Title	Microbial evaluation of minimally processed vegetables and sprouts produced in Seoul,
	Korea
Author	Young-Ho Seo, Ji-Hyun Jang and Kwang-Deog Moon
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Abstract

The aim of this study was to evaluate the microbial quality of some minimally processed vegetables. A total of 345 samples of minimally processed vegetables were acquired at a department store, a local supermarket, and a restaurant in Seoul, Korea. Samples were tested for microorganism distributions and for the presence of pathogenic bacteria. The aerobic mesophilic counts ranged between 2.0 and 9.7 log CFU/g, with the highest count recorded from the sprouts. Counts of psychrotrophic microorganisms were as high as those of the mesophilic microorganisms. Total coliform populations between 1.0 and 8.8 log CFU/g were found in 98.3% of the samples. Microbiological counts for fresh-cut fruits were very low. Sprouts were highly contaminated with microorganisms and showed a high incidence of *Escherichia coli* and *Clostridium perfringence*. *Salmonella* species and *Listeria monocytogenes* were detected in 1.5 and 0.3% of samples, respectively. *E. Coli* O157:H7 and *Yersinia enterocolitica* were not detected in any of the samples.

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