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Decontamination of fresh-cut broccoli with a water-assisted UV-C technology and its combination with peroxyacetic acid

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Highlights

- 0.5 kJ/m² reduced mesophilic bacteria by 2 log₁₀ in fresh-cut conventional broccoli
- 0.3 kJ/m² + 50 mg/L peracetic acid reduced mesophils by 2 log₁₀ in organic broccoli
- WUV reduced the microbial load in the water wash to undetectable levels
- WUV processing enhanced the sulforaphane content in fresh-cut broccoli

Abstract

The effectiveness of a water-assisted UV-C (WUV) technology for the decontamination of fresh-cut broccoli from conventional and organic agricultural practices was evaluated as an

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