



Tsunami® 200 Reduces Yeast & Mold and Total Plate Counts at a Northwestern Food Processor

Problem:

A northwestern food processor wanted to reduce yeast and mold counts on further processed cabbage that was being used in ready-to-eat salad products. High yeast and mold counts on cabbage adversely affected the finished product quality of the ready-to-eat salads.

Solution:

Add Tsunami 200 at a concentration of 30 ppm peroxyacetic acid into the further processed cabbage wash flume.

Results:

Tsunami 200 significantly reduced both yeast and mold and total plate counts on the further processed cabbage. The lower microbial counts also improved the finished product quality of the ready-to-eat salad products.