

Food safety and Hygiene

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Food safety & hygiene: Contemporary issues and a future direction for the Nigerian food supply chain

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ood safety is essential for the health and well-being of consumers, while food quality is for their satisfaction and nutrition. If quality and safety are to be guaranteed, good practices must be employed from growing, harvesting and postharvest handling of foods, to the processing, packaging, distribution, during storage and preparation before consumption. This has become imperative because foodstuffs undergo progressive deterioration in quality and safety after harvested, gathered, caught or slaughtered with microbes such as bacteria, yeasts, moulds, insects and rodents being in endless competition with man for the supply of his food. These factors together with environment and presence of toxic chemical such as pesticide residues combine to make food either inedible (quality issue) or unsafe (safety issue) for use and/or consumption. There are higher expectations from the 21st century consumers who want their food products to be palatable, have high nutritional value and free from pathogenic and spoilage microorganisms. Hence, preservation and maintenance of safety of food produced as it goes from farm-to-fork and/or from pasture-to-plate remain the number one issue of concern among governments, stakeholders and consumers in many committed countries of the world. Owing to the fact that specific consumer requirement

is that foods give them the required nourishment and pose no direct or indirect risk to their health. Nigeria as a nation has a long way to go to ensure that safe food products are distributed to the teaming population of Nigerians that depend largely on regulated food products that are manufacture in Nigeria.

Speaker Biography

Sirajo Mohammed Funtua is a Principal Instructor I, presently awaiting to be promoted to the position of Assistant Chief Instructor with the department of Food Science and Technology, Federal Polytechnic. Kaura-Namoda, Zamfara state. He attended Aya primary school, Funtua between 1980 and 1986. He completed his secondary school education between 1987 and 1992 at Government Day Secondary School, Funtua and Unity Secondary School (Exchange Programme Institution) Malumfashi, Katsina State. He then proceeded to Federal Polytechnic, Kaura-Namoda and he bagged National Diploma in Food Science and Technology in the year 1998. He bagged HND in Food Technology from Kaduna Polytechnic, Kaduna between 2003 and 2005. He then proceeded to the Federal University of Agriculture, Makurdi where he was awarded with the certificate of Post Graduate Diploma (PGD) in Food Science and Technology between 2009 and 2010; and he obtained an MSc in Food Safety and Quality Management in the year 2013 from the University of Greenwich, London, United Kingdom. He has been serving the Nigeria Institute of Food Science and Technology at the local and national levels for several years as the Chairman NW II between 2014 and 2016, National Publicity Secretary between 2016 and 2018. He has published several research findings in the national and international journals of high reputes.

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