

Summery

Foods is the basic requirement for human beings, but are also for all other living beings including microorganism which grow on them. The organisms that grow on food can preserve the food like fermented food (curd, dos batter etc) but also spoil them. According to WHO estimated world over about 25% of the loss due to spoilage and in India the loss may be as high as 45-50%. The presence of food poisoning organisms and spoilage of food are very important for the consumer in terms of food safety and consumer health. The present day emphasis is on total quality of food, which means that not only food should be nutritionally balanced, but should be microbiologically safe too. The spoilage of food is governed both by the Intrinsic factors within the food such as pH, water activity (a_w), oxidation-reduction potential (Eh), nutrient content, antimicrobial constituents and biological structures play a major role in food spoilage. The environmental parameters commonly known as Extrinsic factor like temperature of storage, relative humidity of storage environment and concentration of gases in environment. Fungi and bacteria are the major group of organisms which spoil both raw and processed foods.