

Title Minimal processing for healthy traditional foods
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Abstract

The industry of fresh-cut fruits and vegetables is constantly growing due to consumers demand. New techniques for maintaining quality and inhibiting undesired microbial growth are demanded in all the steps of the production and distribution chain. In this review, we summarize some of the new processing and preservation techniques that are available in the fresh-cut industry. The combination of sanitizers with other intervention methods is discussed. The use of ultraviolet-C, modified-atmospheres, heat shocks and ozone treatments, alone or in different combinations have proved useful in controlling microbial growth and maintaining quality during storage of fresh-cut produce. In addition, combinations of physical and chemical treatments are also reviewed. The use of acidic or alkaline electrolyzed water (AcEW), chlorine dioxide, power ultrasound and bacteriocins and the potential applications to the fresh-cut products industry to control human microbial pathogens are presented.