

**Title** New approaches on improving the quality and safety of fresh cut fruits and vegetables  
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### **Abstract**

In recent years, fresh cut fruits and vegetables (FCFV) began to be welcomed in the market, however, the challenges for quality and risk of food-borne pathogens have been emerging. This paper is aimed to introduce the present market of FCFV in the world, the main risk factors related to quality and safety of FCFV, and some new approaches that can be used for improving the quality and safety of FCFV like biotech, disinfecting, non-thermal processing technology, biological control, and hurdle technology. In addition, quality and safety assuring system for FCFV is also mentioned for assuring the quality and safety of FCFV products.