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Fraud food and food spoilage detection by non-destructive technologies

Suliman khan[1], Zhou Xiaobo[2]

[1,2]*School of Food and Biological Engineering, Jiangsu University, Zhenjiang, China*

The rising global population has led to increased food demand. Quality food and food products are important for healthy living. Fraud food is one of the most urgent and active topics of foods industries. More food fraud opportunities have been created by the increasing concerns of the food supply chain and reducing customer trust. Care to instrumental finding systems such as Raman spectroscopy, hyper spectral imaging technique, NMR, NIRS, EM, E-nose, E-eye, and Electronic tongue coupled with chemo metric approaches has greatly increased because they have been demonstrated as a promising alternative for the purpose of detection and monitoring food fraud and food spoilage. Fraud food and food spoilage are closely related to foodborne diseases. Food-borne diseases affect one out of every ten people (600 million a year), and about 420, 000 people die per year. The aim of this review was to discuss the detection and controlling of fraudulent food and food spoilage by non-destructive technology. Similarly, food verification is important because food fraud sometimes has unfortunate consequences, for instance, the spoilage of milk powder reported in China in 2008, which caused the death of six children and the hospitalization of thousands of others.

Biography

Suliman khan has expertise in about biotechnology and food technologies. He works on fraud food and food spoilage determination, controlling, by different fast nondestructive technologies. He has MPhil or Master biotechnology and PhD scholar school of food and biological engineering Jiangsu university Jiangsu china. He teaches as lecturer in college national and international level.