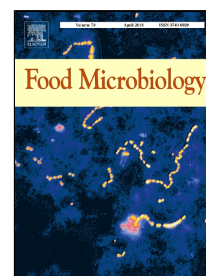


# Accepted Manuscript

Assessment of *Salmonella* spp. and *Escherichia coli* O157:H7 growth on lettuce exposed to isothermal and non-isothermal conditions

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## Highlights

- *Salmonella* grew on lettuce under isothermal and nonisothermal conditions (5-40°C).
- *E. coli* O157:H7 grew on lettuce under isothermal and nonisothermal storage (5-42°C).
- Negligible growth time parameter ( $\zeta$ ) was proposed.
- $\zeta$  to keep lettuce without refrigeration is 1.3 h, considering these pathogens.
- These pathogens do not grow expressively on lettuce for 80h under refrigeration (5°C).

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