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HARMFUL USE OF TALC IN THE FOOD INDUSTRY SIDES

Boltayeva Xamida Jaxongir qizi
Student of Urganch State University

Abstract: Talc's ability to absorb moisture and oil makes it nutritious makes it an attractive choice for use in the food industry, where it is powdered added to prevent clumping or solidification of foods can also be an anti-caking agent in processed foods works as Its properties make talc a valuable mineral in many fields. provides functional and aesthetic benefits. This article is about talc in the food industry about the fact that scientific work has been carried out on the harmful aspects of its useinformation provided.

Keywords: industry, food, consumer goods, export, import, attractionproduct, mineral,

Introduction: Talc, when used as a food additive, pose a potential health hazard to consumers. With the consumption of talc one of the main problems associated with it is its potential contamination with asbestos fibers. Asbestos, which is a known carcinogen, causes mesothelioma and lung cancerrelated to the development of diseases. Studies have shown that extracting talc and can become contaminated with asbestos during processing, which makes it human consumption makes it dangerous for Another health hazard associated with talc in food - it can cause breathing problems. Breathe talc particles respiratory tract irritation and asthma-like breathing while takingcan lead to the development of diseases. Also eat talc has been found to have a negative effect on the digestive system. Its consumption is gastrointestinal associated with ailments including bloating, constipation and abdominal pain. For this reason, the use of talc in the food industry is for the health of consumersraises concerns about potential hazards.

The main part: In addition, the presence of asbestos in talc consumers and foodcausing serious health concerns and implications for industry workers

emits Asbestos, a known carcinogen, causes serious health problems such as lung cancer and mesothelioma related to problems. Talc usually ripens in various food products considering that it is used as an antidote, asbestos fibers in the food supply there is a risk of contaminating the chain. This poses a great risk to consumers, because eating asbestos-contaminated food is unhealthy can have long-term consequences. Also with talc particles. Food industry workers who are regularly exposed to inhalation of asbestos fibersmay be at risk of developing asbestos-related diseases increases the probability. Therefore, manufacturers and regulatory authoritiesfor food-related purposes to maintain public health and welfare take strict measures to ensure that the talc used is asbestos-free a must In addition, the consumption of talc is about its potential carcinogenic effects caused concern. A number of studies have linked talc consumption and some cancers reported the relationship between the risk of developing types. For example, studies shows that the consumption of talcum powder contaminated with asbestos fibers lungs can lead to the development of cancer and mesothelioma. Besides, studies have shown that long-term consumption of talc in women ovaries may be associated with cancer. This connection of talc particles to the ovaries by migrating and causing inflammation or genetic changes may

depend. Evidence for carcinogenic effects of talc consumptionAlthough still uncertain, the food industry should be cautious. Regarding consumer safety and the consumption of talc strict regulations, testing and quality control to minimize potential riskmeasures should be taken. In general, from talc in the food industry the use gives many advantages and the quality of various food products and is a valuable tool in improving performance. Production and processing of talc The risk of contamination during the process is an important problem in the food industry. Talc natural, which can be contaminated with various impurities, including asbestos fibers is a mineral. Asbestos is a known carcinogen and a serious health hazard to consumersgives birth The presence of asbestos in talc during production or extraction may occur due to cross-contamination during the process. Risk of contaminationhard at every stage of talc production and processing to reduce testing and quality control measures should be implemented. These measures asbestosand regular inspection of other impurities, proper hygiene ensuring practices and talc are meticulous from source to final productshould include a tracking system. In addition, the supervisor strictly follow the safety rules and instructions established by the authorities to minimize the risk of potential pollution and the health of consumers and necessary to protect safety. has received much attention in recent years it has been. One major concern is health related to talc consumption danger. Studies have shown that talc contains traces of carcinogenic asbestosit can. This is especially true for people of all ages considering its use in edible powdered food products,

raises concerns about long-term effects on human health. Another moral the concern is with the labeling and transparency of the use of talc in food. Consumers about the ingredients and additives used in their food have a right to be informed and the presence of talc is clear on product labels should be shown. Otherwise, questions about liability and consumer confidence is born Environmental impact of talc mining and extraction in the food industry is an important factor to consider when learning to use talc is considered Talc mining seriously damages the surrounding ecosystem and communities possible The extraction process often leads to soil erosion and biodiversity loss. carrying large amounts of soil and vegetation causing loss of diversityincludes throwing. In addition, heavy machinery and the use of chemicals contributes to air and water pollution. Talc mining, as well as the chemicals used in the mining process causes the risk of groundwater pollution due to leaching. From this In addition, the disposal of waste generated as a result of mining operations is land and may further affect water resources. Therefore, in the food industry talc mining environment to ensure sustainable and responsible sourcing practices environmental impact assessment and minimization is essential.

Summary. In conclusion, it can be said that talc is in the food industryits use is a subject of debate and concern among consumers and experts it has been. Talc, a mineral composed of hydrated magnesium silicate, hydratesdifferent due to its unique properties such as absorption and anti-aging abilities widely used in the fields. Talc food products in the food industry additive to improve structure, appearance and shelf life is used as However, in recent studies, food with added talc potential health and safety hazards associated with food consumption there were questions about In the composition of talc used in food production concerns have been raised about the presence of asbestos, a carcinogenic substance. Thisarticle about the use of talc in the food industry, its benefits, possible applicable regulations to ensure risks and consumer safety focused on learning.

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