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Czech J. Food Sci.

Sádecká J.:

Irradiation of spices –

a review

Czech J. Food Sci., 25 (2007): 231-242

Food irradiation is a process of exposing food to ionising radiation such as gamma rays emitted from the radioisotopes ^{60}Co and ^{137}Cs , or high energy electrons and X-rays produced by machine sources.

The use of ionising radiation to destroy harmful biological organisms in food is considered a safe, well proven process that has found many applications.

Depending on the absorbed dose of radiation, various effects can be achieved resulting in reduced storage losses, extended shelf life and/or improved microbiological and parasitological safety of foods. The most common irradiated commercial products are spices and vegetable seasonings. Spice irradiation is increasingly recognised as a method that reduces post-harvest losses, ensures hygienic quality, and facilitates trade with food products. This article reviews recent activities concerning food irradiation, focusing on the irradiation of spices and