

Humectants act to retain moisture in foods such as shredded coconut and marshmallows.

The proper use of food additives is pertinent to the quality and variety of our nation's food supply. Research on additives and how they work will

continue to play a vital role in the food industry. In order to avoid the public outcry experienced by the food industry in the past, consumers must be informed about food additives by competent persons and not amateurs just looking for headlines.

BACTERIOLOGICAL STANDARDS AND FOOD QUALITY/SAFETY

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Definition: A regulated standard of bacteriological tolerances (number of bacteria per food sample) designed to indicate the degree of quality and/or food safety.

Advantages

1. Low bacterial counts indicate higher quality food.
2. Foods within limits will be assured of being high quality.
3. Increased quality will decrease food-borne illness.
4. Increased hygienic control in the handling of preparation of food.
5. Increased shelf life, less waste, higher consumer acceptance.

6. Modern technology can supply food within tolerances of most standards.

Disadvantages

1. High counts do not always indicate unwholesome food.
2. Arbitrary numbers can't be utilized to determine quality.
3. Low-hazard foods do not need to be regulated.
4. GMP's and public health inspection are used in most areas of food distribution.
5. Increased cost because of testing, and reduced price of foods that are not within limits.

6. Bacteriology of food may change during each step of food distribution system.

Selected References

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QUALITY MEANS PROFIT IMPROVING PERISHABLE OPERATIONS, SANITATION AND PERFORMANCE

by

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Piggly Wiggly Southern of Vidalia, Georgia operates 60 supermarkets throughout South Georgia, doing \$250 million in annual sales. (Editors note: Recognized as outstanding perishable merchandisers in their trade area.)

As a part of our management development program for meat department managers and assistants, for produce department managers and for store managers, we conduct annual two-day seminars at the company headquarters. This year we followed-up the general program with a

series of mini-seminars in each division.

We are in our fourth year with our produce program, and a major impact is quality control.

The 1976 meat program was based on a detailed analysis of our store operations, conducted by Dr. Si Trieb and Dr. Jim Christian of the University of Georgia Cooperative Extension Service and Lewis Norwood of U.S.D.A. Cooperative Extension Service. They worked