

Influence of air ionization on the reduction of bacteria, yeasts and mould spores in a cooling ham salting room

Tests conducted by:

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Barcelona (Spain)

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cooling room:

temperature: 2 – 4 °C
humidity: 75 – 80 %

appliance:

aerotec 30 IR

ionization tubes:

2 pcs.

type: IRD

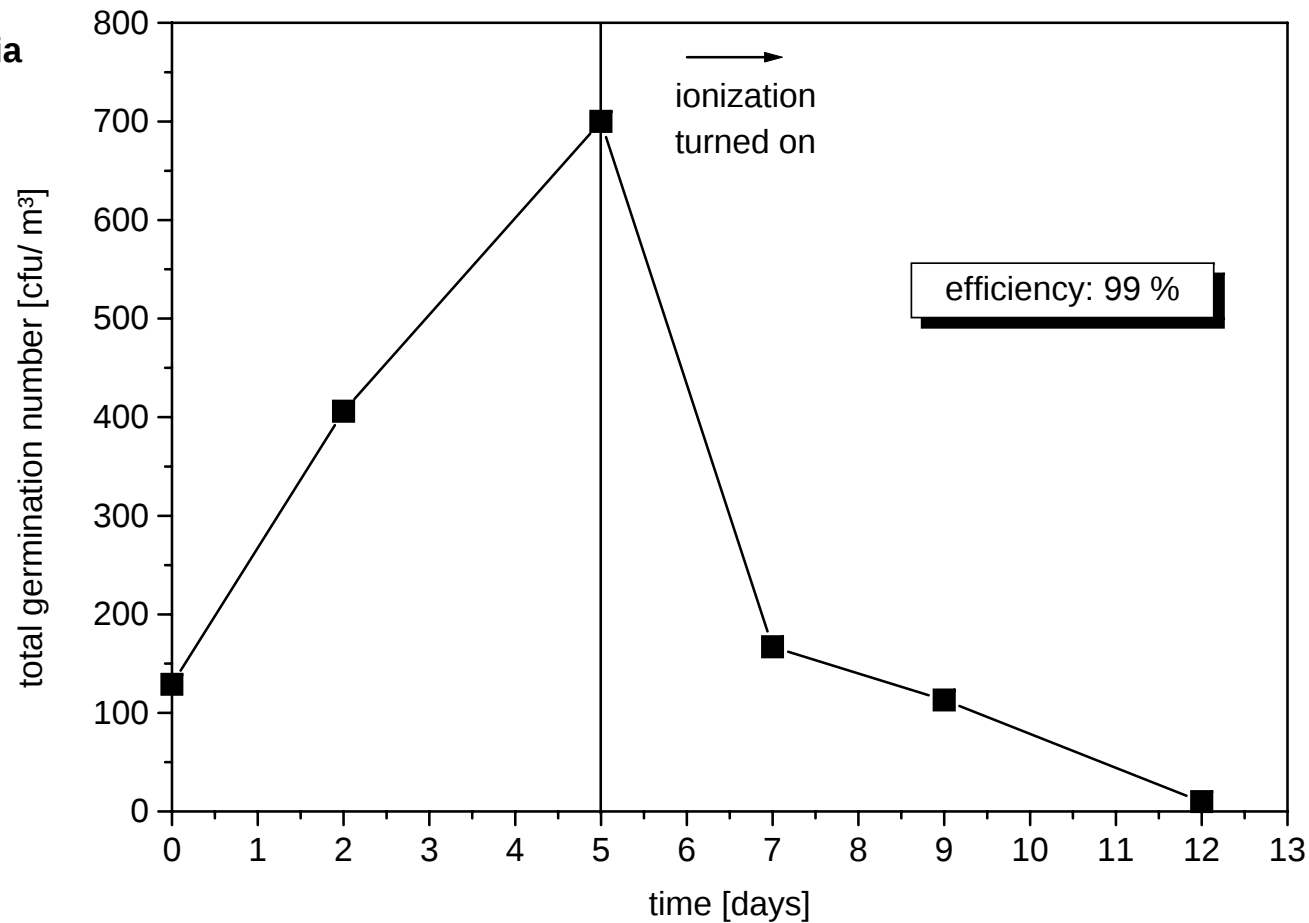
dimensions: length: 255 mm; diameter: 38 mm

measuring protocol:

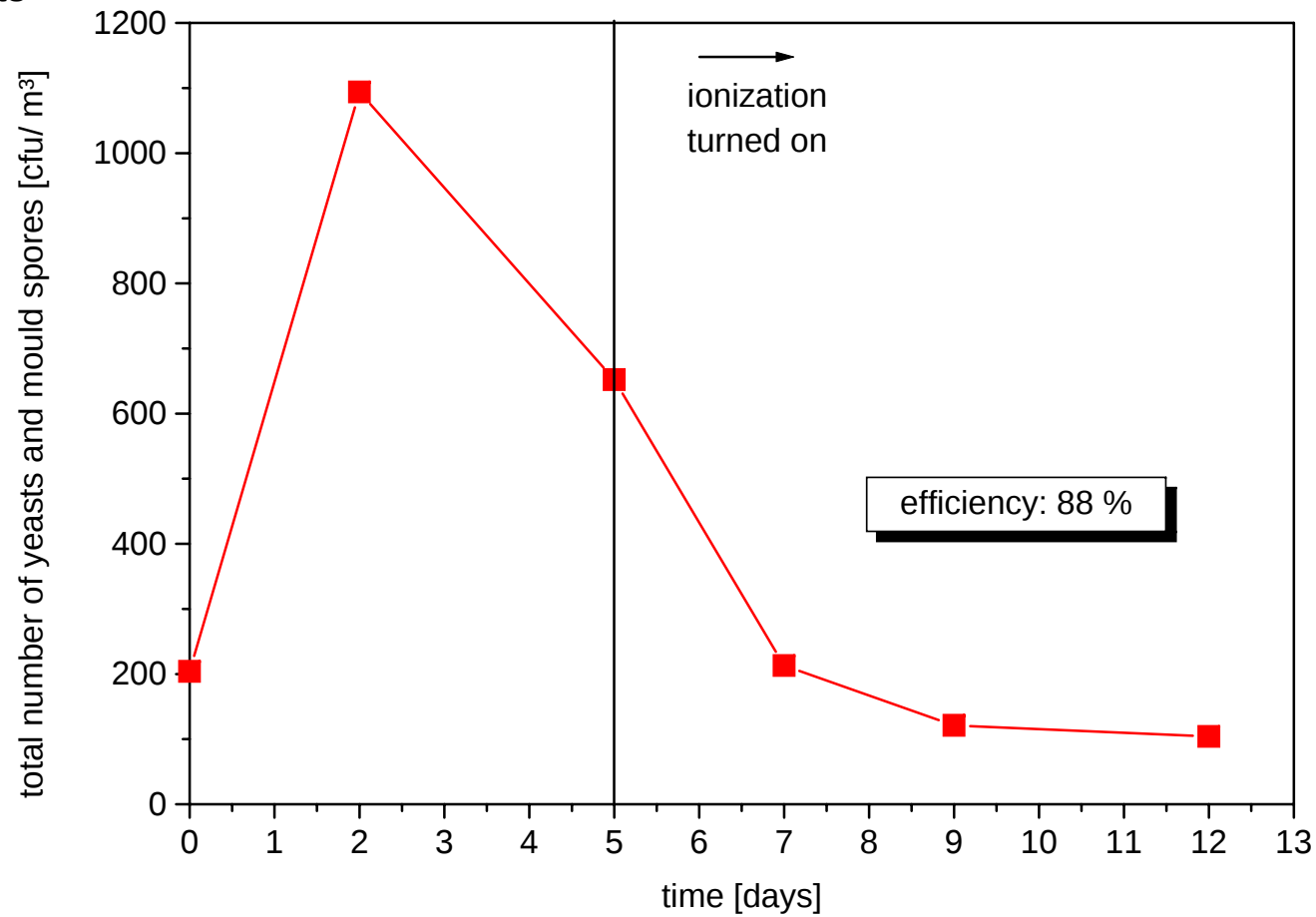
5 days ionization turned off

7 days ionization turned on

Influence of air ionization on the reduction of bacteria



Influence of air ionization on the reduction of yeasts and mould spores



SUMMARY

Average reduction of bacteria in air: 99 %

Average reduction of yeasts and mould spores in air: 88 %

No optical change of the ham consistence.