

Control of Pathogenic and Spoilage Microorganisms in Fresh-cut Fruits and Fruit Juices by Traditional and Alternative Natural Antimicrobials

Rosa M. Raybaudi-Massilia, Jonathan Mosqueda-Melgar, Robert Soliva-Fortuny, and Olga Martín-Belloso

ABSTRACT: Traditional antimicrobials have been extensively used for many years. However, consumers are currently demanding wholesome, fresh-like, and safe foods without addition of chemically synthesized preservatives. The application of novel natural antimicrobials to assure safety of fresh-cut fruits and unpasteurized juices while preventing quality loss is a promising alternative. The effectiveness of these natural substances added to fruit derivatives has been studied by different researchers. Antimicrobials of animal (lactoperoxidase, lysozyme, and chitosan), plant (essential oils, aldehydes, esters, herbs, and spices), and microbial origin (nisin) can be used to effectively reduce pathogenic and spoilage microorganisms in fresh-cut fruits and fruit juices. Nevertheless, the use of these compounds at a commercial level is still limited due to several factors such as impact on sensory attributes or, in some cases, regulatory issues concerning their use. Therefore, extensive research on the effects of each antimicrobial on food sensory characteristics is still needed so that antimicrobial substances of natural origin can be regarded as feasible alternatives to synthetic ones.

Introduction

Consumption of ready-to-eat fresh-cut fruits and fruit juices has substantially risen over the last few years, mostly due to the increasing demand for low-caloric food products with fresh-like characteristics. In addition, there is scientific evidence that consumption of fruits and vegetables helps prevent many degenerative diseases such as cardiovascular problems and several cancers (Rico and others 2007). However, as a consequence of inappropriate manipulation and storage conditions, both pathogenic and/or deteriorative microorganisms may contaminate a product, thus increasing the risk of microbial diseases and spoilage

(Beuchat 1996; Díaz-Cinco and others 2005). In fact, the number of outbreaks and cases of illness caused by consumption of fresh-cut fruits and unpasteurized juices has increased in the last years (Harris and others 2003).

Quality losses in fresh-cut fruits and unpasteurized juices may occur as a consequence of microbiological, enzymatic, chemical, or physical changes. Safety and quality losses by microbiological causes are very important due to 2 reasons: first, because they constitute a hazard for consumers by the possible presence of microbial toxins or pathogenic microorganisms in the product, and second, by economic losses as a result of microbial spoilage. Many food preservation strategies such as chilling, freezing, water activity reduction, nutrient restriction, acidification, modified atmosphere packaging, fermentation, nonthermal physical treatments or the use of antimicrobials have been traditionally applied to control microbial growth (Davidson 2001). However, interest in the use of natural substances to prevent fresh-cut fruits

MS 20080939, Submitted 11/20/2008, Accepted 2/25/2009. Authors are with Dept. of Food Technology, Univ. of Lleida, UTPy-CERTA, Av. Alcalde Rovira Roure, 191, 25198 Lleida, Spain. Direct inquiries to author Martín-Belloso (E-mail: omarbelloso@leida.udl.es).

Natural Antimicrobials Applied On Sliced Fruits To Control Pathogenic And Spoilage Microorganisms

**Alexandru Mihai Grumezescu, Alina
Maria Holban**



Natural Antimicrobials Applied On Sliced Fruits To Control Pathogenic And Spoilage Microorganisms:

Handbook of Natural Antimicrobials for Food Safety and Quality M Taylor, 2014-11-04 Natural additives are increasingly favoured over synthetic ones as methods of ensuring food safety and long shelf life The antimicrobial properties of both plant based antimicrobials such as essential oils and proteins such as bacteriocins are used in for example edible preservative films in food packaging and in combination with synthetic preservatives for maximum efficacy New developments in delivery technology such as nanoencapsulation also increase the potential of natural antimicrobials for widespread use in industry Part one introduces the different types of natural antimicrobials for food applications Part two covers methods of application and part three looks at determining the effectiveness of natural antimicrobials in food Part four focuses on enhancing quality and safety and includes chapters on specific food products Reviews different types of antimicrobials used in food safety and quality Covers how antimicrobials are created to be used in different foods Examines how the antimicrobials are used in foods to enhance the safety and quality

Lactic Acid Fermentation of Fruits and Vegetables Spiros Paramithiotis, 2017-02-03 Lactic acid fermentation has been practiced for thousands of years mainly to preserve surplus and perishable foodstuff and also to enhance them organoleptically Lactic acid fermentation of fruits and vegetables is no exception leading to the production of a wide range of products some of which are now considered as characteristic of certain geographical areas and cultures The aim of this book is to collect present and discuss all available information regarding lactic acid fermentation of fruits and vegetables For this purpose an international group of experts was invited to contribute their knowledge and experience in a highly informative and comprehensive way The book consists of fourteen chapters The first five chapters integrate aspects that apply to all products Then chapters 6 to 9 are dedicated to products that have met commercial significance and have been extensively studied i e sauerkraut kimchi fermented cucumbers and olives In chapters 10 to 13 regional products with great potential from Asia Europe and Africa as well as lactic acid fermented juices and smoothies are presented and thoroughly discussed Finally chapter 14 discusses the fields in which intensive study is expected to take place in the coming years

Emerging Technologies for Shelf-Life Enhancement of Fruits Basharat Nabi Dar, Shabir Ahmad Mir, 2020-05-05 Focusing on new technological interventions involved in the postharvest management of fruits this volume looks at the research on maintaining the quality of fruits from farm to table The volume examines the factors that contribute to shortening shelf life as well as innovative solutions to maintaining quality while increasing the length of time fruit remains fresh nutritious and edible The volume considers the different needs of the diversity of fruits and covers a variety of important topics including factors affecting the postharvest quality of fruits microbial spoilage decontamination of fruits by non thermal technologies new kinds of packaging and edible coatings ozone as shelf life extender of fruits Emerging Technologies for Shelf Life Enhancement of Fruits considers the fundamental issues and will be an important reference on shelf life extension of fruits Highlighting the trends in future

research and development it will provide food technologists food engineers and food industry professionals with new insight for prolonging the shelf life of fruits Advances in Applied Microbiology Geoffrey M. Gadd, Sima Sariaslani, 2019-05-23
Advances in Applied Microbiology Volume 107 continues the comprehensive reach of this widely read and authoritative review source in microbiology Users will find invaluable references and information on a variety of areas with this updated volume including chapters covering the roles and applications of siderophores biological oxidation of iron sulphides production of biomass and biofuel feedstocks from microalgae advances in the microbial ecology of biohydrometallurgy bacterial synthesis of Se nanoparticles and siderophores in environmental research amongst other discussions Contains contributions from leading authorities in the field Informs and updates on all the latest developments in the field of microbiology Includes discussions on the role of specific molecules in pathogen life stages and interactions and much more

Natural Antimicrobials in Food Safety and Quality Mahendra Rai, Michael Chikindas, 2011 The demands of producing high quality safe pathogen free food rely increasingly on natural sources of antimicrobials to inhibit food spoilage organisms and food borne pathogens and toxins Discovery and development of new antimicrobials from natural sources for a wide range of application requires that knowledge of traditional sources for food antimicrobials is combined with the latest technologies in identification characterization and application This book explores some novel natural sources of antimicrobials as well as the latest developments in using well known antimicrobials in food Covering antimicrobials derived from microbial sources bacteriophages bacteria algae fungi animal derived products milk proteins chitosan reduction of biogenic amines plants and plant products essential oils phytochemicals bioactive compounds this book covers the development and use of natural antimicrobials for processed and fresh food products New and emerging technologies concerning antimicrobials are also discussed **Food and Feed Safety Systems and Analysis** Steven Ricke, Griffiths G. Atungulu, Chase Rainwater, Si Hong Park, 2017-10-16 Food and Feed Safety Systems and Analysis discusses the integration of food safety with recent research developments in food borne pathogens The book covers food systems food borne ecology how to conduct research on food safety and food borne pathogens and developing educational materials to train incoming professionals in the field Topics include data analysis and cyber security for food safety systems control of food borne pathogens and supply chain logistics The book uniquely covers current food safety perspectives on integrating food systems concepts into pet food manufacturing as well as data analyses aspects of food systems Explores cutting edge research about emerging issues associated with food safety Includes new research on understanding foodborne Salmonella Listeria and E coli Presents foodborne pathogens and whole genome sequencing applications Provides concepts and issues related to pet and animal feed safety **Fresh-Cut Fruits and Vegetables** Olusola Lamikanra, 2002-02-14 A comprehensive reference for the emerging fresh cut fruits and vegetable industry Fresh cut Fruits and Vegetables Science Technology and Market focuses on the unique biochemical physiological microbiological and quality changes in fresh cut processing and storage It highlights the distinct equipment

design packaging requirements production economics and marketing considerations for fresh cut products Based on the extensive research in this area during the last 10 years this reference is the first to cover the complete spectrum of science technology and marketing issues related to this field *Improving the Safety of Fresh Fruit and Vegetables* Wim Jongen, 2005-08-29 Fresh fruit and vegetables have been identified as a significant source of pathogens and chemical contaminants As a result there has been a wealth of research on identifying and controlling hazards at all stages in the supply chain Improving the safety of fresh fruit and vegetables reviews this research and its implications for food processors Part one reviews the major hazards affecting fruit and vegetables such as pathogens and pesticide residues Building on this foundation Part two discusses ways of controlling these hazards through such techniques as HACCP and risk assessment The final part of the book analyses the range of decontamination and preservation techniques available from alternatives to hypochlorite washing systems and ozone decontamination to good practice in storage and transport With its distinguished editor and international team of contributors Improving the safety of fresh fruit and vegetables is a standard reference for all those involved in fruit and vegetable production and processing Reviews recent research on controlling hazards at all stages of the supply chain Discusses the implications of this research on food processors Discusses the implications of this research on food processors *Decontamination of Fresh and Minimally Processed Produce* Vicente M. Gómez-López, 2012-05-01 Attempts to provide safer and higher quality fresh and minimally processed produce have given rise to a wide variety of decontamination methods each of which have been extensively researched in recent years Decontamination of Fresh and Minimally Processed Produce is the first book to provide a systematic view of the different types of decontaminants for fresh and minimally processed produce By describing the different effects microbiological sensory nutritional and toxicological of decontamination treatments a team of internationally respected authors reveals not only the impact of decontaminants on food safety but also on microbial spoilage vegetable physiology sensory quality nutritional and phytochemical content and shelf life Regulatory and toxicological issues are also addressed The book first examines how produce becomes contaminated the surface characteristics of produce related to bacterial attachment biofilm formation and resistance and sublethal damage and its implications for decontamination After reviewing how produce is washed and minimally processed the various decontamination methods are then explored in depth in terms of definition generation devices microbial inactivation mechanisms and effects on food safety Decontaminants covered include chlorine electrolyzed oxidizing water chlorine dioxide ozone hydrogen peroxide peroxyacetic acid essential oils and edible films and coatings Other decontamination methods addressed are biological strategies bacteriophages protective cultures bacteriocins and quorum sensing and physical methods mild heat continuous UV light ionizing radiation and various combinations of these methods through hurdle technology The book concludes with descriptions of post decontamination methods related to storage such as modified atmosphere packaging the cold chain and modeling tools for predicting microbial growth and inactivation The many methods

and effects of decontamination are detailed enabling industry professionals to understand the available state of the art methods and select the most suitable approach for their purposes The book serves as a compendium of information for food researchers and students of pre and postharvest technology food microbiology and food technology in general The structure of the book allows easy comparisons among methods and searching information by microorganism produce and quality traits

Microbial Food Safety and Preservation Techniques V Ravishankar Rai, Jamuna A. Bai, 2014-09-26 In recent years rapid strides have been made in the fields of microbiological aspects of food safety and quality predictive microbiology and microbial risk assessment microbiological aspects of food preservation and novel preservation techniques Written by the experts and pioneers involved in many of these advances Microbial Food Safety and P

Handbook of Vegetables and Vegetable Processing Muhammad Siddiq, Mark A. Uebersax, 2018-02-23 Handbook of Vegetables and Vegetable Processing Second Edition is the most comprehensive guide on vegetable technology for processors producers and users of vegetables in food manufacturing This complete handbook contains 42 chapters across two volumes contributed by field experts from across the world It provides contemporary information that brings together current knowledge and practices in the value chain of vegetables from production through consumption The book is unique in the sense that it includes coverage of production and postharvest technologies innovative processing technologies packaging and quality management Handbook of Vegetables and Vegetable Processing Second Edition covers recent developments in the areas of vegetable breeding and production postharvest physiology and storage packaging and shelf life extension and traditional and novel processing technologies high pressure processing pulse electric field membrane separation and ohmic heating It also offers in depth coverage of processing packaging and the nutritional quality of vegetables as well as information on a broader spectrum of vegetable production and processing science and technology Coverage includes biology and classification physiology biochemistry flavor and sensory properties microbial safety and HACCP principles nutrient and bioactive properties In depth descriptions of key processes including minimal processing freezing pasteurization and aseptic processing fermentation drying packaging and application of new technologies Entire chapters devoted to important aspects of over 20 major commercial vegetables including avocado table olives and textured vegetable proteins This important book will appeal to anyone studying or involved in food technology food science food packaging applied nutrition biosystems and agricultural engineering biotechnology horticulture food biochemistry plant biology and postharvest physiology

Fruit Preservation Amauri Rosenthal, Rosires Deliza, Jorge Welti-Chanes, Gustavo V. Barbosa-Cánovas, 2018-11-05 Fruits and fruit based products are in most cases associated with very good sensory characteristics health well being perishability relatively easy to mix with food products of diverse origin amenable to be processed by conventional and novel technologies Given the multiplicity of aspects whenever fruit preservation is considered the editors took the challenge of covering in a thorough comprehensive manner most aspects dealing with this topic To accomplish these goals the editors invited well known colleagues with

expertise in specific disciplines associated with fruit preservation to contribute chapters to this book Eighteen chapters were assembled in a sequence that would facilitate like building blocks to have at the same time a birds eye view and an in depth coverage of traditional and novel technologies to preserve fruits Even though processing took center stage in this book ample space was dedicated to other relevant and timely topics on fruit preservation such as safety consumer perception sensory and health aspects FEATURES Traditional and Novel Technologies to Process Fruits Microwaves Ohmic Heating UV C light Irradiation High Pressure Pulsed Electric Fields Ultrasound Vacuum Impregnation Membranes Ozone Hurdle Technology Topics Associated with Fruit Preservation Safety Nutrition and Health Consumer Perception Sensory Minimal Processing Packaging Unit Operations for Fruit Processing Cooling and Freezing Dehydration Frying Fresh-Cut Fruits and Vegetables Sunil Pareek,2016-08-05 Because they meet the needs of today s consumers fresh cut plant products are currently one of the hottest commodities in the food market of industrialized countries However fresh cut produce deteriorates faster than the correspondent intact produce The main purpose of Fresh Cut Fruits and Vegetables Technology Physiology and Safety is to provide helpful guidelines to the industry for minimizing deterioration keeping the overall quality and lengthening the shelf life It provides an integrated and interdisciplinary approach for accomplishing the challenges where raw materials handling minimal processing packaging commercial distribution and retail sale must be well managed It covers technology physiology quality and safety of fresh cut fruits and vegetables In this book the chapters follow a logical sequence analyzing most of the important factors affecting the main characteristics of fresh cut horticultural products The most relevant technologies to prevent deterioration and improve final overall quality of fresh cut commodities are described in detail This book covers the basics of the subject from quality preservation nutritional losses physiology and safety to industry oriented advancements in sanitization coatings and packaging It examines such novel preservation technologies as edible coatings antimicrobial coatings natural antimicrobials gum arabic coatings and pulsed light treatments Minimal processing design and industrial equipment are also reviewed With its international team of contributors this book will be an essential reference work both for professionals involved in the postharvest handling of fresh cut and minimally processed fruits and vegetables and for academic and researchers working in the area Plant Sciences Reviews 2010 David Hemming,2011 Plant Sciences Reviews 2010 provides scientists and students in the field with timely analysis on key topics in current research Originally published online in CAB Reviews this volume makes available in printed form the reviews in plant sciences published during 2010 **Food Additives** Desiree Nedra Karunaratne,Geethy Pamunuwa,2017-09-06 Food additives is intended to provide the readers with knowledge on some very significant aspects of the food additives currently in use Food additives have become essential in the food sector with the rising need for food processing and preservation However the use of food additives is regulated imposing strict rules as the impact of those additives on health cannot be neglected The first chapter starts off with a general overview of food additives highlighting the novel trends that enhance the

attributes of those additives Thereafter the chapters are devoted mainly to plant derived food additives and microbially derived food additives The main topics discussed under additives from plant origin are the efficacy of beetroot formulations as a source of nitrate ions plant derived food preservatives and plant derived food additives used in meat and meat based products The further chapters discuss additives from microbial origin focusing on lactic acid bacteria and additives derived from lactic acid bacteria and food additives used in bread making Overall this manuscript emphasises the concept of clean labelling and the importance of natural food additives

Microbial Contamination and Food Degradation Alexandru Mihai Grumezescu, Alina Maria Holban, 2017-11-03 Microbial Contamination and Food Degradation Volume 10 in the Handbook of Food Bioengineering series provides an understanding of the most common microbial agents involved in food contamination and spoilage and highlights the main detection techniques to help pinpoint the cause of contamination Microorganisms may cause health threatening conditions directly by being ingested together with contaminated food or indirectly by producing harmful toxins and factors that can cause food borne illness This resource discusses the potential sources of contamination the latest advances in contamination research and strategies to prevent contamination using key methods of analysis and evaluation Presents modern alternatives for avoiding microbial spoilage and food degradation using preventative and intervention technologies Provides key methods for addressing microbial contamination and preventing food borne illness through research and risk assessment analysis Includes detailed information on bacterial contamination problems in different environmental environments and the methodologies to help solve those problems

Advanced Research Methods in Food Processing Technologies Junaid Ahmad Malik, Megh R. Goyal, Preeti Birwal, Ritesh B. Watharkar, 2024-02-06 This new volume presents new studies and research cases on advanced technologies for food processing and preservation to maintain and improve food quality extend shelf life and provide new solutions to food processing challenges The volume discusses cold plasma and ultrasound processing of foods introducing new food processing technologies and applications It also elaborates on microwave processing of foods describing applications potential and intermittent microwave drying of fruits Other new research focusses on high pressure processing electrospinning technology in foods encapsulation techniques impact of freezing and thawing processes on textural properties of food products 3D printing of foods enzyme linked immunosorbent assay ELISA in food authentication and state of the art applications of nanotechnology in food processing

Encyclopedia of Food Chemistry, 2018-11-22 Encyclopedia of Food Chemistry Three Volume Set is the ideal primer for food scientists researchers students and young professionals who want to acquaint themselves with food chemistry Well organized clearly written and abundantly referenced the book provides a foundation for readers to understand the principles concepts and techniques used in food chemistry applications Articles are written by international experts and cover a wide range of topics including food chemistry food components and their interactions properties flavor aroma texture the structure of food functional foods processing storage nanoparticles for food use

antioxidants the Maillard and Strecker reactions process derived contaminants and the detection of economically motivated food adulteration The encyclopedia will provide readers with an introduction to specific topics within the wider context of food chemistry as well as helping them identify the links between the various sub topics Offers readers a comprehensive understanding of food chemistry and the various connections between the sub topics Provides an authoritative introduction for non specialists and readers from undergraduate levels and upwards Meticulously organized with articles structured logically based on the various elements of food chemistry

Natural Antimicrobials for the Minimal Processing of Foods S Roller, 2003-07-01 Consumers demand food products with fewer synthetic additives but with increased safety quality and shelf life These demands have led to renewed interest in the use of natural antimicrobials to preserve foods However despite the wide range of potential antimicrobials relatively few are suitable for use in practice in particular food products Edited by a leading expert in the field and with a distinguished international team of contributors Natural antimicrobials for the minimal processing of foods discusses their practical application in food preservation often in conjunction with other preservation techniques After an introductory chapter the book first discusses the use of bacteriocins such as nisin in preserving animal and other food products often in conjunction with other preservation techniques such as high hydrostatic pressure and pulsed electric fields Subsequent chapters discuss the current and future uses of natamycin organic acids antimicrobials from animals and chitosan as preservatives Three chapters are devoted to antimicrobials from plants and their use in a wide range of applications including the preservation of fresh and minimally processed fruits and vegetables A final group of chapters discuss the use of natural antimicrobials in edible coatings applications of natural antifungal agents the combination of natural antimicrobials with irradiation and the regulatory context With its practical emphasis and authoritative coverage Natural antimicrobials for the minimal processing of foods is a standard work for the food industry in developing new preservation systems that extend the shelf life of foods without compromising safety or sensory quality Discusses the practical application of antimicrobials in food preservation often in conjunction with other preservation techniques Discusses the uses of natamycin organic acids antimicrobials from animals and chitosan as preservatives A standard work for the food industry in developing new preservation systems that extend the shelf life of foods without compromising safety or sensory quality

Quantitative Methods for Food Safety and Quality in the Vegetable Industry Fernando Pérez-Rodríguez, Panagiotis Skandamis, Vasilis Valdramidis, 2018-02-06 This book focuses on the food safety challenges in the vegetable industry from primary production to consumption It describes existing and innovative quantitative methods that could be applied to the vegetable industry for food safety and quality and suggests ways in which such methods can be applied for risk assessment Examples of application of food safety objectives and other risk metrics for microbial risk management in the vegetable industry are presented The work also introduces readers to new preservation and packaging methods advanced oxidative processes AOPs for disinfection product shelf life determination methods and

rapid analytic methods for quality assessment based on chemometrics applications thus providing a quantitative basis for the most important aspects concerning safety and quality in the vegetable sector

Natural Antimicrobials Applied On Sliced Fruits To Control Pathogenic And Spoilage Microorganisms Book Review: Unveiling the Magic of Language

In a digital era where connections and knowledge reign supreme, the enchanting power of language has become much more apparent than ever. Its ability to stir emotions, provoke thought, and instigate transformation is truly remarkable. This extraordinary book, aptly titled "**Natural Antimicrobials Applied On Sliced Fruits To Control Pathogenic And Spoilage Microorganisms**," compiled by a very acclaimed author, immerses readers in a captivating exploration of the significance of language and its profound effect on our existence. Throughout this critique, we shall delve into the central themes, evaluate its unique writing style, and assess its overall influence on its readership.

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Introduction

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