

Food Safety Regulatory Oversight that is Effective in the Agribusiness Wholesale Market

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DESCRIPTION

Food safety (or food hygiene) is a scientific process that describes how to handle, prepare, and store food in order to avoid food-borne illness. A food-borne disease outbreak occurs when two or more cases of a similar illness occur as a result of the consumption of a common food. This includes a number of routines that should be followed to avoid potential health hazards. In this way, food safety frequently overlaps with food defence to protect consumers. This line of thought has two tracks safety between industry and market, and safety between industry and consumer. Food safety considerations include the beginnings of food, including practises related to food labelling, food hygiene, food additives, and pesticide residues, as well as biotechnology and food policies and guidelines for the planning of governmental import and export inspection and certification systems for foods. When it comes to market-to-consumer practises, the common assumption is that food should be safe in the market, and the main concern is safe delivery and preparation of the food for the consumer. Food safety, nutrition, and security are all intertwined. Unhealthy food contributes to a cycle of disease and malnutrition that affects both infants and adults. Food can transmit pathogens, which can cause illness or death in humans or other animals. Bacteria, viruses, freeloaders, and fungi are the most common pathogens. Food can also serve as a growth and reproduction medium for pathogens. Food preparation standards are intricate in developed countries, whereas less developed countries have fewer standards and less enforcement of those standards. Nonetheless, in the United States in 1999, foodborne pathogens were responsible for 5,000 deaths per year. Another major issue is the lack of adequate safe water, which is usually a critical factor in the spread of diseases. Food poisoning is, in theory, completely avoidable. However, due to the number of people involved in the supply chain, as well as the fact that pathogens can be introduced into foods regardless of how many precautions are taken, this cannot be accomplished. Food contamination occurs when foods become contaminated with another substance. It can happen during the manufacturing, transportation, packaging, storage, sales, and cooking processes. Physical, chemical, or biological contamination can occur. Physical contaminants (or 'foreign bodies') include objects such as hair, plant stalks, and plastic and metal fragments. A physical

contaminant occurs when a foreign object enters food. If the foreign objects are bacteria, there will be both physical and biological contamination. Hair, glass or metal, pests, jewellery, dirt, and fingernails are common sources of physical contamination. When food is contaminated with a natural or artificial chemical substance, this is referred to as chemical contamination. Pesticides, herbicides, veterinary drugs, contamination from environmental sources (water, air, or soil pollution), cross-contamination during food processing, migration from food packaging materials, the presence of natural toxins, or the use of unapproved food additives and adulterants are all common sources of chemical contamination. It occurs when food is contaminated with substances produced by living creatures such as humans, rodents, pests, or microorganisms.

CONCLUSION

This includes bacterial contamination, viral contamination, and parasite contamination spread by saliva, pest droppings, blood, or faeces. Marketed food consumption and production are spatially separated. Rural areas dominate production, while urban areas dominate consumption. Agricultural marketing is the process that bridges this gap, allowing produce to be moved from a surplus area to a needy area. Food is delivered to the consumer via a complex network that includes stages of production, assembly, sorting, packing, reassembly, distribution, and retail. In developing countries, the link between producer and retailer is still typically provided by assembly and wholesale markets, where wholesale marketing occurs through a variety of transaction methods. Wholesale marketing has grown in popularity in Europe and former CIS countries in recent years. Conversely, the expansion of supermarkets in many regions has resulted in the development of direct marketing, with wholesale systems playing a smaller role.

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CONFLICTS OF INTEREST

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