## **Accepted Manuscript**

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

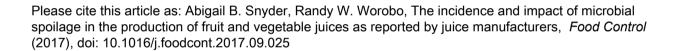
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PII: S0956-7135(17)30459-0

DOI: 10.1016/j.foodcont.2017.09.025

Reference: JFCO 5797

To appear in: Food Control



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#### ACCEPTED MANUSCRIPT

## **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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