

gamma

bacteria
dying

Food Irradiation



Determination

Food irradiation is the process of exposing foodstuffs to ionizing radiation, energy that is transmitted to the food without direct contact capable of stripping electrons from the food

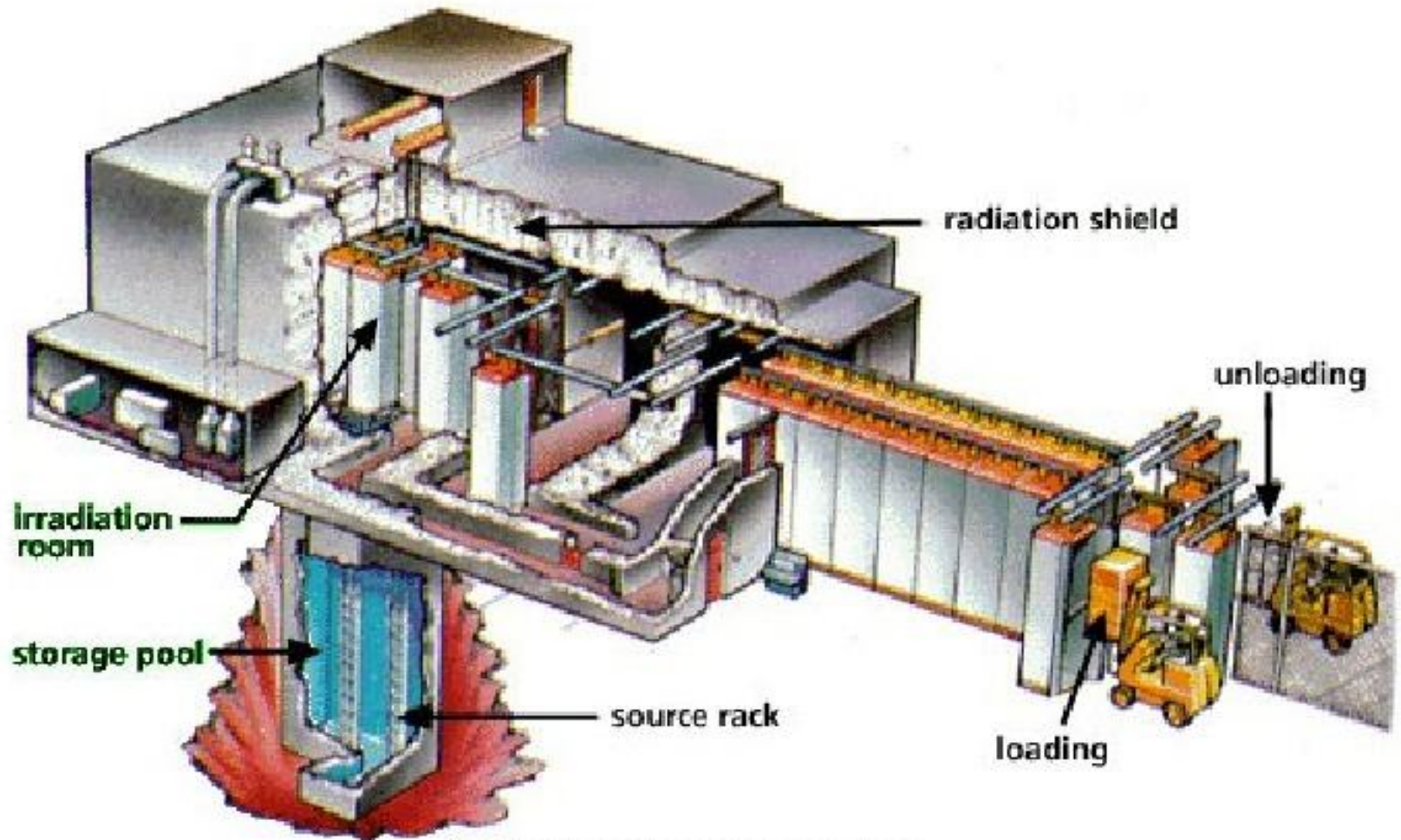


Effect

This treatment is used to preserve food, reduce the risk of food borne illness, prevent the spread of invasive pests, and delay or eliminate sprouting or ripening

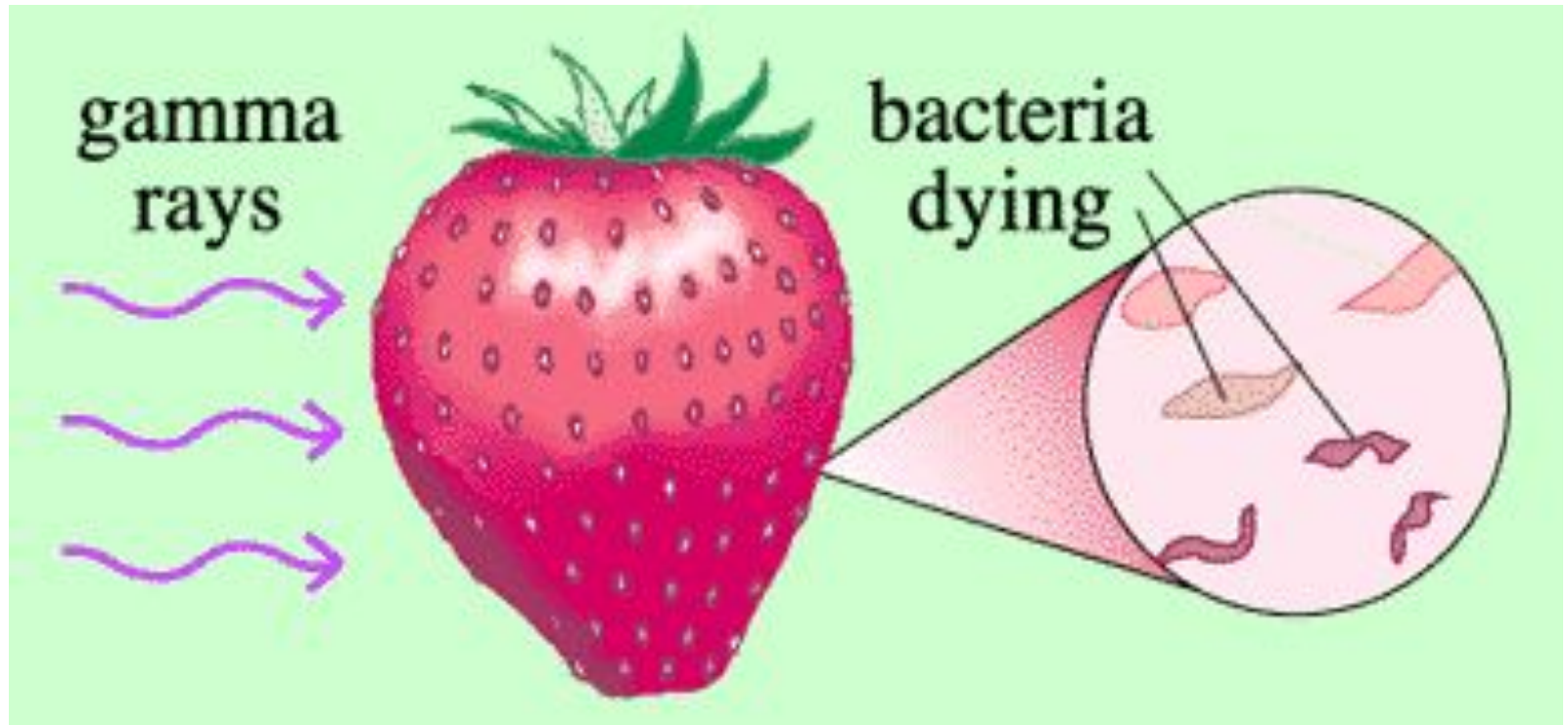


The process

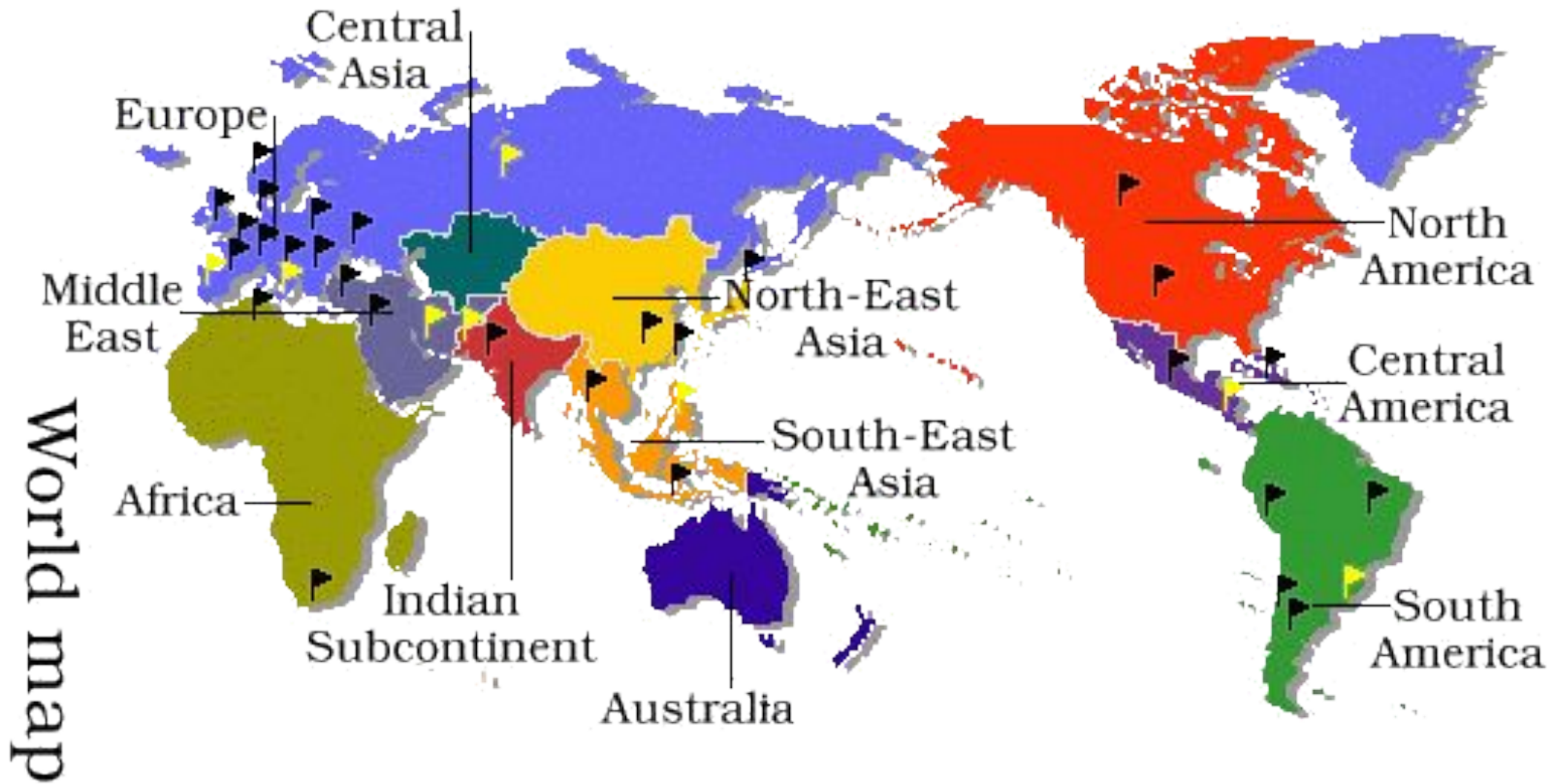


Using

Food irradiation is permitted by over 60 countries, with about 500,000 metric tons of foodstuffs annually processed worldwide



List of countries



Black Flag: Countries with Commercial Irradiation of Food
Yellow Flag: Countries with Approval of Food Irradiation

Pros and Cons

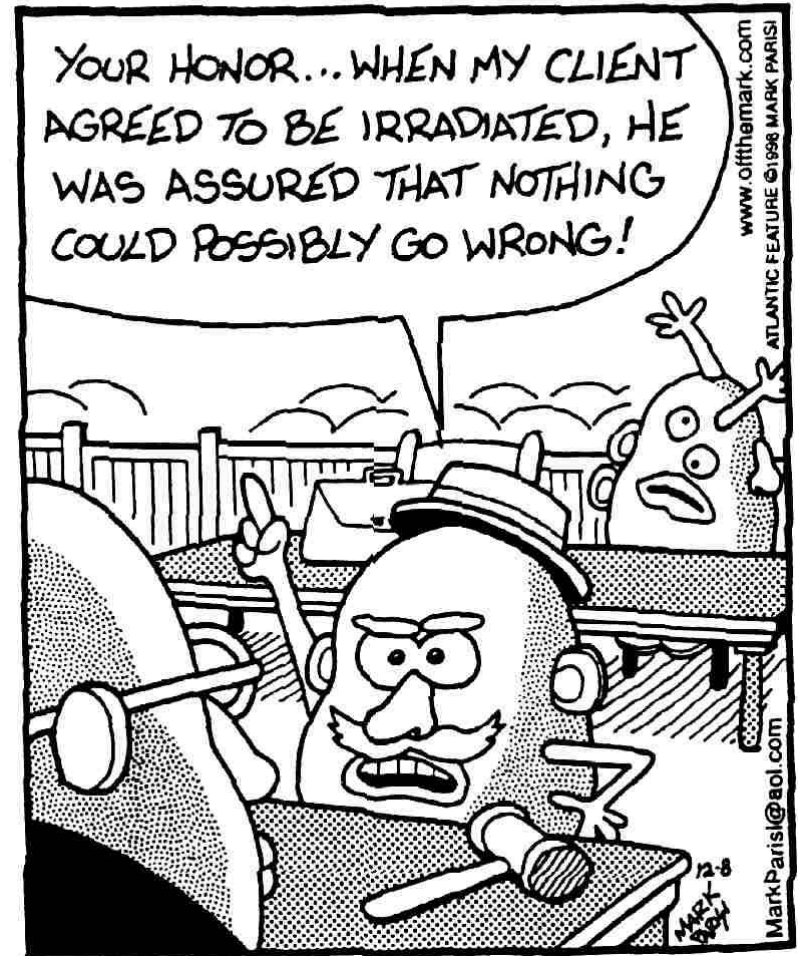
1. It can help people with immune deficiencies to be able to have safe foods to eat
2. It kills many of the dangerous organisms that can be in food
3. It proactively prevents insects from affecting grain supplies

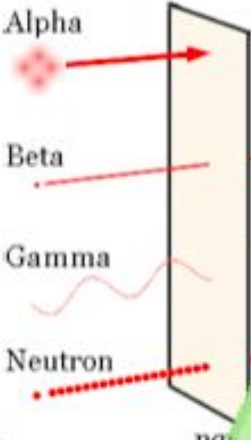


Pros and Cons

1. There is no guarantee that it can kill everything in the food
2. Animals have reacted negatively to irradiated foods
3. It changes the textures and the flavors of the food

OFF THE MARK





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