The m~~M~~odern human diet consists of a wide variety of food ~~materials~~ from different sources. ~~The active promotion of f~~Fruits and vegetables ~~as~~ are an ~~important~~ essential part of a healthy diet, and their promotion has ~~has lead to~~ significantly increased the amount of~~in~~ fresh produce ~~being~~ eaten ~~all over the world~~globally. However, r~~R~~ecent outbreaks of foodborne illnesses related to ~~consuming~~ fresh produce consumption haves~~s~~ heightened concerns that these foods might ~~may~~be a source of~~n~~ ~~increasing source of~~ illness. Fresh and freshly cut produce ~~The~~ requires minimal processing that does not involve ~~required for~~ ~~fresh and freshly cut~~ ~~produce which omits any~~ effective microbial elimination ~~step~~ even though ~~results in~~these food products naturally carry~~ing~~ microorganisms, some of which ~~may aybe~~are potentially hazardous to ~~the~~ human health.

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 the ~~a~~ complex extracellular matrices~~x~~ ~~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 fruits, vegetables, ~~fruits~~ and unpasteurized juices contain ~~a number of~~several curli~~-~~producing foodborne pathogens ~~which are associated with~~that can cause ~~food related~~ diseases. These curli producers form biofilms on fresh produce ~~as well as on~~and 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~~ can follow either a qualitative approach or ~~as well as~~ a quantitative approach. In the present study, c~~C~~urli producers were isolated from fresh produce and

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

Commented [E2]: Consider deleting “and freshly cut” unless there is a noteworthy difference between these terms that you expect the reader will understand.

Commented [E3]: Note that these was no grammatical error here. However, the term “fruits and vegetables” is extremely common in English, and so reversing the order of these words sounds unnatural.

Commented [E4]: I assumed this to be the case based on the context. Please ensure that this is accurate.

unpasteurized carrot juice using a modified Luria Bertani (LB) medium. Curli –producing organisms formed dry red rough colonies on modified LB mediaum, while nonproducers formed smooth white colonies.. The pFurthermore, 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, revealing that and found that curli production increased biofilms's resistance to against various commercially used sanitizers.

Commented [E5]: I have changed this to the past tense for consistency, assuming that this refers to te present study's results. If, instead, this is a general, well-known fact, you may reduce my change.

Commented [E6]: Please see my previous comment.