When Food Safety Meets Toxic Use Reduction

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Biomedical & Nutritional Sciences

Introduction

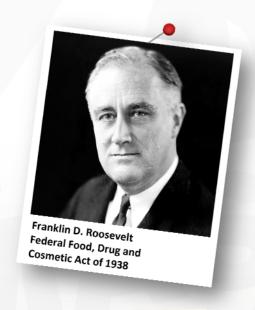


FSMA

Evolution of Food (Produce) Safety

- Effective in Jan 4th, 2011
- 1st major reform of food safety laws for over 70 years!









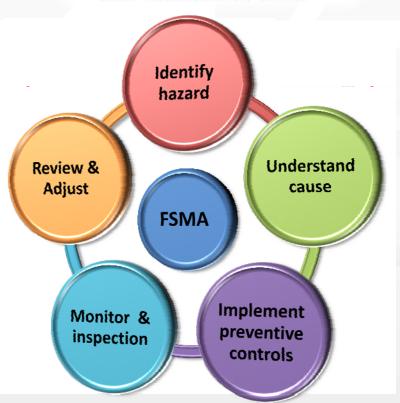
Background

FSMA: Areas of Focus

- Agricultural water
- Biological soil amendments
- Domesticated and wild animals

- Personnel
- Equipments
- Packaging







FSMA-TURI/TURA?

- Common Chemical/Cleaner/Sanitizer
- ➤ Chlorine Materials (listed)
- ➤ Peracetic acid/peroxyacetic acid (listed)
- ➤ Ozone (listed)
- Phosphoric acid (listed)
- ➤ Potassium hydroxide (listed)
- ➤ Sodium hydroxide (listed)
- > Hydrogen peroxide (not listed, but not popular neither)







Food Safety Lab @ UML FSMA does not contradict TURA!

What we can do:

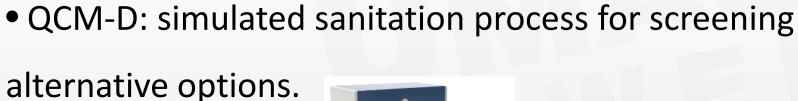
- Reduce toxic chemical usage.
- Screen greener cleaner/ sanitizer options for food processors.
- Develop zero toxic alternatives using Generally Recognized as Safe (GRAS) substances.
- Validate & improve SOP





Food Safety Lab @ UML Capacity & Equipment

- Biosafety cabinet BSL2+
- Analytical Equipment
 - HPLC, GC-FID: ingredient analysis











How can you make a difference?

FSMA: Compliance, cost, product quality & shelf life, food safety, lobbying, etc.



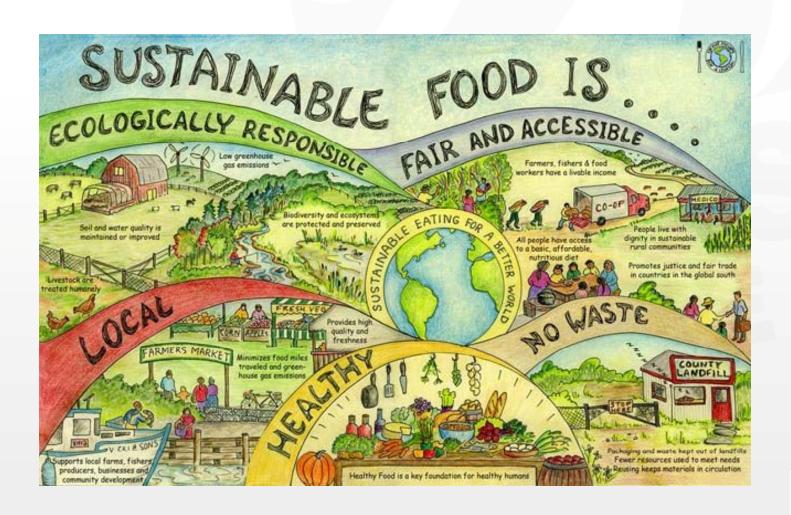
TURI is the only organization that supports small & mid-scale food businesses to explore 'green food safety solutions'.







Thank You!





Resouces:

Overview:

https://www.fda.gov/Food/GuidanceRegulation/FSMA/default.htm

Preventive control:

https://www.fda.gov/Food/GuidanceRegulation/FSMA/ucm334115
.htm

Seafood:

https://www.fda.gov/food/guidanceregulation/importsexports/importing/ucm248706.htm

Produce:

https://www.fda.gov/downloads/Food/GuidanceRegulation/FSMA/UCM472887.pdf

Import:

https://www.fda.gov/Food/NewsEvents/ConstituentUpdates/ucm5
53432.htm