

Title:	An improved process for the preparation of raw vegetables having extended shelf-life
Abstract:	<p>Minimally processed refrigerated foods are convenience foods delivered to the consumers in a like-fresh form with an extended shelf-life. Vegetables freshly harvested from the field, washed with water, trimmed if necessary, cut/diced/sliced/shredded into desired size, given dip treatment to kill surface microflora, insects and to lower the pH to prevent microbial infection during storage, dried at a time and temperature sufficient to remove the surface moisture and slow down deterioration process, packed in suitable permeable polymeric film pouches with or without micro perforations active packaged using absorbant like CO₂, moisture or releasers like SO₂, ethanol vapours and sealed with and without vacuum and stored at low temperature (4±2°C) could be kept in fresh condition, without loss in nutritive and sensory quality and in microbially safe condition for a period of 15-20 days.</p>