



K : Clostridium botulinum; Hazard management; Physical methods; High-pressure processing; Pulsed electric fields ; Ultraviolet light

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Food safety is of paramount importance in the modern food industry, as the risks associated with foodborne illnesses continue to be a significant concern. Clostridium botulinum, a bacterium known for producing one of the most potent neurotoxins, poses a substantial hazard in food production. To combat this menace, various physical methods have been developed to manage and reduce the risks associated with Clostridium botulinum contamination [1,2].

In recent years, the field of food safety has witnessed a remarkable

microorganisms, preventing their replication and growth. UV treatment
