

表二、氯液消毒青蔥冷藏期間之表面菌數比較

Table 2. Effects of chlorinated water sanitization on the microbial population of water-soaked green onion in cold storage.

Day after treatment	Bacterial count (CFU/cm ²)			
	Tap water	100 ppm	200 ppm	500 ppm
0	1.7±0.1×10 ⁴ b ^z	8.3±1.1×10 ³ ab	6.8±1.3×10 ³ a	7.1±1.6×10 ³ a
3	3.1±0.1×10 ⁴ d	2.0±0.3×10 ³ b	1.3±0.1×10 ³ a	4.2±1.1×10 ³ c
6	1.2±0.1×10 ⁵ c	2.7±0.2×10 ³ a	3.8±1.2×10 ³ b	3.6±0.4×10 ³ b
9	7.4±0.1×10 ⁴ b	6.4±0.6×10 ³ a	1.4±0.1×10 ⁵ c	9.1±1.9×10 ³ a
16	2.5±0.6×10 ⁵ a	3.6±0.6×10 ⁵ ab	4.0±0.5×10 ⁵ b	2.5±0.0×10 ⁶ c

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