

tsunami[®] 200

Tsunami[®] 200 Reduces Yeast & Mold Counts on Processed Onions and Improves Worker Safety at a Western Food Processor

Problem:

A western food processor was using sodium hypochlorite in spraybar and transport flume applications on their onion processing line. The processor wanted to reduce yeast and mold counts on processed onions to improve product quality. In addition, the odor from sodium hypochlorite off-gassing was causing safety concerns among plant employees.

Solution:

Replace sodium hypochlorite with Tsunami 200 at 40 ppm peroxyacetic acid in both spraybar and transport flume applications.

Results:

Tsunami 200 substantially reduced yeast and mold counts on the processed onions which significantly improved finished product quality. Also, the complete solubility of Tsunami 200 improved overall plant safety by entirely eliminating the threat of off-gassing and odor concerns.