

**Technologies to prevent re-contamination during or after processing**

1. **Packaging**, whether in metal, glass or plastic, is important in preventing contamination of food after processing and during storage. The success of many food technologies used for rendering food safe depends on the packaging, and many products could not be put on the market without proper packaging.

Advances in this area have played an important role in health. For instance, lead-soldered cans were once an important source of dietary lead but, nowadays, non-lead soldered cans are available and their use can significantly reduce the lead content of canned food products.

Appropriate packaging protects food products against contamination by pathogenic organisms and chemicals.

2. **Disinfecting of equipment** is an essential measure for industrially-produced food products and it is crucial for preventing contamination during processing. Disinfecting of certain equipment may be carried out by heating and ultraviolet light. Other types of equipment are disinfected with chemical agents such as chlorine, iodine or quaternary ammonium compounds which are effective against most or all of the microorganisms present on the surface of equipment. Disinfecting is usually preceded by a thorough cleaning with water and a suitable detergent to remove traces of food, and followed by a thorough rinsing.
3. **Hygienic design of food processing equipment** is essential for prevention of contamination during processing. If equipment is of poor design, it will be difficult to clean and ensure that it is free from harmful microorganisms. Residues of food remaining in crevices and dead areas would then serve as culture media for the multiplication of microorganisms. The material used to construct food machinery should fulfil specific requirements, and those coming into contact with the food should be inert to the products as well to detergents and disinfectants under operating conditions.

Source: “Food technologies and public health” – WHO/FNU/FOS/95.12 – Food Safety Unit – Division of Food and Nutrition – World Health Organization, 1995