The use of ozone in the processing of foods has recently come to the forefront as a result of stories of food contamination reported in the media. These serve to highlight the need for food industry to seek better, more effective methods of ensuring food safety. The use of ozone in food processing applications has gained popularity in the past few years due to the approval by the U.S. Food & Drug Administration approving the use of ozone as an anti-microbial agent for food treatment, storage, and processing. It is worthy of noting, the use of ozone in food processing has been allowed & accepted in Japan, Australia, France and other countries for some time.

Ozone was given Gras approval for direct contact on food in 2001 by the FDA Final Rule 21 CFR Part 173.336

Mushrooms after 28 days

Lettuce after 20 days

Ozone is effective against Lysteria, Salmonella, E.coli and any pathogen found in fruits, meats, seafood, and other foods consumed by the public.
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% on samples treated with 2.3 PPM dissolved ozone.

Ozone is easy to use and install. Dissolved ozone can be added to your existing washing, or spraying application! Ozone can also be used as a gas for extending shelf life & eliminating cross contamination.