

Effect of Warm Water and Chlorinated Water Sanitization on the Appearance and Surface Bacterial Counts of Water-soaked Green Onion in Cold Storage¹

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Abstract

In order to better preserve the water-soaked green onion in the cold storage, onions were sanitized with warm water or chlorinated water. The quality including the appearances, color and microbial counts were examined. The results indicated that the quality of water-soaked green onion decreased dramatically during 16-19 days in the refrigeration compared to the normal harvested one. The warm water (40-50°C) or chlorinated water (200-500 ppm) treatments decreased the microbial counts of onion, but the appearance become worse during 13-16 days after the treatment, about 3 days earlier to the control. Treating the green onion with 100 ppm chlorinated water could improve the appearance in the cold storage in 16-19 days, and was supposed to be the best treatment.

Key words: Welsh onion (green onion), sanitization, cold storage, warm water, chlorinated water.

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