

Title            Effect of gamma irradiation on microbial growth and sensory quality of fresh-cut lettuce  
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### **Abstract**

Fresh-cut lettuce was irradiated and microbiological and sensory quality was examined during storage at 4 °C. Experimental results showed that the number of aerobic mesophilic bacteria on fresh-cut lettuce irradiated with 1.0 kGy was reduced by 2.35 logs and sensory quality was maintained best during storage for 8 days at 4 °C. It was indicated that Gompertz model could predict the bacterial number on fresh-cut lettuce if the initial level was known.