

THE EFFECTS OF PROCESSING TECHNIQUES TO PESTICIDE RESIDUES IN CEREALS AND CEREAL PRODUCTS

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The safety food consumption has become widespread all over the world through the strong association between nutrition and human health. Food safety is take measures in accordance with the necessary rules during raw material obtaining, production, processing, storage, transportation, distribution and consumption to provide a healthy and perfect food production. Today, this definition in order to protect public health is presented as "food safety from farm to fork" by particularly the European Union (EU) countries and many country's food control authorities. The foods can be contaminated by a variety harmful contaminants from different sources in all stages from farm to fork. Pesticide residue in foods plays an important role among the factors threatening food security. The organic farming is supported by all over the world or farming techniques used little or no chemical input are being developed in order to eliminate the harmful effects of pesticides. Countries transition processes to organic agriculture is very difficult and takes a long time due to increasing population and decreasing quantities of agricultural products. Therefore, the use of pesticides in many countries is inevitable. In recent years, the studies to reduce the amount of pesticide residues in foods have shown a significant collapse of pesticides during the main stages of food processing. The pesticides has proven to be greatly reduced during especially baking, bread production, fermentation, drying, storage, malt production, wine production, freezing, washing, peeling processes. In this review, reduced or completely cleared processes of pesticide residues have been examined during the phases of basic food production.

Key words: Pesticide residues, cereal products, processing techniques

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