

What are the Main Reasons for Food Industry to use Chemicals in Food and its Packaging?



Packaged food life has to do with several factors, extrinsic ones like relative humidity, temperature of [REDACTED] surrounding. Intrinsic factors are the existence of antimicrobial compounds, pH, respiratory rate, [REDACTED] and redox potential (Cutter, 2002).

Chemicals in the packaging along with [REDACTED] the food and then be eaten by the consumer. The examination of this process is becoming a critical step to food safety control. Multiple food [REDACTED] has led to studies on the methods applied in assessing consumer exposure to such problems (Groh et. al, 2019).

Chemicals used in food [REDACTED] to these chemicals being historically effective in treating animal, human and plant diseases. However, [REDACTED] food, such chemicals are sometimes too toxic in their chemotherapeutic nature and cannot be used to preserve food in the industry (Jay, 1998).

In conclusion, the package as [REDACTED] to give the consumer and the food industry their needs. (Prasad, 2014). The creation and usage of the [REDACTED] the approval and cost as seen by the consumer and industry.

References

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