

Other innovative technologies

To meet the demands of the 21st century consumer (convenience foods, higher sensorial and nutritional quality, additive free/natural, functional products, etc.), food companies need to innovate by using the latest non-thermal technologies.



Basic points if you want to start working in a food industry

If you work in a Food Industry you will have to pay special attention to **Security, Responsibility, Traceability, Transparency, Emergency, Prevention and Cooperation.**

Traceability:



From fork to farm

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Food Safety and Traditional Food Processing Technologies Training Material

ENHANCING SOCIAL INCLUSION OF YOUTH THROUGH EMPLOYMENT IN AGRIFOOD SECTOR



PROJECT
AGRI FOOD
2021

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AGRI-FOOD PROJECT

“Enhancing Social Inclusion of Youth Through Employment in Agri-Food Sector”

AGRI-FOOD Project is funded by the Erasmus+ Program in the field of KA205 Strategic Partnerships for Youth.



The project is coordinated by the Bursa Metropolitan Municipality TARIMAS, and in this project, project stakeholders from three countries are working together. The project started on 01.02.2020 and the project duration is 20 months.

Our project will be carried out with 2 national partners and 2 international partners. Our national partners are the Central Research Institute of Food and Feed Control (CRIFFC) and the General Directorate of Agricultural Research and Policies (GDAR), while our international partners are the Center of Food and Fermentation Technologies (TFTAK) from Estonia and the National Technology Center for Food and Canning Industry (CTC) from Spain.

Food Safety and Traditional Processing Technologies Training Material

This Training Material will be a good resource for target groups aiming to improve their knowledge in food safety and in food processing technologies, as well as trainers and teachers in vocational schools and institutions.

Understanding microorganisms in food

Microorganisms are very tiny living organisms which can be seen with a microscope and are present in the environment – in the air, in the water and in the soil – as well as in human beings and animals as well as in surfaces, tools and food. Food contamination is a general term related with health problems arising from eating contaminated food.

Importance of food safety.

Food safety is a scientific discipline describing handling, preparation, and storage of food in ways that prevent foodborne illness.

How pasteurization and other traditional technologies are used during processing to improve food safety

For centuries foods have been preserved using the combined application of several preservative methods (drying, curing, smoking, etc.). More recently the scientific principles of these and other methods have been defined.

Types of containers and ingredients. Importance of closures and natural ingredients

The functions of packaging are to contain, protect, preserve, portion, inform, promote and make portable. Natural Ingredients could be described as substances or mixtures of natural substances of vegetable or animal origin, that, based on their unique molecular structure, at given doses and in certain foods, are able to give health properties to the food

Aseptic Processing and Packaging Systems

Filling of a sterilized product in pre-sterilized containers, followed by aseptic hermetic sealing with a pre-sterilized closure in a microorganism-free atmosphere.



TRADICIONAL PROCESS



Shelf life study of food products

Shelf-life is defined as a period of time for which a product remains safe and meets its quality specifications under expected storage and use.

USE BY FOOD SAFETY
Do not eat after this date.
In New Zealand you'll mainly find use by dates on meat, seafood, some ready-to-eat chilled foods and infant formula.

BEST BEFORE QUALITY
You can eat food after this date, but it may not be at its best.
Use your senses to check if the food is safe to eat. If it looks ok, smells ok and tastes ok then you can eat it.