



From farm to fork

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Food processing involves the actions taken from the time a raw product (crop, animal, fish) is harvested, slaughtered, or caught until it is consumed.

Foods have been processed for many reasons: To make them last longer before spoiling (preservation); To remove, destroy or inhibit pathogens and toxins (food safety); To change flavor, texture, aroma, color or form (variety); To reduce preparation times and make them more portable (convenience); And to restore and/or increase nutrient levels (nutrition). While food processing can offer many benefits to businesses and consumers, certain aspects of the industry raise dietary, health, economic and environmental concerns.

My research topics include the study of chemical contaminants in the food chain, in particular toxic compounds formed during food processing, with a focus on monitoring, development and validation of analytical methods (GC-MS, LC-MS/MS), risk assessment and mitigation strategies to reduce human exposure to these substances.