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The incidence and impact of microbial spoilage in the production of fruit and vegetable juices as reported by juice manufacturers

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## Highlights

- 51 juice manufacturers surveyed revealed the importance of microbial spoilage
- 71.5% indicated spoilage mattered a great deal in brand protection
- 69% had discarded ingredients or product due to quality
- 92% had experienced yeast or mold spoilage in finished product
- 69% said improved sanitation strategies would be useful

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