

表一、溫水消毒青蔥冷藏期間之表面菌數比較

Table 1. Effects of warm water sanitization on the microbial population of water-soaked green onion in cold storage.

Day after treatment	Bacterial count (CFU/cm ²)			
	Room temperature	40°C	45°C	50°C
0	1.7±0.1×10 ⁴ b ^z	1.2±0.1×10 ⁴ ab	1.1±0.0×10 ⁴ a	5.5±1.6×10 ³ a
3	3.1±0.1×10 ⁴ a ^b	3.3±0.7×10 ⁴ b	2.8±0.4×10 ⁴ b	1.9±0.1×10 ⁴ a
6	1.2±0.1×10 ⁵ d	1.9±0.3×10 ⁴ b	4.3±0.4×10 ⁴ c	1.4±0.1×10 ⁴ a
9	7.4±0.1×10 ⁴ d	3.5±0.2×10 ⁴ b	4.6±0.2×10 ⁴ c	1.1±0.2×10 ⁴ a
16	2.5±0.6×10 ⁵ a	8.5±0.7×10 ⁵ b	1.7±0.3×10 ⁶ d	7.7±3.1×10 ⁶ d

^z Means with the same letter in each row are not significantly different at 5% by t-test.