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UNIVERSITATEA TEHNICĂ A MOLDOVEI

**ANALIZA RISCURILOR ASOCIATE
ALIMENTAȚIEI ÎN
REPUBLICA MOLDOVA**

MONOGRAFIE COLECTIVĂ

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Monografia colectivă „*Analiza riscurilor asociate alimentației în Republica Moldova*” a fost realizată în cadrul proiectului cu cifrul 20.80009.5107.09 „Ameliorarea calității și siguranței alimentelor prin biotehnologie și inginerie alimentară” din cadrul Programului de Stat (2020-2023), Prioritatea strategică II „*Agricultură durabilă, securitate alimentară și siguranța alimentelor*”.

Monografia este recomandată pentru editare de către Senatul Universității Tehnice a Moldovei (proces-verbal nr.4 din 24 octombrie 2023).

Monografia include analiza riscurilor asociate alimentației neconforme, probleme actuale legate de alimentația neconformă, particularitățile comportamentale ale consumatorilor în raport cu consumul de sare, zahăr, îndulcitori, grăsimi *trans*. Sunt analizate detaliat riscurile de contaminare a materiilor prime și produselor alimentare de-a lungul lanțului alimentar cu poluanți tehnogeni: contaminarea alimentelor cauzată de mediu, contaminarea cauzată de creșterea și îngrijirea animalelor, contaminarea alimentelor în timpul procesării, contaminarea alimentelor în timpul transportării și contaminarea în rezultatul contactelor cu ambalaje alimentare. O atenție deosebită este acordată analizei riscurilor de contaminare microbiană a produselor alimentare, factorilor de risc asociați contaminării microbiene și focarelor alimentare. Sunt elucidate cauzele și mecanismele rezistenței la antimicrobiene, corelația dintre rezistența la antimicrobiene și utilizarea antimicrobienelelor, precum și posibilitatea de prevenire a riscurilor de contaminare microbiologică a alimentelor prin utilizarea compușilor bioactivi din plante ca inhibitori selectivi ai agenților patogeni. Aplicarea metodelor de biologie moleculară pentru detecția și identificarea contaminanților microbiologici, drept metodă alternativă de detectare rapidă a contaminării alimentelor este examinată în mod detaliat. Lucrarea include studii de caz privind evaluarea alimentației preșcolarilor și elevilor din Republica Moldova și recomandări privind armonizarea legislației naționale cu referire la alimentația copiilor din instituții cu prevederile actelor legislative internaționale.

Monografia colectivă „*Analiza riscurilor asociate alimentației în Republica Moldova*” este destinată specialiștilor în domeniul siguranței alimentelor, agricultorilor și operatorilor economici care se ocupă cu fabricarea alimentelor, de promovare și marketing. Lucrarea este recomandată drept manual pentru studenții ciclului II (Masterat) și III (Doctorat) ai facultăților Tehnologie Alimentelor și Științe Agricole, Silvice și ale Mediului.

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