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Innovative business model for public health service management

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Healthy nutrition is one of the basic needs to improve the quality of human life. In recent years there have been rapid developments of societies, time insufficiency, excessive intensity, social life, search for different flavors, economic freedom etc. There has been an increase in the tendency for out-of-home consumption patterns, such as restaurants or cafes, rather than preparing meals at home for many reasons. The culture of outside food consumption has increased in the world especially in Turkey in the last decade; however, sustaining food safety along with quality management issues have gained substantial importance. However, recent studies have shown that some health problems are especially common in individuals who have a high level of habitual consumption; stomach ailments, intestinal disturbances, hemorrhoid, blood pressure, increased sensitivity to some allergens. In addition, these problems can be minimized while serious economic losses are being experienced in the treatment of diseases that are the result of food poisoning in the world. However, the primary precautions such as right raw material selection, appropriate production conditions, right processing techniques, appropriate preservation methods and correct presentation conditions are respected. With this awareness, it is aimed to examination of the data obtained from hundreds of auditing applications at public consumption areas and investigation the solution methods by create a sustainable healthy out-of-home consumption model.

Recent Publications

1. Silav G (2017) Determination of Physicochemical and Sensory Properties of Gluten Free Biscuits Comprising Different Flour Sources. Faculty of Food Engineering Istanbul Aydin University. Istanbul, Turkey.
2. Silav G (2017) Investigation of physicochemical and sensory properties of gluten-free biscuits produced by using chestnut and buckwheat flours. 1st Innovations in Food Science and Technology Conference Munich, Germany.
3. Silav G (2017) Investigation of Quality and Shelf Life Properties of Gluten Free Biscuits En-riched with Chia Seed. 10. Food Engineering Congress. Antalya, Turkey November.

Biography

Gonul Silav has completed her Master degree at Istanbul Aydin University, Turkey in 2017; Bachelor degree at Ege University, Izmir, Turkey in 2012. She is an Inspector and Technical Manager at TMG Food Safety Limited Company, Istanbul, Turkey. She performs third party audits as an independent auditor under the privacy principles. She is specialized in the field of integration of the currently notified and regulations of the Ministry of Agriculture and the Ministry of Health and its related systems. She has carried out inspection services in accordance with national and international legislation in many fields and sectors such as markets, hotels, restaurant chains, patisseries, catering and food court stores which located in shopping centers.

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