

ozone

Food Sanitation Using Ozone Technology

Food and beverage producers live in dread of being in the news for the wrong reason: **a safety recall.** This is why sanitation systems are a critical part of the production process in every food producing and packaging industry.

Today, **Desiccare Ozone** direct food contact sanitation and surface sanitation for food contact, non-food contact, and Clean in Place (CIP) systems offer highly **effective sanitation at low cost with no harmful by-products.**

Application

- Meat Processing & Packaging Plants
- Restaurants
- Clean in Place



Clean in Place Sanitation

Clean in Place (CIP) ozone sanitation offers strong safety and cost benefits to food and beverage producers.

CIP allows a food producer to clean production lines with ozonated water and fewer chemicals and less thermal sanitation, reducing downtime for production line preparation and rinsing. Ozone sanitation produces no harmful by-products, eliminating or minimizing waste disposal and reducing environmental impact. Lower chemical and thermal sanitation use reduces operating costs. Surface Disinfection for Food Sanitation highly potent cleansing molecule.



Ozone is the most powerful oxidizing agent, highly potent cleansing molecule.

WHAT IS OZONE?

Ozone is the most powerful naturally occurring agent — the same element that cleanses the Earth's atmosphere. Ozone occurs when three oxygen molecules are combined and charged by electricity. Ozone is a colorless gas at room temperature with a scent of fresh rain. It is nature's most effective tool for sanitation without chemicals.

Why is Ozone better?

Safe. Effective. Powerful. Eco-Friendly.

The strength of Ozone is its versatility and environmental benefits. Ozone can kill bacteria faster and 50 times more effective than traditionally used disinfectants, such as chlorine. Ozone is generated on location therefore eliminating additional costs and environmental impacts of storage and distribution.

Not long ago there was a major problem in California with Salmonella infections in leafy vegetables. The source of the infection was never definitively pinned down, although the producers responsible for distributing the infected vegetables were clearly identified, and the damage was done.

This was avoidable. Research has shown that ozone can be a faster and more effective disinfectant than chlorinated water. It kills a wider range of pathogens. And the ozone solution requires no disposal or cleanup because the ozone naturally reverts to more stable oxygen.



Ozone Sanitation makes the Food Supply Safer. Partner with Desiccare, we offer a low cost, more effective and powerful, natural ozone food sanitation system.

Benefits:

It's Safe

- Clean and environment-friendly
- FDA-approval for direct-food contact application
- Proven safer for employees than any conventional chemicals

Effective

- Extremely effective as a disinfectant at relatively low concentrations
- Treats all known bacteria, fungi, yeast and protozoa (including parasites and amoebae)
- 50 times more effective than chlorine bleach
- Kills bacteria 3100 times faster than chlorine

Powerful

- The most powerful broad-spectrum microbiological control agent available
- The most powerful food-grade antimicrobial agent available

Eco-Friendly

- Eliminates all chemical usage
- Eliminates the use of hot water and conventional sanitizer
- Generated on location, eliminating additional cost