

**VEGETABLE STERILIZATION APPARATUS AND METHOD FOR
PRODUCTION OF STERILIZED VEGETABLES**

Abstract

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Provided are a vegetable sterilization apparatus and a method for production of sterilized vegetables, with which leakage of ozone gas to the outside is more reliably preventable, while minimizing ozone gas desorption. The vegetable sterilization apparatus (100) is provided with a sterilization tank (3) for sterilizing vegetables (V) through immersion in ozone water, and a compartment (30) above the ozone water held in the sterilization tank (3) is airtight. This method for production of sterilized vegetables is carried out in an ozone water sterilization tank (30) in which ozone water is held and the space above the ozone water held therein is airtight, and includes: a sterilization step for immersing vegetables in ozone water and carrying out sterilization; an air feed step for increasing the pressure inside a pre-wash tank (20) and a post-wash tank (40) provided as a previous stage and a subsequent stage of the ozone water sterilization tank (30), to a level above the pressure inside the ozone water sterilization tank (30); and a transport step for transporting the vegetables between the ozone water sterilization tank (30), and the pre-wash tank (20) and the post-wash tank (40) that were brought to elevated pressure in the air feed step.

30 Fig. 1