

Benefits and Strategies used in Food Production and Processing

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ABOUT THE STUDY

The food industry is a complex, global network of diverse businesses that supplies the majority of the world's food. Today's food industry is highly diverse, with production ranging from small, traditional, family-run activities that are highly labour-intensive to large, capital-intensive, and highly mechanized industrial processes. Many food industries are almost entirely reliant on local agriculture, livestock, produce, and/or fishing. It is difficult to find a method that covers all aspects of food production and sale. It is defined as the entire food industry-from farming and food production, packaging and distribution, to retail and catering by the UK Food Standards Agency. The USDA's Economic Research Service uses the term food system to describe the same thing, stating that the United States food system is a complex network of farmers and the industries that link to them. These connections include manufacturers of farm equipment and chemicals, as well as companies that provide services to agribusinesses, such as transportation and financial services.

The system also includes the food marketing industries, which include food and fiber processors, wholesalers, retailers, and distributors. The food industry includes-Agriculture includes the production of crops, livestock, and seafood. Manufacturing includes agrichemicals, agricultural construction, farm machinery and supplies, seed, and

other products. Food processing includes both the preparation of fresh products for market and the production of prepared food products. Marketing includes generic product promotion (e.g., milk board), new product development, advertising, marketing campaigns, packaging, public relations. Regulation includes rules and regulations for food production and sale at the local, regional, national, and international levels, including food quality, food security, food safety, marketing/advertising, and industry lobbying. Food science, food microbiology, food technology, food chemistry and food engineering are all areas of research and development.

Food production

The majority of food produced for the food industry is derived from commodity crops grown using conventional agricultural practices. Agriculture is the process of growing plants and raising domesticated animals to produce food, feed products, fiber, and other desired products. Terrestrial agriculture produces 83% of the food consumed by humans on average. Aquaculture and fishing are two other food sources. Agriculture also refers to scientists, inventors, and others who work to improve farming methods and implements. Agriculture employs one in every three people worldwide, but it contributes only 3% of global GDP. Agriculture contributed 4% of national GDPs on average in 2017. Global agricultural production accounts for 14 to 28% of global greenhouse gas emissions, making it one of the most significant contributors to global warming, owing in large part to conventional agricultural practices such as nitrogen fertilizers and poor land management.

Food processing

Any method utilized in food creation recipes to turn fresh ingredients into food products is referred to as food processing. Washing, chopping, purifying, freezing, maturing, packaging, cooking, and other stages of food industrial growth can all be included in one cycle or a combination of them. Food processing also includes adding ingredients to food, for example, to extend its shelf life. Both conventional and contemporary methods are used when cooking food.

Canning: The food warms to a high temperature. This cycle is known as purification. The food is then packaged, with businesses for canned tomatoes utilizing food creation from technology

Fermentation: Fermentation is the breakdown of carbohydrates by bacteria, yeasts, or other microorganisms under anaerobic circumstances. It suggests that the cycle does not require oxygen to occur. Maturation is notably used mixed refreshments, for example, wine, beer, and juice, and in the preservation of nourishments, for example, sauerkraut, dry wieners, and yoghurt, as well as for bringing mixture up in bread creation.

Freezing: Food temperatures are dropping below 0°C to reduce the activity of dangerous microorganisms. The cycle can be used to protect most foods, including organic products, vegetables, meat, seafood, and prepared meals.

Adjusted environment packaging: A defensive gas mixture comprises the air inside a bundle, frequently including oxygen, carbon dioxide, and nitrogen gases that are currently visible all around we relax. They serve to extend the practical timeframe for the use of new food items - for most organic products, vegetables, meat and meat products, and fish.

Pasteurization: Food is reheated and then promptly cold to kill bacteria. For example, raw milk may contain dangerous microorganisms that cause foodborne illnesses. It is critical to muddle it or sanitize it to ensure it is safe to consume. Apart from dairy products, sanitization is commonly used to preserve canned foods, juices, and mixed beverages.

Smoking: A cycle of food warmth and substance treatment protects it by exposing it to smoke from eating material, such as wood. Smoked foods are typically composed of various types of meat, frankfurters, fish or cheddar.

Added substances: Food additives have an important role in preserving the freshness, security, taste, appearance, and surface of handled foods. Food additives are added for specific goals, such as ensuring sanitation or maintaining food quality within the timeframe of an item's realistic usefulness. Cell reinforcements, for example, preserve fats and oils from smelling bad, while chemicals prevent or slow the growth of bacteria. Emulsifiers are used to smooth the surface of mayonnaise or to keep dressings from isolating into oil and water on a platter of mixed greens.