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E-BABE: Safety, control and prevention of microbial contamination of cereals and cereal-based products

Cereals and cereal products have great importance for human and animal nutrition worldwide. Humans have been concerned about food safety since ancient times. The globalization of the world's food supply has resulted in changing patterns of foodborne illnesses. It is extremely important for the public health system to implement new surveillance, outbreak detection and response strategies geared toward reducing the number of foodborne illness everywhere in the world. Many factors influence the contamination of cereals and cereal-based products by microorganisms that cause illnesses in humans and animals. The major factors are water activity (aw), temperature and climate conditions. Cereal grains are subject to microbiological contamination while growing in the field, accumulating a large and varied microflora. The microbiological and technological quality of cereals and cereals products is affected by pre- and post- harvest period including harvesting and storage practices, as well as processing-milling and baking of finished products. A substantial safety challenge can presents a variety new product category. Application of techniques for effective control and prevention for microbial contamination is of great significance for the safety of cereal finished products.

Biography

Mirjana Menkovska, PhD, is Full Professor at Department of Food Technology and Biotechnology at the Institute of Animal Science, Ss. Cyril and Methodius University in Skopje, Macedonia. Her background is Food Technology. She graduated at the Faculty of Technology and Metallurgy in Skopje, took MS degree in Instrumental Analysis in Chemistry and Technology at the same University and PhD degree in Food Technology at the University of Belgrade, Serbia. She was Visiting Scientist for Cereal Research at GMRC in Manhattan, Kansas, during the academic year 1985/86, at Cereal Research Institute in Detmold, Germany in 1997, and at other known research centers in Europe. She has published more than 150 papers in domestic and foreign scientific journals and participated at 90 scientific meetings in the country and abroad. She published a book and has also translated scientific books (3) and reviewed scientific books (3) from English into Macedonian language. She teaches Food Instrumental Analysis and Food Quality and Safety, as well as Dieto-prevention and Dieto-therapy at the post-graduate studies. She has been a Member of AACC, RACI, ISEKI, National Contact Person at EUChEMS-Division of Food Chemistry, ICC National Delegate. She got the award "The 13th of November" at her city Skopje for the scientific book "Technological Quality of Macedonian Wheat- Recent Instrumental Techniques and Methods, International Standards" and a Certificate of Recognition for contribution to the EU/ICC Cereal Conference 2002, ECC 2002-ERA. She was Rector Candidate at Ss. Cyril and Methodius University and candidate for Regular and Corresponding Member of Macedonian Academy of Sciences and Arts.

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