## **Accepted Manuscript**

Efficacy of decontamination and a reduced risk of cross-contamination during ultrasound-assisted washing of fresh produce

Kang Huang, Steven Wrenn, Rohan Tikekar, Nitin Nitin

PII: S0260-8774(17)30518-6

DOI: 10.1016/j.jfoodeng.2017.11.043

Reference: JFOE 9103

To appear in: Journal of Food Engineering

Received Date: 01 August 2017

Revised Date: 29 November 2017

Accepted Date: 30 November 2017

Please cite this article as: Kang Huang, Steven Wrenn, Rohan Tikekar, Nitin Nitin, Efficacy of decontamination and a reduced risk of cross-contamination during ultrasound-assisted washing of fresh produce, *Journal of Food Engineering* (2017), doi: 10.1016/j.jfoodeng.2017.11.043

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#### **ACCEPTED MANUSCRIPT**

### **Highlights:**

- Ultrasound assisted sanitation reduced the risk of cross-contamination.
- Combination of ultrasound with surfactants increased the removal of *P. fluorescens*.
- Exposure to ultrasound treatment had no significant effect on the lettuce quality.
- Shear stress caused by ultrasound suggested the differences in binding affinity.

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