highlandFRESH TECHNOLOGIES

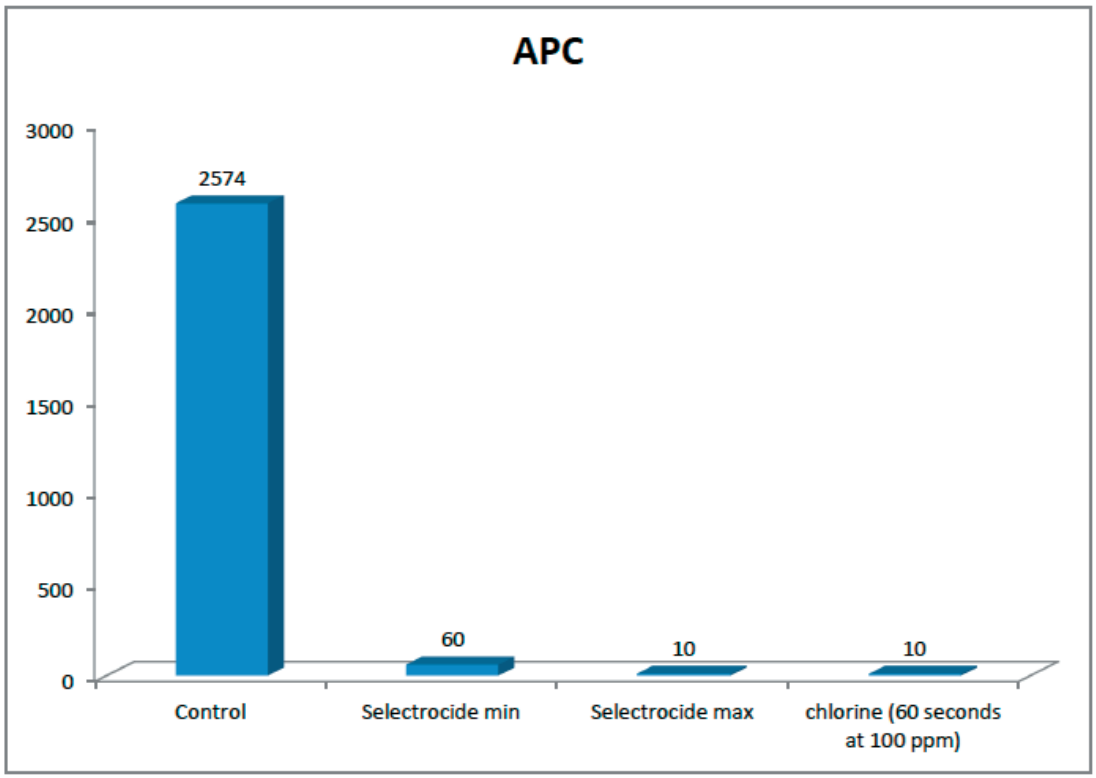
Blueberry Washing Results

TEST PARAMETERS

Minimum 3 reps per treatment; Fruit frozen post treatment prior to microbial analysis (-1˚C upon lab receipt; time between treatment and microbial enumeration < 24 hrs). For all graphs, Selectrocide® minimum = 5 ppm for 10 seconds; max = 10 ppm for 60 seconds; chlorine treatment was 100 ppm free chlorine with 60 seconds spray duration.

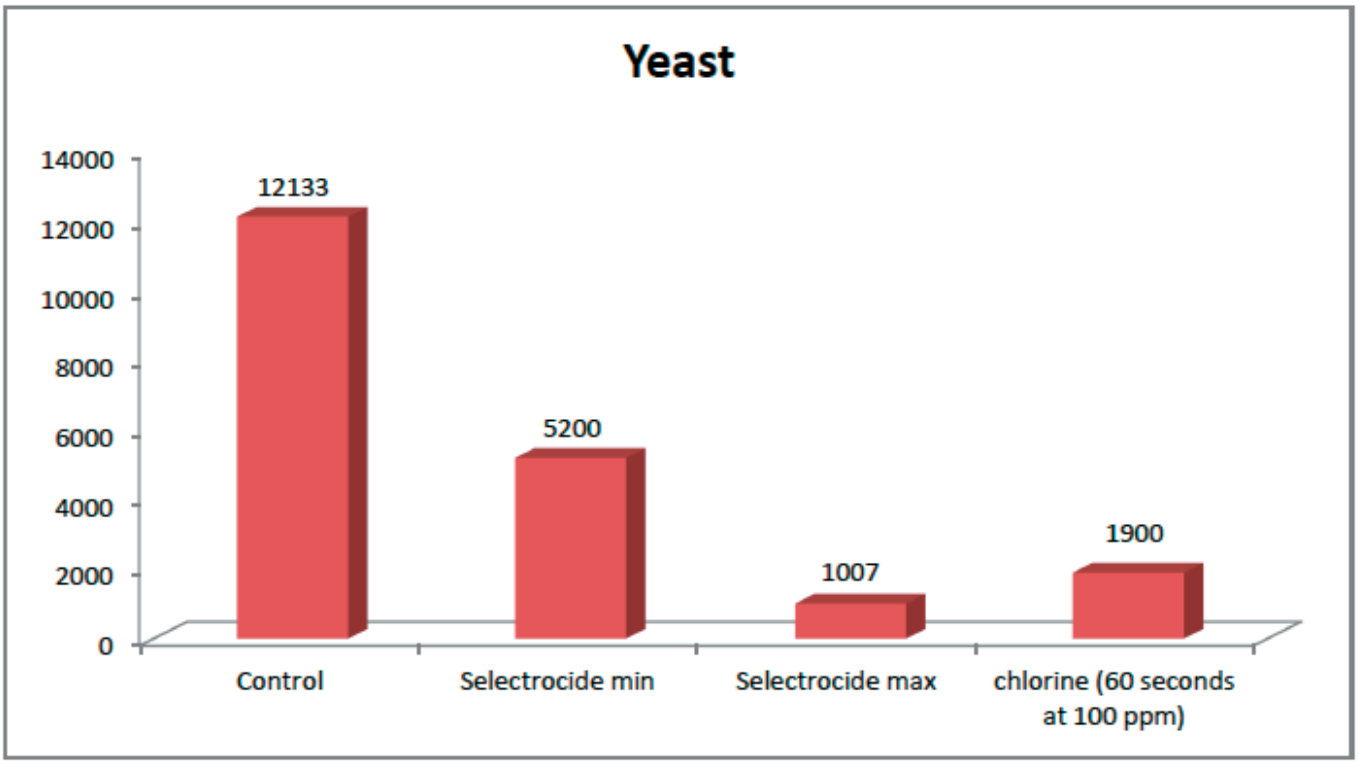
RESULTS

Aerobic plate count (raw counts average APC per gram sample).

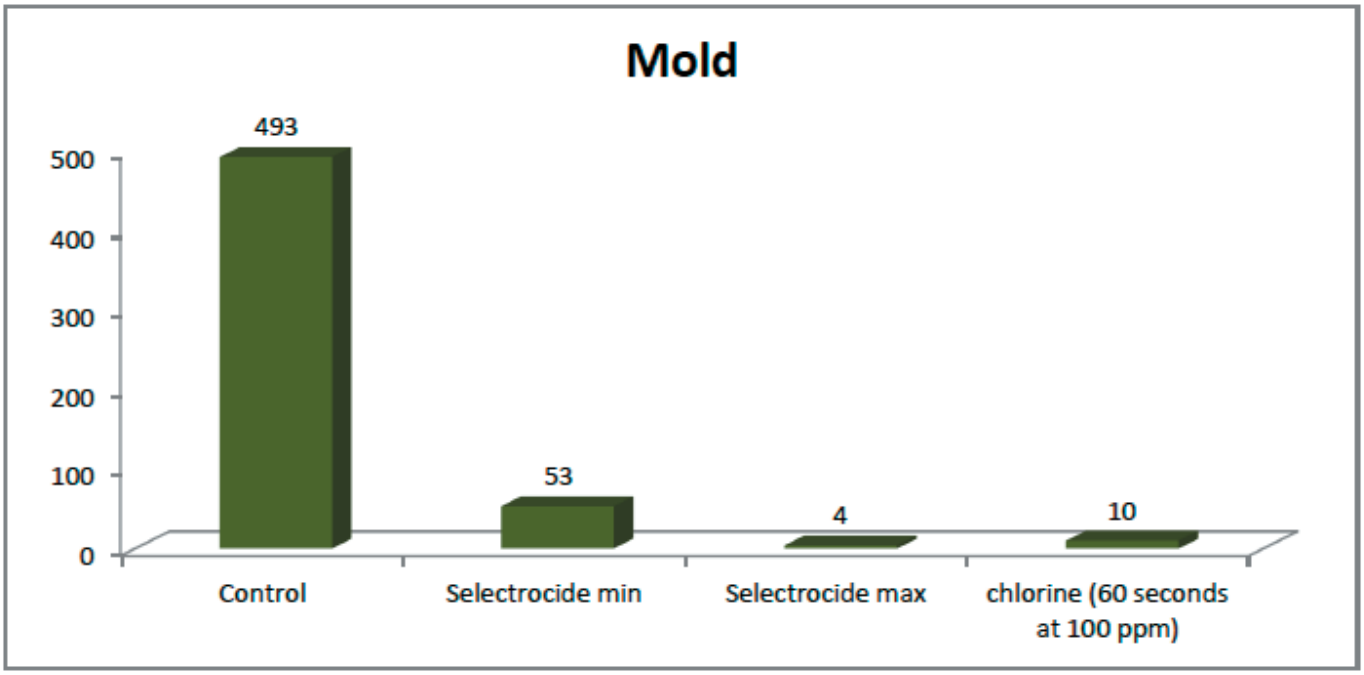


Blueberry Washing Results

Blueberry Yeast (average counts per gram sample).



Blueberry mold (average counts per g sample).



CONCLUSION

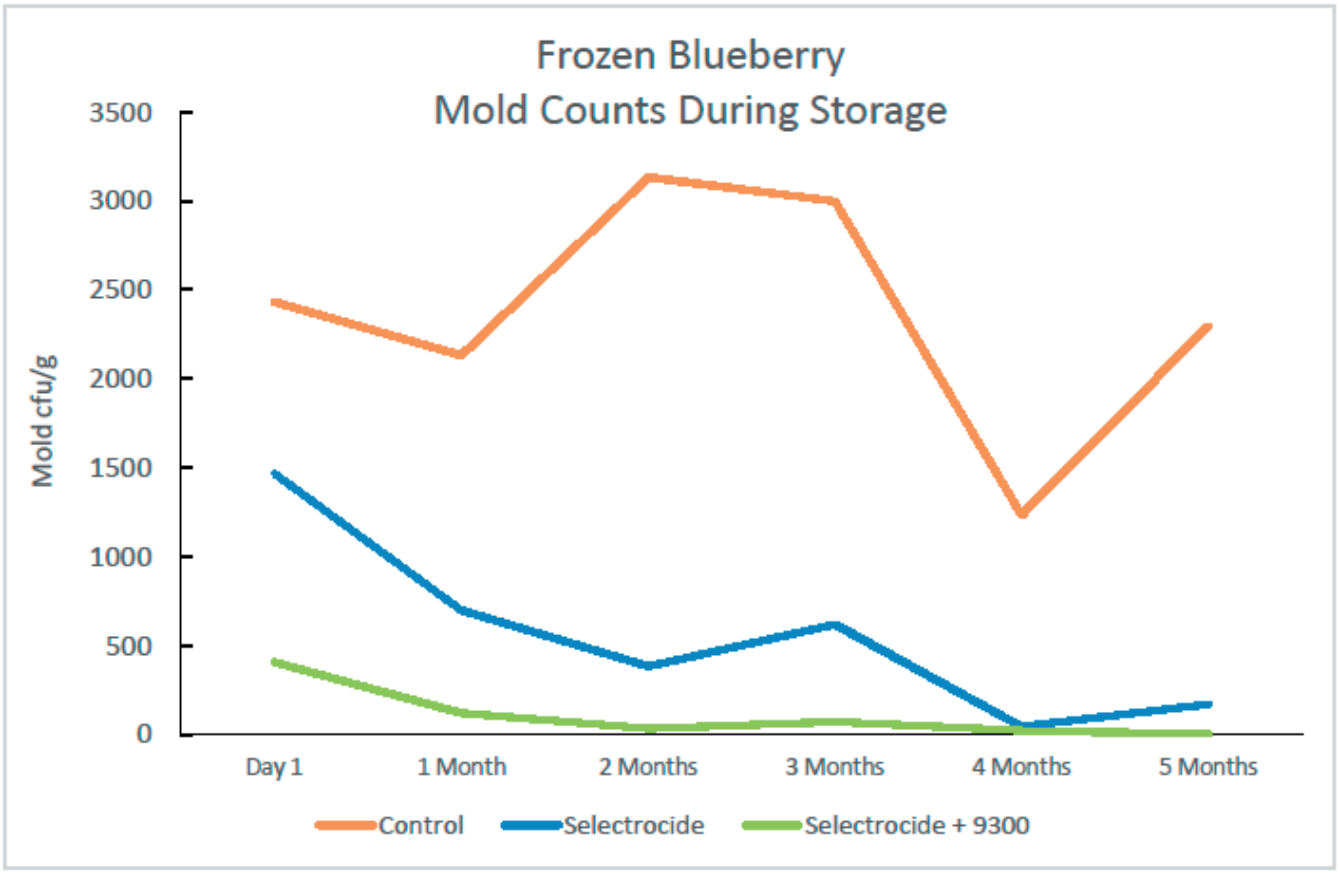
Selectrocide provided microbial reduction on blueberries in all trials; even short duration sprays were as effective as long duration, high chlorine bleach treatment (100 ppm free chlorine for 60 seconds).

Blueberry Washing Results

LONG TERM STORAGE TRIAL

Commercially harvested fresh blueberries were randomized prior to assigning to treatments before washing and freezing. Washed fruit was sprayed with Selectrocide or Selectrocide followed by CS 9300 Fruit and Vegetable Wash. Each product was applied in a 15 second non-recovery spray to blueberries on a perforated plastic surface, similar to how they would be sprayed in commercial production. After treatment, fruit from each treatment was divided into 18 reps of at least 35 grams and placed into sealed plastic bags for freezing. Fruit was held at 4-10°F (-12 to -15°C) for up to 5 months. The day after freezing, and monthly thereafter, 3 reps from each treatment were sent via overnight delivery to a 3rd party microbial lab for analysis.

Storage Data: Mold levels of frozen blueberries stored at 4-10°F (-12 to -15°C) up to 5 months after treatment.



Selectrocide, alone and followed by CS 9300, provided long term quality benefit to frozen blueberries as reflected by lower mold counts on frozen fruit throughout the storage period.

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