

Modern human diet ~~consists of a wide variety of~~includes food ~~materials~~ from ~~different~~ various sources. ~~The active~~Actively promoting ~~on of~~ fruits and vegetables as important ~~part~~ elements of a healthy diet has ~~lead~~ to a significant increase in fresh produce consumption ~~being eaten all over~~worldwide. Recent outbreaks of foodborne illnesses ~~related to~~associated ~~with~~ ~~consuming~~ fresh produce consumption ~~has have~~ heightened concerns ~~about that~~ these foods ~~maybe being an increasing~~ source of illness. The ~~minimal~~minimum processing required for fresh and freshly cut produce, which ~~omits~~ ~~does not include~~ any effective microbial elimination step, results in food products naturally carrying microorganisms, ~~;~~ some of ~~which~~ these microorganisms may be potentially hazardous to ~~the~~ human health.

**Comment [A1]:** Ensuring that the subject and verb agree in number is essential for grammatical accuracy. Both the subject and verb need to be singular or both need to be plural. Here, as the subject (recent outbreaks) is plural, a plural verb has been used.

Some ~~of the~~ foodborne pathogens such as~~like~~ *Salmonella* spp., *Escherichia coli*, *Citrobacter* spp., and *Enterobacter* spp. produce curli, which help in the initial ~~steps~~ stages of biofilm formation and enhance ~~the resistance of cells~~ cell resistance ~~in biofilms for to~~ sanitizers and disinfectants. Curli are proteinaceous components of a complex extracellular matrix ~~and that~~ are produced by ~~many~~ several Enterobacteriaceae. They are thin, coiled fibers expressed ~~at 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~~ such as Congo red. Raw vegetables, and fruits ~~and as well as~~ unpasteurized juices contain ~~a number of several~~ curli ~~curli~~ producing foodborne pathogens, which are associated with ~~food~~ foodborne ~~related~~ diseases. These ~~curli~~ producers ~~microorganisms~~ form biofilms on fresh produce as well as on food contact surfaces, ~~resulting in and result in~~ cross ~~cross~~ contamination ~~of produce~~. ~~Curli~~ Curli producing bacterial ~~strains~~ are characterized by their ~~ability to bind~~ Congo red binding ability, which ~~which~~ provides a simple screening method for *in vitro* curli production. The Congo red binding technique ~~has~~ uses a qualitative as well as ~~a~~ quantitative approach. ~~Curli~~ producing microorganisms ~~producers~~ were isolated from fresh produce and unpasteurized

**Comment [A2]:** A nonrestrictive clause is a clause that adds additional or nonessential information to a sentence. Such clauses are usually separated by commas. Here, as the clause following the term "curli" provides additional information about curli, it is separated by a comma.

**Comment [A3]:** In academic writing, information should be presented with accuracy and conciseness. In the given context, "a number of" has been replaced with a more concise term, "several." Other such examples include, replacement of "carried out" with "performed/conducted" or that of "looked into" with "investigated/examined."

**Comment [A4]:** A compound modifier contains 2 or more words, which act together as one adjective and are connected by hyphens. Hyphens are used with these terms so that their meaning is understood clearly.

carrot juice using modified ~~Luria-Bbertani~~ (LB) medium. ~~Curli producing organisms~~ ~~Curli~~ ~~producers~~ formed dry, red, rough colonies on modified LB medium, while nonproducers formed smooth, white colonies. ~~The p~~Parameters ~~that~~ 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.

SAMPLE