

# Antimicrobial Preservation and Factors Affecting it's Efficacy <sup>†</sup>

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**Abstract:** With the increasing population, food security is a highly managed issue as approximately one-third of all produced food for human consumption is either lost or wasted. The major cause for food spoilage that ultimately causes food waste, increasing food insecurity issues, and substantial economic losses is microorganism contamination. Different types of preservatives are being used to control microbial food spoilage and to extend product shelf life. These preservatives can either be natural or chemical, used in food in a relatively small dose to kill undesirable microorganisms. In this poster, we will see the sources, types, and factors affecting these preservatives' efficacy.

**Keywords:** antimicrobial; preservatives; food loss; microorganisms.

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## Conflicts of Interest

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