



Fresh Produce Safety

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Message from the Guest Editors

Consumption of fresh fruits and vegetables is important for a balanced diet and healthy life-style. However, contamination of fresh produce is emerging as a major food safety challenge. In recent years, contaminated produce has been implicated in many foodborne outbreaks worldwide. Several groups of microorganisms can colonize or contaminate fruits and vegetables at any point throughout the food supply chain. Pathogenic microorganisms, such as *E. coli* O157:H7, *Salmonella*, *Listeria monocytogenes* and norovirus, are commonly associated with contaminated fresh produce. Various types of fresh produce are important vehicles for transmission of human pathogens. Therefore, it is important to understand the nature of fresh produce contamination, its sources, risks to the consumer, and approaches to eliminate or reduce contaminant levels. There has been a rapid growth in scientific knowledge in this important area of food safety. This Special Issue of *Foods* on 'Fresh Produce Safety' invites manuscripts on aspects of safe supply and consumption of fresh fruits and vegetables.





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Message from the Editor-in-Chief

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