

Cheese

Yeast and mould reduced 99%

Conclusion

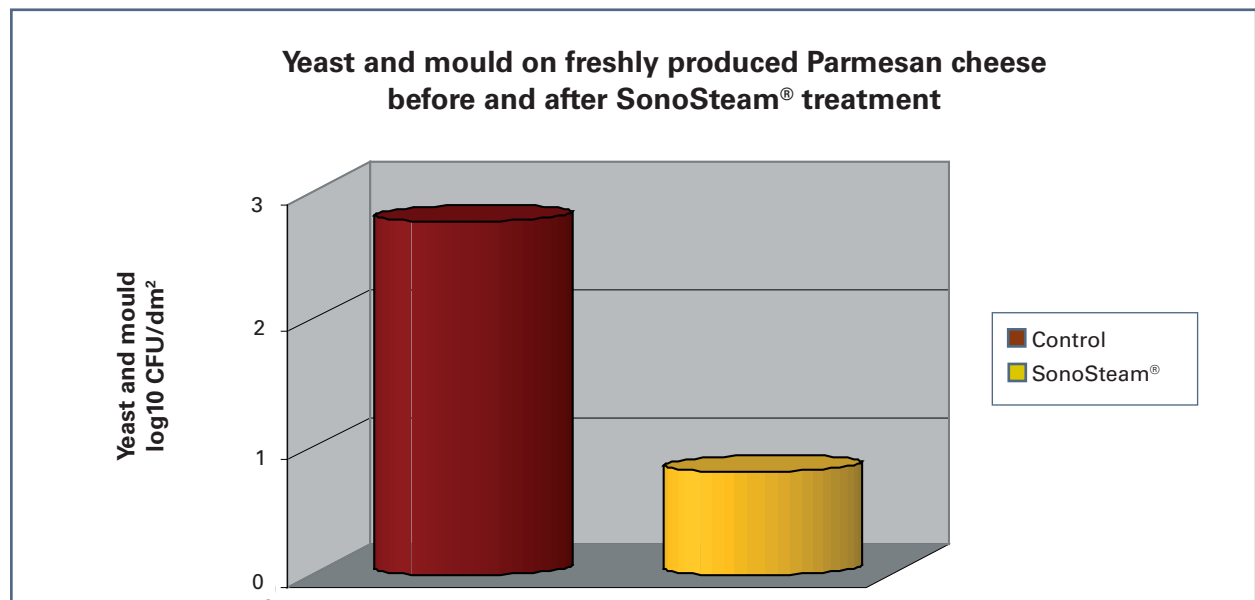
The results demonstrate that SonoSteam® treatment effectively reduces the presence of yeast and mould on the surface of parmesan cheese. Yeast and mould is reduced by 1.96 log₁₀ units, corresponding to 98.9% CFU/dm² or a 71% reduction at a logarithmic scale.

About the experiment

SonoSteam® has been tested on Parmesan cheese in order to investigate the reduction of naturally occurring yeast and mould on the surface. The test was performed in cooperation with a dairy in Brazil (2008).

A total of 90 full size parmesan cheeses were removed from production just before storage.

Sixty cheeses were treated in a SonoSteam® CT multi-maxi A equipment for 3 seconds. The remaining 30 cheeses constituted the controls. Each cheese was assayed for yeast and mould presence on the surface by swabbing 1 dm² of the surface and growing swab rinse aliquots on Petrifilm™ Yeast and Mould Count. Detection Limit was 10 CFU/dm².



	Control n _{group} = 30	SonoSteam® n _{group} = 60	Reduction %	Statistical significance
Yeast and mould (log ₁₀ CFU/dm ²)	2.76	0.81	98.9	***