

## **SUPPLEMENTAL MATERIAL**

### **Relative Cleanability and Sanitization of Blueberry Mechanical Harvester Surfaces**

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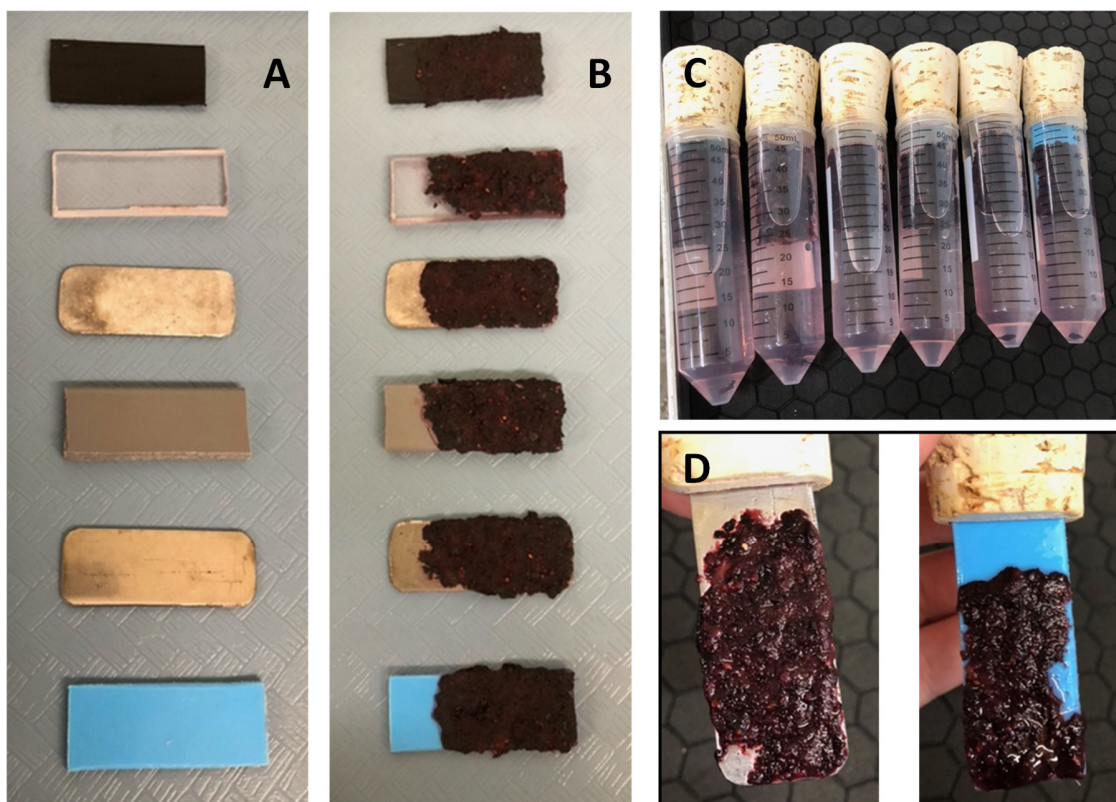
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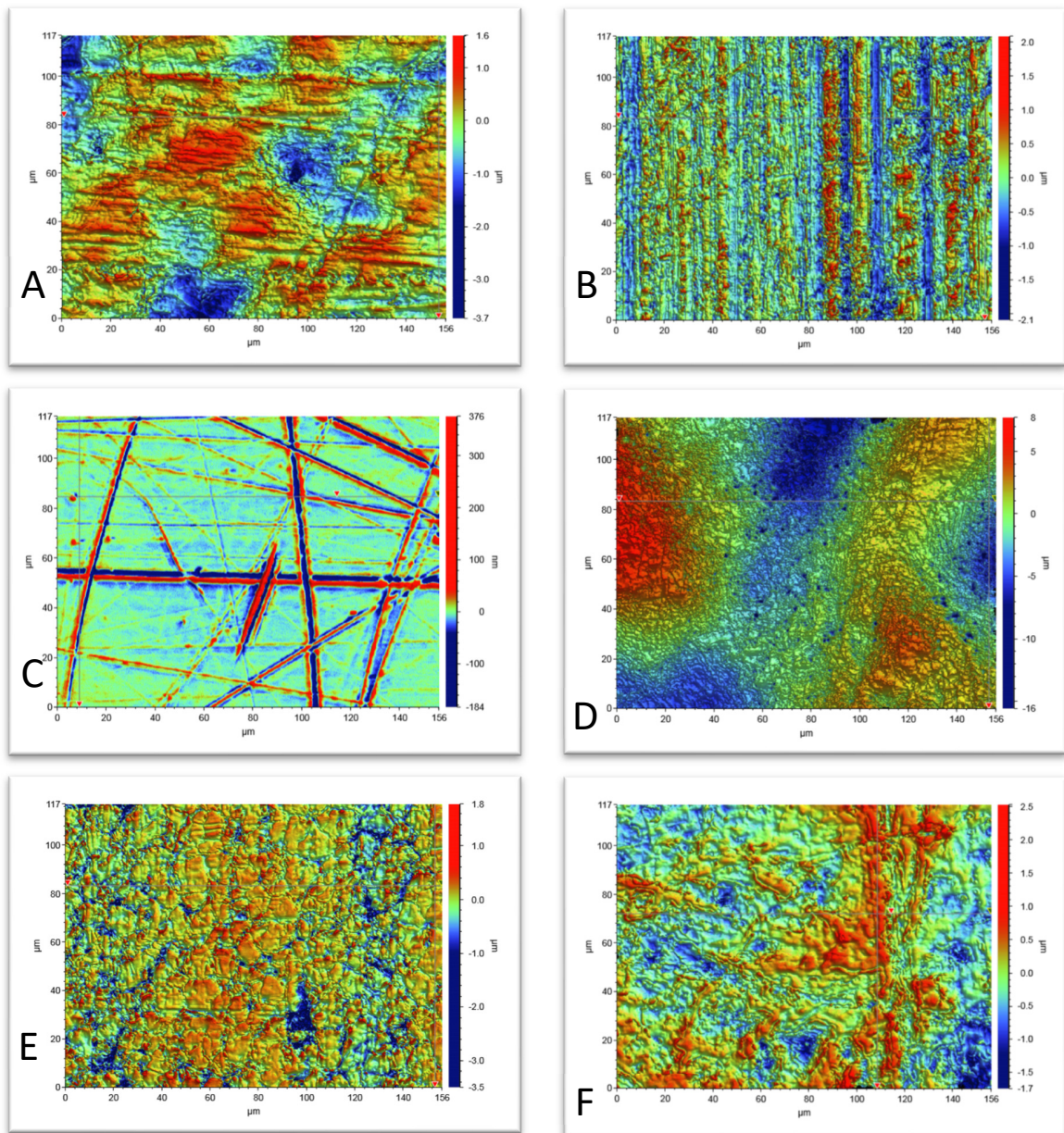
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**Supplemental Figure S1.** Laboratory cleanability assay for blueberry mechanical harvester surfaces. Surface coupons (2 cm x 5 cm) before (A) and after (B) application of mock soil (blueberry puree). After drying for 16 h, soiled surface coupons were immersed in distilled water (or cleaning solution) in individual 50-ml centrifuge tubes and held in place by cork caps for rinsing treatment on an orbital shaker for different periods of time (C). Examples of surface coupons with remaining soil after rinsing treatment (D).



**Supplemental Figure S2.** Optical surface profilometry images of blueberry mechanical harvester surfaces. A, shaking rod (polyethylene); B, tunnel side wall (aluminum); C, catcher plate (extruded polycarbonate); D, conveyor belt (acetal plastic); E, conveyor belt (stainless steel); and F, berry lug (high-density polyethylene). Red and orange indicate peaks on the surface, whereas yellow, green, and blue indicate valleys.