



Agricultural waste-utilization and management

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Abstract:

Agricultural wastes are defined as the residues from the growing and processing of raw agricultural products such as fruits, vegetables, meat, poultry, dairy products, and crops. They are the non-product outputs of production and processing of agricultural products that may contain material that can benefit man but whose economic values are less than the cost of collection, transportation, and processing for beneficial use. Their composition will depend on the system and type of agricultural activities and they can be in the form of liquids, slurries, or solids. Agricultural waste otherwise called agro-waste is comprised of animal waste (manure, animal carcasses), food processing waste (only 20% of maize is canned and 80% is waste), crop waste (corn stalks, sugarcane bagasse, drops and culls from fruits and vegetables, prunings) and hazardous and toxic agricultural waste (pesticides, insecticides and herbicides, etc). Estimates of agricultural waste arising are rare, but they are generally thought of as contributing a significant proportion of the total waste matter in the developed world. Expanding agricultural production has naturally resulted in increased quantities of livestock waste, agricultural crop residues and agro-industrial by-products. There is likely to be a significant increase in agricultural wastes globally if developing countries continue to intensify farming systems. It is estimated that about 998 million tonnes of agricultural waste is produced yearly. Organic wastes can amount up to 80 percent of the total solid wastes generated in any farm of which manure production can amount up to 5.27 kg/day/1000 kg live weight, on a wet weight basis.

Biography:

A young professional with 4.02 years of experience in food safety, research and development, manufacturing



food ingredients and developing innovative food products. Well-versed in quality monitoring and food product formulation to drive company sales and customer satisfaction. Backed by strong credentials including a master's in food science and Technology and Certifications in CQI IRCA ISO 22000:2018 and FSSAI Level 2. Working as a Freelancer from December 2018 to Till date Working for PALEKAR FOOD PRODUCTS PVT LTD as a Quality control Trainee from March 2016 to August 2016, dealing with a wide range of wheat flour, sugar, fat, salt, margarine, eggs, flavor & Milk powder. Oversee all Quality assurance functions which includes Supplier Identification/ evaluation/material approvals/ inspection, testing/ processing and packing monitoring reporting to the operations manager.

Publication of speakers:

1. Dipali Patil, Food and Drink Industry,(Traditional Foods), Aug 1, 2020.
2. Dipali Patil, Food and Drink Industry,(Food Security), Jul 1, 2020.
3. Dipali Patil, Food and Drink Industry,(Nanotechnology in the Food Industry), May 1, 2020.
4. Dipali Patil, Food and Drink Industry,(Food Color Benefits and Safety), Mar 1, 2020.
5. Dipali Patil, Food and drink industry, (Beverages: Non Alcoholic & Alcoholic,)Feb 1, 2020

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