Effect of UV-C light on *Lactobacillus rhamnosus*, *Salmonella* Typhimurium, and *Saccharomyces cerevisiae* kinetics in inoculated coconut water: survival and residual effect

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Highlight

- Ultraviolet C light can be used as cold pasteurization in coconut water.
- Some bacteria inoculated in coconut water have reactivation capacity.
- UV-C light and low temperature may stop the microbial growth in coconut water.
- Darkness may be the main mechanism to repair the UV-C light cell damage.
- Beta function and exponential-delay model adequate fit the experimental data.