

Research project IZS VE 19/11

Vegetable products and food safety: study of protocols for the reduction of pathogenic microorganisms contamination in fresh vegetables

Project coordinator: Renzo Mioni

A significant rate of food-borne outbreaks is associated with consumption of vegetable products. Since consumers ask public authorities an increasing level of health protection, it is important to experimentally investigate the efficacy of vegetables washing and sanitizing processes, in order to offer both consumers and food business operators' scientifically correct procedures and behaviours for their preparation.

In cooperation with private citizens and with companies operating in vegetable food chain and in catering sector, through laboratory studies and field tests will be tested different cleaning protocols, whose application at home or in businesses can eliminate or reduce the amount of pathogenic microorganisms present in the vegetable products. The gained knowledge will then be disclosed to consumers and food business operators to promote appropriate behaviour and to prevent food poisoning outbreaks.