Modern human diet consists of a wide variety of food materials from different sources. The active promotion of fruits and vegetables as important elements of a healthy diet has lead to a significant increase in fresh produce consumption being eaten all over the world. Recent outbreaks of foodborne illnesses related to consuming fresh produce have heightened concerns about these foods being an increasing source of illness. The minimal processing required for fresh and freshly cut produce results in food products naturally carrying microorganisms; some of which these microorganisms may be potentially hazardous to the human health.

Some of the foodborne pathogens such as Salmonella spp., *Escherichia coli*, *Citrobacter* spp., and *Enterobacter* spp. produce curli which help in the initial stages of biofilm formation and enhance the resistance of cells to sanitizers and disinfectants. Curli are proteinaceous components of a complex extracellular matrix that are produced by many Enterobacteriaceae. They are thin, coiled fibers expressed on the surface of cells that bind several matrix and plasma proteins such as fibronectin, laminin, and plasminogen and as well as azo dyes like Congo red. Raw vegetables and fruits and as well as unpasteurized juices contain a number of curli-producing foodborne pathogens, which are associated with foodborne related diseases. These curli-producing microorganisms form biofilms on fresh produce as well as on food contact surfaces, resulting in cross-contamination of produce. Curli-producing bacterial strains are characterized by their ability to bind Congo red binding ability, which provides a simple screening method for in vitro curli production. The Congo red binding technique uses a qualitative as well as a quantitative approach. Curli-producing microorganisms were isolated from fresh produce and unpasteurized...
carrot juice using modified Luria–Bertani (LB) medium. Curli-producing organisms formed dry, red, rough colonies on modified LB medium, while nonproducers formed smooth, white colonies. The parameters controlling curli production, such as temperature and osmolarity, were evaluated using the Congo red binding technique.

Comment [A5]: Proper nouns should begin with uppercase letters. Here, as Luria and Bertani are proper nouns, the casing has been revised.