

Abstract

This paper will discuss the broad range of chemical and physical treatments that can be applied to fruits and vegetables or to fresh-cut fruit and vegetable products. The intent of the review is to examine the nature of each treatment, its effects on quality and/or safety and its limitations. Limitations identified for the treatments lead to further discussion on the use of combined treatment approaches to controlling quality and shelf-life of fruit and vegetable products. Evidence will be provided to support the concept that a combined treatment approach can provide optimal results that cannot be achieved by a single treatment.