

SYNERGIZING FOOD SAFETY, QUALITY AND GENETIC IMPROVEMENT: THE INTERSECTION OF FOOD MICROBIOLOGY AND PROCESSING

SAMI A^{1*}, HAIDER MZ¹, IMRAN M², ABBAS A¹, JAVE MM¹

¹Department of Plant Breeding and Genetics, Faculty of Agricultural Sciences, University of the Punjab, Lahore, Pakistan

²National Institute of Food Science and Technology, University of Agriculture Faisalabad, Pakistan

*Correspondence author email address: adnansami4949@gmail.com

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Abstract *Chenopodium murale*, a significant weed in wheat, maize, rice, sugarcane, and cotton fields, poses a substantial threat to crop plants due to its competitive nature for water, minerals, and nutrients, leading to significant yield losses. To address this issue, a prescribed study was conducted to assess the morphological traits of *Chenopodium murale* under three different environmental locations. The results revealed a positive and significant correlation among several study traits: height, dry weight, fresh weight, inflorescence fresh weight, leaf area, leaf length, leaf width, and root length. Notably, plant leaf width emerged as the most influential trait contributing to the plant's height. Furthermore, the study identified location three as an exceptionally favorable environment for the robust growth and development of *Chenopodium murale* plants. To mitigate potential yield losses in crop plants, the study recommends the timely removal or control of *Chenopodium murale*, emphasizing the importance of managing its population effectively.

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Introduction

Food microbiology has become increasingly important in recent years, focusing on the study of microorganisms in food and their effects on food safety, quality, and shelf-life (Starowicz and Granvogel, 2020). Its significance lies in ensuring that the food we consume is safe, free from harmful microorganisms, and of high quality. The growing demand for food security and safety has further emphasized the importance of food microbiology in food processing (Suhartanto et al., 2019). Advances in technology and techniques, such as molecular biology and advanced microscopy, have revolutionized the field of food microbiology, enabling faster and more accurate identification and quantification of microorganisms in food compared to traditional methods (Islam et al., 2023). Consequently, these advancements have led to an enhanced understanding of the types of microorganisms present in food, their impact on food quality and safety, and effective measures for growth control and prevention (Beigmohammadi et al., 2023).

The domain of nourishment microbiology has achieved noteworthy advancements in the creation of groundbreaking preservation techniques and food handling strategies recently. One of the key strategies

that has demonstrated adequacy in diminishing the quantity of harmful microorganisms in food is the utilization of high-pressure processing (Sarkar and Vardhan, 2023). This involves exposing food to elevated levels of pressure, which destroys bacteria, yeasts, molds, and other microorganisms, in this way expanding its shelf-life. Correspondingly, pulsed electric fields have likewise been shown to be compelling in lessening the quantity of harmful microorganisms in food (Shajil et al., 2018). This method includes exposing food to high-intensity, short-duration electrical pulses that disturb the cell layers of microorganisms, bringing about their death. Ultraviolet light is another preservation technique that has picked up popularity recently. This strategy includes exposing food to ultraviolet light, which can eliminate bacteria, yeasts, molds, and other microorganisms (Fu and Dudley, 2021). The utilization of probiotics and other valuable microorganisms in food processing has likewise obtained popularity as a method of improving the nutritious value and health advantages of food. Probiotics are live microorganisms that, when ingested, can help improve digestive health and strengthen the immune system (Neffe-Skocińska et al., 2018).

Despite these advancements, the field of food microbiology is faced with numerous challenges. One major concern in the food industry is the emergence of antibiotic-resistant microorganisms such as *Listeria monocytogenes* and *Salmonella* ([Adugna and Sivalingam, 2022](#)). These microorganisms can cause severe illnesses and their resistance to antibiotics presents difficulties in treatment. Furthermore, the constant evolution of microorganisms and the presence of new strains of harmful bacteria pose significant challenges to the field. This necessitates food microbiologists to continually update their knowledge and devise novel methods of preservation and food processing to ensure the safety and quality of food ([Han et al., 2022](#)).

The role of food microbiology in food processing is extremely important, and the field is continuously progressing and making significant advancements. This review article aims to give a thorough overview of the most recent developments in food microbiology and its role in food processing ([Novais et al., 2022](#)). It will examine the different techniques and methods utilized in food microbiology, examine the difficulties and possibilities encountered by the field, and offer insights into the future directions of food microbiology research and its influence on the food industry. ([Cerk and Aguilera-Gómez, 2022](#)).

Microbiome and Diet

The microbiome is made up of all the genetic material of tiny living creatures that live in a certain location, such as a person's digestive tract. Bacteria, viruses, and fungus are examples of living entities that collaborate to perform critical tasks for the host organism. What a person consumes has a significant impact on the types of living creatures in their digestive tract ([Howard et al., 2022](#)). Consuming enough of fiber, whole grains, and fermented meals promotes the growth of beneficial bacteria in the digestive tract. However, if a person consumes a lot of sugar, processed meals, and bad carbs, it might disrupt the balance of living creatures in their digestive tract ([Campaniello et al., 2022](#)). Scientists have discovered that the living creatures in the digestive system are engaged in many vital physiological activities, such as breaking down food, battling sickness, and managing how the body uses energy. When the equilibrium of living things in the digestive system is disrupted, it can lead to a variety of health issues, including being overweight, having type 2 diabetes, becoming ill with bowel difficulties, and even feeling extremely unhappy or anxious. ([Davies et al., 2022](#)).

The gut microbiome assumes a significant part in keeping up with by and large wellbeing, as it is engaged with different physiological cycles like processing, resistance, and digestion. An imbalanced stomach microbiome has been connected to a scope of medical issues, including obesity, type 2 diabetes, provocative inside infection, and even misery and nervousness ([Akram et al., 2023](#)).

Prebiotics

Prebiotics have been displayed to emphatically affect the gut microbiome by advancing the development of advantageous microorganisms, for example, bifidobacteria and lactobacilli ([Bamigbade et al., 2022](#)). This can assist with keeping a sound gut microbiome, further develop gut capability, and advance by and large health. Examples of prebiotics incorporate inulin, fructooligosaccharides (FOS), and galactooligosaccharides (GOS) ([Rajput et al., 2022](#)). These fixings are not processed in the small digestive system and on second thought arrive at the colon, where they act as nourishment for helpful microscopic organisms. It is critical to take note of that prebiotics are not equivalent to probiotics, which are live microorganisms that can give medical advantages when consumed. Rather, prebiotics work by establishing a strong climate for useful microbes to flourish in the gut. ([Costa et al., 2019](#)).

Synbiotics

Synbiotics, sometimes referred to as probiotics and prebiotics, are beneficial to our health. Prebiotics are food components that encourage the formation of healthy bacteria in our gut, whereas probiotics are living microorganisms that have advantages when taken. Our intricate ecosystem of gut microbes affects digestion, immunity, and metabolism. Obesity, type 2 diabetes, inflammatory bowel disease, and even melancholy and anxiety can result from a disruption in the balance of microorganisms in our gut. Synbiotics function by encouraging the development and activity of helpful bacteria while stifling undesirable bacteria. This helps to maintain the health of our gut microbiota, promote gut functionality, and improve general wellbeing. ([Sharma and Tripathi, 2019](#)).

By bolstering the barrier of the gut reducing inflammation and boosting the system synbiotics have shown significant potential in improving gut health as supported by research findings ([Sharma et al., 2023](#)). Ailments such, as bowel syndrome (IBS) inflammatory bowel disease (IBD) and infectious diarrhea are among the conditions where these remarkable compounds have displayed their capabilities. It is crucial to note that not all probiotics and prebiotics are created equal as different strains and types can have varying effects on the gut microbiota ([Aleman et al., 2023](#)). Moreover an individual's unique gut flora composition and dietary habits can influence the efficacy of synbiotics. Probiotics, prebiotics as their combined form known as synbiotics are increasingly being utilized to support a healthy gut microbiome. Prebiotics, which consist of components found in grains, fruits and vegetables play a key role in promoting the growth and function of beneficial bacteria within the gut microbiota ([Martín and Langella, 2019](#)).

Combining probiotics and prebiotics to form synbiotics helps maintain a gut microbiota potentially yielding benefits, for various gut related

conditions. Nevertheless, before incorporating a vitamin into your routine it is essential to consult with a healthcare professional to determine if it is suitable, for you (Tousoulis et al., 2022).

Food Processing and the Gut Microbiome

Food processing alludes to the arrangement of procedures and techniques used to change over crude fixings into food items that are prepared for utilization (Smith et al., 2022). The strategies utilized in food processing incorporate physical, synthetic and organic techniques. Instances of actual techniques incorporate crushing, cooking, baking and canning, while instances of synthetic strategies incorporate pickling, aging and protecting food utilizing vinegar. The natural strategies incorporate utilizing microorganisms, for example, microbes, yeast or molds to produce fermented food products items like cheddar, yogurt and lager (Knorr & Augustin, 2022). The gut microbiome alludes to the diverse community of microorganisms that live in the human gut, including microscopic organisms, infections, parasites and archaea. The gut microbiome assumes a significant part in human wellbeing, as it assists with controlling the safe framework, process supplements, produce nutrients and synapses, and keep a solid stomach hindrance (Vemuri and Herath, 2023).

Food processing plays a role, in shaping the gut microbiota affecting it both positively and negatively. Certain food processing techniques, such as the utilization of preservatives like sodium benzoate have been observed to have effects on the gut microbiota by eliminating microorganisms. Additionally processes like canning and sanitization involving pressures and temperatures may also disrupt the balance of the gut microbiota by removing microbes (Yu et al., 2023). However foods that undergo fermentation like yogurt, kefir and sauerkraut are rich in probiotics. Can contribute to a gut microbiome. Probiotics are bacteria that play a role in maintaining gut health by suppressing the growth of harmful microbes (Eroğlu and Sanlier, 2022).

The nutritional content of processed foods can also impact the gut microbiota. For example refining grains may lead to a loss of fiber and other essential nutrients which can negatively affect the gut microbiome. Nevertheless incorporating fiber into processed foods, such as inulin can significantly influence the gut microbiome as it serves as nourishment, for microorganisms. (Hsu et al., 2022).

The impact of high-temperature processing on the gut microbiome

High-temperature processing involves the use of methods like boiling, roasting, baking, and pasteurization to preserve food by subjecting it to high temperatures. These techniques effectively eliminate pathogens and increase the shelf life of food products. However, there is a downside to high-temperature processing as it can disrupt the gut microbiome. The elevated temperatures employed in these methods may destroy beneficial bacteria

and disturb the balance within the gut microbiome (Tegegne and Kebede, 2022).

Consequently, this disturbance can lead to an overgrowth of harmful bacteria that negatively impacts human health through digestive issues, increased infection risks, and immune system disruption (Hassenrück et al., 2020). High-temperature processing not only damages important compounds like prebiotics and probiotics in food, which support the growth of beneficial gut bacteria, but it can also eradicate them completely. High-temperature processing effectively preserves food and eliminates pathogens. However, it can adversely affect the gut microbiome. To maintain a healthy gut, experts recommend including fiber-rich and fermented foods like yogurt and kefir in your diet to provide probiotics. (Anumudu et al., 2021).

Alternative processing methods and their impact on the gut microbiome

Methods that are alternative to traditional ones are used in food production. Techniques such as fermenting, soaking, and sprouting are examples of these methods, and they can potentially affect the gut microbiome. (Gupta et al., 2020).

In the process of fermentation, microorganisms convert carbohydrates into organic acids, gases, or alcohol. This transformative process gives rise to a variety of fermented foods like yogurt and sauerkraut, which harbor beneficial bacteria such as Lactobacillus and Bifidobacterium. These friendly microbes hold the potential to positively impact the gut microbiome (Fang et al., 2023).

Sprouting is a captivating process where seeds are given the opportunity to germinate. This leads to an increase in nutrients and enzymes (Nithyanathan et al., 2023). Moreover, sprouted grains and legumes serve as excellent sources of fiber and prebiotics, which actively foster the growth of beneficial bacteria within the gut. On the other hand, soaking involves immersing grains and legumes in water prior to cooking (Godrich et al., 2023).

This approach has the potential to decrease the presence of antinutrients, like acid and enhance their digestibility. Additionally employing techniques such as fermentation, sprouting and soaking can contribute positively to the gut microbiome by supplying bacteria, fiber and prebiotics (Tsafraqidou et al., 2020).

Food Spoilage and Preservation

Food spoilage and preservation play roles in the realm of food production and consumption greatly influencing both food safety and security. Food spoilage specifically refers to the deterioration of food rendering it unappetizing or unsafe, for consumption (Wang et al., 2023). Numerous factors contribute to this process encompassing exposure to air, temperature fluctuations, humidity levels, light exposure and the proliferation of microorganisms, like bacteria, yeast and mold. These microorganisms thrive by consuming the nutrients in food and

subsequently generate waste products that ultimately lead to food spoilage. ([Zhang et al., 2023](#)).

The preservation of food however involves the art of preventing or slowing down the deterioration of food to prolong its shelf life while ensuring it retains its quality and safety. Various techniques exist for food preservation encompassing methods, like refrigeration and freezing chemical methods such as salting and drying and biological methods, like fermentation. Each approach possesses its set of merits and drawbacks catering to food types accordingly([Cristian et al.](#)).

High-pressure processing

High pressure processing (HPP) is a technique used to preserve food without the need, for temperatures. It involves applying pressure to food products effectively eliminating pathogens and extending their shelf life. The remarkable aspect of HPP is that it achieves these results without compromising the quality, taste or nutritional value of the food([Lim et al., 2023](#)).

One notable advantage of HPP is its impact on the gut microbiome. Unlike heat based processing methods HPP does not involve the use of temperatures that can destroy bacteria. In fact several studies have even suggested that HPP can help maintain the content of fermented foods like yogurt. This finding makes HPP an exciting avenue, for preserving the health of the gut microbiome. ([Ashrafudoulla et al., 2023](#)).

It should be noted that the influence of HPP, on the gut microbiome can differ based on the food item and the level of pressure applied. Certain studies have indicated that the pressure utilized in HPP can affect the survival of bacteria ([JUNAID et al., 2023](#)).. Consequently it becomes crucial to take into account the repercussions of HPP on the gut microbiome while making decisions. Nonetheless HPP is a technique for preserving food while minimizing any effects, on the gut microbiome. By safeguarding the integrity, flavor and nutritional content of food HPP contributes to maintaining a gut microbiome and enhancing wellbeing ([Khalig et al., 2021](#)).

Pulsed electric fields

Pulsed electric fields (PEF) represent a method, for preserving food and beverages without relying on heat. This technology employs bursts of electric fields at high voltage and frequency to neutralize microorganisms and enzymes effectively thereby prolonging shelf life and maintaining product quality ([Datir et al.](#)). The process of applying PEF involves subjecting the food to an field typically measuring between 20 80 kV/cm for a brief duration spanning microseconds to milliseconds. By doing the electric field disturbs the integrity of cell membranes and other vital cellular components ultimately resulting in cell death or deactivation. ([Van Wyk et al., 2021](#))

Advantages of PEF technology include:

- Thermal preservation: PEF does not depend on heat, for deactivating microorganisms

ensuring that it avoids causing thermal harm to heat sensitive products.

- Reduced usage of chemicals and energy: PEF is an eco-preservation technique that consumes energy and generates minimal waste compared to other methods reliant on heat or chemical treatments.
- High effectiveness: PEF has demonstrated efficiency in neutralizing microorganisms and enzymes making it a versatile tool for preserving different types of food.

The utilization of PEF in food preservation is still an emerging technology, with research aimed at enhancing its efficiency and effectiveness. Nevertheless it holds potential as a thermal preservation method capable of extending the shelf life and maintaining the quality of diverse food and beverage products. ([Punthi et al., 2022](#)).

Refrigeration

Refrigeration is an employed technique, for food preservation. It operates by impeding the growth of microorganisms and halting chemical reactions that lead to spoilage. This method effectively preserves items like dairy products, meats, fruits and vegetables. Nevertheless its efficacy relies on a power supply and the maintenance of temperature control ([Ullah et al., 2022](#)).

Freezing

Freezing on the hand is another approach to preserve food. It functions by retarding growth and hindering spoilage inducing chemical reactions. Unlike refrigeration freezing ensures storage periods making it an optimal choice for long term preservation. However it may alter the texture and flavor of foods, fruits and vegetables ([Thakur et al., 2022](#)).

Chemical methods

Chemical methods encompass techniques like salting and drying which operate by eliminating moisture from food and establishing an environment for microorganisms. Salted foods, such as cured meats exhibit a shelf life. Can be stored without refrigeration. Drying serves as a preservation practice, for fruits and vegetables employing either artificial methods. ([Wu et al., 2022](#)).

Biological methods

Biological methods play a role, in the preservation of food. One such method is fermentation, which promotes the growth of microorganisms that produce acid, acetic acid or alcohol. These acids are harmful to microorganisms helping to preserve the food. Fermented foods like yogurt sauerkraut and pickles are widely enjoyed in cultures. Have extended shelf lives ([Vesna et al., 2022](#)).

Food spoilage and preservation are concerns that greatly impact food safety and security. Different preservation methods exist, each with its pros and cons. The selection of a preservation method depends on the type of food and the desired shelf life. Effective food preservation necessitates techniques, storage

conditions and regular monitoring to ensure food safety and quality ([Bajpai et al., 2018](#)).

Biotechnology Applications in Food Microbiology

Biotechnology has made advancements in aspects of society including food production and processing. In the realm of food microbiology biotechnology has played a role, in enhancing food safety, quality and longevity. There are ways in which biotechnology finds its applications, in the field of food microbiology. These applications can be broadly categorized into three areas: food preservation, food processing and the creation of food products ([Karim et al., 2020](#)).

Fermented foods

The preservation of food is an aspect, in the field of food microbiology. Biotechnology has greatly contributed to enhancing the preservation of food products. For centuries the use of acid bacteria (LAB) as cultures in fermented foods has been a common practice ([Rahman, 2020](#)). With advancements in biotechnology we now have an understanding of LAB strains selection and the fermentation processes that lead to flavors and textures. Additionally biotechnology has introduced the use of bacteriophages which're viruses that infect and eliminate bacteria as a means to control pathogens in food products ([Khan, 2020](#)).

Bioprocessing

Bioprocessing is another area where biotechnology has made strides. It has facilitated the development of effective food processing techniques such as high pressure processing (HPP) and ultra-high temperature (UHT) processing. These techniques have proven to be successful in eliminating pathogens and extending the shelf life of food products without compromising their quality ([Tan et al., 2020](#)).

Furthermore biotechnology has played a role in the creation of food products. It has enabled the production of ingredients, like probiotics and prebiotics which offer health benefits beyond basic nutrition. Probiotics refer to living microorganisms incorporated into food items aiming to promote wellbeing and enhance the system. Conversely prebiotics encompass digestible constituents found in food serving as nourishment for the advantageous bacteria residing in the gut ([Dullius et al., 2018](#)).

Biorefining

Biorefining has become a part of biotechnology contributing to the development of genetically modified food products. This advanced technology has revolutionized food production by enhancing value fortifying resistance, against pests and diseases and prolonging shelf life. Nevertheless debates surrounding the safety and ethical implications of modified food products persist, making their widespread adoption a contentious matter ([Kumar et al., 2020](#)).

Moreover biotechnology has significantly influenced the field of food microbiology leading to advancements in food safety, quality assurance and

product longevity. Its application has facilitated the creation of food items improved processing techniques. Extended the durability of various food products. Despite the benefits it offers the utilization of biotechnology in food production remains a topic of debate due to concerns regarding safety and ethical considerations that necessitate thorough exploration ([Mahendran et al., 2019](#)).

Microbial Quality Control in Food Processing

One crucial aspect of food processing is quality control, which plays a role in guaranteeing the safety and excellence of food items. Microorganisms, including bacteria, yeast and mold have the propensity to rapidly colonize consumables and promote spoilage. Consequently this diminishes product shelf life. Renders it unappetizing or even hazardous for consumption. Therefore implementing microbial quality control measures is paramount, within the realm of food processing. In order to prevent occurrences it becomes imperative for food processors to incorporate microbial quality control measures that guarantee the safety and excellence of their food products ([Osborne, 2022](#)).

Microbial testing methods in food processing

The initial step, in ensuring the microbial quality control of food processing involves gaining an understanding of the types of microorganisms in the food and the conditions that favor their growth. This knowledge serves as a foundation for devising strategies to manage the proliferation of these microorganisms, such as regulating temperature and humidity incorporating preservatives and antimicrobial agents and implementing hygiene practices ([Onyeaka et al., 2022](#)). Among these measures the application of preservatives stands out as one of the means of controlling microbial growth in food. Preservatives are substances added to food products with the aim of hindering the growth of microorganisms. Used preservatives include salt, vinegar and high levels of sugar. In addition to these preservatives chemical alternatives like sodium benzoate and sorbic acid are also employed by food processors due to their efficacy in managing microbial growth ([Utpott et al., 2022](#)).

Integral to ensuring microbial quality control in food processing is the practice of testing. Its purpose lies in identifying microorganisms, within food samples and confirming that their quantities fall within limits. There exist methods, for testing microorganisms, in food encompassing plate count methods, biochemical testing methods and rapid microbiological methods ([Wang et al., 2022](#)).

Traditional Plate Count Methods:

The traditional plate count methods hold a position, in food processing evaluations. These methods involve cultivating microorganisms from a food sample on a culture medium and enumerating the resulting colonies. Among the adopted plate count methods the standard plate count (SPC) targets aerobic bacteria

while the total viable count (TVC) encompasses both aerobic and anaerobic bacteria ([Hassoun et al., 2022](#)).

Biochemical Testing Methods:

Biochemical testing methods utilize enzymes and antibodies for the identification of microorganisms in food samples. These approaches rely on the metabolic pathways of microorganisms and their production of enzymes and proteins. Prominent examples of testing methods encompass techniques like enzyme linked immunosorbent assay (ELISA) and polymerase chain reaction (PCR) ([Pebdeni et al., 2022](#)).

Rapid Microbiological Methods (RMM)

Methods (RMM) mark an advancement in testing methodologies aiming to offer prompt outcomes in comparison, to conventional approaches. Rapid Microbiological Methods (RMMs) have become increasingly popular in the food industry due, to their capability to deliver outcomes facilitating decision making throughout the process of producing and distributing food products. These methods leverage cutting edge technologies like electrical sensors to identify the existence of microorganisms, within food samples ([Ronin et al., 2022](#)). There are several types of RMMs, each with its own advantages and limitations. Some of the most commonly used RMMs include:

a) ATP bioluminescence: This technique quantifies the quantity of adenosine triphosphate (ATP) found in a food sample. ATP, a molecule, in all living cells, including bacteria serves as an indicator of the microbial load present in the sample. The approach involves extracting ATP from the food sample combining it with a reagent that induces ATP to emit light and measuring the intensity of the light.

b) Fluorometry: This method employs dyes to identify the presence of microorganisms in a food sample. It entails adding a dye to the sample and measuring the resulting fluorescence when the dye binds to microorganisms within it.

c) Biosensors: Biosensors are devices that utilize living cells or enzymes to detect microorganisms in food. This approach involves immobilizing microorganisms or enzymes onto a sensor surface and observing alterations in the optical properties of the surface in response to the presence of microorganisms in a food sample ([Lin et al., 2022](#)).

Polymerase Chain Reaction (PCR)

Polymerase chain reaction (PCR) is a tool for amplifying DNA extracted from microorganisms present, in food samples. This technique is extensively employed in the field of food microbiology to detect and recognize microorganisms encompassing bacteria and viruses. PCR operates on the principle of replicating a DNA sequence subsequently amplifying it to generate millions of identical copies of the target DNA. The PCR process typically involves three steps: denaturation, annealing, and extension. a) During the denaturation step the DNA is gently heated to unravel the intertwined strands of the helix.

b) In the annealing step specific primers that perfectly match the target DNA are introduced into the sample. The temperature is then lowered to facilitate the primers binding with the target DNA.

c) Subsequently in the extension step a polymerase enzyme is added to the sample. This enzyme diligently constructs a DNA strand seamlessly copying the target DNA. This process is repeated times to generate a supply of replicated target DNA molecules (([Kadri, 2019](#)).

PCR exhibits a level of sensitivity and specificity which renders it ideal, for detecting amounts of microorganisms in food. Moreover this technique can effectively identify markers that associate with pathogenic strains like antibiotic resistance genes. However it's important to acknowledge that PCR does have its limitations. For instance acquiring a culture of the desired microorganism, from food matrices can prove challenging. Furthermore PCR may be susceptible to interference from inhibitors found in food samples, which can impede or hinder the amplification of the target DNA. To address these constraints researchers have devised techniques, for refining DNA extraction, from food samples and eliminating substances that may interfere with the process ([Rajapaksha et al., 2019](#)).

Metagenomics and its Application in Food

Processing

Metagenomics is a rapidly growing field that allows for the comprehensive analysis of the complete DNA of an environmental sample, including food. This approach enables the simultaneous analysis of all microbial species in a food sample, including both known and unknown microorganisms. Metagenomics is a powerful tool for studying the diversity, structure, and function of microbial communities in food and has significant implications for food microbiology and food safety ([Khan and Sathya, 2018](#)).

Metagenomic analyses are typically performed using high-throughput DNA sequencing technologies, such as next-generation sequencing (NGS). The resulting data is used to generate a profile of the microbial community in a food sample, including the relative abundance of different microorganisms, the presence of genetic markers associated with pathogenic strains, and the presence of genes involved in food spoilage ([Akaçin et al., 2022](#)). Metagenomics has been used to study the microbial communities in a variety of food products, including raw meat, dairy products, fermented foods, and fresh produce. The results of these studies have provided new insights into the complex interactions between microorganisms in food, as well as the impact of food processing on the microbial communities. In addition to its application in food safety and quality control, metagenomics is also being used to develop new methods for food preservation. For example, researchers are using metagenomics to study the effect of different preservation treatments on the microbial communities in food, with the goal of developing new preservation

methods that target specific microorganisms ([Bhaskaran and Saikumar, 2022](#)).

Microbial Food Safety

Microbial food safety is a crucial aspect of food processing and concerns the control of harmful microorganisms that can cause foodborne illnesses. The primary goal of microbial food safety is to prevent contamination of food by pathogens such as bacteria, viruses, and parasites, which can cause serious health problems in humans. Microbial food safety is an interdisciplinary field that involves scientists and experts from various disciplines, including microbiology, food science, public health, and regulatory agencies ([Varghese et al., 2022](#)).

The importance of microbial food safety is highlighted by the increasing incidents of foodborne illnesses globally. The Centers for Disease Control and Prevention (CDC) estimates that each year, approximately 48 million people in the United States alone fall ill due to foodborne diseases, leading to around 128,000 hospitalizations and 3,000 deaths ([Minta et al., 2022](#)).

To ensure microbial food safety, various measures are implemented at different stages of food processing, starting from the farm to the table. These measures include good agricultural practices, hygiene practices in food processing facilities, the use of preservatives, and the application of food safety regulations. One of the key aspects of microbial food safety is the control of foodborne pathogens, which is achieved through effective testing and monitoring methods. These methods include cultural and molecular techniques, such as polymerase chain reaction (PCR) and rapid microbiological methods (RMM), which are used to identify and quantify harmful microorganisms in food ([Ronin et al., 2022](#)).

Hazard Analysis and Critical Control Points (HACCP)

Hazard Analysis and Critical Control Points (HACCP) is a systematic and proactive approach to food safety that is designed to identify and control potential hazards in the food production process. It was first developed by NASA in the 1960s to ensure the safety of food for astronauts, and later adopted by the food industry to ensure the safety of food for consumers ([Ferris, 2022](#)).

The HACCP system is based on seven principles:

- a) Conduct a hazard analysis to identify potential physical, chemical, and biological hazards at each stage of the food production process.
- b) Determine the critical control points (CCPs) in the food production process, which are the stages where hazards can be controlled or prevented.

- c) Establish critical limits for each CCP, which specify the maximum or minimum values for factors such as temperature, time, and pH.
- d) Implement monitoring procedures at each CCP to ensure that critical limits are being met.
- e) Establish corrective actions that can be taken if monitoring procedures indicate that critical limits are not being met.
- f) Implement verification procedures to ensure that the HACCP system is working effectively.
- g) Establish record-keeping procedures to document all aspects of the HACCP system ([Ferris, 2022](#)).

The implementation of HACCP requires a multi-disciplinary approach, and it involves the participation of food scientists, microbiologists, epidemiologists, and public health officials. The goal of HACCP is to ensure that the food production process is safe and that the final food product is free from harmful microorganisms ([Rajanna et al.](#)). The HACCP system is a proactive approach to food safety, as it focuses on preventing hazards rather than just detecting them after they have occurred. This makes it an effective tool for reducing the risk of foodborne illnesses and ensuring that food is safe for consumption. HACCP is now widely used in the food industry and is recognized as an international food safety management system. It is recognized by regulatory agencies such as the US Food and Drug Administration (FDA) and the European Union (EU), and is a requirement for many food products exported to international markets ([Owusu-Apenten and Vieira, 2022](#)).

Microbial Foodborne Illnesses

Microbial foodborne illnesses are illnesses that are caused by the ingestion of contaminated food. These illnesses are caused by a variety of harmful microorganisms, including bacteria, viruses, parasites, and toxins. The symptoms of microbial foodborne illness can range from mild digestive symptoms, such as nausea and diarrhea, to more severe symptoms, such as dehydration, fever, and in some cases, death ([Rajanna et al.](#)).

Microbial foodborne illnesses can be caused by a variety of factors, including contaminated water, contaminated food ingredients, poor sanitation practices, and the growth of harmful microorganisms in food. In order to prevent microbial foodborne illnesses, it is important to practice good food safety habits, such as proper food handling and storage, frequent hand washing, and the consumption of fully cooked foods ([Tavelli et al., 2022](#)). Here is a table of some famous foodborne pathogens and their symptoms **Table 1.**

Table 1: Foodborne Pathogens and Their Symptoms

Pathogen	Type	Symptoms	Incubation Period	Associated Foods	Reference
Salmonella	Bacteria	Diarrhea, fever, abdominal cramps, vomiting	12 to 72 hours	Raw or undercooked eggs, poultry, meat	(Kumari and Kulkarni, 2022)

E. coli	Bacteria	Diarrhea, abdominal cramps, vomiting	2 to 5 days	Undercooked beef, raw vegetables, contaminated water	(Vieira et al., 2022)
Listeria monocytogenes	Bacteria	Fever, muscle aches, gastrointestinal symptoms	Up to 2 months	Raw or undercooked meat, dairy products, processed foods	(Abdelazez et al., 2023)
Staphylococcus aureus	Bacteria	Nausea, vomiting, abdominal cramps, diarrhea	30 minutes to 6 hours	Contaminated food left at room temperature	(Vaca et al., 2023)
Norovirus	Virus	Vomiting, diarrhea, stomach pain, nausea	12 to 48 hours	Contaminated food, water, or surfaces	(Vieira et al., 2022)
Clostridium perfringens	Bacteria	Abdominal cramps, diarrhea	8 to 24 hours	Food kept warm for too long	(Kim et al., 2023)
Campylobacter	Bacteria	Diarrhea, abdominal pain, fever, nausea	2 to 5 days	Raw or undercooked poultry, raw milk, contaminated water	(Abdelazez et al., 2023)
Vibrio	Bacteria	Vomiting, diarrhea, abdominal pain, fever	12 to 72 hours	Raw or undercooked seafood, particularly oysters	(Gourama, 2020)
Bacillus cereus	Bacteria	Vomiting, diarrhea	6 hours to 15 hours	Food kept at room temperature for too long	(Gourama, 2020)
Yersinia enterocolitica	Bacteria	Abdominal pain, diarrhea, fever	2 to 7 days	Undercooked pork, contaminated water	(Vaca et al., 2023)
Shigella	Bacteria	Diarrhea, fever, abdominal pain, nausea	1 to 7 days	Contaminated food and water, poor hygiene practices	(Silva, 2023)
Hepatitis A	Virus	Fatigue, abdominal pain, jaundice, nausea	2 to 7 weeks	Contaminated food and water, close contact with infected person	(Vieira et al., 2022)
Cronobacter	Bacteria	Mild to severe gastrointestinal symptoms to life-threatening infections in infants	1 to 14 days	Powdered infant formula	(Silva, 2023)
Toxoplasma gondii	Parasite	Mild flu-like symptoms to severe illness (in weakened immune systems)	5 to 23 days	Undercooked or raw meat, contaminated soil, handling cat litter	(Gourama, 2020)
Chlamydia psittaci	Bacteria	Fever, muscle pain, gastrointestinal symptoms	5 to 19 days	Handling contaminated poultry products	(Kim et al., 2023)

Microbial Food Fraud

Microbial Food Fraud is the deliberate and intentional addition or alteration of food products with the intention of deceiving consumers or regulators. It can take many forms, including the use of harmful additives, the substitution of one ingredient for another, or the addition of microorganisms that can cause illness ([Brooks et al., 2021](#)).

Microbial food fraud is a growing concern as it can lead to serious health problems for consumers and can have a negative impact on public health. For example, the addition of harmful microorganisms to food products can cause food poisoning, while the substitution of ingredients can result in food that is not safe for consumption ([Roberts et al., 2022](#)).

Molecular Methods for Detecting Microbial Food Fraud

Molecular methods, also known as DNA-based methods, have emerged as powerful tools for detecting microbial food fraud. These methods rely on the analysis of DNA or RNA extracted from food samples, and they have been shown to be highly effective in detecting both the presence and the identity of microorganisms ([Visciano and Schirone, 2021](#)). Some of the most commonly used molecular methods for detecting microbial food fraud include polymerase chain reaction (PCR), real-time PCR, and quantitative PCR. These methods allow for the rapid and sensitive detection of target microorganisms, and they can be used to detect even trace amounts of microorganisms that may not be easily detectable using traditional microbiological methods ([Cai et al., 2022](#)).

PCR is a widely used molecular method that amplifies specific segments of DNA. This method can be used to detect the presence of specific microorganisms in food samples, and it can be used to differentiate between different strains of the same species. Real-time PCR is a variation of PCR that allows for the simultaneous amplification and detection of target DNA. This method can be used to quantify the amount of target DNA present in a sample, and it can be used to monitor the presence of microorganisms over time (Gao et al., 2019).

Quantitative PCR (qPCR) is another variation of PCR that allows for the precise quantification of target DNA. This method can be used to determine the exact number of microorganisms in a sample, and it can be used to monitor changes in the level of microorganisms over time (Mustafa et al., 2020).

Preventing Microbial Food Fraud

Preventing microbial food fraud requires a multi-disciplinary approach that involves the collaboration of food producers, regulators, and researchers. One of the key strategies for preventing microbial food fraud is the implementation of robust food safety systems, such as the Hazard Analysis and Critical Control Points (HACCP) system. This system is designed to identify and control the risks associated with food production, and it includes a number of critical control points, such as the sourcing of raw materials, the storage and handling of food, and the final product preparation (Barrere et al., 2020).

Another important strategy for preventing microbial food fraud is the use of advanced molecular methods for detecting and identifying microorganisms. These methods provide a highly sensitive and specific means of detecting the presence of microorganisms in food, and they can be used to differentiate between different strains of the same species (Rajapaksha et al., 2019). In addition, food producers and regulators can work together to establish and enforce strict regulations and standards for food safety, including the testing of food samples for the presence of harmful microorganisms. This will help to ensure that food products are free from harmful microorganisms, and that they are safe for consumption. Finally, education and awareness-raising campaigns aimed at consumers and food producers can also play an important role in preventing microbial food fraud. These campaigns can help to raise awareness of the risks associated with food fraud, and they can encourage consumers and food producers to take steps to protect their health and the health of others (Rajapaksha et al., 2019).

Future of Food Microbiology

The future of food microbiology is expected to be characterized by continued advances in technology and new discoveries in the field. As consumers become more aware of the importance of food safety and nutrition, the demand for safe and nutritious food products will continue to increase (Berg et al., 2020). To meet this demand, food microbiologists will continue to develop new methods for improving food

preservation and processing techniques, as well as new methods for detecting and preventing foodborne illnesses. The future of food microbiology is rapidly evolving with the advancement of technology and increasing interest in personalized nutrition, sustainability, and the gut microbiome. Some of the key trends and directions of food microbiology research are highlighted below (Pandhi et al.):

Advancements in rapid and sensitive methods for detecting microorganisms in food: With the increasing demand for safe and high-quality food, there is a need for rapid, sensitive, and accurate methods for detecting harmful microorganisms in food. Researchers are developing new techniques that combine traditional microbiological methods with modern technologies such as polymerase chain reaction (PCR), metagenomics, and other molecular techniques to detect foodborne pathogens (Xu et al., 2023).

Increased focus on probiotics and beneficial microorganisms

The use of probiotics and other beneficial microorganisms in food processing is expected to continue to grow in popularity, as consumers seek to improve their gut health and overall wellbeing. Food microbiologists will continue to play a critical role in developing new probiotic strains and exploring their applications in food processing (Sharma et al., 2021).

Development of new preservation methods

The demand for long-shelf-life food products will continue to drive the development of new preservation methods. High-pressure processing, ultraviolet light, and pulsed electric fields are just a few examples of preservation methods that are being explored for their effectiveness in reducing the number of harmful microorganisms in food (Socaci et al., 2020).

Addressing the challenge of antibiotic resistance

The emergence of antibiotic-resistant bacteria is a major concern in the food industry, and food microbiologists will continue to play a critical role in developing new strategies to address this issue. This may include exploring alternative preservation methods, improving food safety practices, and investigating the use of new technologies to detect and control antibiotic-resistant bacteria (Nguyen et al., 2021).

Development of novel food products:

The food industry is continually exploring new and innovative ways to produce novel food products that meet the changing needs and preferences of consumers. Food microbiologists will play a critical role in ensuring the safety and quality of these new food products, and in developing methods for their preservation and processing (Trigo et al., 2022).

Emerging technologies in food microbiology:

Advances in DNA sequencing, genomics, and data analysis have greatly improved our understanding of the complex relationships between microorganisms and food. This has led to the development of new

technologies for the detection and control of foodborne pathogens and the creation of novel fermented food products (Monjazeb Marvdashti et al., 2023). For example, metagenomics, a new field of study that looks at the genomes of entire communities of microorganisms, has the potential to revolutionize the way food is produced and processed by providing insights into the role of microorganisms in food preservation and safety (Bloomfield et al., 2023).

Personalized nutrition and the gut microbiome

With a growing interest in the health benefits of personalized nutrition, the study of the gut microbiome has become increasingly important. The gut microbiome, which refers to the community of microorganisms that live in our digestive tract, has been linked to a wide range of health benefits and diseases. In the future, food microbiologists will play an important role in developing food products that are tailored to the specific needs of individuals based on their gut microbiome (Franzago et al., 2023).

Microbiome-based food products

As our understanding of the gut microbiome and its role in human health continues to grow, new food products are being developed that are designed to promote gut health. These products, which include fermented foods and probiotics, are designed to deliver beneficial microorganisms directly to the gut, where they can have a positive impact on health. In the future, food microbiologists will continue to play a key role in the development of these products and their effectiveness (Volkman, 2023).

Sustainability and food microbiology

With the increasing concern about sustainability, food microbiologists are also playing a role in the development of more environmentally friendly food production methods. For example, the use of microorganisms for food preservation and the creation of new, sustainable food products are becoming increasingly important (Schlundt et al., 2020). The use of microorganisms for food preservation, such as the use of lactic acid bacteria for the production of fermented foods, is a sustainable alternative to traditional food preservation methods, such as heat treatment and chemical preservatives. (Torres-León et al., 2021)

The future of food microbiology is exciting and holds great potential. As technology advances, the field will continue to play a crucial role in the development of new and innovative food products, improving food safety and sustainability, and promoting human health through personalized nutrition (Mohanty et al., 2022). The continued research and advancements in food microbiology will help to ensure that we have access to safe, nutritious, and sustainable food in the future. The future outlook for food microbiology is promising, and it will be fascinating to see how this field continues to evolve and make a positive impact on the world (Rahman, 2016).

Declarations

Data Availability statement

All data generated or analyzed during the study are included in the manuscript.

Ethics approval and consent to participate

Not applicable

Consent for publication

Not applicable

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Conflict of Interest

The authors affirm that the research was conducted without any involvement of commercial or financial relationships that could be perceived as a possible conflict of interest.

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