

Title Effect of sanitizers on microbial growth and quality of fresh-cut carrot shreds
Author Kim J.G., Yaptenco Kevin F. and Lim C.I.
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Abstract

Chlorine is widely used as a sanitizer to maintain microbial quality and safety of fresh-cut products; the fresh-cut industry needs more effective sanitizers that can reduce microbial contamination and improve storage quality. The effect of sanitizers on storage quality and microbial growth of fresh-cut carrot shreds was studied. Shredded carrot samples were washed in tap water, 100 μLL^{-1} chlorinated water, 30 μLL^{-1} acidified sodium chlorite (ASC), or 30 μLL^{-1} peroxyacetic acid-based sanitizer (PA).