

FOOD SAFETY (БЕЗПЕКА ПРОДУКТІВ)

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Food safety is used as a scientific discipline describing handling, preparation, and storage of food in ways that prevent food-borne illness. This includes a number of routines that should be followed to avoid potential health hazards. In this way food safety often overlaps with food defense to prevent harm to consumers. The tracks within this line of thought are safety between industry and the market and then between the market and the consumer. In considering industry to market practices, food safety considerations include the origins of food including the practices relating to food labeling, food hygiene, food additives and pesticide residues, as well as policies on biotechnology and food and guidelines for the management of governmental import and export inspection and certification systems for foods. The main mediums are bacteria, viruses, mold, and fungus. The contamination can be physical, chemical and biological.

Physical contaminants are objects such as hair, plant stalks or pieces of plastic and metal. When the foreign object comes into the food, it is a physical contaminant. Common sources to create physical contaminations are: hair, glass or metal, pests, jewelry, dirt and fingernails.

Chemical contamination happens when food is contaminated with a natural or artificial chemical substance. Common sources of chemical contamination can include: pesticides, herbicides, veterinary drugs, contamination from environmental sources (water, air or soil pollution), cross-contamination during food processing, migration from food packaging materials, presence of natural toxins or use of unapproved food additives and adulterants.

Biological contamination refers to food that has been contaminated by substances produced by living creatures, such as humans, rodents, pests or microorganisms.

Consider all forms of contamination when deciding if a food is safe or unsafe, as some forms of contamination will not leave any apparent signs. Bacteria may not be visible to the naked eye, debris (physical contamination) may be underneath the surface of a food, and chemicals may be clear or tasteless; the contaminated food may not change in smell, texture, appearance, or taste, and could still be contaminated.