

Title Reduction of coliforms in rice treated with sanitizers and disinfectants
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Citation Food Control, Volume 18, Issue 9, September 2007, Pages 1093-1097
Keywords Rice; Total mesophilic bacteria; Coliforms; Sensory evaluation; Sanitizers and disinfectants

Abstract

The efficacy of commercial sanitizers and disinfectants to minimize the contamination of total mesophilic bacteria and coliforms in rice was investigated. Water treated rice showed 0.7 log CFU/g reduction of both total mesophilic bacteria and coliforms. Reduction in sanitizer-treated rice was even greater. Coliforms in rice treated with the sanitizers 24,000 ppm hydrogen peroxide, 250 ppm chlorine, 180 ppm quaternary ammonium compound (QAC), 350,000 ppm ethanol, and 2000 ppm calcium oxide were eliminated. The sensory properties of 250 ppm chlorine treated cooked rice did not differ significantly from the same properties of water treated cooked rice.