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## **INSECT CONTROL IN ORGANIC FOOD PROCESSING USING HIGH PRESSURE CARBON DIOXIDE (HPCO<sub>2</sub>PR)**

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One of the major problems related with the organic food product processing industry is the infestation with insects. However, available techniques are very limited. Due to their becoming the target of increasing criticism on toxic substances, such concerns have led to the development of non-chemical methods for the control of insect pests that infest food commodities. One such method is the high pressure carbon dioxide application, which mainly involves the use of CO<sub>2</sub> at high pressure (10-40 bars) for food fumigation. It is a new effective, non-chemical, non-residual, safe, fast and environmentally friendly method for the organic food industry. High Pressure Carbon dioxide is a fumigant and is being used to control pests in the organic food industry. After extensive testing, high pressure carbon dioxide fumigation can be accepted as an advanced pest control technology for the future. If operation time for the fumigation is a constraint and non-chemical treatments are required, this technique is suitable for conventional products.

**Key words:** Organic food, carbon dioxide, high pressure, stored product insects, insect control