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Frozen food on the move- is it safe?

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While good safety in the Middle East has improved in the past decade, not enough attention is being given to potentially hazardous changes in food temperatures during transport. "Much has been done to prevent food poisoning but more needs to be done to ensure greater safety in the transport of chilled and frozen food," said the General Manager of Dubai-based ArabIT.

Frozen Food on the Move – Is it Safe?



The Telargo mobile unit from Arab IT

While food safety in the Middle East has improved in the past decade, not enough attention is being given to potentially hazardous changes in food temperatures during transport, according to a leading industry expert.

"Much has been done to prevent food poisoning and create an hygienic environment in which food is prepared and stored in the high temperatures of this region but more needs to be done to ensure greater safety in the transport of chilled and frozen food," said Chris Weiner, General Manager of Dubai-based ArabIT. "Hygiene inspections of food preparation plants, storage areas and food outlets are vital but so is reliable information about the conditions in which chilled and frozen food is being transported," he added.

ArabIT is the certified service provider in the United Arab Emirates of the advanced telemetry fleet management system produced by Telargo of the United States. The high-tech system can track and monitor food transport vehicles 24 hours a day, seven days a week including food storage compartment temperatures and when storage doors are opened and closed and for how long. "Potentially hazardous foods must be properly cooled or frozen during transportation and storage from the processing plant, ports or airports to the retail outlet or food service establishments," Wiener added.

"Good hygiene regulations should require companies to follow food safety standards and keep accurate records of their supplies and processes throughout the food supply chain. For example, the transport of potentially hazardous refrigerated foods should require temperature recorders to verify proper refrigerated temperatures are maintained when food is in transit. These recorders can also be one of the criteria for end-users accepting or rejecting a load." ■