

# Emerging Non-chemical Disinfection and Disinfestation Processes for Food & Agriculture

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COEH Continuing Education Program  
University of California, Berkeley

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## Outline

- I. Food Safety & Environmental Health.
- II. **Radiofrequency (RF) Power.**
  - § Introduction & Rationale of RF Technology.
  - § Principle of RF Technology.
  - § RF Disinfection & Disinfestation Mechanisms.
  - § RF Equipment Design.
  - § Results.
  - § Conclusions & Future Directions.
- III. **Metabolic Stress Disinfection & Disinfestation (MSDD).**
  - § MSDD Effects & System Design.
  - § MSDD Operation.
  - § Results.
  - § Conclusions & Future Directions.

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## Food Safety & Environmental Health

- § The presence of pathogens and insects in foods and related products poses a threat to human & environmental safety.
- § Current techniques (i.e. chemical pesticides and fumigants, irradiation) are either invasive or resisted by consumers and strongly regulated or being phased out.
- § New non-invasive (physical), residue-free and environmental friendlier processes are thus needed.
- § RF and MSDD are new non-chemical alternatives being developed at UC Davis.

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## Radiofrequency Power

- u **Radiofrequency (RF) power is an electricity-based technique that uses oscillating electric fields to add energy to different materials. Energy is absorbed selectively and rapidly by dielectric or conductive biological pests and less efficiently by host materials causing combined thermal and electric effects in pests leading to their biological inactivation. RF photons are non-ionizing and have very small amounts of energy ( $10^{-9}$  to  $10^{-6}$  eV) and are delivered with 0.3 to 20 MHz frequencies.**
- u At UC Davis, novel applications have been developed since 1998, patented (USP # 6,638,475) in 2004, and licensed for worldwide commercial use in 2008 (see [www.rfbiocidics.com](http://www.rfbiocidics.com)).
- u RF power is being introduced as an alternative process to chemical pesticides or to biological controls for disinfection and/or disinfestation applications including conventional and organic food and agricultural products.

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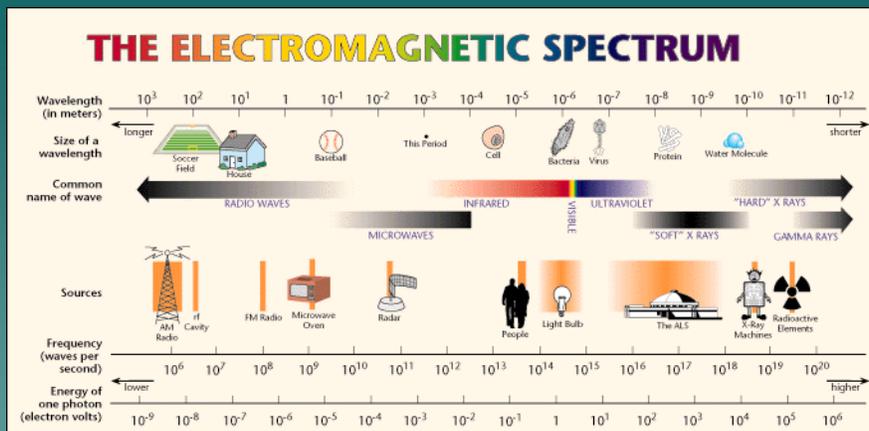
## Metabolic Stress Disinfection & Disinfestation (MSDD)\* - General and Operational Concepts

- u MSDD is a cyclic process that combines physical and chemical effects and is applied for a certain time (2 – 6 h) in closed chambers. It is applicable in boxes and multiple pallet levels.
- u **Physical Phase** modifies the gaseous environ to induce anoxia and stresses such as:
  - (1) respiratory, anatomical, and functional in insects/mites
  - (2) respiratory and functional in microbes.
- u **Chemical Phase:** using innocuous, transient (removable) volatile chemicals (single or mixed) that leave no detectable residues but accelerate metabolic stress and add a topical disinfectant action.

\* US patent applied

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## Introduction & Rationale of RF Power

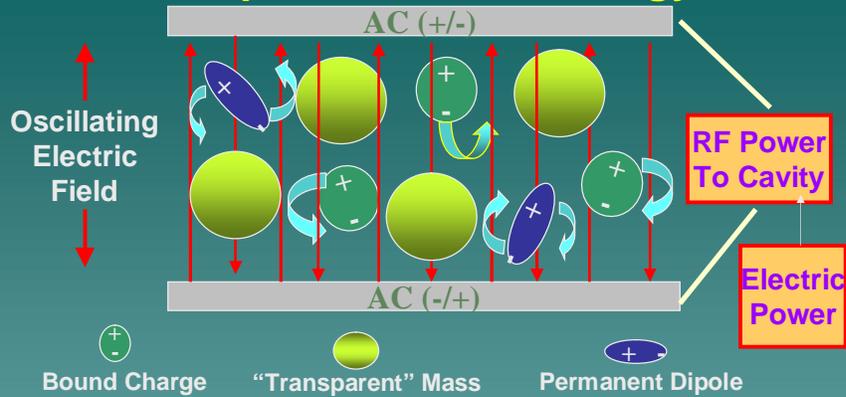


(From <http://www.fbi.gov/MicroWords/ALSTool/EMSpec/EMSpec2.html>)

- u Radiofrequency: electromagnetic (EM) waves from 3 kHz (wavelength:  $l = 10^5$  m) to 300 MHz ( $l = 1$  m).
- u Penetrates deeply into most biological materials.
- u Interacts with dipole molecules to generate heat.

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## Principles of RF Technology



- u RF waves consist of electric & magnetic fields, but only E-field interacts with charges in biological (non-magnetic) materials.
- u Oscillating E-field polarizes and reorients bound charges & permanent dipoles; and generates heat from friction.
- u E-field can also form a conducting path with ions, and generate heat by conductive (resistance) heating.

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## Principle of RF Technology

- u The average power absorption:

$$P_{th} = 2pe_0 \epsilon_{eff} f E_{rms}^2$$

$P_{th}$ : thermal power per unit volume ( $W/m^3$ )

$f$ : frequency of oscillating E-field (Hz)

$E_{rms}$ : root-mean-square E-field (V/m)

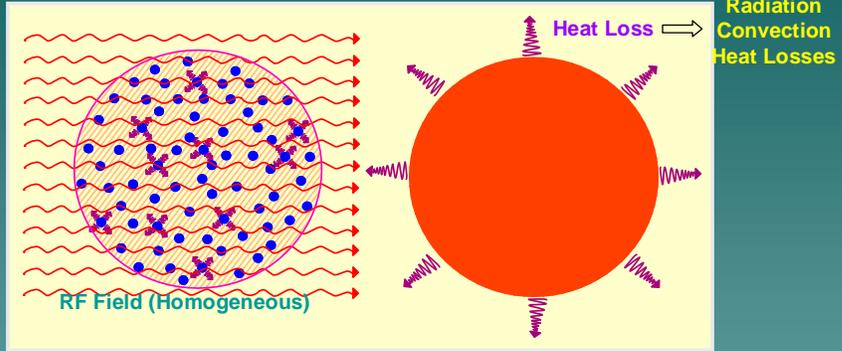
Thermal power reaches a maximum at the “resonant frequency” for a treated commodity and allows **high (>80%) overall energy-use efficiency** (wall power-to-RF and RF-to-thermal).

Lagunas-Solar, Zeng & Essert (Inventors): US Patent No. 6,638,475.

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# Principles of RF Technology

RF heating is: Volumetric (internal) heating.



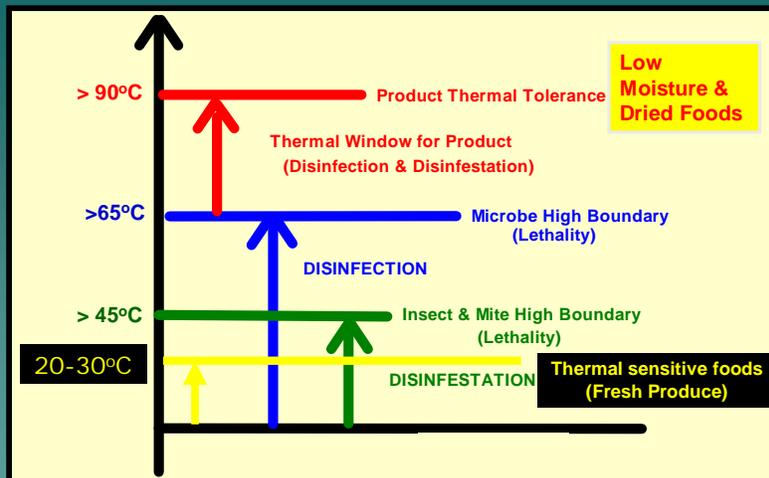
Temperature distribution (one dimension):

$$\frac{\partial T}{\partial t} = a_T \frac{\partial T}{\partial x} + \frac{\phi}{r c_p}$$

$a_T$ : thermal diffusivity ( $m^2/s$ )  
 $\phi$ : localized power density ( $w/m^3$ )  
 $r$ : density of the material ( $kg/m^3$ )  
 $c_p$ : specific heat capacity ( $J/kg \cdot ^\circ C$ )

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# Concept of Thermal Window



Thermal windows allow the use of RF power as a controlled thermal process to disinfect and/or disinfest without changes in host food commodity.

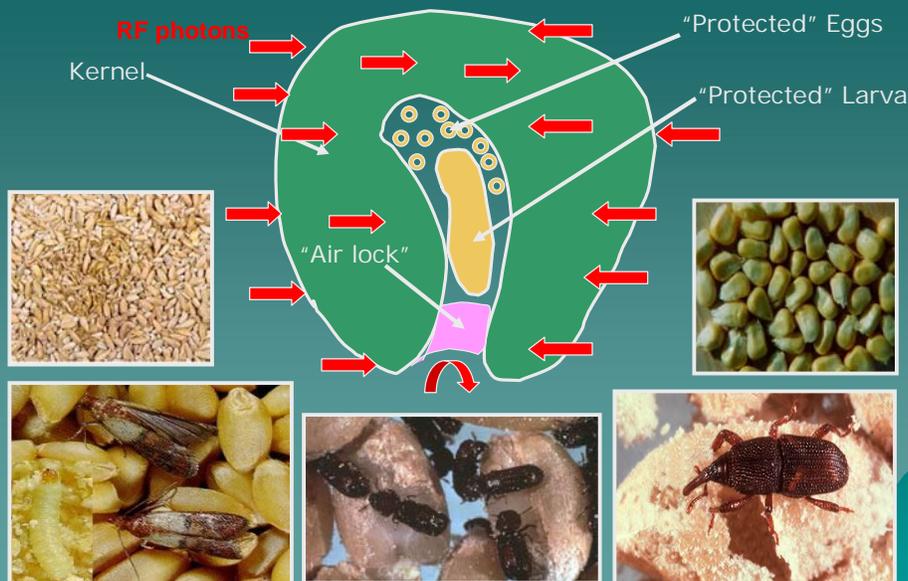
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## RF Power and Nut & Grain Products

- u Nut and grain products are low-moisture foods naturally affected by infective organisms as well as insect pests. Consumption has increased because of consumer preferences for high nutrition foods.
- u With nut and grain products inactivation of human pathogens and insect pests is achieved simultaneously **by combining thermal and electric field effects at levels below thresholds** that cause changes in sensory and nutritional properties.
- u **Thermal inactivation in the 70 to 90°C (1-3 min)** is sufficient to provide  $> 5 \log_{10}$  reduction levels for *Salmonella* spp., *E. coli* O157:H7 and many other human pathogens of concern.
- u **All biological cycles of insect pests are heated rapidly (45 to 60°C; 1-3 min)** inducing lethal effects but are well tolerated by low-moisture foods.

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## RF Disinfestation of Nut and Grain Products



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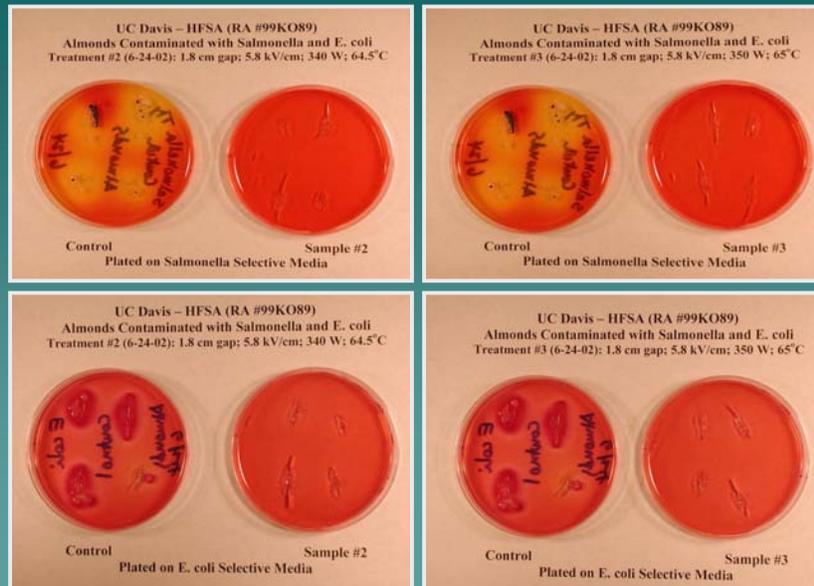
## RF Disinfection of Almonds (~12 kg/batch). UC Davis RF Research Prototype



Temperature monitoring with fiber optics in four (4) locations.  
Range of temperature  $\pm 3^{\circ}\text{C}$  for 1.5 kW power at 11.5 MHz (2 min.)

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## RF Disinfection of Inoculated Fresh Almonds ( $\sim 1 \times 10^7$ cfu/mL)



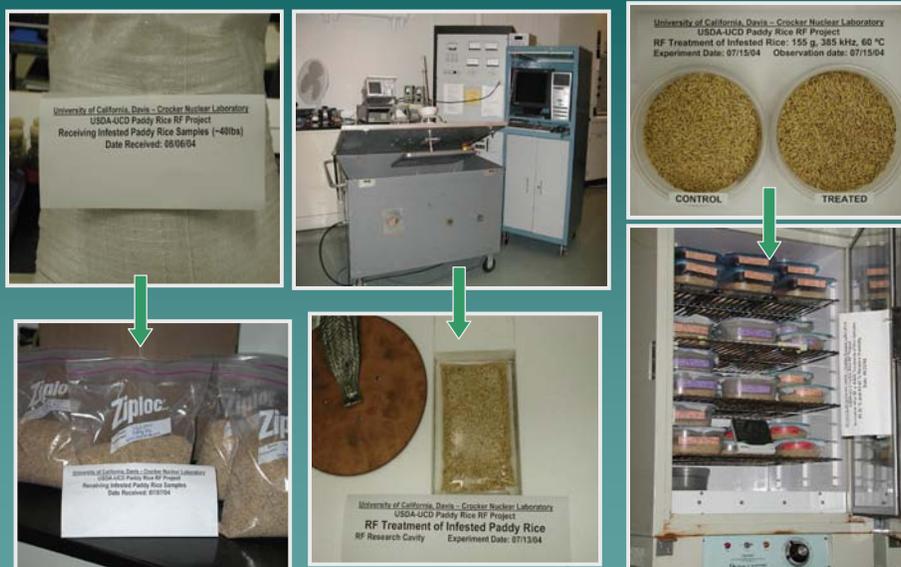
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**Table 1. Efficacy of RF power (~ 14.9 MHz, 500 W) disinfection for various temperatures for *Salmonella typhimurium* inoculated almond samples. Samples incubated for 72 h at 37°C.**

RF processing	Almond samples (n = 6)	Initial (av.) inoculums (cfu/mL)	Colonies detected.	Log <sub>10</sub> reduction
<b>Batch 1</b>				
None	Control	2.2 x 10 <sup>7</sup>	All positive	None
90°C (+ 5 min)	RF Treated	2.2 x 10 <sup>6</sup>	All negative	- 6
	RF Treated	2.2 x 10 <sup>7</sup>	All negative	- 7
<b>Batch 2</b>				
None	Control	2.2 x 10 <sup>7</sup>	All positive	None
80°C (+ 5 min)	RF Treated	2.2 x 10 <sup>6</sup>	All negative	- 6
	RF Treated	2.2 x 10 <sup>7</sup>	All negative	- 7
<b>Batch 3</b>				
None	Control	2.2 x 10 <sup>7</sup>	All positive	None
70°C (+ 5 min)	RF Treated	2.2 x 10 <sup>6</sup>	All negative	- 6
	RF Treated	2.2 x 10 <sup>7</sup>	All negative	- 7

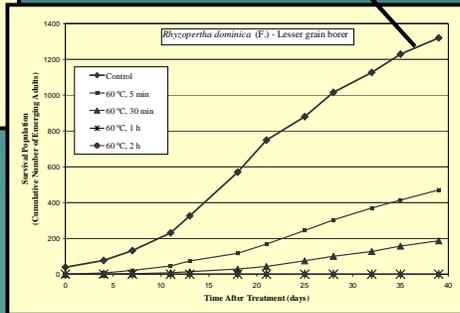
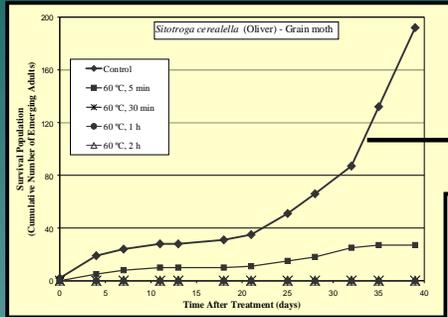
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## RF Disinfestation of Paddy Rice – Experimental Procedures



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**RF disinfestation of grain moths (*Sitotroga cerealella*) and grain borers (*Rhyzopertha dominica*) in rough (paddy) rice. Controls (not treated) and RF treated samples in triplicate.**



Untreated Control

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**RF Disinfestation of Paddy Rice**

Results of milling quality tests: No statistical change between control and RF treated at 50°, 60°, and 70°C.

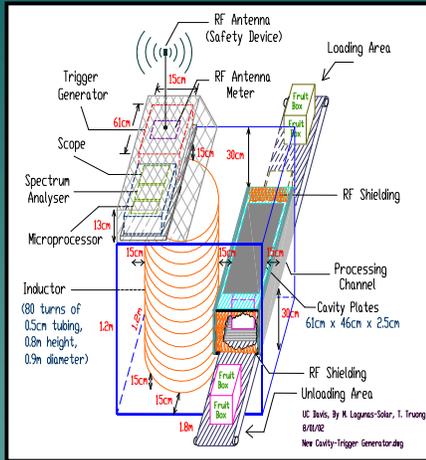
**Quality attributes of RF-processed paddy rice\* (Analyzed by California Rice Industry, Sacramento, CA)**

Quality attributes	Controls	RF treatment		
		50°C	60°C	70°C
		.....%		
Moisture	13.5 ± 0.1	13.5 ± 0.1	13.5 ± 0.1	13.5 ± 0.1
Whole kernel	79.3 ± 1.1	81.1 ± 7.9	78.3 ± 0.5	77.9 ± 0.8
Total rice	68.1 ± 0.3	68.3 ± 0.1	68.2 ± 0.1	68.0 ± 0.1
Dockage	16.9 ± 4.8	11.7 ± 1.0	12.4 ± 1.6	13.2 ± 1.7
Brown rice	81.1 ± 0.4	81.4 ± 0.2	81.3 ± 0.2	81.3 ± 0.1
Whiteness	44.2 ± 0.2	44.1 ± 0.2	44.2 ± 0.2	44.3 ± 0.3

(\*) Mean values and standard deviation for triplicate measurements, each with 1-kg samples.

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## RF Prototype Development at UC Davis

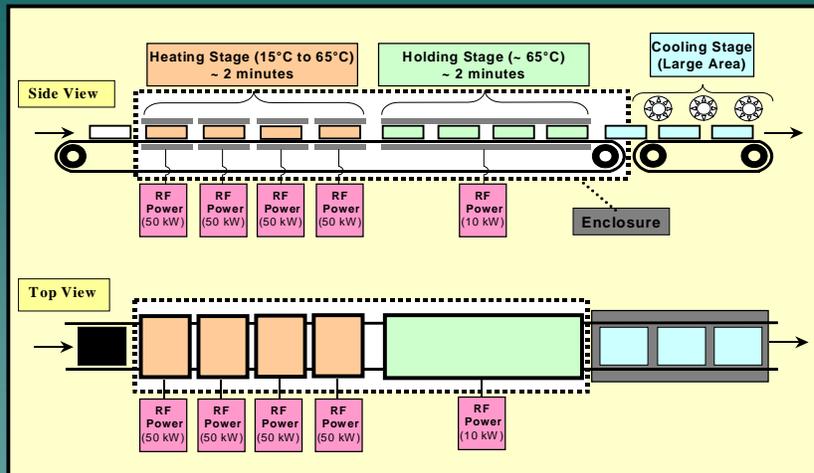


Under development  
 (Since 2004)

New RF Module (2009)

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## Modular RF Processing Approach: (250 kW (total) - ~ 4 tons/h capacity)



Modular D&E allows for energy-use optimization in large-scale operations.

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## Economics of RF Processing (\*)

### • Fluids

**Wastewater:** \$0.004/liter (~ 315 lpm) (1,000 animals)  
RF Power: 1.6 MW

**Liquid Milk:** \$0.004/liter (~380 lpm)  
RF Power: 1.6 MW

**Fruit Juices:** \$0.004/liter (~ 380 lpm)  
RF Power: 1.6 MW

### • Solids

**Fishmeal:** < \$15.00/ton (4 ton/h)  
RF Power: 0.25 MW

**Grains/Seeds:** \$0.0156 bushel (\$0.00044/liter) (400 bushel/h)  
RF Power: 0.10 MW (1 bushel = 35.44 L)

**Herbs:** \$0.0062/Kg (950 kg/h)  
RF Power: 55 kW

**Almonds:** \$0.0032/kg (2.6 ton/h)  
RF Power: 0.10 MW

(\*) Cost estimates based solely on electric power consumption.

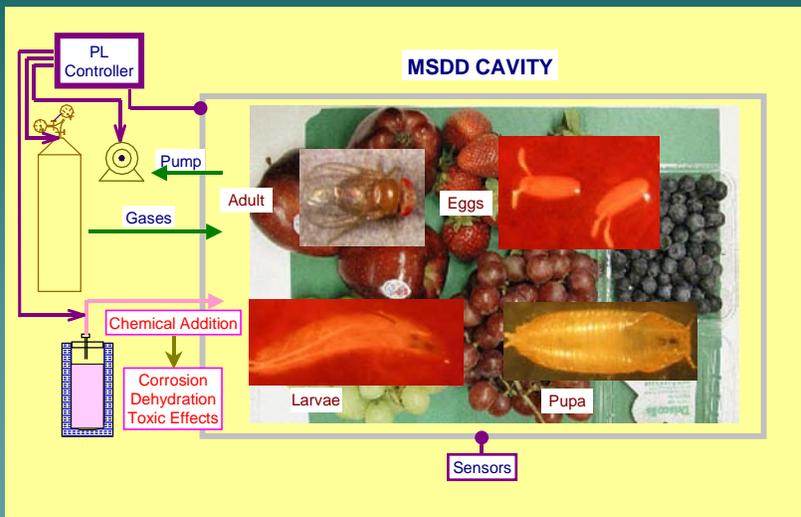
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## MSDD Mechanisms for Insect/Mite Controls

- u **Anatomical Stress:** Uses rapid pressure oscillation cycles to apply expansion and compression mechanical forces. Forces induce changes in Biological Structures and Cell Permeability.
- u **Respiratory Stress:** the expansion/compression forces open air sacs in insect/mites, formed as a response to any stress, and eliminate air reserves used to survive long periods. Stress causes Anoxia and modifications of Gaseous Equilibrium.
- u **Functional Stress:** At cellular level, the pressure cycles displaces the Oxygen gas/liquid equilibrium and modify cellular pH.
- u **Chemical Stress:** use of volatile chemicals increases toxicity, add dehydration effects, corrosion of membranes and tissues, and facilitates disinfection.

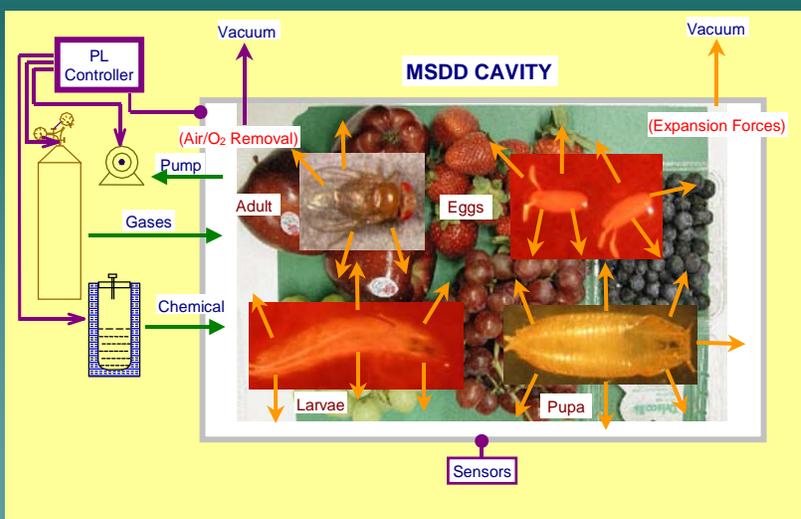
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## MSDD Process System – Components & Functions



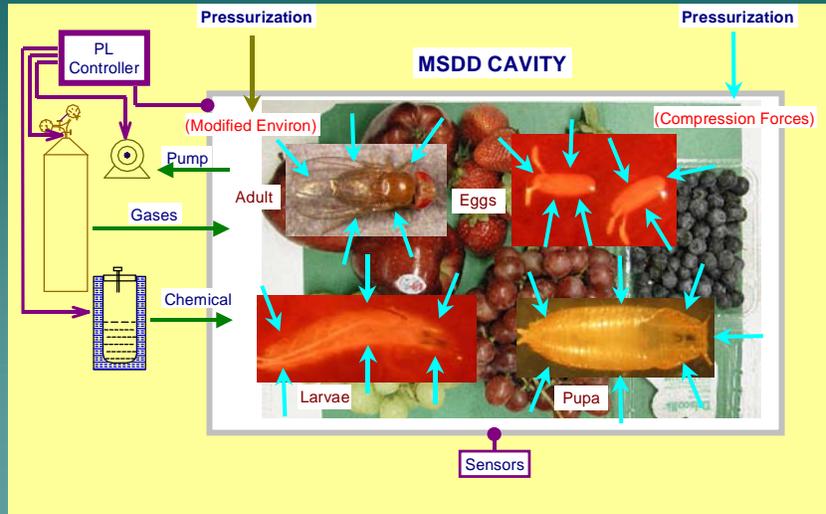
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## MSDD Process System – I. Expansion Cycle



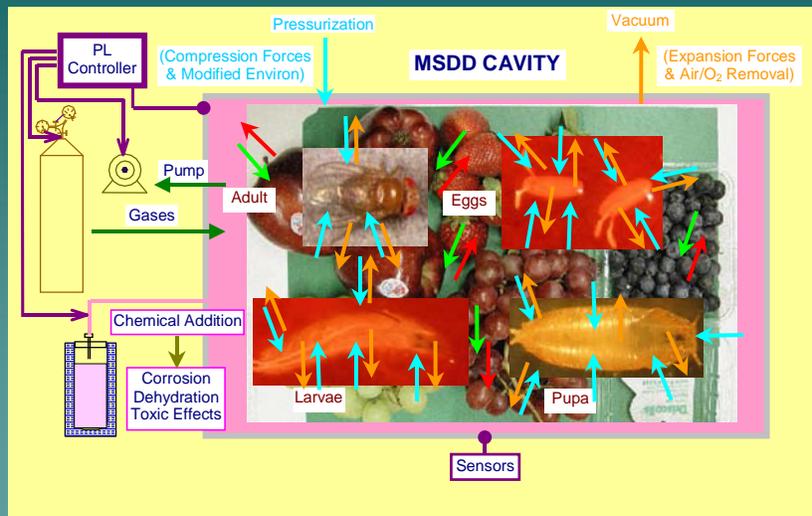
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## MSDD Process System – Compression Cycle



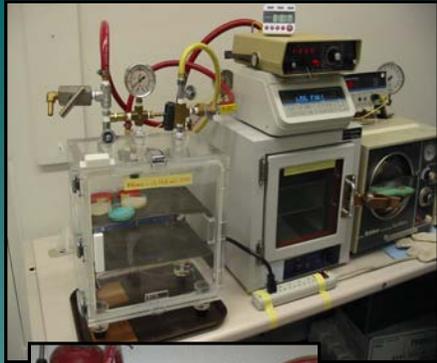
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## MSDD Process System – Chemical Cycles



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## MSDD Research Systems Crocker Nuclear Laboratory UC Davis



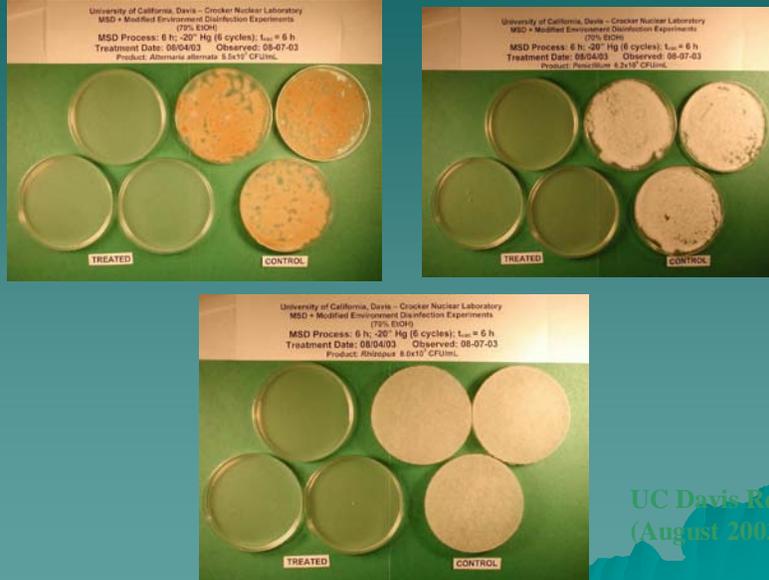
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### Summary of Results for MSDD Disinfection

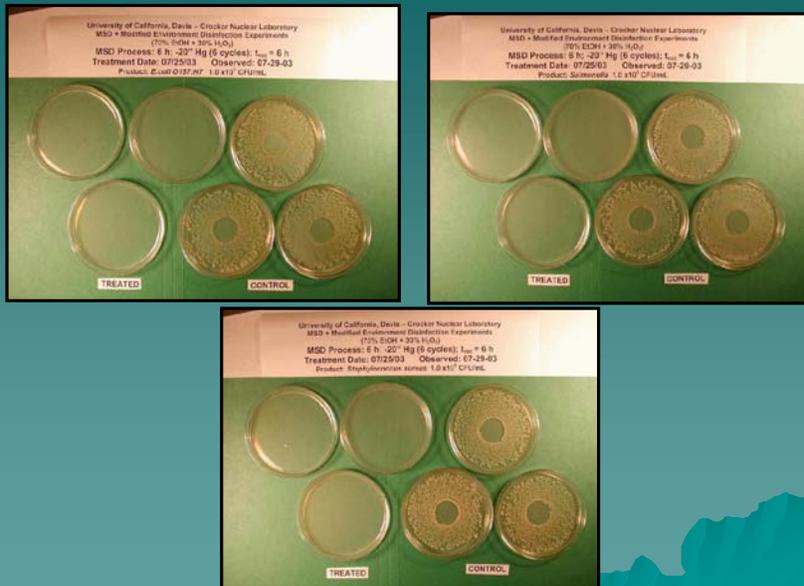
Organisms	Initial (CFU/mL)	Final (CFU/mL)
<i>Botrytis cinerea</i>	$3.0 \times 10^4$	No colonies detected
<i>Penicillium spp.</i> <i>P. digitatum</i> (dry spores)	$9.0 \times 10^4$ $4.0 \times 10^6$	No colonies detected
<i>Alternaria alternata</i>	$1.2 \times 10^4$	No colonies detected
<i>Rhizopus spp.</i>	$1.8 \times 10^4$	No colonies detected
<i>Salmonella spp.</i>	$1.0 \times 10^5$	No colonies detected
<i>Escherichia coli spp.</i>	$1.0 \times 10^5$	No colonies detected
<i>Staphylococcus aureus</i>	$1.0 \times 10^5$	No colonies detected

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## Metabolic Stress Disinfection and Disinfection (MSDD) Summary of MS Fungal Disinfection Results



## Summary of MSDD Human Pathogen Disinfection



## Results of MSDD Fungal Disinfection.

Treat. Date: 6/16/03 Obs. Date: 6/23/03 Treat. Date: 8/26/03 Obs. Date: 9/4/03



## Results of MSDD Sub-epidermal Fungal Disinfection. (\*)

Valencia Oranges Inoculated with *P. digitatum* (Dry Spores)  
Treatment Date: Aug. 28, 2003 Observation Date: Sept. 4, 2003  
DTime = ~ 7 days. Storage at ~ 22°C



(\*) Collaboration with Sunkist Growers Inc.

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## Results of MSDD Fungal Disinfection (Asparagus).

Commercial Asparagus (Perú) – Control and MSDD Treated Samples  
Treat. date: Sept. 24, 2003 Obs. date: Sept. 24, 2003



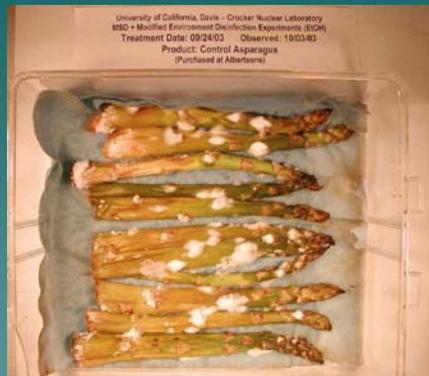
Control Samples



MSDD Treated Samples

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## Results of MSDD Fungal Disinfection (Asparagus).



Controls

(DTime = 10 days at 22°C)

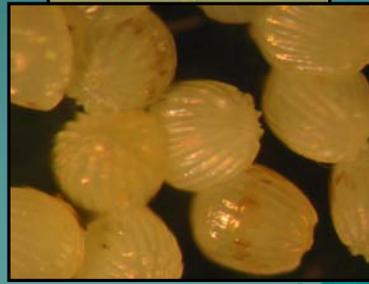


MSDD Treated

(DTime = 10 days at 22°C)

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***Copitarsia decolora* & *Heliothis virescens***



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***Ceratititis capitata***



***Anastrepha* spp**



***Drosophila melanogaster***



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## Summary of MSDD Disinfestation Results

Insect/Mite	Life Stage	Time (h)	Mortality (%)
<i>Drosophila melanogaster</i> (Fruit Flies)	Adults	9	96 (77/80)
		10	>99 (88/89)
		12	100% (55/55)
<i>Frankliniella occidentalis</i> (Thrips)	Adults	7	100 (120/120)
	Pupae	8	>93 (186/200)
	Eggs	8	>93 (156/167)
<i>Myzus Persicae</i> (Aphids)	Adults	7	100 (20/20)
<i>Tetranychus urticae</i> (Mites)	Adults	6	>99 (198/200)
	Juveniles	6	>90 (205/225)
	Eggs	6	>80 (525/655)
<i>Amblyseius cucumeris</i> (Mites)	Adults	7-10	>98 (294/300)

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## Summary of MSDD Disinfestation Results\*

Insects	Life Stage	Time (h)	Mortality (%)
<i>Heliothis virescens</i> (Surrogate for <i>Copitarsia spp.</i> )	Adult	< 0.4	100
	Pupae	<0.4	100
	Larvae	<0.4	100
	Egg	0.7 – 1.5	100
<i>Drosophila melanogaster</i> (Surrogate for <i>Fruit Fly spp.</i> )	Adult	< 0.4	100
	Pupae	<0.4	100
	Larvae	<0.4	100
	Egg	1 – 2	100

(\*) Results of cumulative experiments conducted with ~ 5,000 control and ~ 5,000 treated samples for each life stage and insect species.

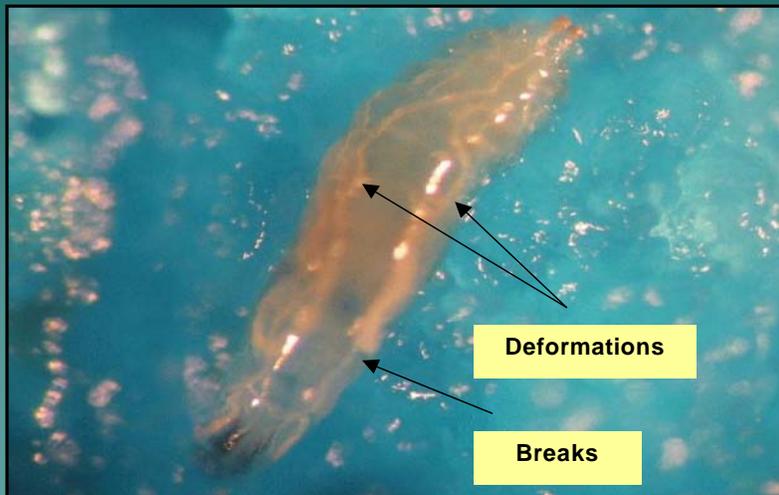
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### MSDD Effects on *Heliothis virescens* (Eggs)



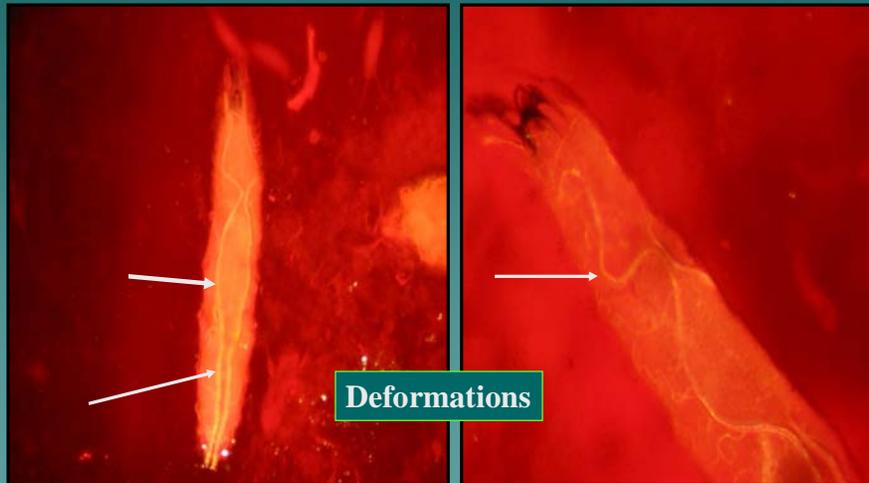
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### MSDD Effects on Tracheal System of *Drosophila melanogaster* (Larvae). (Observation at EOP)



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**MSDD Effects on Tracheal System  
of *Drosophila melanogaster* (Larvae)**



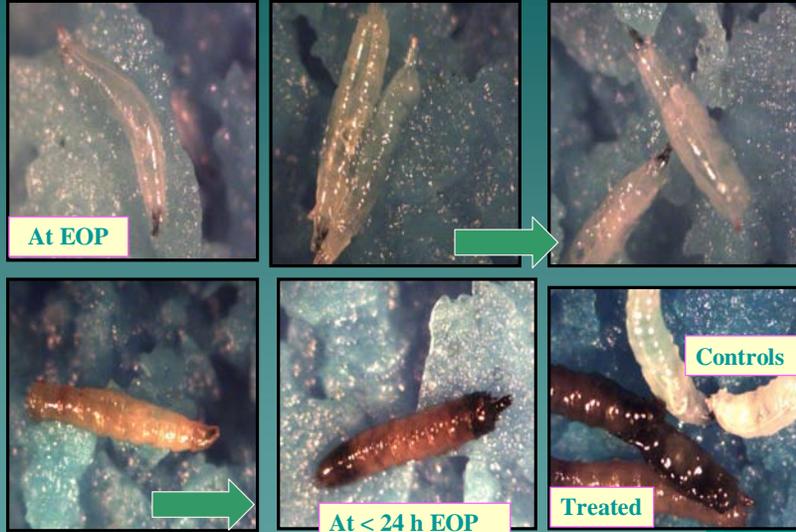
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**MSDD Effects on *Drosophila melanogaster* (Larvae).  
Combined Effects (Discolorations, Deformations, etc.)  
(Observation at < 24 h EOP)**



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### Evolution of MSDD Discoloration Effects on *Drosophila melanogaster* (Larvae)



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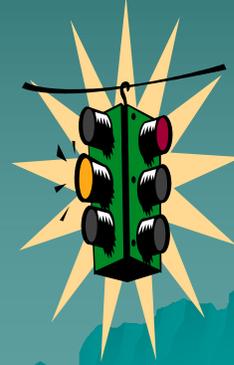
### MSDD Effects on *Drosophila melanogaster* (Pupae, Adults)



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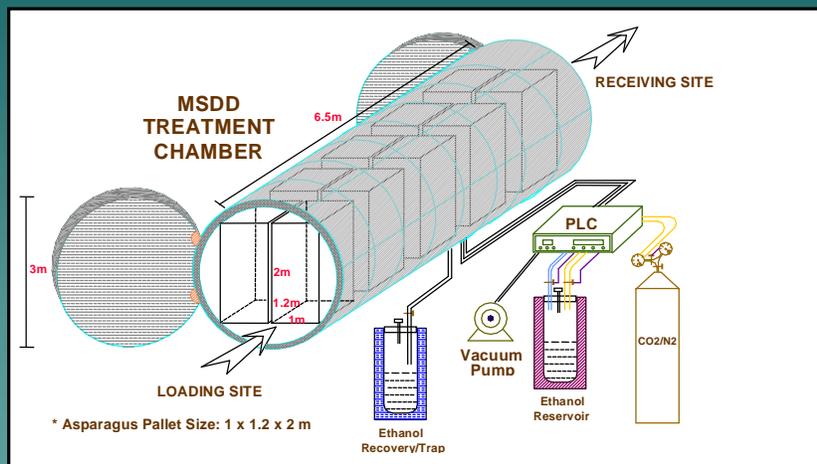
## Summary of Potential MSDD Uses

- u Bush Berries  
(blueberries, raspberries, blackberries, strawberries)
- u Table Grapes  
(Thompson, Flame, and Red seedless)
- u Citrus Fruits
  - Oranges (Navel, Valencia)
  - Lemons (Eureka)
- u Bananas
- u Asparagus (Spain, Perú, USA)
- u Lettuces (Iceberg)
- u Stone Fruits
- u Grains (rice)



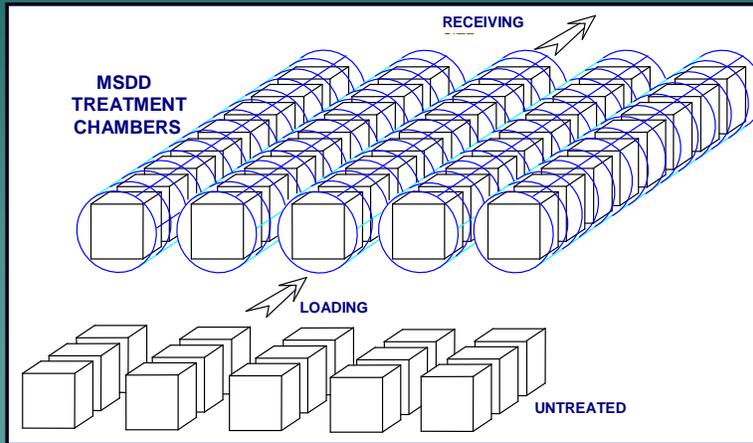
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## MSDD Pre-Commercial Prototype System



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## MSDD Pre-Commercial Prototype System. Installation & Operation Concept



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## UC Davis RF & MSDD Project (1998-2009)



M. Lagunas-Solar, Cecilia Piña, Tin Truong, Tim Essert, Nolan Zeng

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