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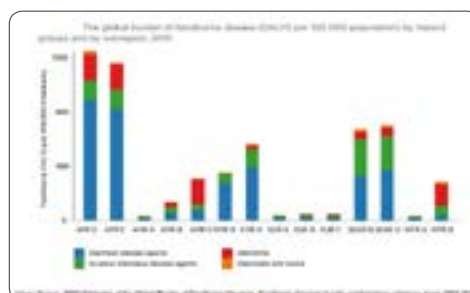
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Food safety and quality: Day to day challenges and prevention

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From last few decades, it has been a growing recognition and involvement of public health issue. Now a days food borne disease are so famous as a celebrity, new generation foods, improper food preparation, storage, emerging pathogens and distribution practices; but can be prevented by adopting food handling practices, many factors which indicate the increase of food borne disease globally. There are many factors which outbreak the food borne illness at home, which includes raw food supply that is frequently contaminated, insufficient training of retail employees, an increasing global supply and due to lack of awareness regarding food safety and contamination in general public, mistake of food handling and prevention at home, deliberate consumption of raw and under cooked foods, often described as 'risky eating behavior'. Raw foods including meat, eggs, fish and fruits and vegetables should all be considered as entry sources of food borne pathogens into the home. An infectious agent which comes inside the home via food includes species of *Salmonella*, *Campylobacter*, *Listeria* and *E coli* O157. In the present scenario, we are facing many different challenges and in view of this we require a global solution. One of the challenges is the spread of infectious diseases that emerge between animals, humans and the surroundings in which they live. Food borne disease will continue to be the major concern worldwide but the objective is to minimize the global impact of diseases for the control of food borne diseases which starts at home itself by sanitizing the equipments and work place for preparing food, pest control, sanitization process and CIP (Clean In Process) at restaurants and food industries, creating awareness in public regarding how to make the food safe or to avoid it completely or advice consumers to throw away the suspect food from their pantry or refrigerator.



Recent Publications

1. Sonam Chaurasia Aditya Lal (2016) Development of biodegradable packaging films using potato starch. International Journal of Current Engineering and Technology 6(3):915-925.
2. D Ade Kuldeep and Aditya Lal (2015) Development and quality evaluation of pineapple pomace and wheat bran fortified biscuit. International Journal of Research in Engineering & Advanced Technology 2(3):1-6.
3. R N Shukla Virendra Parmar and Aditya Lal (2015) Mathematical modelling of mass transfer during osmotic dehydration of bitter gourd slices in binary solution. International Journal of Science, Engineering and Technology DOI: 10.2348/ijset06150679.
4. Aditya Lal and Rishov Sircar (2018) Development and value addition of food products by finger millet (*Eleusine coracana* L.). International Journal of Research –GRANTHAALAYAH 6(2):109-119.

Biography

Rishov Sircar is pursuing his B.Tech in Food Technology at Sam Higginbottom University of Agriculture Technology and Sciences Allahabad, India. He is an Internal Auditor of FSMS 22000/2005 and Vice President of Society of Food Engineers. He was part of the organizing committee to organize several invited talks, one-day seminar, an international workshop in the area of Food Processing and Technology. Currently, he is working on few researches.

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