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The effective of electrolyzed water in food safety

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**F** ood safety is important in terms of protection of foodstuffs and safety in the food consumption chain. Pathogen microorganisms that can be found in foods lead to various diseases and sometimes even deaths. Achieving a quality and safe product in the food industry can be accomplished by implementing good hygiene and sanitation programs as well as good technology. For this purpose, disinfectants commonly used in the food industry; chlorine-containing disinfectants, iodine-containing disinfectants (iodophores), surface active compounds, quaternary ammonium compounds, amphoteric compounds, alkali and acid compounds, and the like. However, often consumers are concerned about the use of chemicals in foods, considering that the chemicals used can create undesirable potential risks to human health. Social awareness is also increasing in this issue that concerns human health. Disinfectants used for this reason should not pose a health risk. In addition, properties such as non-toxicity, decomposability, easy applicability, stability during storage and no loss of activity are sought. In recent years Electrolyzed water has attracted attention due to its strong antimicrobial effect on various microorganisms. Electrolyzed water has been tested and used as a disinfectant in areas such as agriculture, livestock, medical sterilization, food sanitation. Electrolyzed water; it has some important advantages over other traditional methods, such as effective disinfection, easy handling, relatively cheap and environmentally friendly reasons. The purpose of this compilation is to provide detailed information on the intended use of electrolyzed water for food safety in food industry.t

## **Biography**

Hatice Berna Poan obtained her masters from SelcuK University Cumra Vocational High School from Department of Food Processing, Turkey. Attended many international and national wide research conferences.

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