

## Food Testing Importance, Methods and Limitations

Ahiakwo Ogbo\*

Department of Food Microbiology, Niger Delta University, Wilberforce Island, Bayelsa State, Nigeria

### DESCRIPTION

Food is essential for survival, and it's crucial to ensure that the food we consume is safe and free from contaminants. Food testing is the process of analyzing food samples to identify and quantify the presence of harmful contaminants, such as bacteria, viruses, chemicals, and other harmful substances [1]. Food testing helps in ensuring that the food we eat is safe and free from harmful contaminants. In this article, we'll discuss the importance of food testing, various methods of food testing, and the limitations of food testing [2].

### Importance of food testing

Food testing is critical for ensuring food safety and quality. It helps in identifying harmful contaminants in food that can cause foodborne illnesses, allergies, or other health problems. In recent years, foodborne illnesses have become a significant public health concern globally. According to the World Health Organization (WHO), an estimated 600 million people suffer from foodborne illnesses each year, with 420,000 deaths [3].

Food testing helps in identifying the source of contamination and taking corrective measures to prevent the spread of the contamination. It also helps in ensuring that food products meet regulatory and industry standards. Food testing is essential for both the food industry and consumers. It helps in maintaining consumer trust in food products and ensuring that food products are safe for consumption [4].

### Methods of food testing

Food testing can be performed using various methods, depending on the type of contaminant being analyzed. Some of the commonly used methods for food testing are:

**Microbiological testing:** Microbiological testing is used to detect the presence of microorganisms in food, such as bacteria, viruses, and fungi. This type of testing is essential in identifying foodborne pathogens, such as *Salmonella*, *Listeria*, and *E. coli*. Microbiological testing involves culturing the microorganisms in a laboratory environment and observing their growth [5].

**Chemical testing:** Chemical testing is used to identify the presence

of harmful chemicals in food, such as pesticides, heavy metals, and food additives. Chemical testing is also used to determine the nutrient content of food products. This type of testing involves analyzing the chemical composition of food samples using various analytical techniques, such as chromatography, spectroscopy, and mass spectrometry [6].

**Physical testing:** Physical testing is used to identify the physical properties of food products, such as texture, color, and appearance. Physical testing is essential in determining the quality of food products and ensuring that they meet industry standards [7].

### Limitations of food testing

Food testing has some limitations, and it's essential to be aware of them when interpreting the results of food testing. Some of the limitations of food testing are:

**Sampling errors:** Sampling errors can occur during the collection and preparation of food samples for testing. The results of food testing are only as accurate as the food samples collected. Sampling errors can occur if the sample size is too small, or if the sample is not representative of the entire food product [8].

**Limited scope of testing:** Food testing is limited in scope and can only identify specific contaminants that the testing is designed to detect. For example, a microbiological test may only detect certain types of bacteria, while other types may not be detected. Similarly, a chemical test may only detect specific chemicals, while other chemicals may not be detected.

**Cost and time:** Food testing can be expensive and time-consuming. Testing equipment and laboratory facilities can be costly to maintain, and specialized personnel are required to perform the testing. Additionally, food samples may need to be transported to a testing facility, which can add to the time and cost of testing [9,10].

### CONCLUSION

Food testing is essential for ensuring food safety and quality. It helps in identifying harmful contaminants in food and taking

**Correspondence to:** Ahiakwo Ogbo, Department of Food Microbiology, Niger Delta University, Wilberforce Island, Bayelsa State, Nigeria, E-mail: stenmark4fy@hotmail.com

**Received:** 02-Jun-2023, Manuscript No. JFMSH-23-23834; **Editor assigned:** 05-Jun-2023, PreQC No. JFMSH-23-23834 (PQ); **Reviewed:** 19-Jun-2023, QC No. JFMSH-23-23834; **Revised:** 26-Jun-2023, Manuscript No. JFMSH-23-23834 (R); **Published:** 03-Jul-2023, DOI: 10.35248/2476-2059.23.8.218.

**Citation:** Ogbo A (2023) Food Testing Importance, Methods and Limitations. J Food Microbiol Saf Hyg. 8:218.

**Copyright:** © 2023 Ogbo A. This is an open-access article distributed under the terms of the Creative Commons Attribution License, which permits unrestricted use, distribution, and reproduction in any medium, provided the original author and source are credited.

corrective measures to prevent the spread of contamination. Food testing methods include microbiological, chemical, allergen, and physical testing. However, food testing has some limitations, such as sampling errors, false negatives and false positives, limited scope of testing, cost and time, and variability in results. Despite these limitations, food testing remains a crucial tool for ensuring food safety and quality and should be conducted regularly by food producers, regulatory bodies, and consumers to prevent foodborne illnesses and ensure the availability of safe and healthy food products.

## REFERENCES

1. Entezari MH, Nazary SH, Khodaparast MH. The direct effect of ultrasound on the extraction of date syrup and its micro-organisms. *Ultrason Sonochem.* 2004;11(6):379-384.
2. Jyoti K, Pandit A. Hybrid cavitation methods for water disinfection: Simultaneous use of chemicals with cavitation. *Ultrason Sonochem.* 2003;10(4-5):255-264.
3. Hunter G, Lucas M, Watson I, Parton R. A radial mode ultrasonic horn for the inactivation of *Escherichia coli* K12. *Ultrason Sonochem.* 2008;15(2):101-109.
4. Chemat F, Khan MK. Applications of ultrasound in food technology: Processing, preservation and extraction. *Ultrason Sonochem.* 2011;18(4):813-835.
5. Tahi AA, Sousa S, Madani K, Silva CL, Miller FA. Ultrasound and heat treatment effects on *Staphylococcus aureus* cell viability in orange juice. *Ultrason Sonochem.* 2021;78(5):105743.
6. Cheng L, Soh C, Liew S, Teh F. Effects of sonication and carbonation on guava juice quality. *Food Chem.* 2007;104(4):1396-1401.
7. Grace D. Food safety in low and middle income countries. *Int J Environ Res Public Health.* 2015;12(9):10490-10507.
8. Grace D, Fetsch A. *Staphylococcus aureus*-A foodborne pathogen: Epidemiology, detection, characterization, prevention, and control: An overview. Academic press. 2018;4(1)3-10.
9. Li J, Ahn J, Liu D, Chen S, Ye X, Ding T. Evaluation of ultrasound-induced damage to *Escherichia coli* and *Staphylococcus aureus* by flow cytometry and transmission electron microscopy. *Appl Environ Microbiol.* 2016;82(6):1828-1837.
10. Pagliai G, Russo E, Niccolai E, Dinu M, Di Pilato V, Magrini A, et al. Influence of a 3-month low-calorie Mediterranean diet compared to the vegetarian diet on human gut microbiota and SCFA: The CARDIVEG Study. *Eur J Nutr.* 2020; 59(5): 2011-2024.