

## Microbial Food Safety of Hydroponic/ Aquaponic Systems

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## **Fresh Produce Production in U.S.**

#### **Industry Profile**

#### **Crop Comparison**

- 230,755 farms
- 9.8 million acres
- \$57.2 billion market value
- 98% of fruit and vegetable are family farms
- \$7.4 billion in export of Fruit sand Vegetables

| Commodity                     | Market Value   | Acreage      |
|-------------------------------|----------------|--------------|
| Corn                          | \$67.2 billion | 94.5 million |
| Soybean                       | \$38.7 billion | 76.1 million |
| Fruits, Berries,<br>Tree Nuts | \$25.9 billion | 5.5 million  |
| Vegetables,<br>Melon, Potato  | \$16.9 billion | 4.2 million  |
| Wheat                         | \$15.8 billion | 49.0 million |
| Rice                          | \$2.9 billion  | 2.7 million  |

(Source: United Fresh Produce Association www.unitedfresh.org)















## **Our Study**

#### Purpose:

 To investigate the food safety risks related to hydroponic and aquaponic farming.

#### Approaches:

- Farm visit: food safety practice survey, and sampling of fresh produce, nutrition solution, and environmental swabs.
- Obtain similar varieties from local grocery stores.
- Sampling from hydroponic systems in the lab.





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# What may cause the differences?

2. Circulation of nutrition solution:

- The hydroponic microgreen farm changes circulating water once per month, resulting in accumulated microbial load in the water system.
- The aquaponic farm replaces the water every week, resulting in low microbial load in the water system.

## What may cause the differences?

1. Type of systems:

- In the aquaponic farm, DWC was used, meaning a larger amount of water system compare to lab systems (smaller scale DWC and NFT).
- In the microgreen farm, NFT is used, while, in lab systems, we used wick method (roots were not directly soaked in the nutrition solution).



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## What may cause the differences?

3. Harvesting process:

- Lettuces obtained from the grocery story were harvested and packaged in plastic containers, the process food safety control was unknown.
- Farm and lab-grown lettuces were directly harvested from the system into sterile sample bags, minimized the contamination during harvest.











- > Using PPE in facility
- > Practicing personal hygiene





