

## tsunami<sup>®</sup> 200

### Tsunami<sup>®</sup> 200 Enhances Finished Product Quality of Ready-To-Eat Salads at a Northwestern Food Processor

**Problem:**

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

**Solution:**

Add Tsunami 200 at a concentration of 40 ppm peroxyacetic acid into the further processed celery wash flume.

**Results:**

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