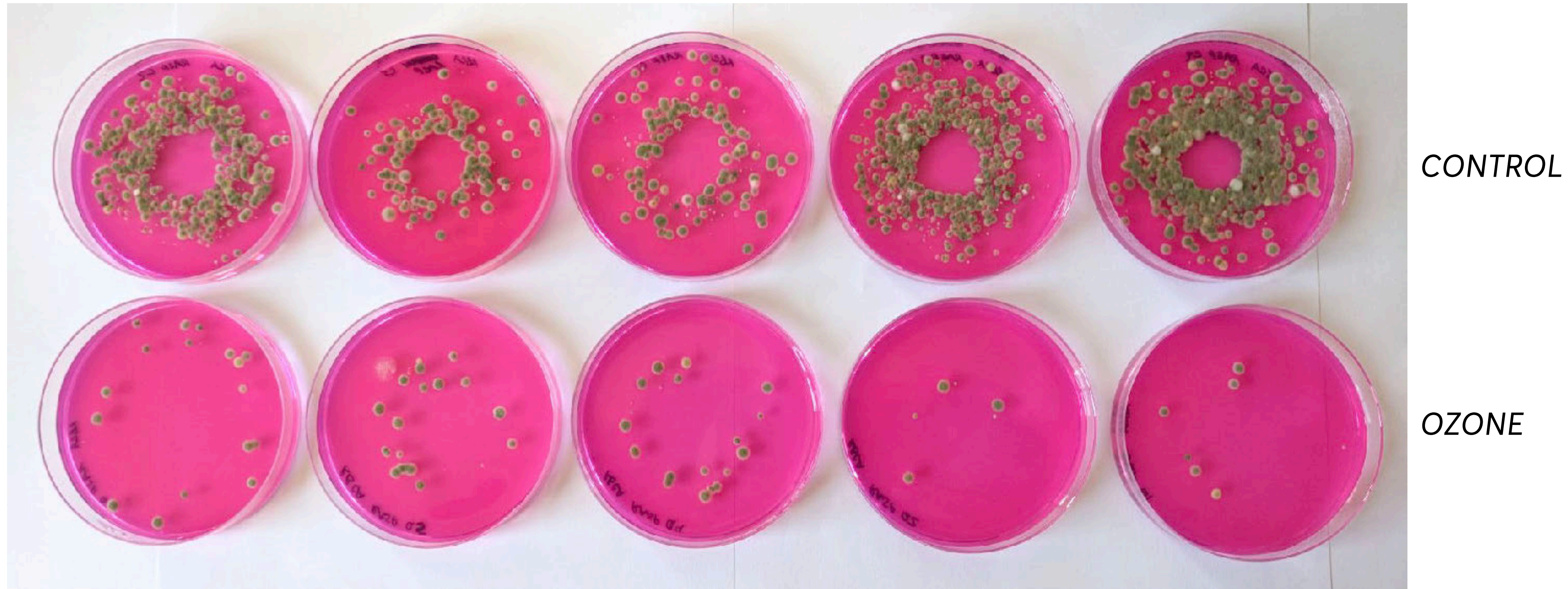


# **Internal Mould/Yeast Counts for Retail-Bought Raspberries**



*Five packs of retail-bought raspberries were split into control, untreated (top row) and ozone-treated (bottom row). After treatment, all raspberries were processed in a stomacher and spiral-plated on Rose Bengal Chloramphenicol Agar (RBCA) for mould/yeast counts and incubated at 25°C for 48 hours.*