

**Title** Revisiting the use of electrolyzed water as a fresh produce sanitizer  
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#### **Abstract**

Food-borne disease outbreaks, linked to minimally processed fresh produce, have increased pressure on growers, packers and processors to ensure a minimal pathogen presence. Traditional sanitation procedures are not achieving consistent microbial control, leading to research into novel methods; one of these is “electrolyzed water”, (EW) one of several names for the chlorinated liquid produced by closed-cell electrolysis of a dilute sodium chloride solution. Earlier published reports indicate that acidic EW made with primitive technology is an effective produce sanitizer. More elaborate recent reactors can produce a neutral chlorinated liquid (NEW) of much higher sanitizing power. Some initial small-scale experiments show that this material has considerable potential in the horticultural industry.