

FOOD SAFETY IS BASED ON

SCIENCE

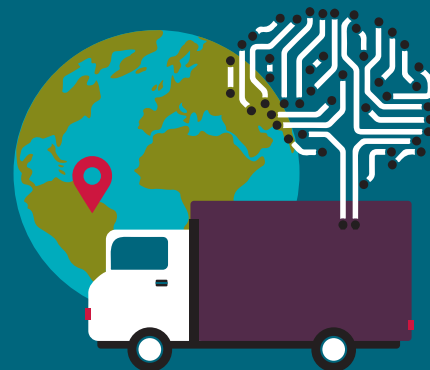


SCIENCE HAS ENABLED THE DEVELOPMENT AND VALIDATION OF CANNING RECIPES.

Thermal process and challenge studies help to create recommendations to safely can foods at home, ultimately preventing botulism.

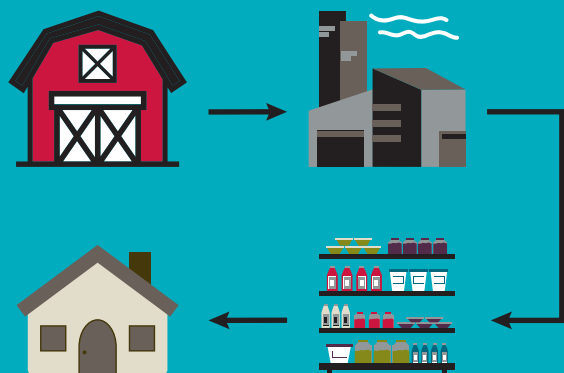
SCIENCE HAS ENABLED THE DEVELOPMENT OF NEW WAYS TO COLLECT AND ANALYZE DATA TO KEEP OUR FOOD SAFE.

The use of artificial intelligence and machine learning helps to ensure the safety of imported foods.



SCIENCE HAS ENABLED THE IMPLEMENTATION OF NEW TRACKING SYSTEMS.

The use of blockchain revolutionized food traceability by enabling the tracking of food products to their source, enhancing food authenticity and safety.



SCIENCE HAS ENABLED THE DEVELOPMENT OF INTERVENTIONS TO REDUCE PATHOGENS IN FOOD.

Decontamination methods reduce the prevalence of *Salmonella enterica* in pistachios and apples.

