

Hygiene Control In The Food Industry

OZONE – THE NATURAL CHOICE for food hygiene control

At a time when we have seen a rise in the number of reported food poisoning outbreaks, the need for cleanliness in production, preparation, storage and display is absolutely paramount. But how is this best achieved? And how can you be sure that the option you choose is totally effective in all of these areas?

“Ozone, one of the most efficient killers of microbiological and bacterial organisms”

What is Ozone?


Ozone is created from air. It is a highly reactive gas which is produced when oxygen in the air interacts with either electricity or UV light. It is also known as “activated” oxygen and is an extremely powerful and effective natural cleansing agent.


How does Ozone work?


Ozone is one of the most powerful oxidising agents available and kills bacteria by rupturing the cell membrane. Ozone is effective in wet and dry environments and is an ideal technology platform for sanitising and disinfection across the entire range of applications and challenges facing the food industry today.


The correct application of ozone significantly reduces the risk of food poisoning, with benefits in reducing spoilage and increasing shelf-life in storage and transportation and at the point of display.

Ozone offers benefits in all areas of food handling, preparation, process, storage, distribution and display:-

 *Destroys bacteria on food and protects at all stages from harvest to point of sale.*

 *Over a period of time Ozone reaches all exposed surfaces destroying pathogens in places that other disinfecting agents would normally find inaccessible.*

 *Ozone is effective in dry (gas-phase) and wet (aqueous-phase) environments.*

 *Unlike many other agents, such as formalin or ethylene oxide, ozone does not leave any toxic residues.*



Hygiene Control

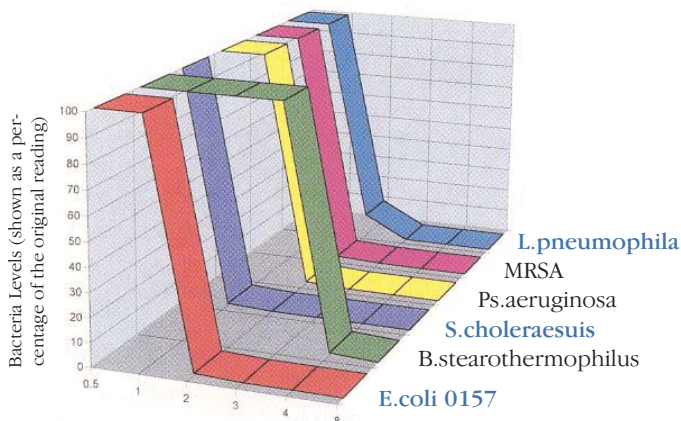
“Tests have shown that 99.9% of all bacteria are killed within 1 hour of exposure to OZONE.”

At Ozone Industries, we operate a continual development program to improve the service we provide to our customers. Tests conducted by independent laboratories and researchers consistently demonstrate that OZONE is an effective disinfection and sanitising agent, even at low concentrations (as low as 0.5ppm in the air). The results of just one of these tests are given in the chart below

Even at low levels, OZONE is extremely effective against many harmful bacteria including E-coli, Salmonella and Legionella.




Chart to Show the Reduction in levels of Bacteria after exposure to ozone at 0.5 parts per million



OZONE – Practical applications giving you valuable peace of mind.

Ozone has many uses within the food industry. Here we review just some of the ways customers are already benefiting from its introduction.

 A major UK beverage bottling Company employs our O3CIP© ozone system to disinfect make-up water used for a range of flavoured cola's and drinks.

-  Leading UK water-cooler Companies employ our O3CIP© systems, to disinfect the product water and to rinse and sanitise all bottles and caps.
-  Many in the Dairy Industry employ our Airmaid 5000 system to reduce the presence of unwanted yeasts and spores in the manufacture and storage of processed milk products such as cheese and yogurt.
-  Fruit and vegetable merchants employ our AirSept© product, in their bulk stores to control ripening and spoilage agents.
-  Our Steritruck© Ozone system maintains a background level of ozone in road-haulage containers and box-wagons, to sanitise between cargoes and to prevent cross-tainting between successive cargoes. For example when transporting fish from northern Europe to the Mediterranean, returning with fruit and vegetable produce.

New applications for Ozone are rapidly emerging and are all based on the ability of Ozone to kill pathogens and breakdown organic contaminants and pollutants, cleanly, efficiently and cost-effectively.

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