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The Editorial

FOOD SAFETY AND ITS MEDICO-LEGAL THOUGHTS FOR BANGLADESH

At present consumers of Bangladesh is facing critical problems in food purchase or consumption as majority people are not aware of what they are eating-adulterated or contaminated or safe food. But good health demands a safe food, meaning free from microbial and chemical contamination. In a recent study howed that 50% of food items either adulterated or contaminated. The findings observed that the farmers used pesticides for production and maintenance of vegetables and fruits. Over 40% of consumers taken puri, singara, jilapi, samucha and jalmuri experience an episode of diarrhoeal diseases. The long term consumption of these contraminated food demands confirmation for frequent attack of jaundice and dysfunction of kidneys along with gradual increase of cancer rate in Bangladesh.

The laboratory findings from Institute of Food Toxicology (IFST), BCSIR Dhaka found toxic elements in chanachur, chips,noodles, white bread, soy bean oil, mustard oil, pickles, sauce and fruits. The toxic elements like copper sulphate, calcium carbide found in excess and are hazardous to human health. In tested samples of atta and moida IFST of BCSIR confirmed of aflatoxins B1 and B2. Fifty 50% of mango juice available in the market were not fit for human consumption. Over 10% fishes were contaminated by formalin and which on cooking there was no change in formalin content.

Bangladesh Standard Testing Institute, Municipal Food Inspectors and Pure Food Act Are inadequate to control this mal practice from markets.

Therefore food safety is of utmost importance in Bangladesh. For that matter it is absolutely necessary to stop the food adulteration or contamination to protect the public health from hazardous foods. The National Food Safety Council is recommended like that of Food and Drug Administration of USA for effective quality food control to preserve and protect health of Bangladesh.

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