal (Subdivide as for 2.41)
 - 2.43 Soaking in wet mud
 - 2.431 Soaking of whole pieces

- 2.432 Soaking after comminution
- 2.5 Detoxification by drying
 - 2.51 Sundrying
 - 2.511 Drying of whole pieces
 - 2.5111 Sundrying followed by cooking
 - 2.5112 Sundrying followed by soaking
 - 2.5113 Sundrying followed by fermentation
 - 2.5114 Sundrying followed by comminution
 - 2.512 Drying after comminution (Subdivide as for 2.511)
 - 2.52 Kiln or hot-air drying (Subdivide as for 2.51)
- 2.6 Detoxification by physical processing
 - 2.61 Peeling
 - 2.62 Grating or rasping
 - 2.63 Squeezing
 - 2.64 Pounding
 - 2.65 Grinding
 - 2.66 Cutting
- 2.7 Detoxification by pH change
 - 2.71 Lye or lime added
 - 2.72 Acidic substance added