

tsunami[®] 200

Tsunami[®] 200 Improves Finished Product Quality of Further Processed Potatoes at a Western Food Processor

Problem:

A western food processor was seeing high yeast, mold, coliform, and total plate counts on potatoes during processing. The microbial contamination was directly affecting overall finished product quality.

Solution:

Add Tsunami 200 at 40 ppm peroxyacetic acid into the transport flume after the cutting process step.

Results:

Yeast, mold, coliform, and total plate counts were drastically reduced on the processed potatoes. The lower microbial counts on further processed potatoes, significantly improved the overall finished product quality.