Original Research Article

Inactivation of Escherichia coli in Tender Coconut (Cocos Nucifera L.) Water by Pulsed Light Treatment

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Abstract

Pulsed light is an emerging non thermal processing technology used for food decontamination. A laboratory scale pulsed light treatment chamber was designed and fabricated. In this study, tender coconut water was exposed to pulsed light to inactivate the E. coli using different process parameter such as juice layer depth (5, 10, 15 and 20mm), shelf height (5, 10 and 15cm) and number of pulses (60, 120, 180 and 240 flashes) corresponding to an fluency of 4.8, 9.6, 14.4 and 19.2J/cm². Sterilized tender coconut was inoculated with E. coli culture of 10⁶ cfu/ml. Treatments led to maximum reduction of 5.2 log cfu/ml achieved when using 5mm of juice layer, closest shelf distance (5cm) from the lamp and 240 flashes. Soluble solids, pH and color showed no statistical differences (p<0.05). The obtained result suggests that Pulsed light technology will be effective in reducing E. coli counts in tender coconut without compromising the product quality.

Keywords
Pulsed light, Tender coconut, Process parameter, E. coli inactivation.

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Introduction

Coconut palm (Cocos nucifera L), originally native from Southeast Asia and Melanesia Islands in the Pacific Ocean, has been introduced into all tropical and subtropical world regions. World’s major coconut production lies between 20 N and 20 S latitudes in six primary areas: Philippines, India, Indonesia, Sri Lanka, South Sea Islands and Malaysia.

India is one of the leading producers of coconuts in the world producing 13 billion nuts per annum. The area is distributed in 18 states and three Union Territories under different agro climatic conditions and a 3000 years tradition in coconut cultivation. About 48% of the total production of coconut in the country is used for edible and religious purposes, 31% for conversion into mill copra, 8% for the production of edible copra, 11% as tender coconut water and the balance is used to manufacture of dry coconut powder, coconut cream and other products (Arumughan et al., 1995).

Tender coconut water is the juice in the endosperm of young coconut. The water is one of the nature’s most refreshing drinks consumed worldwide for its nutritious and health benefiting properties (Fonseca et al.,...
2009). Young and slightly immature nuts with a maturity of 5-7 months are harvested for this purpose. Each nut may contain about 200 to 1000 ml of water depending on cultivar type and size. Tender coconut water contains the minerals such as potassium, sodium, calcium, phosphorous, iron, copper, sulphur and chlorides (Nadanasabapathy and Kumar, 1999). It is also believed that coconut water could be used as an important alternative for oral rehydration and even so for intravenous hydration of patients in remote regions (Cambell-Falck et al., 2000). Regular consumption of either coconut water is effective in bringing about the control of hypertension (Alleyne et al., 2005). People suffering from stomach pain and vomiting get relief by drinking coconut water (Hegde, 2011). Coconut water may also offer protection against myocardial infarction (Anuraj and RajaMohan, 2003).

The tender coconut cannot be stored for more than a week at room temperature because of fungal attack to the perianth limiting their distribution from production regions to consumers unless processed in to stabilized products. When the coconut water comes in contact with the oxygen, enzymes present in it such as polyphenol oxidase (PPO) and peroxidase (POD) begin reaction and modify the typical food properties, causing nutritional and color losses (Matsui et al., 2008).

Thermal technologies such as pasteurization, sterilization, concentration by evaporation, spray drying are widely carried out to control microbial spoilage and inactivate microbial pathogens. However, these treatments have negative effects reducing including vitamin content reduction, degradation of volatile flavor compounds, denaturation of protein and other nutrients, and undesirable changes in sensory features including color and rheological properties (Elmnaser et al., 2008). Non-thermal technologies such as pulsed light are treatment alternatives that are developed to obtain final products with a superior sensory quality, while ensuring microbial safety (FDA/CFSAN report, 2000; Woodling and Moraru, 2005).

Pulsed light (PL) was developed to decontaminate surfaces by using intense short time pulses of light with a broad spectrum. The emitted light flash has a high peak power and consists of wavelengths from 200 to 1100 nm (Dunn et al., 1997) which includes Ultraviolet light, broad spectrum white light and near infrared light (Green et al., 2005). Therefore the aim of this research was to develop pulsed light system for food processing applications to retain the nutrient and sensory properties of the coconut juice and thereby satisfying the consumer demand for ‘wholesome, fresh like foods’. The pulse light treatment conditions studied were juice layer depth, shelf height of the beam source, number of pulses and fluence values.

Materials and Methods

Extraction of tender coconut water

Matured tender coconut was purchased from the local market. The surface sterilization was done with 70 percent ethanol solution (Awua et al., 2011). The endosperm was cutted with sharp sterilized knife and the water was transferred in to a sterile reagent bottle capacity (1000ml). The volume of water collected in these bottles from each coconut ranged from 360 to 500 ml.

Inoculation of E. coli culture

E. coli culture (obtained from MTCC) was grown in nutrient agar (NA) medium plates at 37°C for 24 h. Stationery phase cultures typically reached a final approximate concentration of 10⁹ cfu/ml. Cells are collected by centrifugation (Rotor no. A4-44 producing a relative centrifugal force 10,375) at
room temperature and rinsing with 0.1% peptone prior to inoculation into juices at an initial level of concentration approximately at 10^6 cfu/ml. A working culture was prepared by aseptically transferring a colony from the NA plates into fresh NA broth that was again incubated at 37°C for 24 h. For inoculation to coconut water at final concentration of \leq 10^7 cfu/ml culture was added directly.

**Sterilization of tender coconut water**

Pulsed light treatment were carried out using an laboratory system (Batch) (Figure 1) equipped with standard clear 75mm long transparent quartz Xenon Lamp (Make: Hereus Noblelight Ltd., U.K.) which had a bore diameter of 3 mm. The emitted spectrum ranged from 180 to 1100 nm. Pulse width of 40 micro second.

The fresh tender coconut water was autoclaved at 121°C at 1.5 bar for 15 minutes. The volume of water obtained ranges from average 360 to 500ml. The sterilized juice sample was inoculated to *E. coli* of 10^6 to 10^7 cfu/ml and placed inside the treatment chamber in a petri dish (100mm diameter) and the door was closed. The samples are exposed to receive 0.08 J/cm^2 per pulse. The treatment of 60, 120, 180, 240 flashes thus resulting in an overall fluence in the range of 4.8, 9.6, 14.4 and 19.2J/cm^2. The treated samples were covered carefully transferred to aseptic laminar air flow chamber where they were bottled in glass bottles (100ml) for shelf life study. The treated samples were stored at 8±2°C to determine the shelf life.

**Quality characteristics**

The total soluble solids was determined using a digital hand held refractometer (Atago co., Ltd., Tokyo, Japan) and the total soluble solid content was expressed as °Brix at 25°C. The pH of juice was measured using digital pH meter (Cyber scan, India) at 25°C. Clarity was determined by measuring the transmittance at \( \lambda = 610 \) nm using a UV-VIS Double beam spectrophotometer 2202 (Systronics).

The colour of juice was measured using a Hunter lab colour flux meter (Hunter Associate Laboratory, Inc., Reston) which provides colour values in the terms of L, a, and b, where L indicates whiteness to darkness, a (+) redness, a (-) greenness, b(+) yellowness and b (-) blueness.

\[ \Delta E = (\Delta a^2 + \Delta b^2 + \Delta L^2)^{1/2} \]

**Statistical analysis**

The experimental design was taken to optimize the number of flashes to the sample 120, 180 and 240 flashes, shelf height from the lamp- 5, 10 and 15cm from the lamp, juice layer depth - 5, 10, 15 and 20mm.

All the experiments were carried out in triplicates. General Linear model of Multivariate analysis was carried out to study the effect of independent parameters on the dependent variable such as no of fluence, shelf height and depth of the juice. Using a software SPSS version 20 (IBM).

**Results and Discussion**

**Inactivation of *E. coli***

**Effect of fluence on the inactivation of *E. coli***

Higher intensity had a greater reduction in the *E. coli* is shown in figure 2. Log reduction achieved after PL treatment with a fluence of 4.8 J/cm^2 ranged from 3.4 log CFU/ml where delivered maximum energy of 19.2 J/cm^2 to 5.2 log reduction. The energy for one pulse was 0.08 J/cm^2 whereas for 60, 120, 180 and 240 pulses delivered a 4.8 J/cm^2, 9.6 J/cm^2,
14.4 J/cm² and 19.2 J/cm². A maximum log reduction of 5.2 can be achieved using the pulsed light technology when a fluence of 19.2 J/cm² was applied for tender coconut water. FDA has recommended that at least a 5 log reduction of more resistant microorganism under specific operating conditions (US FDA, 2001, 2004).

By the differing number of pulses, reduction in E. coli had a significant effect (p< 0.05). The sensitivity of the micro-organism to PUV depends on the protein present in the material that absorbs the UV light (Koutchema, 2009). Huffman et al., 2000 treated water at 0.25 J/cm² gave a reduction of >7.4 log10 cfu/ml for Klebsiella terrigena after two pulse. These results showed that transparency of the media allowed successful microbial inactivation using this technology.

Sauer and Moraru (2009) studied the effect of PL treatment in liquid foods with different in the level of clarity such as butterfield’s phosphate buffer, tryptic soy broth, apple juice and apple cider. They found that susceptibility decreased based on clarity.

Effect of depth of juice on the inactivation of E. coli

Figure 3 presents the effect of depth of the tender coconut water on the inactivation of E. coli treated at a distance of 15 cm. Statistical analysis demonstrated significant differences between the inactivation of E. coli using different juice depth levels (p< 0.05). A 4.5 log reduction was observed for a dose of 19.2 J/cm² at the smallest juice depth of 5 mm.

Decreasing the juice depth from 5mm, 10mm, 15mm and 20mm at fluence levels of 4.8, 9.6, 14.4 and 19.2 J/cm², inactivation efficiency increased to a maximum reduction of 2.7, 3.1, 3.6 and 4.5 log reductions. In juice products, 90% of light absorption occurs at a depth of x mm (Keyser et al., 2008). Figure 3 shows that increasing the depth of the juice reduced the microbial reduction level achieved.

At a 20 mm juice depth, only 3.7 log reductions were achieved at a maximum fluence of 19.2 J/cm². This may be due to the absorption capacity of the juice is found to be well more critical factor influencing the PL treatment (Maftei et al., 2014).

Microbial destruction obtained by this study are consistent with those other researcher obtained in different media. Hillegas and Demirci (2003) reported that 2mm layer depth of honey had a 73.9 per cent reduction in the count of Clostridium sporogenes spores whereas for 8mm it had only 14.2 per cent.

Influence of the distance from the lamp on the Inactivation of E. coli

Inactivation of E. coli in the tender coconut processed by PL at different shelf height is shown in figure 4. At a fluence of maximum 19.2 J/cm² dose, there exhibit a 5.2 log reduction at a nearer distance of 5cm from the lamp.

By increasing the distance the lamp, the absorption of light to the sample gets reduced, so there was only 4.9, 4.5 log reduction at a distance of 10cm and 15cm.

The microbial inactivation was higher at the distance of 5cm, this may be due to the more absorption of the light rays to the sample. Similar results are obtained by the Hillegas and Demirci (2003) for honey treating at a distance of 20cm, achieved 73.9 reduction of Clostridium sporogenes with a minimum depth of 2mm of honey. Microbial inactivation had a statistically significant (p< 0.05) effect on the difference in the distance from the lamp.
**Table.1** Physico-chemical characteristics of pulsed light treated tender coconut water

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<th>Flashes</th>
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<th>TSS</th>
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Fig.1 Schematic diagram of laboratory models pulsed light apparatus

Fig.2 Influence of fluence on the inactivation of *E. coli*

Fig.3 Influence of depth of the juice (mm) in the inactivation of *E. coli* at a distance of 15cm from the lamp
Physico–chemical properties of PL treated tender coconut water

Soluble solids and pH of the tender coconut water did not show statistical difference (p<0.05) after testing in different process parameter of Pulsed light treatment which is in agreement with Choi et al., (2002) and Francis and Clydesdale (1975) for orange juice. The results are presented in table 1. In broader spectrum of PL, the liquid food does not have any quality changes (Oms-Oliu et al., 2008). Tender coconut treated with maximum pulses of 240 had a slight change in pH and soluble solids. Similar trend of results are obtained by Kashara et al., (2004) on clarified apple juice, which is exposed to different energy doses and analysed for TSS, pH, color and viscosity. Color measurements are also performed in this study. The PL treatment does not cause statistically different (p<0.05) browning effect in tender coconut water. This was conformed based on the instrumental measurement of lightness. Palgan et al., (2011) also reported for apple juice, it does not cause any browning after pulsed light treatment. Samples treated with a maximum energy (240 flashes) at minimum distance of 5 cm from the lamp with a depth of 5mm of tender coconut water does not exhibit a color change of greater than 0.5.

These results are compared to Mafeti et al., (2014) who studied for apple juice, those obtain only minor changes in the pH and soluble solids, however the apple juice color slightly darkened after applying a 32 J/cm² but the total color differences are not greater than 0.5

In similar to our results, Noci et al., (2008) also noticed, after PL treatment in apple juice does not have any noticeable change in pH and soluble solids. The different energy doses applied to clarified apple juice did not cause significant difference in terms of soluble solids and colour (Kasahara et al., 2004). The instrumental measurement of color for apple juice treated with pulse d light had showed a slightly noticeable change by applying a fluence of 28J/cm² (Palagan et al., 2011). Case by case analysis is need with different equipment and food samples.

In conclusion, the process parameters also play a major role in controlling the E. coli in tender coconut water. The minimum depth (2mm), nearer distance (5cm) and higher number of pulse (240 flashes) can achieve more inactivation. Pulsed light technology does not affect the quality parameters of the tender coconut water when it is treated with different process parameter. Hence this study
is useful in preserving liquid foods using pulsed light. This could be an alternative technology for thermal processing.

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