Food irradiation

Simone Reichhold, 0506823

Introduction: In my topic we are talking about food irradiation. We look how we handle things in Austria and the EU and then I will give an overview about food irradiation, a little bit of history and how it works on carbohydrates, fats, proteins, and vitamins and also which doses can be used.

For Austria I can tell at this time that there are no rules since I wrote my bachelors these. In Austria still just spices and herbs are allowed to be irradiated and be imported as irradiated “food” nothing else.

Materials and methods, experimental design, other methodological information: In my Bachelors these I’m giving an overview of the topic “food irradiation” I did not have a study which I was working on.

Results and discussion: The result from my point of view is that Austria is very strict with his rules about food irradiation and that in the future nothing will change that. The Kompetenzzentrum “Rückstandsanlytik Wien” is checking the imported food and the good news are that there are out of 210 probes just 3 which have been irradiated and these have been 3 pharmaceuticals made from plants.

Conclusion: My conclusion on my topic is that food irradiation needs a little bit more good press. It can really help us to get no harm out of food and is not so invasive then other methods as my research on this showed. There is no harm to people at areas under 10kGy. In combination we can extend the shelf-life and reduce the bacteria and germs.

References:

4. Information Statement – Institute of Food Science and Technology (IFST). The Use of Irradiation for Food Quality and Safety. 2006

Further Reading:
AGES – Österreichische Agentur für Gesundheit und Ernährungssicherheit GmbH: Lebensmittelbestrahlung, Stand 20.04.2010