

**Title** Hot water treatments reduce the number of human pathogens on fresh-cut lemongrass  
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#### **Abstract**

We determined the effect of hot water treatments on the number of human pathogens of fresh-cut lemongrass. Different hot water temperatures (52°C and 55°C) and application times (3 and 5 min) were evaluated. Cut lemongrass stems at a length of 20 cm were packed in polyethylene bags and kept at 5°C, 90±5%RH, for 2 weeks. Heat treatment at 55°C for 5 min reduced total plate count number, total coliform bacteria, the numbers of *E. coli*, and yeasts. *Salmonella* spp. was not found in the material tested.