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Technological strategies
to improve safety of fresh
food Food Safety. Made
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Antimicrobial Fruit and
Vegetable Treatment
Postharvest Handling To
Maintain Quality of
Fresh Produce: Part 1

~~ILSI Europe – Webinar
on "Assessment of
Microbial Risk on fresh
produce"~~ Fresh Produce
and Viral Contamination

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Wash Water Video 1:

Reasons for Washing

Fresh Produce Fruits,

Vegetables, and Food

Safety: Health and

Hygiene on the Farm

Blue Book Services: The

Resource to

Competently Navigate

the Produce Supply

Chain

Getting Started with

Your On Farm Fresh

Produce Food Safety

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Plan Co-Management of
Food Safety and
Sustainability in Fresh
Produce Co-

Management of Food
Safety and Sustainability
in Fresh Produce

GAP FSMA and On-
Farm Food Safety
Planning How To Make
Produce Last Longer
& Reduce Waste

25+ Tips To:

Washing Fruits and

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Vegetables to Remove

Pesticides -

aSimplySimpleLife

HOW TO DISINFECT

FRESH PRODUCE

FROM VIRUSES/FDA

AND USDA GUIDELI

NES/COVID19

PREVENTION Good

Agricultural Practices on

the Farm and in Your

Home Garden

How To Wash Your

Produce During Covid-1

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9/CORONAVIRUS

Why do we need to
change our food system?

The Science of

Spirituality and Plant

Medicine in healing with

Dr. Maya Shetreat Klein

Produce Manager

Explains Different Ways

of Keeping Vegetables

and Fruits Fresh

~~DailyFresh Logistics~~

~~Our daily business Lec 1 :~~

Food Microbiology:

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Microbial Growth and
Concerns in Various
Foods United Fresh
Produce GAP

Harmonization Initiative
– an NGFN Food Safety
webinar Food

Microbiology lecture 1 |
food processing and
poisoning ~~How to Wash~~
~~Produce during~~
~~COVID-19 and Beyond~~
~~HLI Europe and IAFP~~
~~– ‘Relevance of~~

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~~Microbial End-Product~~

~~Testing in Food Safety~~

~~Management~~ — A

Through-chain Analysis

of Microbiological Food

Safety Hazards and

Control Measures

Associated Fresh

Produce and COVID19

Microorganisms in food

Microbial Safety Of Fresh

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aspects of produce safety including pathogen ecology, agro-management, pre-harvest and post-harvest interventions, and adverse economic impacts of outbreaks.

This most recent edition to the IFT Press book series examines the current state of the problems associated with fresh produce by

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reviewing the recent, high-profile outbreaks associated with fresh produce, including the possible internalization of pathogens by plant tissues, and understanding ...

Microbial Safety of Fresh Produce: Fan, Xuetong, Niemira ...

Description. Microbial

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management, pre-harvest and post-harvest

interventions, and

adverse economic

impacts of outbreaks.

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series examines the

current state of the

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Microbial Safety of Fresh Produce | Wiley

Microbial Safety of Fresh

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fresh produce by
reviewing the recent, high-
profile outbreaks
associated with fresh-
produce, including the
possible

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Microbial Safety of Fresh
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There are approximately
2,700 serovars of
Salmonella bacteria,

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although not all of these are likely to be associated with human illness. In the past, the organism has been associated with foodborne illness from eggs, poultry and dairy products but it can also contaminate fresh produce.

Monitoring microbial
food safety of fresh

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produce

Microbial Safety of Fresh

Produce covers all

aspects of produce safety

including pathogen

ecology, agro-

management, pre-harvest

and post-harvest

interventions, and

adverse economic

impacts of outbreaks.

This title examines the

current state of the

problems associated with

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fresh produce by reviewing the recent, high-profile outbreaks associated with fresh-produce, including the possible internalization of pathogens by plant tissues, and understanding how human pathogens survive and multiply ...

Product Detail -

Page 20/37

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Safety of Fresh
Produce

Treatments to maintain
microbial quality A.

Sodium hypochlorite.

Sodium hypochlorite
(NaClO) is a chemical
compound used for

bleaching or disinfection;

for... B. Hydrogen

peroxide (H_2O_2).

Hydrogen peroxide (H_2O_2) is classified as

Generally Regarded As

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Safe (GRAS) for use... C.

Ozone. Ozone, ...

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Microbial Quality and
Safety of Fresh Produce -
ScienceDirect

In addition, the water
used to wash fresh
produce can be a source
of microbial
contamination (CDC,
1989; Hedberg et al.,
1999). Washing water

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may be reutilized, and generally large washing tanks are used, promoting the contact of large volumes of produce with the water.

Series

Microbial

Contamination of Fresh Produce: What, Where, and ...

Fresh produce may become contaminated at

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any point along the farm-to-table continuum. The major source of microbial contamination of fresh produce is indirect or direct contact with animal or human...

Guide on Microbial Hazards of Fresh-cut Fruits and Vegetables
Pathogen contamination of fresh produce may

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originate before or after harvest, but once contaminated produce is difficult to sanitize. The prospect that some pathogens invade the vascular system of plants and establish “ sub-clinical ” infection needs to be better understood to enable estimation of its influence upon risk of human illness.

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Safety Of Fresh

Factors influencing the microbial safety of fresh produce ...

The scope of the work is microbial hazards in produce that is marketed fresh and often ready-to-eat. This may include produce that has been peeled, cut or otherwise physically altered from their original form, but remains in a fresh state

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and is intended for
consumption raw.

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Microbiological hazards
in fresh fruits and
vegetables

Prevention of microbial
contamination of fresh
produce is favored over
reliance on corrective
actions once
contamination has
occurred. Principle 2. To

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minimize microbial food
safety hazards in...

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Guide to Minimize
Microbial Hazards for
Fresh Fruits and ...

Microbial Safety of Fresh
Produce covers all
aspects of produce safety
including pathogen
ecology, agro-
management, pre-harvest
and post-harvest

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Microbial Safety of Fresh
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Foodborne illness
outbreaks linked to fresh
produce are becoming
more frequent and
widespread. High impact
outbreaks, such as that
associated with spinach

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contaminated with
Escherichia coli
O157:H7, resulted in
almost 200 cases of
foodborne illness across
North America and
>\$300 m market losses.

Recent advances in the
microbial safety of fresh
fruits ...

Microbial Safety of Fresh
Produce covers all

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aspects of produce safety including pathogen ecology, agro-management, pre-harvest and post-harvest interventions, and adverse economic impacts of outbreaks.

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and post-harvest
interventions, and
adverse economic
impacts of outbreaks.
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Microbial Safety of Fresh
Produce / Edition 1 by
Xuetong ...

Abstract Promotion of
healthier lifestyles has led
to an increase in
consumption of fresh
produce. Such foodstuffs

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may expose consumers
to increased risk of
foodborne disease, as
often they are not...

Food

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Microbial

Contamination of Fresh
Produce: What, Where,
and ...

Consumers are
encouraged to consume
more fresh and lightly
processed fruits and

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vegetables. These foods have been shown to be contaminated by bacterial pathogens. This study will use natural edible protein films with and without bacteriocins and additives to help increase food safety of these foods.

Improving Microbial
Safety and Shelf-Life of

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Fresh Produce ... Fresh

Produce Safety Fresh

produce is an essential
part of a healthy diet

because it is an important

source of vitamins,

minerals, fibres, and

antioxidants. Because

most fruits and vegetables

are grown in a natural

environment, they can be

exposed to a wide range

of microorganisms such

as bacteria and viruses.

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