



The Relation Between Food Safety and Food Security

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DESCRIPTION

Food handling, preparation and storage to prevent illness and injury fall under the broad category of food safety. Chemical, microphysical, and microbiological components of food safety fall under this category. While crucial in affecting the overall quality of the meal, other chemical aspects of food, such as vitamin and mineral content, are less significant in terms of food safety. The absence of invading microphysical particles is essential to preventing damage glass and metal are examples of microphysical particles that can be dangerous and seriously injure to people. Food contamination by pathogenic bacteria, viruses, and microorganism produced toxins is a concern for food safety. Other chemical characteristics of food, such as vitamin and mineral content, are less significant in terms of food safety even if they are crucial in impacting the overall quality of the meal. Food safety is concerned about toxin production by microorganisms, pathogenic bacteria, and viruses.

According to the UN's Food and Agriculture Organization (FAO), food security occurs when all people, at all times, have physical, social, and economic access to enough, safe, and nutritious food that satisfies their dietary needs and food preferences for an active and healthy life. This idea is applied to the family level as "household food security," with individual members of households being the primary concern. The majority of the world's undernourished people reside in emerging nations. Climate change, reliance on fossil fuels, biodiversity loss, and the exploitation of food crops for biofuels are just a few of the numerous issues that have an impact on food security.

Food can potentially cause harm to a consumer in addition to giving nutrition. Food-related risks include microbiological

organisms, naturally occurring toxins, allergies, intentional and inadvertent additions, changed food components, and agricultural chemicals. So, there is a need for food safety. Food safety is a scientific field that describes how to handle, prepare, and store food in ways that reduce the risk of contracting a foodborne illness. This comprises a variety of practices that need to be followed in order to prevent serious health risks to protect consumer health and safety. Food security is the idea that everyone, especially the most vulnerable, has unhindered access to a sufficient supply of nutritious, culturally appropriate food that will fully support their physical, mental, and spiritual wellbeing.

In a sense, consumers are showing an unprecedented level of interest in how food is grown, processed, and sold, and they are increasingly requesting that their governments take on more responsibility for consumer protection and food safety. This job entails formulating plans to improve food control systems in order to safeguard the public's health, stop fraud and deception, avoid food adulteration, and ease trade. They will give authorities the ability to select the legislation, infrastructure, and enforcement strategies that are best for their food control systems. Food quality and food safety can be used interchangeably, but food safety refers to any risks to human health chronic or acute that may result from the use of food. All additional characteristics that affect a product's value to the consumer are considered to be part of food quality. This contrast between safety and quality has significant effects on policies are created and determines the type and focus of the food control system that is best suited to achieve predetermined goals for the safety of the nation and its people.

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