

Novel Produce Washer

A novel approach for washing fresh-cut produce has been developed and tested. A key element is early removal of organic material that emanates from produce “wounds” due to cutting, and which would consume chlorine if not removed early in the process. A second key element is the use of an upwardly directed flow, which increases the exposure time of the produce to the sanitizing liquid. Finally, the absence of continuous-phase washing liquid (as in a flume) reduces the potential for cross-contamination. PC Publication No. WO?????????? ??

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Contact: Yaguang.Luo@ars.usda.gov



Benefits

- Provides better sanitization of fresh-cut produce
- Reduces consumption of chlorine and water
- Reduces formation of chlorinated by-products

Applications

- Sanitization of fresh-cut leafy greens, including lettuce, spinach, cabbage, and kale.