Title: A review of recent trends in the development of the microbial safety of fruits and vegetables. (Journal)
Authors: Mahdieh Mostafidi, Mohammad Reza Sanjabi, Faezeh Shirkhan, Maryam Tamaskani Zahedi

Methodology:

Component used:

Findings:

Novelty: Discusses the main means of contamination of fruits and vegetables with pathogens, also the main means of preventing contamination in all parts of the food chain and microbial load, edible coatings, bacteriocins, radiation, gamma-rays, UV-C, and chemicals.

Analysis:

Research Gap:

Future work: It is a perfect welcome by producers and consumers for functional and organic fruit and vegetables by use of Bio control and microbial metabolites products which is a good opportunity for researchers to investigate application of different probiotics and their metabolites and other bio control products as a new approach for control of diseases, removing heavy metals and increasing shelf life of the final products.

Review: Mahdieh Mostafidi et al [3], discusses the main means of contamination of fruits and vegetables with pathogens, also the main means of preventing contamination in all parts of the food chain and microbial load, edible coatings, bacteriocins, radiation, gamma-rays, UV-C, and chemicals. Reduces high hydrostatic pressure, and conserves radiation, whereas ultrasonic, acid-electrolyzed water, ozone, modified atmosphere packaging (MAP), and cold plasma are mentioned in microbial safety of fruits and vegetables. In the context of addressing microbiological risks in fresh fruits and vegetables, there are five main risks associated with primary production, which are environmental and wildlife factors, fertilizer and pesticide use, irrigation water, worker and equipment hygiene, and contact levels.