FOOD PROCESSING & STORAGE

Eliminate pathogens with the most powerful oxidizer available

Ozone Solutions, Inc.
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CHEMICAL FREE DISINFECTATION FOR FOOD AND PROCESSING EQUIPMENT.

Ozone is a proven, powerful way to eliminate microorganisms, effectively and quickly killing viruses and bacteria including E.coli and Listeria. It can be used to control biological growth of unwanted organisms in products and equipment used in the food processing industries. Ozone Solutions’ industry-leading technology is particularly suited for the food industry due to its ability to disinfect microorganisms without adding chemical by-products to the food being treated, food processing water or atmosphere in which food is stored. Ozone reverts back to oxygen leaving no harmful chemical residuals or altering the taste of treated food.

OZONE SOLUTIONS’ FOOD PROCESSING PRODUCTS.

- Waterzone Series
- Waterzone SE Series
- Waterzone IS Series
- TS Series
- TG Series

BENEFITS OF OZONE FOOD TREATMENT:

- Longer shelf life
- Water and energy efficiency
- Lower cost in waste water disposal
- Air-born microbiological and odor control
- Ethylene removal
- No chemical storage required
- Approved by the FDA, USDA, and supported by the National Organic Program
- Environmentally friendly
- 3000 times more germicidal than chlorine
- No harmful chemical residual that requires a final rinse
- Instant pathogen destruction
  - Salmonella enteritidis
  - E.coli O157:H7
  - Listeria monocytogenes
  - Shigella dysenteriae
  - Micrococcus aureus
  - Clostridium botulinum
  - Mycobacterium tuberculosis
  - Bacillus anthracis
  - Streptococcus sp
  - Molds
  - Botrytis
  - Rhizopus
  - Penicillium
  - Aspergillus
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The Ozone Solutions system worked great. It killed everything that wasn’t supposed to be on the fruit and also made the fruit look very shiny and clean. When we wet harvest the cranberry, there is usually a little film left on the berry. The ozone really cleaned that up.
– Ray Habelman Brothers • Tomah, Wisconsin

OZONE APPLICATIONS FOR THE FOOD INDUSTRY:

- Washing and storing fruits and vegetables
- Meat, poultry, and seafood production, processing and storage
- Aquaculture
- Pest management
- Irrigation

- Air quality
- Beverage production
- CIP (Clean in Place)
- Surface sanitation
- Increasing shelf life of fruits and vegetables

EFFECT OF OZONE ON GENERAL AEROBIC BACTERIA.

Pork samples treated with 2.3 PPM dissolved ozone had an average reduction of aerobic bacteria plate counts of 97.82%, E.coli was reduced by 98.22%.

E. coli Plate Count Comparison

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Ozone Solutions Inc., founded in 1997, is a full-service provider of cost-effective and environmentally friendly ozone technology. Our products and services are internationally present in many different applications. We are reaching out to our customers through our global network of distributors as well as our regional sales representatives in North America. Today, Ozone Solutions Inc. is moving forward in company and product development, in order to become the most trusted and innovative supplier of ozone technology.

OZONE SOLUTIONS ADVANTAGES

- Complete project oversight from concept through ongoing usage
- Excellent customer service
- Industry leader in service support
- Research & Development lab
- Customized solutions
- Replacement parts availability
- Customer system operation and maintenance training
- Reliable products for many applications
- Ozone monitors and detection equipment available

APPLICATIONS

- Air Treatment & Odor Control
- Aquaculture & Zoos
- Biofuel
- Bottled Water
- CIP (Clean in Place)
- Cooling Tower
- Dairy
- Drinking Water Treatment
- Food Processing & Storage
- Grain & Feed Remediation
- Groundwater & Soil Remediation
- HVAC
- Laundry
- Livestock
- Medical
- Pharmaceutical
- Pools, Waterpark, & Spas
- Pulp & Paper Bleaching
- Semiconductor Production
- Wastewater Treatment
- Wine & Beer

CONTACT US FOR MORE INFORMATION

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