Consumer Psychology
Correlation between Storage Conditions (Temperature, Time, Humidity, Organoleptic Freshness Characteristics) and Period of Validity for Sausage Parizer and Trandafir

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Abstract
The article emphasizes the importance of the food processing systems, their accuracy, impact on human health and the psychologic impact on the consumers. Establishing food safety systems, quality management of the preparations of products in the foundation of public health. The article also highlights the progress made on quality, industrial processing, preservation, food storage and recovery, which may not be possible without the development of research and knowledge in important areas such as Bio-chemistry and Micro-Biology.

Keywords
consumer impact, processed food, nutrients, environment, storage

Introduction
Food are products unprocessed or processed over from creatures, from the external environment, containing nutrients (organic and nonorganic) needed to meet their order of needs: plastic and energy. The need and order includes not only the material necessary for growth, development and propagation, but also includes the replacement of the biological components. Retaining these features, it is clear that food intake must meet high quality features and it has to be lifelong.

This reality was brilliantly illustrated by the physiologist André Mayer, cited by academic biochemists as Vlădescu Radu: "Man as organs, tissues and cells only apparently seem to be always the same, fixed and immutable.

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