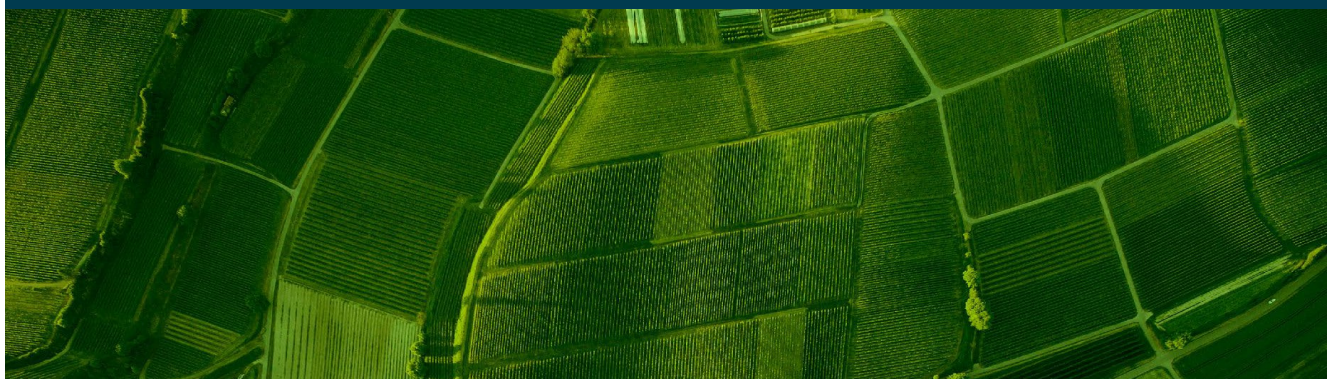


## Practice Abstract No 38

## Wash water sanitation



## Description

In the fresh-cut industry a critical area of concern is the potential pathogen cross-contamination during washing operations. The safety of minimal processed vegetables depends on the use of sanitizers, which are effective and highly recommended to reduce microbial counts in order to maintain quality and extend shelf life. Regarding disinfection strategies in the fresh-cut industry, the most applied disinfectants are chlorinated products due to their low cost, sanitation efficacy and the knowledge generated behind the product after decades of research and use. Anyway, due to its potential production of toxic by-products with a harmful effect for the health and the environment, the search for alternative and sustainable methods of disinfection is a current and on-going challenge in Food Industry. These methods are commonly classified as biological (bacteriocins, bacteriophages, enzymes and phytochemicals), chemical (chlorine dioxide, peroxyacetic acid, electrolyzed oxidizing water, hydrogen peroxide, ozone, organic acids, etc) and physical (irradiation, filtration, ultrasounds, ultraviolet light, etc).

## Author(s)

Eva Petri (CNTA)

## Stakeholders

Producers, Consumers,  
Regulatory bodies

## Country/Region

Europe

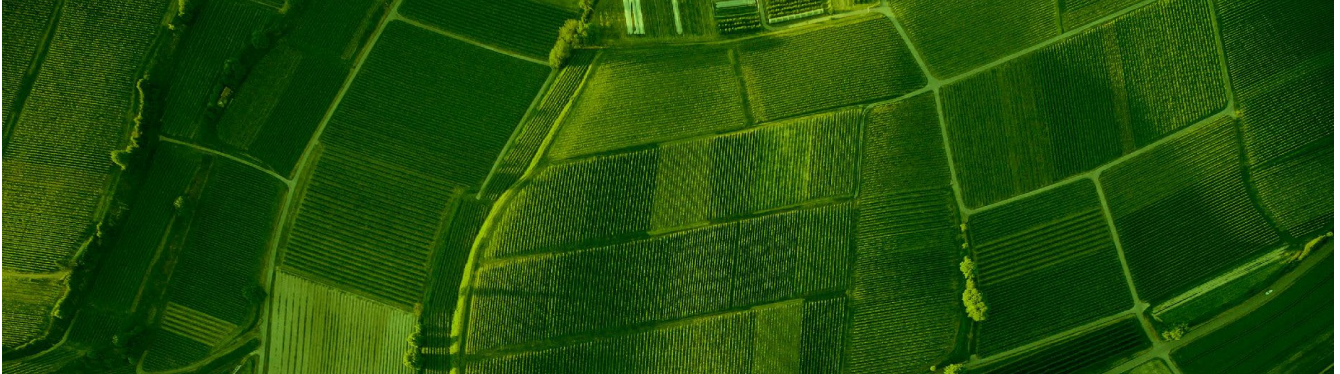
## Keywords

Pathogen cross-  
contamination, Sanitizers,  
Disinfection strategies, Food  
safety



## Practice Abstract No 38

### Higienización de agua de lavado



#### Description

La contaminación cruzada durante las operaciones de lavado es, hoy día, uno de los temas de mayor preocupación en la industria alimentaria. Los productos vegetales mínimamente procesados deben ser seguros y, para ello, es necesario emplear agentes desinfectantes en la etapa de lavado, los cuales son efectivos y muy recomendables para reducir los recuentos microbianos a fin de mantener la calidad y prolongar la vida útil. En cuanto a las estrategias de desinfección en la industria de IV gama, los desinfectantes más aplicados son los productos clorados debido a su bajo coste, eficacia sanitaria y el conocimiento generado detrás del producto tras décadas de investigación y uso. De todos modos, debido a su potencial producción de subproductos tóxicos con efecto nocivo para la salud y el medio ambiente, la búsqueda de métodos alternativos y sostenibles de desinfección es un reto actual y permanente en la Industria Alimentaria. Estos métodos se clasifican comúnmente en biológicos (bacteriocinas, bacteriófagos, enzimas y fitoquímicos), químicos (dióxido de cloro, ácido peroxiacético, agua oxidante electrolizada, peróxido de hidrógeno, ozono, ácidos orgánicos, etc.) y físicos (irradiación, filtración, ultrasonidos, luz ultravioleta, etc.).

#### Author(s)

Eva Petri (CNTA)

#### Stakeholders

Producers, Consumers,  
Regulatory bodies

#### Country/Region

Europe

#### Keywords

Pathogen cross-  
contamination, Sanitizers,  
Disinfection strategies,  
Food safety



## About CO-FRESH

The CO-FRESH project aims to provide techniques, tools and insights on how to make agri-food value chains more environmentally sustainable, socio-economically balanced and economically competitive. The project pilots several agri-food value chain innovations to see how they, in combination, can improve environmental and socio-economic sustainability.

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