**Ozone In Food Processing Applications**

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 the 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 and 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 and 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

Ozone Really Works!

Samples Treated with 2.3 PPM Dissolved ozone had an average reduction of aerobic bacteria plate counts of 97.82%.
Lab tests were performed to evaluate the concentration and exposure time of ozone is necessary to kill generic E.coli bacteria

The chart above shows the effect of ozone concentrations on E.coli at 1 and 7 second intervals. This chart shows 2.0 PPM ozone is very effective on E.coli with only 1 second of contact time. This shows ozone is very effective in any spray application where the water will contact all surfaces.

**Ozone Can be used on almost any fruits or vegetables!**

**Ozone is effective against Lysteria, Salmonella, E.coli and any pathogen found in fruits, meats, seafood, and other foods consumed by the public**

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 and eliminating cross contamination

**Call us today with you’re application questions**

**Team up with a leader in the ozone industry – Ozone Solutions!**

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