

Natural and process contaminants in food, root causes and action

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Abstract

Any food during its processing then be it a Processed Food, or Farm products, both are vulnerable for process contaminants. Process contaminants are substances that get formed in the food or in food ingredients when they undergo chemical changes during processing. Processing methods may include fermentation, smoking, drying, refining and high-temperature cooking. Whereas some natural toxins can be formed in food as defense mechanisms of plants, through their infestation with toxin-producing mould, or through ingestion by animals of toxin-producing microorganisms. Natural toxins can cause a variety of adverse health effects and pose a serious health threat to both humans and livestock. Some of these toxins are extremely potent. Process contaminants are not intentionally added to food but they may be present as a result of the various stages of its production. Since contamination generally has a negative impact on the quality of food and may imply a risk to human health, various Government / Food Safety Authorities has provided maximum limits or suggested to take measures to minimise contaminants in foodstuffs. Various Governments has put up regulations for the contaminants level e.g EU legislation on contaminants in food is laid down in Regulation 315/93/EEC.

Speaker Publications:

1. "HFSS -High Fat Sucrose Salt containing products and myth about their negative impact on health"
2. "Food Contaminants and its origins, and actions to reduce the contaminant"
3. "Oily Battle" related to various oils, their compositions, and tussle between various oil trade and practices."
4. "Results from a dietary survey in an Indian T2DM population: a STARCH study"

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Biography:

A result-driven professional with more than 25 years of insightful experience of Techno commercial operations in Food Processing, Quality system certifications and Implementation, and Environmental compliances. A Multitasking person having thorough hand on experience in food processing in Fruits and Vegetable processing, Meat products and vertical integration of Fresh Vegetable Processing, Culinary /Milk based baby nutrition / Chocolates processing. He has published key publications in Magazines published in India related to Food processing.