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Sanitizer efficacy in preventing cross-contamination of heads of lettuce during retail crisping

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Highlight

- Soaking with electrolyzed water prevented cross-contamination among lettuce heads and controlled bacterial populations during a triple use of crisping water.
- Soaking of inoculated Romaine lettuce with electrolyzed water significantly reduced the population of *Salmonella*, *E. coli* O157:H7, and *L. monocytogenes* compared to tap water and commercial acid sanitizers.
- No difference was noted between tap water and commercial acid sanitizers in reducing foodborne pathogens on lettuce.

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