

Decontamination of minimally-processed fresh lettuce using reuterin produced by *Lactobacillus reuteri*

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Author(s):

Asare, Paul T.; Greppi, Anna; Stettler, Martina; Schwab, Clarissa; Stevens, Marc J.A.; Lacroix, Christophe

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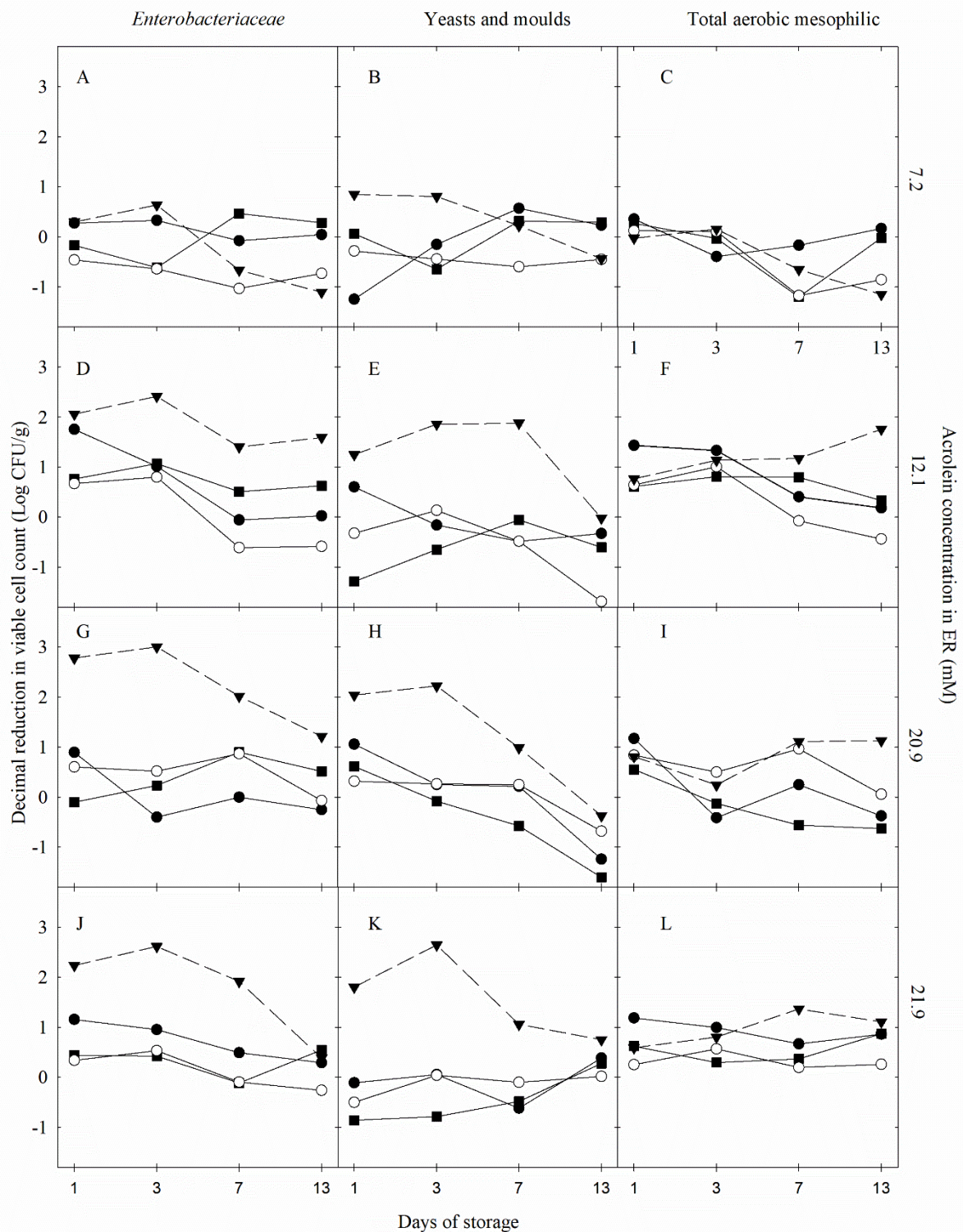
Supplementary Material

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Paul Tetteh Asare, Anna Greppi, Martina Stettler, Clarissa Schwab, Marc J. A. Stevens, Christophe Lacroix*

*Correspondence: Christophe Lacroix: christophe.lacroix@hest.ethz.ch

1. Supplementary Figure



Supplementary Figure 1: Decimal reduction (log CFU/g) of *Enterobacteriaceae*, yeasts, moulds and total aerobic mesophilic on lettuce washed with different treatments and stored for 13 days at 4°C under protective atmosphere compared to unwashed lettuce: crude (○) and enhanced (▼) reuterin, chlorine (●), tap water (■). Data was grouped based on the acrolein concentration in the ER washing solution: 7.2 mM (A, B, C; trial 4), 12.1 mM (D, E, F; trial 1), 20.9 mM (G, H, I; trial 3) and 21.9 mM (J, K, L; trial 2)