

## **Influence of air ionization on the reduction of yeasts and moulds in a cooling room of a supermarket**

Tests conducted by:

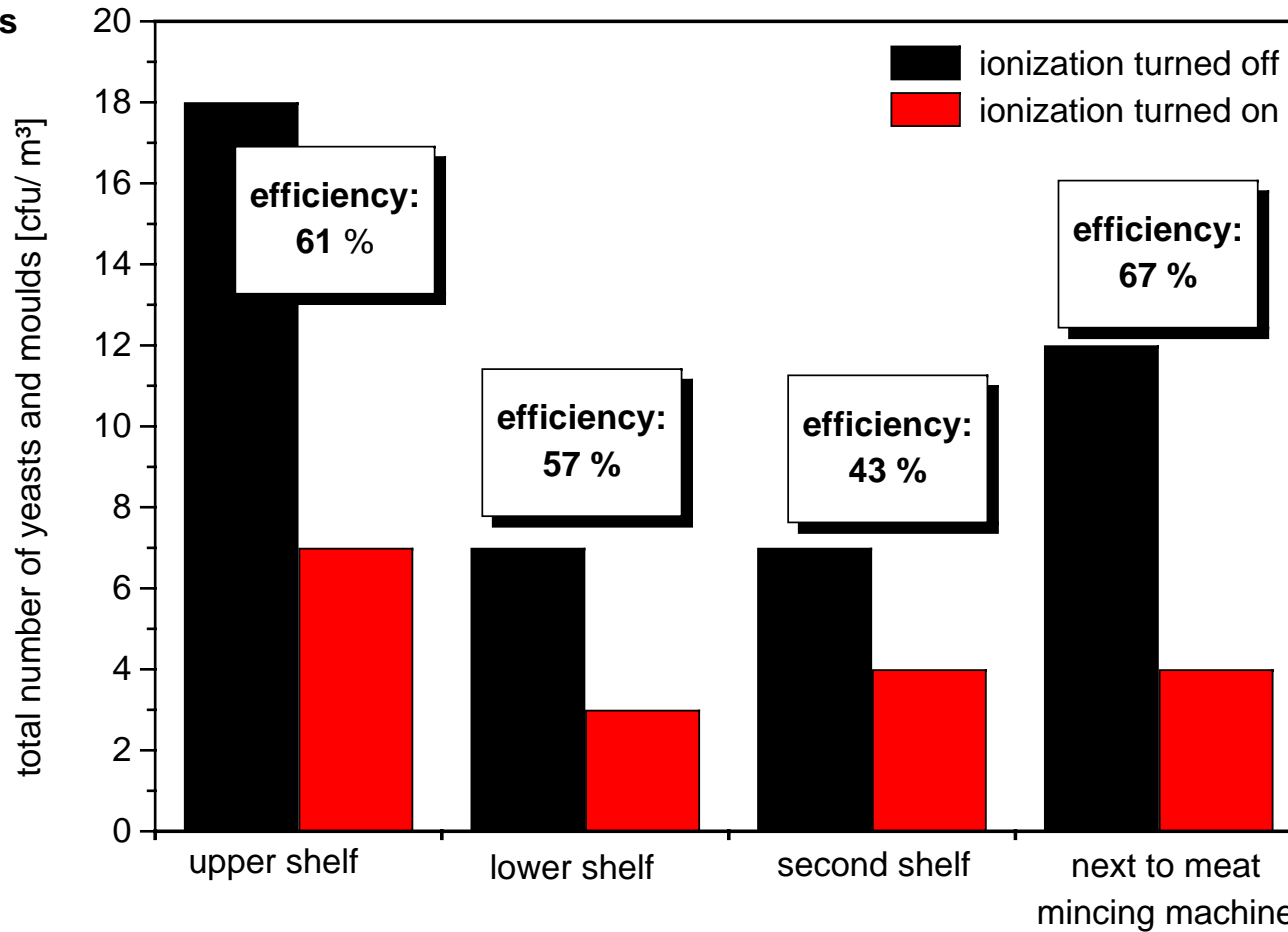
Bundesanstalt für Lebensmitteluntersuchung Innsbruck

Innsbruck (Austria)

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<b>cooling room:</b>	35 m <sup>3</sup>
<b>appliance:</b>	<b>aerotec 30 IR</b>
<b>ionization tubes:</b>	2 pcs.
type:	IRD
dimensions:	length: 255 mm; diameter: 38 mm
<b>sampling points:</b>	
	sp 1 upper shelf
	sp 2 lower shelf
	sp 3 second shelf
	sp 4 next to the meat mincing machine
<b>cultivation parameter:</b>	
sampling time:	cultivation plates 30 min exposure to air
cultivation medium:	
	total number of yeasts and moulds: DOX Agar
<b>measuring protocol:</b>	
27.5.1997	first sampling / ionization turned off
17.6.1997	second sampling / ionization turned on

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and moulds**



## SUMMARY

**Average reduction of yeasts and moulds in air: 57 %**