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Intermittent corona discharge plasma jet for improving tomato quality

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**Highlights**

- Intermittent corona discharge plasma jet (ICDPJ) was used for microbial load reduction in tomatoes.
- Highest surface temperature of 33.7 °C was noted in tomatoes by ICDPJ treatment at all tested currents.
- Microbes were reduced to non-detectable levels by ICDPJ (4.0 A current) treatment in 2 min.
- Sensory properties of cherry tomatoes remained unchanged after ICDPJ treatment.
- ICDPJ treatment significantly extended the shelf life of tomatoes.

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