

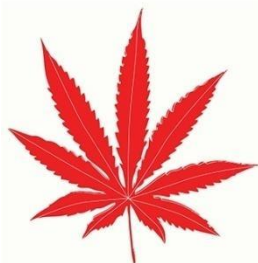


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Conference Abstract

POSITIVE AND NEGATIVE INTERACTION OF FOOD TO MICROBES

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Abstract

Food microbiology studies the role of microorganisms in food. Aspects of microbial ecology in food include the use of microorganisms to produce materials and food. In addition, some microorganisms are a major public health concern due to their ability to cause disease. Food preservation aims to inactivate and control the growth of spoilage and pathogenic microorganisms, ensuring a stable and healthy food. Thus, there is an ongoing effort among the food industry, government, and the public to improve statistical sampling tools and microbiological techniques to understand the mechanisms that affect the fate of microorganisms in food. Food can be considered a medium for the growth of microbes. Because of the large number of sources, materials, and methods for producing food, almost any type of microbe can become a contaminant. Microbes that are allowed to grow will cause changes in the appearance, taste, smell and other properties of the food. The changes vary based on the type of food that is damaged, but can be summarized by examining the fate of the main nutrients in the food: protein, carbohydrates and fat.

Food microbiology focuses on the general biology of microorganisms present in food: growth characteristics, identification, and pathogenesis. Areas of special interest in food microbiology are: food poisoning, food spoilage, food preservation and food law.

Keywords: Food , food microbes , impact , positive and negative relation.

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The authors declare no competing interests

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Declaration

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