

# Poultry Processing "Today"



HACCP -- Preliminary recommendations -- Example Applications



USDA Inspections

- 1.) Reduces spoilage and increasing produce shelf life
- 2.) Approved by the USDA & FDA
- 3.) Has an ecoli & Listeria Monogytogenes & Salmonella kill ratio of 99.9%
- 4.) Promotes Sustainability (Going Green)
- 5.) Is GRAS approved (generally recognized as safe)
- 6.) Eliminates Odor and does not leave a flavor or texture on foods
- 7.) Is the most powerful oxidizer available



- 8.) 3000 times more germicidal than chlorine and it is natural.
- 9.) Instant pathogen destruction
- 10.) No chemical storage required
- 11.) No harmful chemical residual
- 12.) Made in America
- 13.) Ozone wash/rinse injection systems – Food Processing
- 14.) Ozone application – Aqueous (Flume, Tank, Spray, Mist or water curtain.