Ms. Nordstrom Corey Dew UVM 2/ 24/ 2015 Short Response Paper #4 Food production has changed a lot in how we produce food and how we preserve the food throughout the years. We have received new technologies along the way to help with this and have thought of many ways to give certain foods more value to us, but it can make one wonder did all this industrialization through standardizing and homogenizing of food products lead to safer and healthier food for Americans? Well we can answer this question with a contempt yes.

The standardizing and homogenizing of food products made food more safer to eat or drink due to the fact if we didn’t have certain skills like pasteurization then we would get sick from the food we eat. Pasteurization is the process of heating up a liquid such as milk or wine to burn the bacteria off it. In doing so this made the liquid more viable and less prone to hurting humans as mentioned in the “Fermentation and Pasteurization” presentation in class. This process was one of the main processes going on during the industrialization of food products and seemed to be effective in preventing people from getting sick from certain foods or liquids.

The industrialization of food products not only brought upon pasteurization but also made fermentation a process to be another main use during this time. Fermentation is the process of giving food more value by altering it as mentioned by Sandor Katz in the 2013 Food Systems Summit. Fermentation made getting nutrients from certain foods easier because foods like the soybean were hard to get protein from because they were hard to digest, until they were fermented into different soy products to eat. Other foods that went through this process include milk to cheese and grapes to wine. Fermentation made nutrients accessible and food possible to preserve longer than its original form.

A multitude of opinions can be drawn on this subject, but let it be known the industrialization made food safe and healthy for Americans. It’s enough to make one wonder how would we have come this far as a race without fermentation or pasteurization?