

Hazard control through processing and preservation technologies for enhancing the food safety management of infant food chains

Berta Torrents-Masoliver^a, Donelle Sandjong^c, Anna Jofré^a, Albert Ribas-Agustí^a, Israel Muñoz^b, Xavier Felipe^b, Massimo Castellari^a, Maïa Meurillon^c, Heidi M.W. den Besten^d, Erwan Engel^c, Sara Bover-Cid^{a,*}

^a Institute of Agrifood Research and Technology (IRTA), Food Safety and Functionality Program, Monells, Spain

^b Institute of Agrifood Research and Technology (IRTA), Food Quality and Technology Program, Monells, Spain

^c French National Research Institute for Agriculture, Food and Environment (INRAE), UR QuaPA, MASS Group, Saint-Genès-Champagnelle, France

^d Wageningen University and Research, Food Microbiology, Wageningen, the Netherlands

ARTICLE INFO

Keywords:

Natural contaminants
Process contaminants
Pathogens
Pulse combustion drying
Radiofrequency
High pressure processing

ABSTRACT

Food safety of infant foods is of paramount importance due to the high vulnerability of this population. Food business operators guarantee safety of the products they put on the market by implementing control measures that prevent, eliminate, reduce, or keep relevant physical, microbiological and/or chemical hazards to an acceptable level. It is essential that the efficacy of control measures is validated during process design and on-line monitoring and periodic verification activities are implemented during the commercial production. Infant foods are usually processed through conservative thermal treatments that guarantee food safety but usually negatively affect the organoleptic properties, reduce vitamin and nutrient contents. Heat treatments can trigger the formation of process induced contaminants. The EU-SAFFI project aims to set and validate new/emerging processing and preservation technologies (i.e. pulse combustion drying, radiofrequency and high pressure processing) to control key contaminants and pathogens as efficiently as classical technologies and to provide a decision support system to manage food safety in infant food. This article describes how the project is addressing the research to control (i) furan, a key process-induced toxicant in infant food whose formation is induced during thermal preservation processes of foods such as infant formulas and jarred baby foods, (ii) tropane alkaloids, natural contaminants found in agricultural crops due to accidental harvesting of weeds whose presence above the maximum regulated levels have been documented in cereal-based foods for infants and children and (iii) different vegetative and spore forming bacterial pathogens, a group of microbiological hazards with product and technology-specific relevance and resistance.

1. Introduction

Within the food sector, infant foods are particularly relevant for food safety issues because of the high vulnerability of the target population and the wide variety of commodities. Processing and preservation processes are applied by manufacturers to treat different types of infant food.¹ Instead of reacting to foodborne outbreaks, the current regulation requires the food business operators to have a preventive systematic control of the processes implemented, namely the pre-requisite programs and Hazard Analysis and Critical Control Points (HACCP). The HACCP approach provides flexibility with the selection of control measures, enabling the accommodation of changes in food formulation,

technology developments and innovations to meet the market and consumer demands. The implementation of HACCP-based programmes is audited by inspection agencies and regulatory authorities and enhances the food safety of produced food and promotes international trade by increasing confidence in food safety system.² The HACCP-based approaches focus on hazard control at specific critical control points (CCPs) applied to specific operations within the production process, storage and handling. Food business operators are responsible to obtain scientific and technical evidence that specific control measures (alone or combined) are effectively controlling the relevant identified hazards, either of physical, microbiological and/or chemical nature. Within the food safety management systems, control measures aim to prevent,

* Corresponding author.

E-mail address: sara.bovercid@irta.cat (S. Bover-Cid).

eliminate, reduce, or keep a relevant hazard to an acceptable level that it is not likely to pose a public health risk under normal conditions of distribution and storage.^{3,4}

In this context, validation of a control measure acquires a paramount importance and needs to be performed during the design of the process, prior to its routine implementation. A validation study aims to provide the evidence that the process and product parameters associated with the control measure, if properly implemented, can control the hazard under a worst-case scenario.⁵ Conducting validation studies may be resource intensive. Several complementary approaches can be useful, including (i) the scientific and technical literature, international standards and recognised guidelines, gathering data from previous validation studies and the historical knowledge of the proper performance of the control measure; (ii) scientifically sound experimental approaches based on microbial challenge testing (either with pathogenic microorganisms or qualified surrogates), pilot plant or industrial trials designed and carried out to mimic process conditions and (iii) mathematical models that integrate scientific data on how product and processing factors affect the relevant hazards enabling the assessment on the ability of one or a combination of control measures to achieve the intended food safety outcome. Available data and mathematical models serve of part of the evidence that is being collected in a validation study, and often do not reflect the actual situation good enough, and one will precede with a challenge study to validate the control measure.

Once the validated control measure is implemented, it requires a real-time monitoring during processing of each batch through a planned sequence of measurements of control parameters that confirms that the control measure is operating as intended. In addition to monitoring, periodic verification is needed a posteriori, after the processing, to determine whether the control measure has been operating as intended.³ Verification activities include reviewing production, maintenance and calibration reports, environmental sampling and product testing, amongst others. Sampling plans and analytical methodologies are frequently described in guidelines and regulations about microbiological criteria and maximum contaminant levels. The relevance of end-product testing as verification procedure depends on the type of product and process.⁶

Within the EU research project funded by Horizon Europe 2020, SAFFI (Safe Food for Infants in the EU and China, <https://www.saffi.eu/>), focused on foods for infants and children, a work package is currently in progress to develop a prototype of a decision support system for hazard control. The work package also aims to set and validate emerging processing and preservation technologies to control key contaminants and pathogens as efficiently as classical technologies and to set efficient sampling strategies at operational (infant food companies) and governmental (food safety authorities) level to enhance the effectiveness of food safety management options.

2. Infant food and new/emerging processing technologies

Infant food manufacturing involves one or more heating steps of raw materials or intermediate products. The end-products are generally microbiologically shelf stable. Shelf stability is achieved by the low water activity (a_w) of the end-product in the case of powdered infant formula and infant cereals or thanks to the microbial lethality achieved with the heating steps in case of ready-to-eat meals and fruit-based purees. To ensure the inactivation of spoilage and pathogenic microorganisms and enzymes, infant foods are usually processed using conservative time/temperature combinations as thermal treatments. Besides microbial inactivation, heating contributes to soften the raw materials. However, due to the intensive heating, less desirable flavour and colour changes may appear and the vitamin and nutrient contents are reduced.⁷ Moreover, intensive thermal treatments trigger the formation of process induced contaminants such as acrylamide, furans, hydroxymethyl furfural (HMF), etc.⁸

The SAFFI project deals with four infant food chains chosen as case

studies to cover infant nutrition while encompassing very different hazards (microbial, natural toxins, process contaminants and food packaging migrants), ingredients (of plant and animal origin), processing (including new or emerging technologies) and control steps. The case-studies include: (i) powdered infant formula, (ii) infant cereals, (iii) sterilized vegetables mixed with fish or meat meal and (iv) fruit-based purees. Besides the classical thermal technologies spray and drum drying processes, the pulse combustion drying (PCD) will be explored for case-studies (i) and (ii). The radiofrequency (RF) heating will be investigated as an alternative to classical retort sterilisation, while high pressure processing (HPP) will be the non-thermal alternative for pasteurisation.

2.1. Pulse combustion drying

Spray drying is the most commonly used technology to dry liquid foods, such as infant formula. Spray drying is very intensive on energy use, having a large impact in cost and sustainability. The use of direct heating systems has been eliminated due to the presence of undesirable gases after the fuel combustion, and only low efficient indirect heating is now being used for food processing. Pulse Combustion Drying (PCD) is a new drying technology that uses an engine to produce hot waves of air (3000 waves/minute, at 350–400 °C) that cause a very fast drying of the liquid droplets, resulting in a high-quality dried product, without the gas problems of the traditional direct heating systems.^{9,10} Another advantage of PCD is that it is more efficient than indirect heating spray drying for three main reasons. First, PC dryer can handle higher solid loading and viscosity than a conventional spray dryer. High viscosity fluids (such as infant cereals) are not possible to dry by spray drying, and a drum dryer must be used, with potential detrimental effects on final product quality. Secondly, in PCD the heat transfer is very high and drying is completed in a shorter time and at higher temperatures (air temperature between 350 and 500 °C) than classical drying technologies. As a consequence, a higher drying efficiency is achieved with PCD (20% less energy) compared with indirect heating spray drying.¹⁰ Finally, due to the smaller size of the equipment and lack of mobile parts inside the drying chamber, PCD requires lower investment and maintenance than classical spray drying equipment. Although the PCD technology is already working under industrial conditions it is not used for infant food production yet. Moreover, there is a need for scientific studies about thermal damage markers, accumulation of process contaminants and the microbial inactivation achieved to substantiate the beneficial potential within the food sector.

2.2. Radiofrequency

Radiofrequency (RF) heating is a technology based on the absorption of electromagnetic waves by a dielectric material, similarly to microwaves in the 10–300 MHz range. When compared to microwaves, RF has a greater penetration into the product and better heating uniformity, minimizing irregular heating or hot spots.¹¹ Moreover, there is a minimal dirt deposition (less water and cleaning agents are needed for cleaning) due to the removal of hot heat transfer surfaces.¹² RF has a high heating efficiency (>80%) without losses to the surrounding environment.¹³ As the heating rate is faster than in conventional heating technologies (such as UHT or retort), nutrient, vitamin and flavour damage is minimized¹⁴ and the organoleptic characteristics of the product can be improved.¹⁵ Different applications of RF for pasteurization can be found in the literature. In liquid or semi-liquid products, applications include orange juice,¹⁶ tomato homogenate¹⁷ and fish soup.¹⁵ Some studies can also be found on the successful application of this technology to infant foods (milk powders) for the inactivation of *Cronobacter sakazakii*.¹⁸

2.3. High pressure processing

HPP is a non-thermal process applied once the product is in its final package to inactivate vegetative forms of pathogenic and spoilage microorganisms.¹⁹ HPP is an alternative to heat processing that provides food safety and extended shelf-life while retaining nutrients and bioactive compounds.²⁰ Being non-thermal, HPP does not trigger the formation of thermal process contaminants that are formed at high temperature, such as 5-hydroxymethylfurfural (5-HMF).²¹ In this sense, a study conducted on commercial heat-treated infant food showed that all tested jams contained 5-HMF, from traces to 72 mg/kg, as well as fruit-based food, whose contents ranged from not detectable to 8 mg/kg.²² On the contrary, results from SAFFI showed that HPP (600 MPa for 6 min) can be used as non-thermal preservation technology, alternative to heat treatment, in apple and banana-based infant food without inducing the formation of 5-HMF (unpublished data).

It is worth to highlight that consumers perceive HPP as a natural process and more environmental friendly than conventional processes.²³ HPP innovative foods aim to meet consumer demands for minimally processed healthy products with better flavour and fresher appearance compared with the heated ones.²⁴ HPP of food is an emerging trend in the market of ready-to-eat food, including some infant food products (mainly acidic fruit purees). The current regulation sets microbiological criteria for ready-to-eat infant foods applying zero tolerance against *Listeria monocytogenes*, namely no detection for the pathogen in 10 samples of 25 g (Commission Regulation²⁵ No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs 2005). Several guidance documents published by public health authorities recognise HPP as a technology contributing to the control of this pathogen in ready-to-eat food.^{26, 27, 28, 29} HPP is also recognised as a suitable technology to design a control measure to inactivate the pertinent pathogens (e.g. *E. coli* O157:H7, *Salmonella* spp.) in fruit juices.³⁰

To develop the case studies listed above, the SAFFI approach consists in the quantification of the fate of key chemicals (degradation, generation, migration) and the behaviour of the identified microbiological hazards (growth or inactivation) along the four infant food chains selected as case studies. Following, few examples on how the research is addressed are described.

2.4. Control of furan, a key process-induced toxicant in infant food

Furan is a highly volatile molecule, which is classified as a possible carcinogen for humans.³¹ The European Food Safety Authority³² reported a high furan exposure in infants (0.09–0.22 µg/kg.b.w/d) and toddlers 0.05–0.31 µg/kg.b.w/d). For toddlers, most of the exposure is related to consumption of jarred baby foods, fruit juices, milk-based products and cereals-based products; whereas for infants, the major sources of exposure would be infant formula and jarred baby foods. In 2016, ANSES published a report on the total diet for infants and toddlers.³³ In children under 3 years old, dietary exposure to furan was considered to be of concern, especially for breakfast cereals, jarred vegetable with or without meat or fish, placing furan at the top of the list of priority hazard.^{34,35} In the case of infant foods, furan can be formed from amino acids, carotenoids, ascorbic acid, lipids^{33,35} and carbohydrates³⁶ during thermal preservation processes such as pasteurization or sterilization (Fig.1). management rely on the availability of robust and reliable methods for quantifying furan in infant food in laboratories and monitoring on production lines. It would also require mitigation strategy to control its formation during industrial processes and suitable recommendations to limit child domestic exposure.

Today, furan is generally quantified by solid phase micro-extraction (HS-SPME) coupled with gas chromatography-mass spectrometry (GC-MS).³⁷ In HS-SPME, a polymer attached to metal rod adsorbs the volatile molecules present in the headspace of the sample, and in particular the furan, which are then quantified by GC-MS. HS-SPME has the advantage of concentrating the analyte, which is very interesting

when it is present at trace levels.³³ In counterpart, the competition phenomena between volatile species³⁶ resulting from the limited adsorption surface of the fibers³⁷ together with their poor manufacture reproducibility leads to a relatively poor precision of quantification based on this extraction mode. Two alternative options can be considered to overcome this problem. The first one is to circumvent the competition phenomena by using an extraction technique with similar advantages but implementing a fibre with a larger adsorption surface. With this in mind, Dynamic Headspace (DHS,³⁸) is now automated and may represent a first valuable alternative to HS-SPME. The second option relies on using static headspace (SHS) extraction. Sampling is done with a syringe inserted at thermodynamic equilibrium between the headspace and the sample. As it does not involve an adsorbent trap, this method is reproducible because there is no competition phenomenon or composition variability. On the other hand, it does not allow the concentration of the analyte in the headspace inducing a significant drop in extraction yield. Presently, this limitation could be compensated by using modern mass spectrometer like Q Exactive-HRMS-Orbitrap®, which are much more sensitive than MS quadrupole.

The three previous analytical options are within the reach of reference laboratories but remain too costly and cumbersome to implement for routine self-monitoring by manufacturers. In this view, a non-targeted approach could be developed to determine compounds that are markers of furan formation, which would be much easier to analyse. By analogy with metabolomics, which consists in studying the variations in the metabolism of a biological organism in response to a stress factor, this new approach might consist in studying the variations in chemical reactions within a matrix in response to different process conditions and might be named procedomics. In the case of thermal preservation processes involved in the generation of furan, it could consist in identifying robust volatile marker of the generation of furan in the volatile fraction of transformed infant products.

Both furan quantification and procedomics would enable to study the effectiveness of furan mitigation by so-called non-thermal and alternative heating processes such as HPP and RF. This include determining the levels of furan generated during these processes, optimizing the influencing parameters and finally, benchmarking mild processes against conventional ones in terms of furan mitigation. It will also rely on setting appropriate recommendations in order to limit domestic exposure to furan via infant food consumption, by identifying hazardous practices by means of surveys on consumption practices (e.g. reheating with water bath, microwave), then determining the levels of furan generated by these practices, assess the risk of exposure in order, *in fine*, to propose the best practices to recommend.

2.5. Control of tropane alkaloids, natural contaminants from weeds

Tropane alkaloids are a class of plant toxins with more than 200 compounds that occur in a wide range of plants in the Solanaceae, Brassicaceae, Convolvulaceae and Moraceae families.³⁹ Some of these plants, such as potato, aubergine and tomato, are directly consumed by humans, while others can be found in agricultural crops due to accidental harvesting of weeds. For instance, it is well known that seeds of *Datura stramonium* with high levels of tropane alkaloids can be found in cereals such as millet, sorghum, buckwheat, sunflower and linseed.⁴⁰

Most relevant tropane alkaloids are atropine (racemic mix of R- and L-hyoscyamine) and scopolamine. Intoxication by these compounds leads to anticholinergic effects such as dry mouth, blurred vision, muscle spasms, tachycardia, malfunction of the central nervous system, and death in most severe cases.⁴¹ In the EU, the maximum levels of tropane alkaloids in food are set by the Commission Regulation (EC) No 1881/2006⁴², namely 1.0 µg/kg atropine or scopolamine in processed cereal-based foods and baby foods for infants and young children, containing millet, sorghum, buckwheat or their derived products.

Nevertheless, the presence of tropane alkaloids above these limits has been documented in cereal-based foods for infants and children.

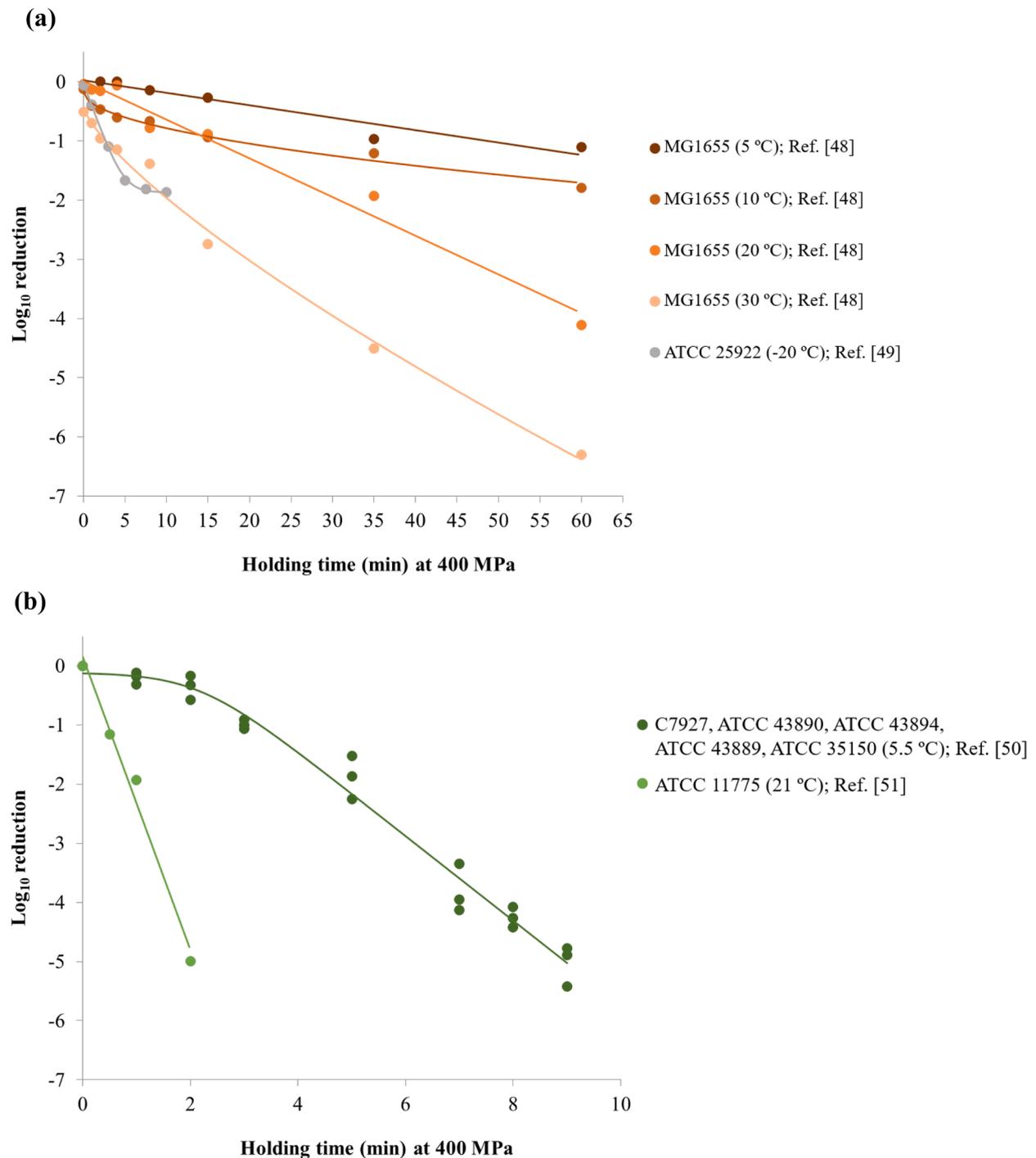


Fig. 2. Inactivation (Log_{10} reduction) of different strains of *E. coli* in apple (a) and carrot (b) juice during high pressure processing at 400 MPa at different temperatures. Data extracted from References⁴⁸⁻⁵¹.

preservation technologies considered in each case-study. A wide variability of the microbial response is usually recorded when different studies are gathered, which can be related to the differences in the used methods and design of experiments, covering different factors and ranges of conditions. For instance, Fig. 2 shows the inactivation of *E. coli* reported in different scientific articles during HPP of apple and carrot juice, and inactivation kinetics depend on the product, the strain and the temperature.⁴⁸⁻⁵¹ Statistical meta-analysis and mathematical modelling strategies can be useful to integrate the results of individual studies and find global estimate of kinetic parameters with their corresponding variability.⁵² A meta-analysis can also point to factors that have a

significant and main impact on the kinetic parameter.⁵³ The outputs of meta-analysis are also useful to guide the design of new inactivation experiments and can give a first impression on the efficacy of a processing or preservation treatment. SAFFI will further build on the meta-analyses, and also perform validation studies on pilot plant scale. In these cases, appropriate non-pathogenic microbial surrogates are often used to mimic the behaviour of the target relevant pathogen in the evaluated process.⁵ Also here the meta-analyses can give guidance and can be used as benchmark to evaluate whether the surrogate of choice is a good alternative for the target pathogen. In the SAFFI project, experimental work will also address the occurrence of sublethal injury of

pathogens upon product treatment, because sublethally injured cells might recover and growth out in the food product during shelf life Fig. 1.

This complementary approach, collecting targeted experimental data using a well-designed experimental approach and combine these data with available literature will result in project outcomes with more confidence than when only based on experimental efforts.

Declaration of Competing Interest

Authors declare no conflicts of interest

Acknowledgments

The SAFFI project (Safe Food for Infant in the EU and China) has received funding from the European Union's Horizon 2020 research and innovation programme under grant agreement N°861917

References

- Emenhiser C. Formulation and manufacturing of infant and toddler foods. *Food Technol.* 2013;57(10):26–28.
- Commission E. Commission notice on the implementation of food safety management systems covering prerequisite programs (PRPs) and procedures based on the HACCP principles, including the facilitation/flexibility of the implementation in certain food businesses (C/2016/4608). *Off J Eur Commun C.* 2016;278:1–32.
- CAC (Codex Alimentarius Commission). Guidelines for the validation of food safety control measures. *Codex Aliment Comm.* 2008 (CAC/GL 69–2008, amended in 2013). Joint FAO/WHO Food Standards Program.
- European Commission, European Parliament. Regulation (EC) No 178/2002 of the European Parliament and of the council of 28 January 2002 laying down the general principles and requirements of food law, establishing the European food safety authority and laying down procedures in matters of food safety. *Off J Eur Commun L.* 2002;31:1–24, 2002.
- Ceylan E, et al. Guidance on validation of lethal control measures for foodborne pathogens in foods. *Compr Rev Food Sci Food Saf.* 2021;20(3):2825–2881. <https://doi.org/10.1111/1541-4337.12746>. May.
- Zwietering MH, Jaccsens L, Membré JM, Nauta M, Peterz M. Relevance of microbial finished product testing in food safety management. *Food Control.* 2016;60:31–43. <https://doi.org/10.1016/J.FOODCONT.2015.07.002>. Feb.
- Petruzzi L, Campaniello D, Speranza B, Corbo MR, Sinigaglia M, Bevilacqua A. Thermal treatments for fruit and vegetable juices and beverages: a literature overview. *Compr Rev Food Sci Food Saf.* 2017;16(4):668–691. <https://doi.org/10.1111/1541-4337.12270>. Jul.
- Bonwick GA, Birch CS. Chapter 1: European regulation of process contaminants in food. *Mitigating Contamination from Food Processing.* 2019:1–16. <https://doi.org/10.1039/9781788016438-00001>. Pp.
- Meng X, de Jong W, Kudra T. A state-of-the-art review of pulse combustion: principles, modeling, applications and R&D issues. *Renew Sustain Energy Rev.* 2016; 55:73–114. <https://doi.org/10.1016/J.RSER.2015.10.110>. Mar.
- Wu Z, Yue L, Li Z, Li J, Mujumdar AS, Rehkopf JA. Pulse combustion spray drying of egg white: energy efficiency and product quality. *Food Bioproc Technol.* 2015;8(1): 148–157. <https://doi.org/10.1007/S11947-014-1384-9>. Jan.
- Altemimi A, Naji Aziz S, Al-Hilphy ARS, Lakhssani N, Watson DG, Ibrahim SA. Critical review of radio-frequency (RF) heating applications in food processing. *Food Qual Saf.* 2019;3(2):81–91. <https://doi.org/10.1093/fqsafe/fyz002>.
- Calero-Pastor M, Clemente G, Fartdinov D, Bañon S, Muñoz I, Sanjuán N. Upscaling via a prospective LCA: a case study on tomato homogenate using a near-to-market pasteurisation technology. *Sustainability.* 2022;14(3):1716. <https://doi.org/10.3390/SU14031716>. Feb.
- Ahmed J, Ramaswamy HS. Microwave pasteurization and sterilization of foods. *Handb Food Preserv.* 2020:713–732. <https://doi.org/10.1201/9780429091483-47>. Jun.
- Rosnes JT, Skåra T, Skipnes D. Recent advances in minimal heat processing of fish: effects on microbiological activity and safety. *Food Bioproc Technol.* 2011;4(6): 833–848. <https://doi.org/10.1007/S11947-011-0517-7/FIGURES/1>. Aug.
- Muñoz I, et al. Comparison of different technologies (conventional thermal processing, radiofrequency heating and high-pressure processing) in combination with thermal solar energy for high quality and sustainable fish soup pasteurization. *Food Bioproc Technol.* 2022. <https://doi.org/10.1007/S11947-022-02782-8>. Feb.
- Geveke DJ, Brunkhorst C, Fan X. Radio frequency electric fields processing of orange juice. *Innov Food Sci Emerg Technol.* 2007;8(4):549–554. <https://doi.org/10.1016/J.IFSET.2007.04.012>. Dec.
- Abea A, Gou P, Guardia MD, Bañon S, Muñoz I. Combined effect of temperature and oil and salt contents on the variation of dielectric properties of a tomato-based homogenate. *Foods.* 2021;10(12). <https://doi.org/10.3390/foods10123124>. Dec.
- Zhang Y, Zhu G, Xie Y, Liu Y. Effects of radio frequency on physicochemical properties of powdered infant formula milk as compared with conventional thermal treatment. *LWT.* 2020;134. <https://doi.org/10.1016/J.LWT.2020.110194>. Dec.
- Jofré A, Serra X. Processing of meat products utilizing high pressure. *Food Eng Ser.* 2016:591–623. https://doi.org/10.1007/978-1-4939-3234-4_26.
- Picouet PA, Hurtado A, Jofré A, Bañon S, Ros JM, Guardia MD. Effects of thermal and high-pressure treatments on the microbiological, nutritional and sensory quality of a multi-fruit smoothie. *Food Bioproc Technol.* 2016;9(7):1219–1232. <https://doi.org/10.1007/s11947-016-1705-2>.
- Choudhary A, Kumar V, Kumar S, Majid I, Aggarwal P, Suri S. 5-Hydroxymethylfurfural (HMF) formation, occurrence and potential health concerns: recent developments. *Toxin Rev.* 2021;40(4):545–561. <https://doi.org/10.1080/15569543.2020.1756857>.
- Rada-Mendoza M, Olano A, Villamiel M. Determination of hydroxymethylfurfural in commercial jams and in fruit-based infant foods. *Food Chem.* 2002;79(4):513–516. <https://doi.org/10.1080/15569543.2020.1756857>.
- Nielsen HB, et al. Consumer perception of the use of high-pressure processing and pulsed electric field technologies in food production. *Appetite.* 2009;52(1):115–126. <https://doi.org/10.1016/J.APPET.2008.09.010>. Feb.
- Lawrence I, Jung S. HPP as an innovation tool for healthy foods. *Present Fut High Press Process A Tool Dev Innov Sustain Safe Healthy Foods.* 2020:187–200. <https://doi.org/10.1016/B978-0-12-816405-1.00008-X>. Jan.
- Commission Regulation (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs. *Off J Eur Union;* 2005. Available https://eur-lex.europa.eu/legal-content/EN/TXT/?uri=OJ:L_2005:338:TOC.
- CAC (Codex Alimentarius Commission). Guidelines on the application of general principles of food hygiene to the control of listeria monocytogenes in foods (CXG 61-2007, annexes II and III adopted in 2009). Joint FAO/WHO Food Standards Program. 2007.
- FDA (Food and Drug Administration), Control of listeria monocytogenes in ready-to-eat foods: guidance for industry draft guidance, 2017. Accessed: Mar. 15, 2022. [Online]. Available: <http://www.regulations.gov>.
- Health Canada, Control measures for listeria monocytogenes in ready-to-eat foods. Requirements for the safe food for Canadians regulations, 2020. <https://inspection.canada.ca/preventive-controls/listeria-monocytogenes/eng/1518103693274/1528201904208> (accessed Mar. 14, 2022).
- EFSA BIOHAZ Panel (EFSA Panel on Biological Hazards). Scientific opinion on the efficacy and safety of high-pressure processing of food. *EFSA J.* 2022;20(3). <https://doi.org/10.2903/j.efsa.2022.7128>.
- FDA (Food and Drug Administration), Guidance for industry: juice hazard analysis critical control point hazards and controls guidance, first edition, 2004. <https://www.fda.gov/regulatory-information/search-fda-guidance-documents/guidance-industry-juice-hazard-analysis-critical-control-point-hazards-and-controls-guidance-first#v> (accessed Mar. 15, 2022).
- IARC (International Agency for Research on Cancer, Furan (Group 2B) IARC summary & evaluation, 63:393, 1995. <https://inchem.org/documents/iarc/vol63/furan.html> (accessed Feb. 17, 2022).
- EFSA (European Food Safety Authority). Update on furan levels in food from monitoring years 2004–2010 and exposure assessment. *EFSA J.* 2011;9(9). <https://doi.org/10.2903/j.efsa.2011.2347>.
- ANSES, Infant total diet study (iTDS)-Report 1- ANSES opinion, Request N0 2014-SA-0317, 2016. <https://www.anses.fr/en/content/infant-total-diet-study-itsd> (accessed Oct. 14, 2021).
- Perez Locas C, Yaylayan VA. Origin and mechanistic pathways of formation of the parent furan food toxicant. *J Agric Food Chem.* 2004;52(22):6830–6836. <https://doi.org/10.1021/JF0490403>. Nov.
- Becalski A, Seaman S. Furan precursors in food: a model study and development of a simple headspace method for determination of furan. *J AOAC Int.* 2005;88:102–106 [Online]. Available <https://academic.oup.com/jaoac/article/88/1/102/5657559>.
- Oliver-Pozo C, Aparicio-Ruiz R, Romero I, García-González DL. Analysis of volatile markers for virgin olive oil aroma defects by spme-gc/df: possible sources of incorrect data. *J Agric Food Chem.* 2015;63(48):10477–10483. https://doi.org/10.1021/ACS.JAFC.5B03986/ASSET/IMAGES/ACS.JAFC.5B03986.SOCIAL.JPEG_V03. Dec.
- Bicchi C, Cordero C, Rubiolo P. A survey on high-concentration-capability headspace sampling techniques in the analysis of flavors and fragrances. *J Chromatogr Sci.* 2004; 42(8):402–409. <https://doi.org/10.1093/CHROMSCI/42.8.402>.
- Cepeda-Vázquez M, Blumenthal D, Camel V, Rega B. Multivariate optimization of headspace trap for furan and furfural simultaneous determination in sponge cake. *Talanta.* 2017;164:708–715. <https://doi.org/10.1016/J.TALANTA.2016.10.073>. Mar.
- Lounasmaa M, Tamminen T. *The tropane alkaloids: chemistry and biology.* In: *The Alkaloids.* 44. New York: Academic Press; 1993.
- EFSA Panel on Contaminants in the Food Chain (CONTAM). Scientific opinion on tropane alkaloids in food and feed. *EFSA J.* 2013;11(10). <https://doi.org/10.2903/J.EFSA.2013.3386>. Oct.
- Kohnen-Johannsen KL, Kayser O. Tropane alkaloids: chemistry, pharmacology, biosynthesis and production. *Molecules.* 2019;24(4):796. <https://doi.org/10.3390/MOLECULES24040796>, 2019, Vol. 24, Page 796Feb.
- European Commission, COMMISSION REGULATION (EU) 2016/ 239 - of 19 February 2016 amending Regulation (EC) No 1881/ 2006 as regards maximum levels of tropane alkaloids in certain cereal-based foods for infants and young children, 2016, 10.2903/j.efsa.2013.3386.
- Mulder PPJ, Pereboom-de Fauw DPKH, Hoogenboom RLAP, de Stoppelaar J, de Nijs M. Tropane and ergot alkaloids in grain-based products for infants and young children in the Netherlands in 2011–2014. *Food Addit Contam Part B.* 2015;8(4): 284–290. <https://doi.org/10.1080/19393210.2015.1089947>. Oct.
- P.P.J. Mulder, M. de Nijs, M. Castellari, et al. Occurrence of Tropane Alkaloids in Food. EFSA Supporting Publications, 10.2903/sp.efsa.2016.EN-1140.

- 45 Gonçalves C, Cubero-Leon E, Stroka J. Determination of tropane alkaloids in cereals, tea and herbal infusions: exploiting proficiency testing data as a basis to derive interlaboratory performance characteristics of an improved LC-MS/MS method. *Food Chem.* 2020;331, 127260. <https://doi.org/10.1016/J.FOODCHEM.2020.127260>. Nov.
- 46 den Besten HMW, Wells-Bennik MHJ, Zwietering MH. Natural diversity in heat resistance of bacteria and bacterial spores: impact on food safety and quality. *Annu Rev Food Sci Technol.* 2018;9:383–410. <https://doi.org/10.1146/ANNUREV-FOOD-030117-012808>. Mar.
- 47 EFSA BIOHAZ Panel (EFSA Panel on Biological Hazards), Koutsoumanis K, Alvarez-Ordóñez A, Bolton D, et al. Scientific opinion on the efficacy and safety of high-pressure processing of food. *EFSA J.* 2022;20(3):195. <https://doi.org/10.2903/j.efsa.2022.7128>, 20227128.
- 48 van Opstal I, Vanmuysen SCM, Wuytack EY, Masschalck B, Michiels CW. Inactivation of *Escherichia coli* by high hydrostatic pressure at different temperatures in buffer and carrot juice. *Int J Food Microbiol.* 2005;98(2):179–191. <https://doi.org/10.1016/j.ijfoodmicro.2004.05.022>. Feb.
- 49 Zhu S, Wang C, Ramaswamy HS, Yu Y. Phase transitions during high pressure treatment of frozen carrot juice and influence on *Escherichia coli* inactivation. *LWT Food Sci Technol.* 2017;79:119–125. <https://doi.org/10.1016/j.lwt.2017.01.022>. Jun.
- 50 Moody A, Marx G, Swanson BG, Bermúdez-Aguirre D. A comprehensive study on the inactivation of *Escherichia coli* under nonthermal technologies: high hydrostatic pressure, pulsed electric fields and ultrasound. *Food Control.* 2014;37(1):305–314. <https://doi.org/10.1016/j.foodcont.2013.09.052>. Mar.
- 51 Usaga J, Acosta Ó, Churey JJ, Padilla-Zakour OI, Worobo RW. Evaluation of high pressure processing (HPP) inactivation of *Escherichia coli* O157:H7, *Salmonella enterica*, and *Listeria monocytogenes* in acid and acidified juices and beverages. *Int J Food Microbiol.* 2021;339. <https://doi.org/10.1016/j.ijfoodmicro.2020.109034>. Feb.
- 52 den Besten HMW, Zwietering MH. Meta-analysis for quantitative microbiological risk assessments and benchmarking data. *Trends Food Sci Technol.* May 2012;25(1):34–39. <https://doi.org/10.1016/J.TIFS.2011.12.004>.
- 53 van Asselt ED, Zwietering MH. A systematic approach to determine global thermal inactivation parameters for various food pathogens. *Int J Food Microbiol.* 2006;107(1):73–82. <https://doi.org/10.1016/j.ijfoodmicro.2005.08.014>.