

COMBINED METHODS IN FOOD PRESERVATION: HURDLE TECHNOLOGY

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Pre-requisite programs, necessary to produce safe food provides basic environmental and production conditions. Availability and effectiveness of prerequisite programs, HACCP system should be considered in the design and implementation stages. These prerequisite programs should be recorded and should be inspected regularly. From the HACCP system, which will facilitate the establishment of prerequisite programs, good manufacturing practices, technology barriers, decisive microbiology, sanitation standard operating procedures, good agricultural practices, and good hygiene practices, can be considered. Prevents technology, a combination of one or more barrier parameter microbiological activities through inhibition or inactivation are based upon controlling. This obstruction parameters high temperature, low temperature, water activity, the hydrogen ion concentration (pH), redox potential, preservatives, and ionizing radiation may be competing flora. As understood from the definition of obstacles, obstructions technology different protection methods, taking into account the economic conditions to prevent the growth of microorganisms is used in combination. Therefore, implementation of the barrier effect, combined methods, protection methods, protection methods combinations, also referred to as barrier technology. Applied obstacles to the internal layout of microorganisms (homeostasis) are disrupted. Hurdle technology, consumer naturally close to, or at least the treated food to prefer because of the microbial inactivation used for necessary thermal methods and new techniques, product type, storage time, structural characteristics, microorganisms according to the load alone or in combination, using conventional heat treatment, as a result of the application of physical and chemical changes occurring in foods is avoided to increase the storage life of the product achieved.

Keywords: Hurdle technology, microbiological activity, HACCP

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