Cheese

Penicillium commune reduced 99.8%

Conclusion

The results demonstrate that SonoSteam® treatment effectively reduces the presence of Penicillium commune on the surface of semi-hard Esrom cheese. Penicillium commune is reduced by 2.68 log_{10} units, corresponding to 99.8% CFU/dm² or a 100% reduction at a logarithmic scale.

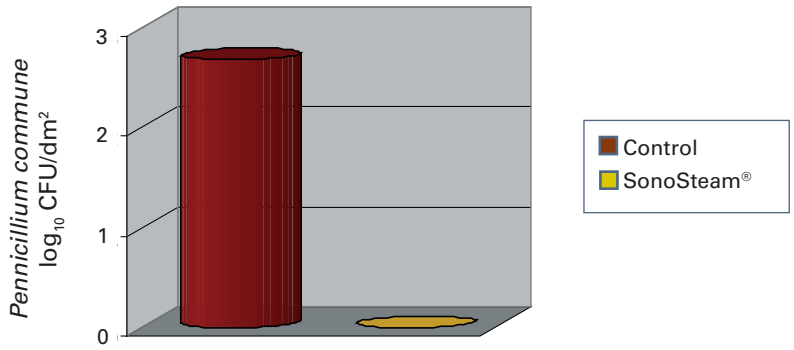
About the experiment

SonoSteam® has been tested on Esrom cheese in order to investigate the reduction of a *Penicillium commune* contamination of the surface. The test was performed at FORCE Technology in Denmark (2008).

Six fresh, salted Esrom cheeses were removed from production and contaminated with a suspension of *Penicillium commune* spores (5600 spores/dm²).

Three cheeses were treated in a SonoSteam® CT multi-maxi A equipment for 5 seconds while the remaining three cheeses constituted the controls. Each cheese was monitored for growth of *Penicillium commune* by visual inspection 8-9 days after contamination and treatment.

***Penicillium commune* on freshly produced Esrom cheese before and after a SonoSteam® treatment**



$n_{group} = 3$	Control	SonoSteam®	Reduction %	Statistical significance
Penicillium commune (log_{10} CFU/dm²)	2.68	0.00	99.8	***