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## Advances in ensuring the microbiological safety of fresh produce

Edited by Professor Karl R. Matthews, Rutgers University, USA



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### 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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2. Advances in understanding and preventing contamination of fresh produce by *Listeria monocytogenes*: Xinyi Zhou and Wei Zhang, Illinois Institute of Technology, USA
3. Advances in understanding contamination of fresh produce by pathogenic *Escherichia coli*: Karl R. Matthews, Rutgers University, USA

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### Part 3 Improving safety along the value chain

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