

UF - IFAS - NOV. 24, 1998

Dear Sirs:

The following is a summary of our tests using your electrode generated copper ions and its bacterial, yeast and mould reduction on tomatoes:

Purpose of Study

The purpose of the study was to determine the antimicrobial effects of the Agri Systems electrolytic generated copper ions on the tomatoes.

Results

Initial experiments have revealed an approximate 2 log reduction in total bacteria on the surface of the tomatoes that were exposed for 5 minutes at a copper concentration 0.5-1.0 mg per litre. In addition, yeast and moulds were reduced approximately 1 log using identical conditions.

Conclusion

In conclusion, results thus far indicate a significant reduction of 2 logs (100 to 1 reduction) in surface bacterial and at least a 1 log reduction in surface yeast and moulds associated with tomatoes. Further experiments are in progress.

Sincerely,

Gary E. Rodrick, Ph.D.
Professor
Department of Food Sciences
and Human Nutrition

Mr. Victor Hultstrand
Honors Research
Student