

Abstract

Fresh-cut Vegetables mix (VM) consisting of carrot shreds, lettuce slices and onion dices were packed in 15 μm -thick polyvinyl chloride (PVC) or 15-25 μm -thick linear low density polyethylene (LLDPE) films. VM held in the open served as control. Storage was done at 8°C with 90-95 % relative humidity. Results show that without film packaging, the VM kept in storage for only 1 day due to rapid browning. However, microbial counts were lower and *Salmonella* sp. was not detected as compared to film-packed VM. Microbial population in film-packed VM generally increasing with increasing duration of storage and the increase was most rapid in 25 μm -thick LLDPE and least in 15 μm -thick PVC. Mold growth was higher than that of yeast. Among microorganisms as potential food safe hazard, higher *Salmonella* population was noted than that of *E. coli*. Plate counts of mold, yeast, *E. coli* and *Salmonella* sp. increased from about 0.5, 1.25, 0.42 and 0.5 log CFU/g at day 0 to about 2.8-3.5, 2.0-2.3, 0.7-0.9 and 3.2-3.5 log CFU/g at the end of storage. VM held in 25 μm -thick LLDPE films had a shelf life of 3 days, i.e. 2 days longer than that without film pack. Shelf life further increased by one day more in 15 μm -thick LLDPE or PVC films. Browning and decay limited shelf life of film-packed VM.