

Recent advances in food technology

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This topic is mainly focused on recent advancements in food technology. As it includes multiple approaches to deal with food safety & processes. It includes new method of storage of food at low temperature & it is mainly for egg. Canning technology through optimization & modeling techniques. Recent advances in agglomeration in spray drying. It also gives some information about past, present, future of food technology. India's food security challenge is also included in this topic. Info regarding regulation of food at international level is also given. It gives info about specific m.o. targeted for improving food safety as *salmonella spp.* & *E.coli*. Discovery & use of natural food preservatives that kills food born bacteria. Some special food items are also included like fully cooked food Aid products & vacuum packaging.

Biography

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Food safety hazards and controls for the home food preparer

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It is estimated that there are from 6.5 to 81 million cases of foodborne illness and injury in the worldwide each year, and from 1525 to more than 7,000 associated deaths. Foodborne disease or injury occurs when a person consumes food that contains pathogenic disease-causing microorganisms, harmful chemicals or hard foreign objects that can cause choking, injury to the mouth, or other internal injury. Lists of these harmful agents and foodborne illnesses are found in Chemical Hazards, Physical Matrial Hazards, pathogen in food, illnessor Diseases Attributed to food. Food may look, smell, taste and in all other ways appear completely wholesome. However, microorganisms, chemicals and hard foreign objects are found in and on raw food as it is grown and harvested, whether it is imported or comes from any sources. The amount of contamination depends on what the food acquires during growing, harvesting, processing by the manufacturer, handling by the distributor, and during storage. Food handlers, whether they pick crops from the fields, slaughter animals, or prepare food at home, in a restaurant, or in a hospital kitchen, are also sources of pathogens, chemicals and hard foreign objects. They can contribute to the hazardous condition of the food through unsafe food handling and preparation practices. Consumers themselves must handle food safely, keep it hot or cold, and eat it promptly. Otherwise, surviving microorganisms in the food will multiply and cause illness. In order to make sure that no one is made seriously ill, hazards must be prevented and/or controlled through correct knowledge of how to safely grow, harvest, slaughter, deliver, handle, prepare, serve and store food ingredients and products, and how to perform these tasks correctly 100% of the time.

Today, because of the way food is grown, harvested and supplied to the consumer, the person who prepares the food, the cook, becomes the hazard control point. Lack of hazard control at the source of supply in the food system is so severe that the food preparer will remain the hazard control point for many years to come. This topic informs the home food preparer about hazards in food from the wholesale system and how to control these hazards so that the food can be made safe with as little over-processing as possible.

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