CONTENTS

	PRELIMINARY REMARKS	I
	GENERAL INTRODUCTION	1
Chapter 1	Comparison of ultra-high-pressure water jet and conventional rotating blade cutting for the production of fresh-cut iceberg (<i>Lactuca sativa</i> L.) and endive (<i>Cichorium endivia</i> L.)	53
CHAPTER 2	Chlorophyll fluorescence imaging for monitoring the effects of minimal processing and warm water treatments on physiological properties and quality attributes of fresh-cut salads	77
CHAPTER 3	Effects of <i>Quillaja saponaria</i> extract and N^{α} -lauroyl-L-arginine ethyl ester on reducing selected foodborne pathogens <i>in vitro</i> and maintaining quality of fresh-cut endive (<i>Cichorium endivia</i> L.) at pilot plant scale	105
CHAPTER 4	Quality improvement of fresh-cut endive (<i>Cichorium endivia</i> L.) and recycling of washing water by low-dose UV-C irradiation	127
	CONCLUDING REMARKS	151
	SUMMARY	161
	ZUSAMMENFASSUNG	163

