

Food Processing and Safety: Their Importance.

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Editorial

Food processing could simply be described as an act of science whereby raw food materials are made to pass through some treatments or stages of treatments that lead to a more palatable product(s) acceptable to many consumers. Food safety on its own is a process of presenting edible foods in a nutritious, secured and safe form. Processing and safety of food cannot be separated. Safety of foods could be at the physical, chemical and microbiological levels, and covers from farm to table. There have been various research work done on food processing and their safety to the consumers in all the continents of the world. On the website, many research works have been published on processing methods and safety levels of various food products, and some safety concerns that some processed foods may have.

Processing aims to transform raw food materials, as well as prevent any form of food safety concern. However, on some processed food, certain food safety concerns have been reported. Centre for Disease Control and Prevention (CDC) in particular has reported several times on some food borne illness and risk that may befall consumers. Example includes *Escherichia coli* 0157:H7 etc., has been reported. A food smelling fine or enticing does not guarantee its safety. Handling, packaging, transporting etc. could as well be a source of contamination to the well processed food product. My research team has looked at the safety levels of many processed food within our, as well as some other product produced, and was able to come up with damning results.

Emerging safety issues in this century and development of new products, value addition and many other scientific concerns are the focus of our research team, as well other researchers. Most agricultural products, most especially those going into extinction, are the fulcrum of our research work in the part of the world in order to join other world researchers in preserving our numerous God given crops, and equally produce varieties, with a view to meeting a food secured environment. Some major contributions and breakthrough in these areas are therefore absolutely necessary for future agriculture uses. Processing products that are nutritious, safe, secured and affordable cannot be achieved by an individual or food scientist only, but would need a collaboration of experts comprising food scientists, botanists, agronomists, biotechnologists, microbiologists, biochemists etc. to have the best of results.

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