

Title Effects of ozone treatment on microflora of dried figs
Author Serdar Öztekin, Bülent Zorlugenç and Feyza Kırođlu Zorlugenç
Citation Journal of Food Engineering Volume 75, Issue 3, August 2006, Pages 396-399
Keyword Dried figs; Ozone treatment; Microbial flora

Abstract

Ozone application to control odour, bacteria, germ, virus and mould is widely used in many fields of food processing. To inactivate microbial flora on dried figs ozone was applied in gas form for three and five hours at 5 and 10 ppm. A statistically significant reduction in the total bacterial, coliform and yeast/mould counts were obtained ($P < 0.05$). *Escherichia coli* was not found on the samples. Results indicate that to reduce microorganism count on dried figs minimum three hours treatment at 5 ppm is required. Decrease in total aerobic mesophyllic microorganism and yeast/mould counts was approx. 38% and 72% at this level where all coliform bacteria were inactivated.