About the book

Increasing consumer demand for low-input cultivation and minimal processing has significantly increased the risk of microbiological contamination of fresh produce. This presents a major health risk to consumers.

This new book reviews our current understanding of key pathogenic risks to fresh produce such as Salmonella, Listeria and E.coli and addresses recent advances in improving safety along the value chain, from advances in detection to improving consumer handling of fresh produce.

About the editor

Dr Karl R. Matthews is Professor of Food Microbiology and past Chair and Undergraduate Program Director of the Department of Food Science at Rutgers University, USA. He is a Fulbright Scholar and Fulbright Specialist promoting food safety. Professor Matthews is Associate Editor of Frontiers in Sustainable Food and Agriculture.

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