

## عنوان مقاله:

Effects of irradiation in food

## محل انتشار:

دومین کنگره بین المللی علوم و صنایع غذایی، کشاورزی و امنیت غذایی (سال: 1399)

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## خلاصه مقاله:

Ultraviolet radiation has no effect on the humidity and the temperature of the food, and its use has been economical and has not given rise to additional protection for users. Sprays of bacteria, viruses, alter the sprains with DNA and RNA bonds and cause mutations or cell death. Lettuce is a highly corrosive product that has a shelf life of about 10 days in the best possible condition. Due to the absence of preservative chemicals, it is obligatory to use alternative methods. Strawberry irradiation with a dose of 25-2 kg is required to maintain firmness, freshness and delay. Irradiated corrugation powder of commercially packaged Indian spices with a dose of 10 kilograms to disable its microbes by using a low dose of 2-3 kg and cooling to a temperature of -0 to 0 ° C The animals can thus increase the shelf life of these products to a sufficient degree before sale. . According to researches, the use of these combined treatments, instead of freezing, will also generate economic benefits, in addition to developing the goods in accordance with market requirements. Low dose radiation in the range (0.15-0.0 Kg) is effective in preventing germination of bulbs and bulbs stored such as potatoes and garlic. Dosages absorbed in the range (0.5-0.50 Kg) are used to disinfect products such as cereals, cereal products and fresh and dried fruit. . In order to prevent undesirable changes after radiation, it is necessary that these enzymes are eliminated beforehand. The best way is to use a pre-radiation exposure process, such as enzyme digestion of vegetables, or mild heat to meat

## کلمات کلیدی:

Ultraviolet radiation, quality, irradiation, food

## لینک ثابت مقاله در پایگاه سیویلیکا:

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