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**Sinopsis**

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Primarily focused on research into microbiological causes of spoilage and other safety issues, this collection of 26 articles address the risks associated with greater consumption of fruits and vegetables, greater reliance on developing nations as sources and improved surveillance and reporting methods by public health agencies. Papers related to contamination and the state of microflora include such topics as the attachment of microorganisms to fresh produce and their internalization and infiltration, those on microbial spoilage include bacterial soft rot and spoilage of juices and beverages by Alicyclobacillus, those on food safety include studies of products such as mushrooms, sprouts and melons, toxins such as patulin and the safety of minimally-processed fruits and vegetables, and papers on interventions include such topics as quality control, surface pasteurization, sanitizing treatments, nonthermal treatments and gas or vapor phase sanitation. The collection closes with articles on microbiological evaluation, including sampling, rapid detection and methods of microscopy.