# FOOD SAFETY DEBATES OF SALT

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| **ABSTRACT**  Excessive salt consumption is a factor in the formation of cardiovascular diseases, hypertension, kidney diseases, osteoporosis, stomach diseases, obesity and some other diseases. For this reason, health institutions are working to reduce salt consumption [1]. On the other hand, salt can contain important risks such as radioactives, heavy metals, microplastics, dynamite residues and exhaust in terms of food safety. In this study, salt was evaluated in terms of food safety.  **References:**  [1] Akgün, B., Genç, S., Arıcı, M. (2018). Tuz: gıdalardaki algısı, fonksiyonları ve kullanımının azaltılmasına yönelik stratejiler. Akademik Gıda, 16(3), 361–370. https://doi.org/10.24323/ akademik-gida.475397  [2] Ercoşkun, H. (2022). Impurities of natural salts of the earth. Food Additives & Contaminants: Part B 16, 1-8. DOI: 10.1080/19393210.2022.2114016 |

# Keywords: Salt Residue, Salt, Heavy Metal, Microplastic, Radioactivity