ICFOST 2000

souvenir

Focal Theme:
MODERN TRENDS & PERSPECTIVES IN FOOD PACKAGING FOR 21ST CENTURY

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tremendously difficult. Thus, arriving at a conclusion regarding the safety of the foods at storage has always been a difficult task to handle.

D-04

HACCP Concept, Food Inspection and Canned Food Safety

Prema Vishwanath

Food Safety and Analytical Quality Control Laboratory Central Food Technological Research Institute, Mysore – 570 013, India

Low acid foods packaged in hermetically sealed containers are thermally processed only to achieve "Commercial Sterility". The thermal process is adequate to inactivate the spores of *Clostridium botulinum,* the botulinum toxin producing anaerobic bacterium. The public health safety of such foods hinges on the processor strictly, following the scheduled process outlined by a competent processing authority. A Good Manufacturing Practice (GMP) mandatory regulation is not enough to assure safety of these products. GMP Inspections of Food Establishments lay stress on hygiene and sanitation of the equipment and surroundings and assure compliance for the day of inspection only. The Hazard Analysis at Critical Control Points (HACCP) concept of Food Inspections forces a processor of these food products to firstly use a scheduled process designed by a competent processing authority. Secondly, it compels the processor to identify the critical element in the process and thirdly through documentation he/she assures the authorities that the scheduled process is being strictly adhered to. The United States of America has made it mandatory for all food establishments to file their scheduled process under their Code of Federal Regulations 21 Part 108. 'Emergency Permit Control'. This country has an enviable record of canned food safety, considering the millions of cans processed each year. In India, under the Prevention of Food Adulteration Act 1954 and rules thereof, food Inspections are being carried out only for GMP compliance. Considering the increasing number of foods being processed (many of which are of 'Low Acid" category) in the country, adaptation of this concept of food Inspections must be considered.

D-05

Detection and Estimation of Aflatoxin in Foodgrains of Tarai Region and Effect of Heat Treatments on its Inactivation

Harish Kumar, ***Jha, Y.K.*** *and Chauhan, G.S.*

Department of Food Science and Technology, G.B. Pant University of Agriculture and Technology, Pantnagar – 263 145, India

A survey of storage conditions and presence of aflatoxin in groundnut, maize and wheat flour in Tarai region of the Nanital was conducted. Among surveyed samples, 41.66% samples were stored in jute sacks; 30.83% in polyethylene pouches 15% in wooden boxes and 12.50% in tin boxes whereas, not a single sample was found stored in air tight containers. Out of 120 samples, 54(45%) gave bright greenish yellow fluorescence (BGYF) and only 36 (30%) were positive to aflatoxin contamination. Out of 36 positive samples, 24 (66.7%) were positive for both aflatoxin B and G, and 12 (33.3%) only for aflatoxin B. Samples contaminated with aflatoxin were 20% wheat flour, 32.5% maize and 7.5% groundnut. The average concen-tration of AF B_1 was 30.57 ppb in wheat flour, 80.26 ppb in maize and 97.02 ppb in groundnut. Highest level of AF B_1 (425.30 ppb) was found in groundnut followed by 283.60 ppb in maize and 85.40 ppb in wheat flour. The number of samples exceeding 20 ppb APB, were 3 (8.83%) in wheat flour 9 (25%) in maize and 11 (30.55%) in groundnut. The maximum (60.24%) inactivation in AF B_1 was obtained in the infected groundnut kernels roasted at 130°C for 15 min at 30 per cent moisture and the minimum (48%) reduction was at 150°C for 10 min at 10 per cent moisture. The samples treated at 15 psi for 90 min at 30 per cent moisture exhibited maximum (62.5%) and minimum (24%) inactivation at 15 psi for 30 min at 10 per cent moisture.

D-06

Effect of Bio-pesticides on Insect Pests of Oilseeds

Singh M. N.

Post Harvest Technology Centre Agricultural and Food Engineering Department, Indian Institute of Technology, Kharagpur – 721 302, India

Biopesticides, Bioneem, and Bio 2001 were used as prophylactic treatment of mustard seed at 0.5 – 2.0 per cent concentrations at the rate of 3 lit solution / 100 m^2. It was observed that with Bioneem at 0.5 per cent concentration, the insect mortality rates ranged from 21.00 to 24.00 per cent and in Bio 2001 insect mortalityrates were 28.00 to 32.00 per cent. In 2.0 per cent concentration of Bioneem, insect mortality rates were 65.00 and 69.00 per cent and in Bio 2001 insect morality rates were 80.00 to 84.00 per cent. By treatment with low concentration (0.5%) of both pesticides, no residues of respective active ingredients were traced in mustard oil but with high concentration (2.0%), the residual azadirachtin ranged from 0.007 to 0.009%, whereas that of Karanjin, it ranged from 0.004 to 0.006% only.

D-07

Degradation of 2,3 – xylenol by Phenol-Degrading Bacteria

Elcey C.D. and *Kunhi A.A.M.*

Department o Food Microbiology, Central Food Technological Research Institute, Mysore 570 013, India

Xylenols and their salts are widely used as nematicides and disinfectants. As components of raw tar along with other phenolics, they are environmental pollutants. Degradation of xylenol isomers was studied using phenol-degrading bacterial isolates. *Pseudomonas* sp. CPC1, *P. stutzeri* SPC2, *P. aeruginosa* COPC4, *P. aeruginosa* CP4 and P. sp SoPC5. *P. stutzeri* SPC2 did not degrade any xylenol isomer. Among others, strain CP4 was the best and degraded up to 200 mg/ml -1 of 2, 3 – xylenol under aerated

conditions. On acclimatization the degradation rates improved. Degradation of 5, 10 and 25 mg ml -1 of 2,3-xylenol by the unacclimatized strain took 48, 72 and 144 h, respectively, whereas the acclimatized culture degraded completely 50, 100 and 200 mg ml -1 within 72, 72 and 96 h, respectively. An inoculum of 6.22 x 108 colony forming units ml_{-1} was found to be optimal, when the substrate concentration was 100 mg ml_{-1}. The degradation occurred at a wide range of pH between 4.0 and 10.0, the optimum being at pH 6.5. Similarly, effective degradation was obtained within a temperature range of 4 to 50°C, the optimum being at 35°C. Increased aeration improved the degradation rate. Strain CP4 also degraded low concentrations of 3,5-xylenol.

D-08

Preparation of Inoculum of Hexachlorocyclohexane – Degrading Microbial Consortium – Selection of Carbon Sources

Mohammed Afsar, *Radha, S., Girish, K., Manonmani, H.K.* and *Kunhi A.A.M.*

Department of Food Microbiology, Central Food Technological Research Institute, Mysore 570 013, India.

Technical grade hexachlorocyclohexane (HCH) has been used extensively as an insecticide in our country for the last 4-5 decades. This has resulted in widespread contamination of air, water and soil with its residues and persist in these environments for long periods. However, HCH-degrading microbial consortium developed in our laboratory was found to degrade all the major isomers of HCH. For bioremediation of soil in a big way, large amounts of inoculum will be required. As only limited quantities of HCH can be used as substrate, the biomass build up is rather low. Hence, it is imperative to use other easily utilizable carbon sources as co-substrates for the preparation of bulk inoculum, without losing the degrading ability. Several simple or complex carbon sources were screened along with 25 ppm tech-HCH, for their ability to build up biomass. Molasses supported highest biomass production, followed by glucose, sucrose, rice straw extract supplemented with glucose, rice straw hydrolysate, nutrient broth and wheat bran hydrolysate (WBH). However, the inoculum grown on WBH and 25 ppm tech-HCH showed the best ability to degrade HCH. disappeared with 72 h of incubation. Next best was molasses - HCH. Nearly 80 to 90% of all four isomers of 25 ppm tech-HCH grown inculum which showed 65 to 70% of degradation. Growth of the inoculum for 72 h containing WBH equivalent to 0.75% reducing sugar and 25 ppm gave an inoculum which was efficient in degrading tech – HCH residues, both in liquid and soil media.

D-9

Effect of Induction and Acclimitzation of a Microbial Consortium on its Ability To Degrade Isomeric Hexachlorocyclohexane (HCH)

Girish, K., *Mohamed Afsar, Radha,S., Manonmani, H.K.,* and *Kunhi, A.A.M.*

Department of Food Microbiology, Central Food Technological Research Institute, Mysore – 570 013, India.

Biodegradation processes are characterized by an accilimitization or pre-adaptation period, during which time, the enzyme systems of the biodegradation pathway(s) get induced, facilitating effective removal of the pollutant. The effect of different modes of induction of the inoculum of a HCH-degrading microbial consortium on the degradation of technical grade HCH, inoculum, grown on wheat bran hydrolysate (containing 1.5% reducing sugars) was studied. Tech - HCH (25 ppm) was induced for 24, 48 and 72 h, with incremental feeding of 25 ppm tech-HCH every 24 h. Induction for a short period was found necessary to obtain effective degradation of the-HCH. The degradation of all the four major isomers of the tech-HCH added (25 ppm) was complete within 72 h, when 24 h induced inoculum was used, whereas degradation of β and δ-isomers were not very effective when the inocula induced for 48 and 72 h were used. Induction with α-, β-, γ- and δ-HCH separately also helped in complete degradation of tech-HCH. Inoculum biomas prepared by growth on molasses (with 1.5% reducing sugars) was not very effective in the degradation of 25 ppm tech-HCH, irrespective of the induction periods.

D-10

Effect of Different Isomers of Hexachlorocyclohexane (HCH) on the Activity of a Microbial Consortium and the Survival of its Members

Radha.S., *Girish, K. Mohammed Afsar, Manonmani, H.K.,* and *Kunhi, A.A.M.*

Department of Food Microbiology, Central Food Technological Research Institute, Mysore – 570 013, India.

The composition of the microflora, natural or added, of a consortium is governed by many factors such as the biological equilibrium among the individual members, their dependence on one another for growth substrates, detrimental influences through their activities towards the pollutant- chemical, competition, ability to utilize and tolerance towards the starting pollutant material and its metabolites etc. In the present study, a microbial consortium capable of degrading α-, β-, γ- and δ-HCH was used to understand the interactions among the 9 bacterial members during the degradation of tech-HCH. Members of the consortium were grown individually on nutrient broth/acetate/wheat bran hydrolysate, reconstituted at equal quantities and induced with α-, β-, γ-, δ-HCH or tech-HCH. The induced inoculum was used for degradation of 25 ppm of tech-HCH in mineral medium. Degradation of the substrate was complete by 24-72 h in shake flasks and it was partial in soil. A passage for 24 h through β-, δ-HCH and tech-HCH eliminated 3, 2 and one bacterial types, respectively, whereas, all the types were retained in the consortium induced with α- and γ-HCH. After the growth in tech-HCH (25 ppm) for 72 h, all the consortia showed the survival of only 5 to 6 members. The survival in soil was better with 7-8 members. It is evident that α-, β- and δ-HCH or probably their degradation intermediates are becoming toxic to some of the members of the consortium.