

Conserved Food Safety

Food usage was earlier designed on fresh contents which were used and shortly after cooking they were utilised. During Second World War when most of the food growing areas in the world were endangered by war tools; the perception of food storage got in. Later as the international population growth was increased and technology also progressed the food storage was significantly increased. Soon it became a business attraction and in modern times variety of mixed food contents became big business. Thus long storage devices have been in action. Unfortunately the world over growth of Viruses, Bacteria and Fungi has also been an important part of research tool which have complicated the whole situation. The leakage of these research contents has been reported as a very serious issue¹.

Unfortunately it was not realised that every content of food has a half life and its over conservation produces highly toxic effects some of which are related to high incidence of cancer as well. Similarly mixing of food contents along with variety of spices is also quite serious issue, which must be addressed by international agencies like World Health Organization.

Over use of beverages and their long term conservation has also many serious complications. Even the long list of conservation chemicals, blenders, fragrances and colouring agents also have been recorded making very seriously toxic effects².

The regulatory bodies designed to analyse and control the life of cooked food contents have also serious technical issues the world over. One of the major reasons is quality of food usage by different social and religious groups the in human society³.

One of the major trend settings must be made by utilizing the food as soon as it is cooked and discarding the trend of planting vegetables and fruits in wrong seasons for only economic gain. If we look at human history; the foods were grown in specific time period and were also consumed like wise. Thus making human life in accordance with climate & geographic conditions and eliminating most of the clinical complications from human life. It will also be a greater economic gain for human society⁴.

REFERENCES

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