



Educational Research (ISSN: 2141-

5161) Vol. 12 (4) Available online

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Short Communication

How Food Safety Plays an Important Role in Food Business and Food Security

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Abstract

High-pressure processing (HPP) is a nonthermal process capable of inactivating and eliminating pathogenic and food spoilage microorganisms. This novel technology has enormous potential in the food industry, controlling food spoilage, improving food safety and extending product shelf life while retaining the characteristics of fresh, preservative-free, minimally processed foods. As with other food processing methods, such as thermal processing, HPP has somewhat limited applications as it cannot be universally applied to all food types, such as some dairy and animal products and shelf-stable low-acid foods. Herein, we discuss the about high-pressure processing on food safety.

Biography

Zakiya A Bagwan is a student at Mokashi college of Food Technology, KaradSatara, Maharashtra, India.

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Cite this article: Zakiya A Bagwan ; High pressure processing on food; Food Safety 2021; May 28, 2021, London UK

