

FOOD WASTE, MICROBIAL WASTE, AND ITS DISORGANIZED MANAGEMENT ~ A REVIEW

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ABSTRACT

Food safety is nothing but utilizing various resources in order to ensure that all types of foods are properly started, prepared and preserved. Hence, they are safe for consumption. Internal auditing should be conducted on a repeated to make external auditing a smooth-running process. The priority should lie in maximizing food sales, and giving away or selling foods past their prime involved risks that may undermine sales. Times have moved on towards reaching perfection with technology being updated almost every passing hour in the twenty-four. Food wastage, in more than a certain method is gripping problem in the rising scientific scenario. In fact, the Food and Agriculture Organization (FAO) admits, wastage of food has become a perilous question and an issue in our society affecting both poor and rich nations. Food wasting also means wasting “the time and energy” of producing and procuring food, our natural resources and the available land for agriculture. It has a very big and deep and everlasting impact on the economics of a nation affecting the overall greenhouse gas emission. Our focus in this review paper is to create social awareness by reducing food wastage and recycling wasted food through embedded systems.

KEYWORDS: *Food Waste, Biodegradable Waste; Food Loss; Food Waste Management; Waste Management.*