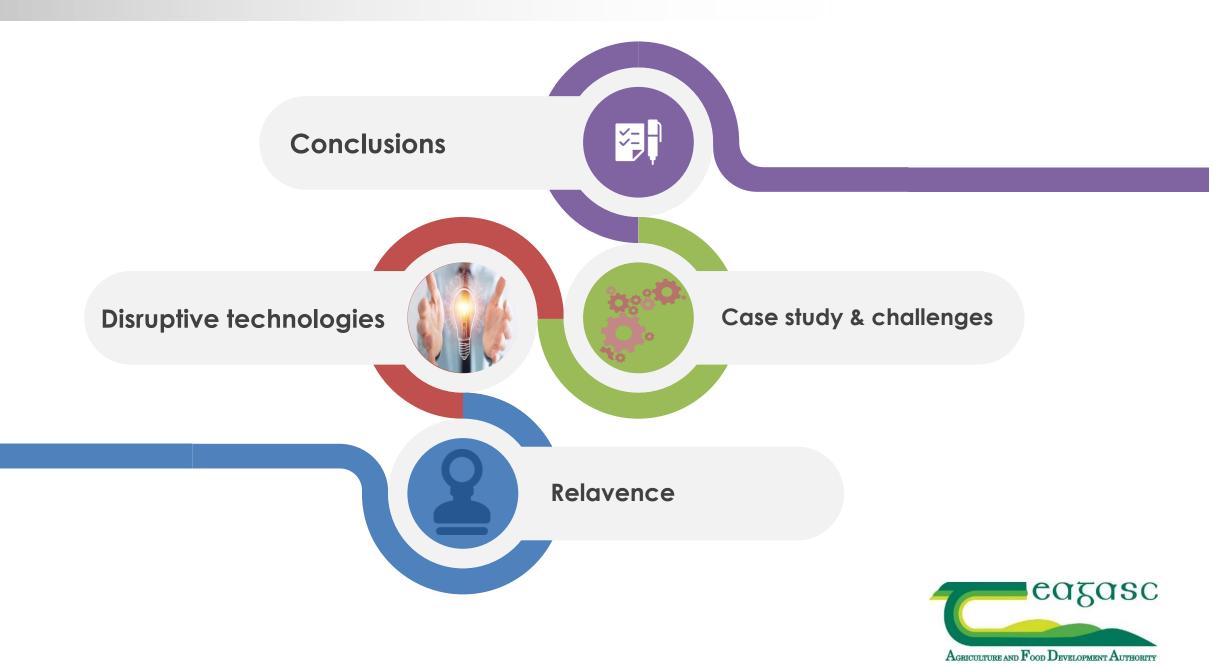
Food safety and circular economy

Prof Brijesh K Tiwari PhD FIFST FRSC Principal Research Officer - Food Chemistry and Technology, Teagasc Professor (Adjunct) – UCD School of Biosystems & Food Engineering, UCD Email: brijesh.tiwari@teagasc.ie



Presentation outline

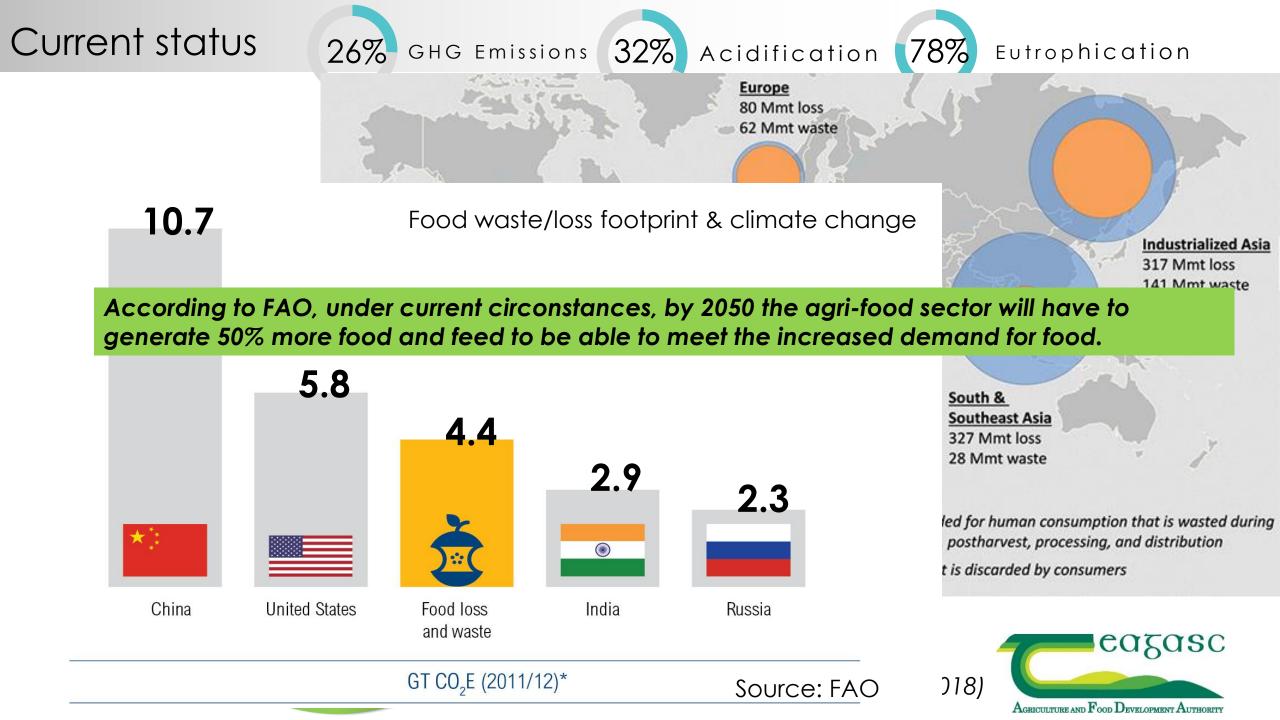


Global challenges for the future of food systems

- ✓ Agriculture productivity
- \checkmark Conservation of resources and environment
- ✓ Improvement of nutrition and public health
- \checkmark Food security
- ✓ Food Safety and Health
- ✓ Sustainability

Addressing Food Safety challenges: Monitor and ensure that European food safety and quality standards are applied





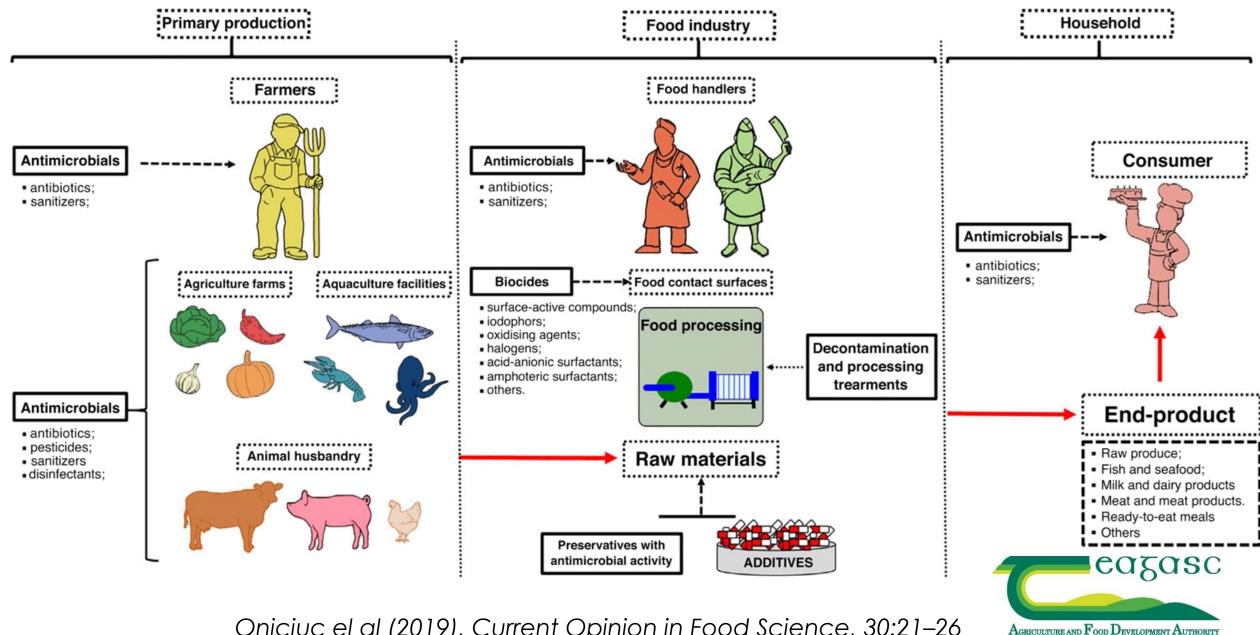
Food and Economy



https://ellenmacarthurfoundation.org/



Food safety issues along a Food Chain



Oniciuc el al (2019), Current Opinion in Food Science, 30:21–26

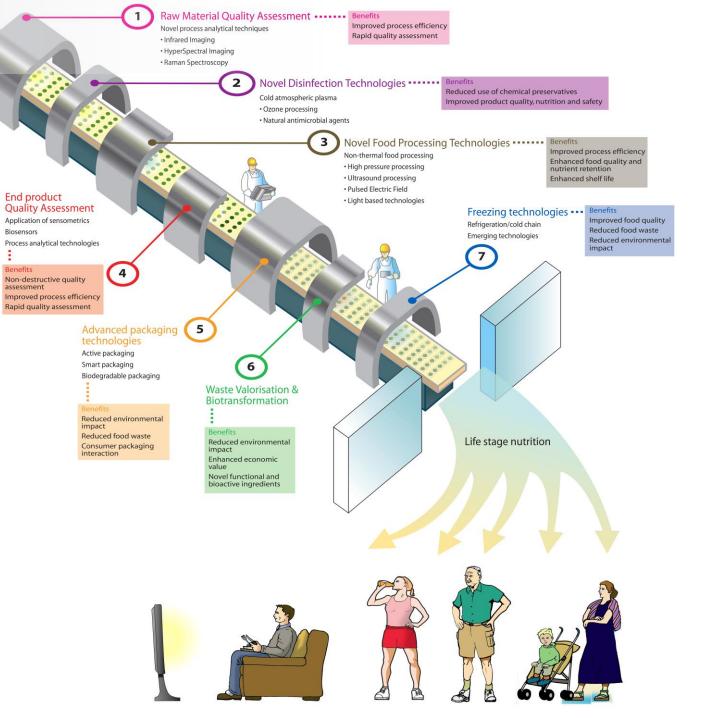
Disruptive technologies





Food chain

- ✓ Introducing disruptive technologies
 - ✓ Process Analytical Technologies
 - ✓ Processing Technologies
- ✓ Reduced energy and water consumption
- ✓ Clean and green solutions to key challenges faced by the food industry
- \checkmark Reduced human interventions
- Employ new interventions for developing safe and healthy food products underpinning key health, nutrition and wellness challenges



Microbial aspects of novel technologies

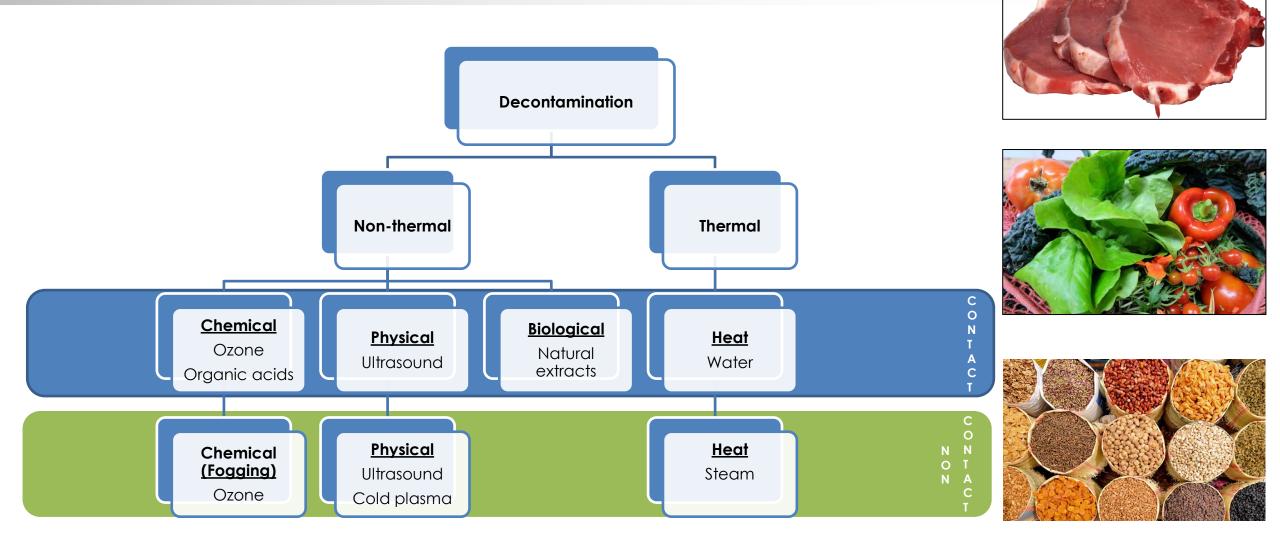
Key mechanisms	НРР	PEF	US	Cold plasma	UV light	Ozone	Thermal
	Pressure	Electroporation	Sonoporation		Oxidation		Heating
Vegetative cells							
Damages to cell membrane	+++	+++	+++	+++	+++	++	+++
Inactivation of key enzymes modulating growth of cells	++	++	++	+	+		+++
Oxidative damages to cell membrane constituents (peptidoglycan layers)	++	++	+	+++	+++	+++	+++
Damage to DNA/Nucleic acid	-	-	-	++	+++	++	+++
Spores							
Damage to spore coat	++	++	+++	++	++	++	+++
Chemical modification in spore core and cortex	+	++	+	++	+	+	+++

+++: key mechanism of action

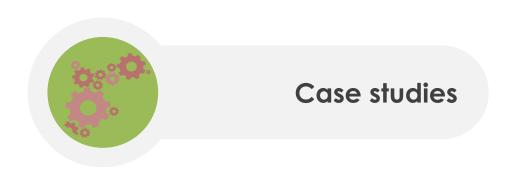
- ++: some synergistic effects
- +: based on limited scientific information
- -: Not reported



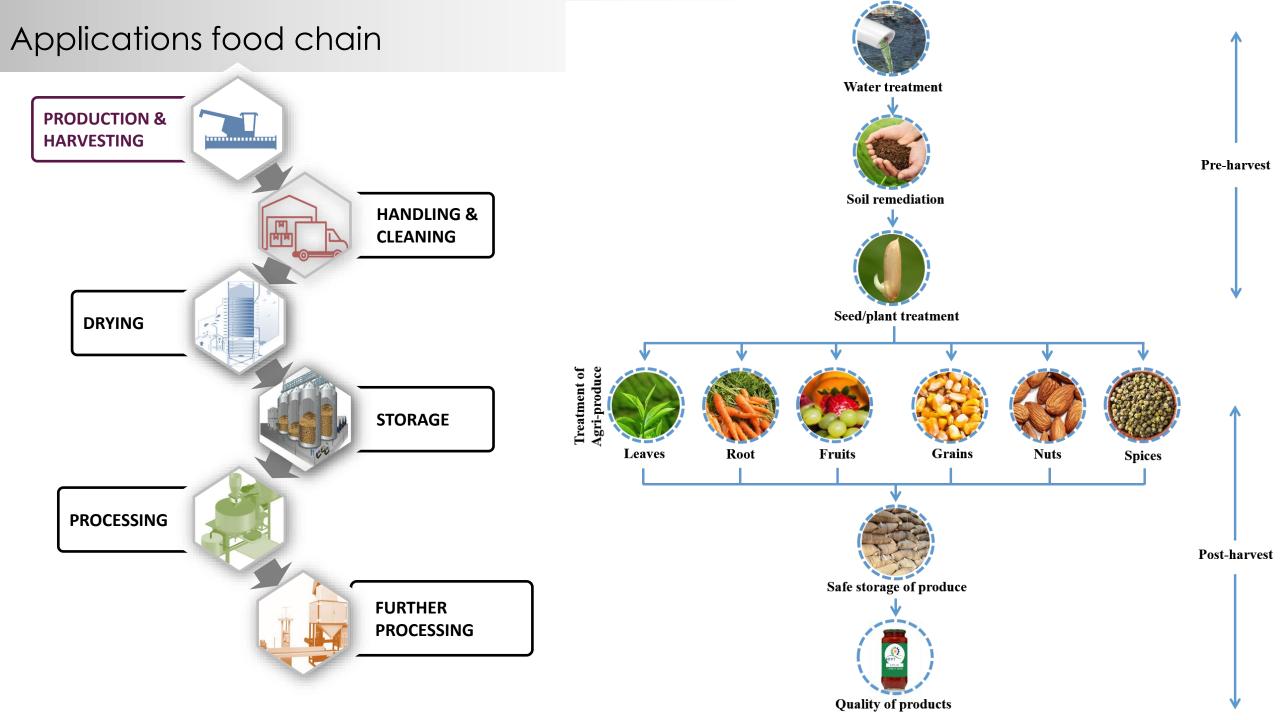
Surface Decontamination Technologies



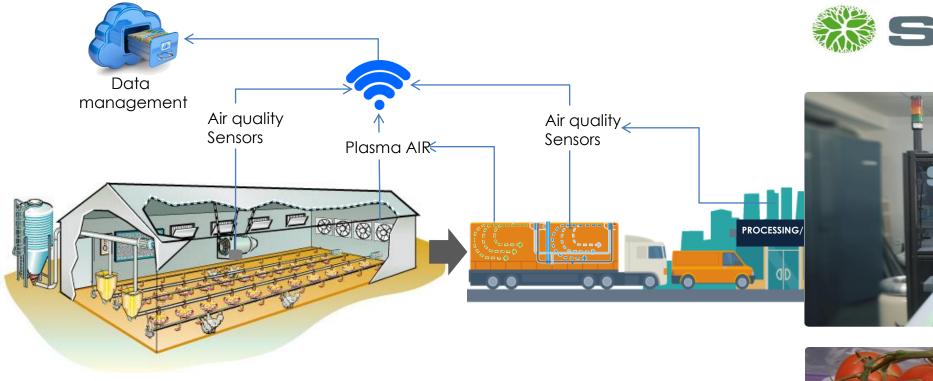








Production & food storage



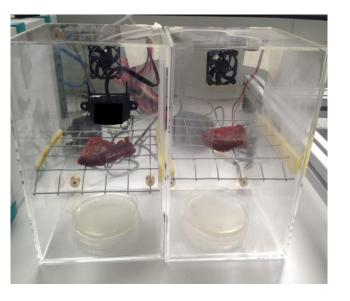


Delayed spoilage of tomatoes treated with plasma (left) compared to control (right).

TZ - MAP



Plasma applications – prototypes



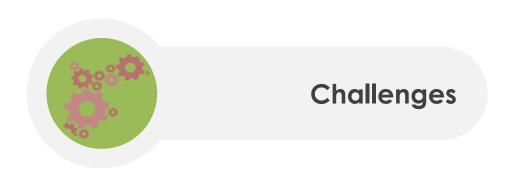






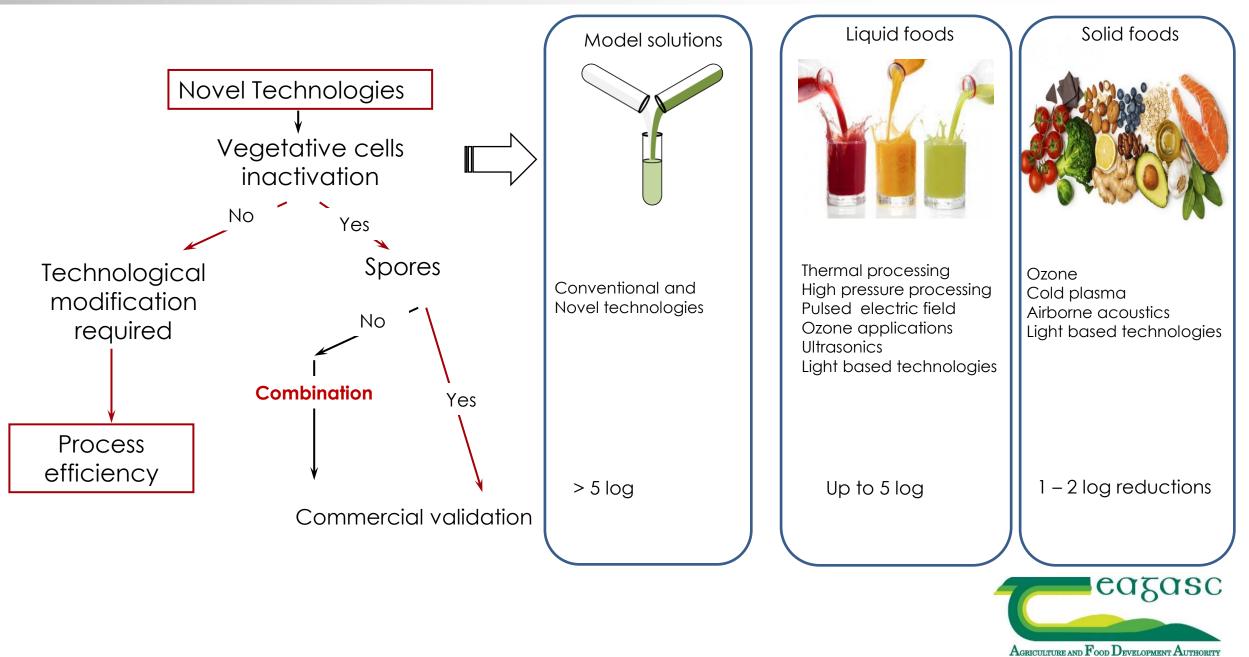


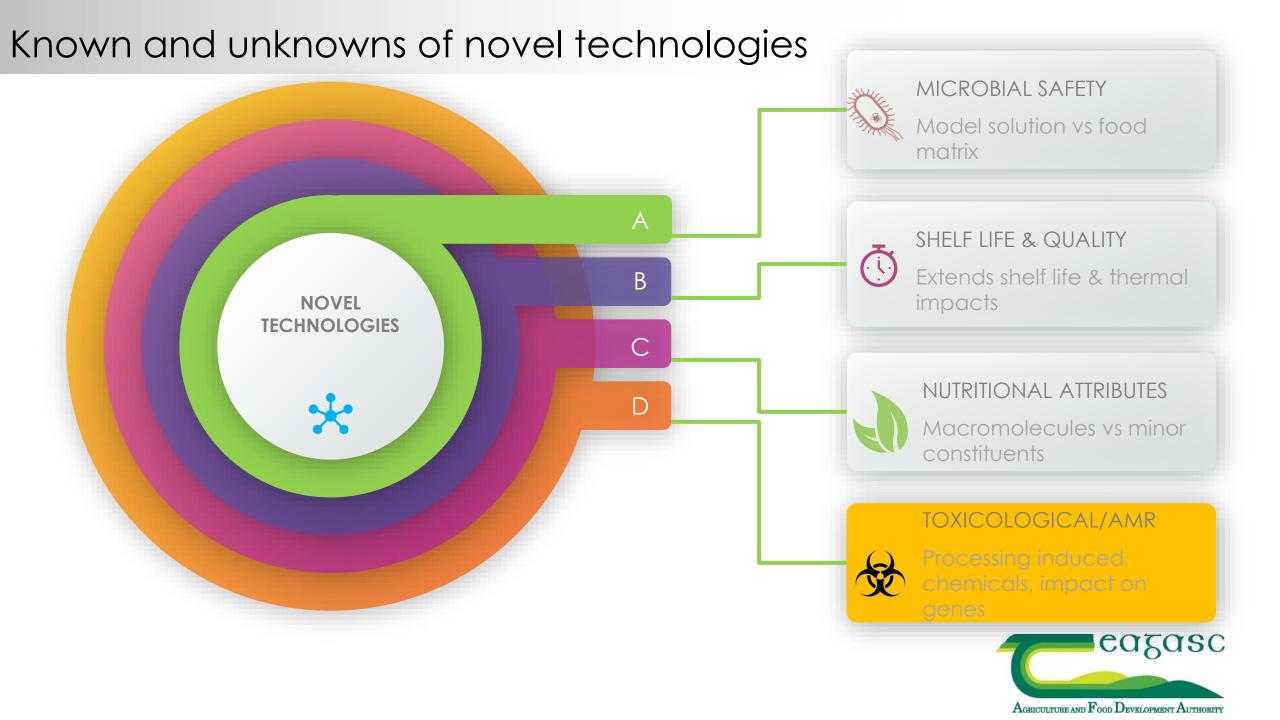






Selection of technologies





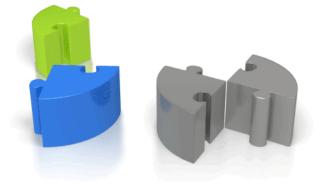
Sustainability evaluation

hnologies A. Greenhouse Gas Emissions B. Particulate Matter Formation C. Freshwater Ecotoxicity Energy consumption D. Freshwater Eutrophication E. Human Toxicity F. Metal Consumption G. Water Consumption H. Land Occupation Food safety & Shelf life Health & Wellness Nutritional attributes



Conclusions

✓ Addressing EFSA guidelines while developing new food/feed value chains
✓ Evaluation of technologies in real life scenarios (TRL >6)
✓ Toxicological aspects of new interventions
✓ Transformation and translational approach





Acknowledgements

Researchers/Technologist/Other collaborators





Eduarda

Barbara

Rifna



Bhavya

Shanmugapriya



Xianglu Zhu



Animesh

Jack



Jack

Gaoya

Mohammadhosein

-



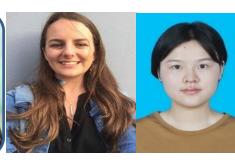
Ailbhe

Zhipeng





Shaba



Laura Healy

Gontorn



Funding support:











Jiafei



PhD Students



Thank you for listening



