

Microbial Disinfection Using Microplasma-Generated Ozone

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Abstract—Control of bacterial contamination on the surface of meat is of interest to producers and consumers alike. One effective disinfection agent is known to be ozone, and recent advances in micro-plasma technology are enabling the more economic and convenient generation of this gas.

It was found that micro-plasma generated ozone was effective in reducing the viability of yeast and of several bacterial species found on retail meat samples. However, some species of bacteria proved to be relatively resistant.