The m~~M~~odern human diet consists of a wide variety of food ~~materials~~ from different sources. The active promotion of fruits and vegetables as an important part of a healthy diet has le~~a~~d to a significant increase in fresh produce being eaten all over the world. Recent outbreaks of foodborne illnesses related to consuming fresh produce have~~s~~ heightened concerns that these foods might ~~may~~be a source of~~n~~ increased~~ing~~ ~~source of~~ illness. The minimal processing required for fresh and freshly cut produce, which omits any effective microbial elimination steps, results in food products that naturally carry~~ing~~ microorganisms, some of which ~~may aybe~~are potentially hazardous to ~~the~~ human health.

Commented [E1]: Consider deleting "and freshly cut" unless there is a noteworthy difference between these terms that you expect the reader will understand.

Some ~~of the~~ foodborne pathogens like *Salmonella* spp., *E.coli*, *Citrobacter* spp., and *Enterobacter* spp. produce curli, which help ~~in~~ during the initial steps of biofilm formation and enhance~~s~~ the resistance of cells in biofilms ~~for~~ against sanitizers and disinfectants. Curli are proteinaceous components of a complex extracellular matrix ~~and are~~ produced by many *Enterobacteriaceae*. They are thin, coiled fibers expressed on the~~at~~ surfaces of cells that bind several ~~matrix~~ matrices and plasma proteins such as fibronectin, laminin, plasminogen, and azo dyes like Congo red. Raw vegetables, fruits, and unpasteurized juices contain a number of curli-~~-~~producing foodborne pathogens ~~which~~ that are associated with food-~~-~~related diseases. These curli producers form biofilms on fresh produce as well as on food contact surfaces, ~~and~~ resulting in the cross-~~-~~contamination of produce. Curli-~~-~~producing bacterial strains are characterized by their ability to bind Congo red, which provides a simple screening method for *in vitro* curli production. The Congo red binding technique has a qualitative approach, as well as a quantitative approach. Curli producers were isolated from fresh produce and unpasteurized carrot juice using a modified Luria Bertani (LB) medium. Curli-~~-~~producing organisms form dry red rough colonies on modified LB medi~~um~~, while nonproducers form smooth white colonies~~.~~. ~~The p~~Parameters that control curli production, such as temperature and osmolarity, were evaluated using the Congo red binding technique.

The ~~ressitance~~ resistance of biofilms formed by ~~curli~~ curli-producing organisms was evaluated; it was ~~and~~ found that curli production increases resistance to various commercially used sanitizers.

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