



Food Safety

Fatma Çoşkun*

Faculty of Agriculture, Food Engineering Department, Tekirdag Namik Kemal University, Turkey

*Corresponding Author: Fatma Çoşkun, Faculty of Agriculture, Food Engineering Department, Tekirdag Namik Kemal University, Turkey.

DOI: 10.31080/ASNH.2020.04.food-safety

Received: December 06, 2019

Published: January 11, 2020

© All rights are reserved by Fatma Çoşkun

Being healthy is the most basic need and right of a person. Food products are among the most important factors affecting human health. Therefore, unsafe food products negatively affects human health. Safe food is a food that does not pose a danger to human health in terms of physical, chemical and microbiological aspects. Food safety is a set of conditions and practices that preserve the quality of food to prevent food contamination and foodborne diseases. In other words, food safety is a precaution against all hazards and risks that may render food harmful to consumer health. Ensuring safe food is the responsibility of those who produce, process, market and consume raw materials. In addition, those who prepare food-related legislation and check the compliance of food with legislation are also responsible for food safety. A failure that may occur at every stage of the production chain or at any point in the system will result in unsafe food.

Determination of pesticide residues used in herbal products, monitoring of diseases in animal products and their control before processing, determination of the conditions of processing facilities of these products are of great importance for food safety. Food safety covers topics such as food legislation, inspection systems, certification systems and international trade as well as food hygiene, foodborne diseases, food additives, contaminants, veterinary and pesticide residues.

As the world population increases, intensification of agriculture and animal production to meet the increasing demand for food, industrialization in order to process these resources creates problems in food security. The desire to obtain more products to meet the growing food needs with rapid population growth has increased the use of pharmaceutical and hormone inputs in agriculture, thus causing the concept of food safety to be overlooked. In addition, today's food consumption habits and preferences are changing. The number of conscious consumers is increasing and these consumers give more importance to the nutrient content, reliability and health of the foods they consume. Therefore, countries are updating their food laws in order to produce healthier and safer food. With the development of science and technology, easier detection of foodborne diseases is a factor in updating laws. Because food safety has become an important social issue for all countries in recent years due to public health and economic dimensions.

Food safety covers the chain of food from field to table. With increasing urbanization, changes in the food production and consumption process can lead to an increase in the food chain and an increase in danger. Foodborne diseases also impede socio-economic development by forcing health systems, damaging national economies, tourism and trade. Therefore, the food safety approach is one of the systems that should be implemented in every country in order to ensure the welfare of the society both in terms of health and economics. Countries' policies on food safety, their ability to provide food safety and their targets for people's access to safe food vary according to their development. Detection and elimination of problems related to food safety requires a serious infrastructure. In less developed countries, there are food safety risks due to systemic problems.

Nowadays, some international practices have been initiated to prevent problems in food safety and to minimize economic losses. These include quality assurance systems such as GMP (Good Manufacturing Practices), GHP (Good Hygiene Practices), HACCP (Hazard Analysis and Critical Control Points), ISO9000:2000 (International Organization for Standardization), ISO22000, IFC (International Food Code), BRC (British Retail Consortium), GLOBALGAP=EUREPGAP (Euro-Retailer Produce Working Group (Eurep) Good Agricultural Practices (GAP).

Everyone who has responsibility for food safety must do their part and act in accordance with food safety programs and legislation. Thus, the danger to food safety can be minimized or eliminated. In addition, society and everyone involved with food should be made aware of the factors that endanger food.

Assets from publication with us

- Prompt Acknowledgement after receiving the article
- Thorough Double blinded peer review
- Rapid Publication
- Issue of Publication Certificate
- High visibility of your Published work

Website: <https://www.actascientific.com/>

Submit Article: <https://www.actascientific.com/submission.php>

Email us: editor@actascientific.com

Contact us: +91 9182824667