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An observational study of refrigerator food storage by consumers in controlled conditions

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1	An observational study of refrigerator food storage by consumers in controlled
2	conditions.
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10	Abstract:
11	Europeans and North Americans produce a total of 95 to 115 kg of annual food waste
12	per capita, which corresponds to more than one-third of the total food production in
13	these countries. One of the different assumptions presented in the literature is the food
14	storage practices. With regards to food safety, poor and unhygienic handling as well
15	as inappropriate storage conditions at the consumer level are critical issues.
16	Consumers do not consider the nature of the food in the organization of the
17	refrigerator. To investigate this assumption, a methodology was developed to study
18	consumer behavior while placing food in the refrigerator. To approximate a home
19	environment, the study was conducted in a test kitchen. Twenty consumers
20	participated in the study. The experiments were filmed with different camera systems
21	(four cameras fixed on the ceiling and one portable camera). The consumers were
22	tasked with storing food from delivery bags in the refrigerator and in a kitchen closet.
23	They also completed a questionnaire about their habits concerning food purchases and
24	storage. This study reveals a wide diversity of behaviors for storing food in the
25	refrigerator. The recommendations from the French Agriculture and Food Department
26	are clearly not observed or even known. The main safety issues concern meats, ready-
27	to-eat salads, and ready-made dough because they are sensitive to contamination with
28	pathogens.
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33	Keywords: Refrigerator, observational study, food storage, food safety, food waste
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