



Cold Storage

Ozone is a highly reactive form of oxygen, consisting of three oxygen atoms (O_3), that is a safe and powerful oxidant/disinfectant that quickly decomposes to diatomic oxygen (O_2) after reacting with targeted organic matter or microorganisms. Ozone destroys microorganisms effectively by reacting with oxidizable cellular components, without leaving harmful residues behind, and controls the growth of unwanted biological organisms by effectively killing viruses, bacteria, fungi, and parasites, including those causing food spoilage or human diseases. This makes the use of ozone as an antimicrobial agent particularly well suited to the food industry for both cold storage and washing.

Ozone is safer and more environmentally friendly than other antimicrobials and, in its gaseous phase, acts as a preservative by controlling mold and bacteria in the air and on the surface of the product. Improvement of microbiological quality and lengthening of shelf life for food items can be accomplished by directly treating products with ozone or by storing them in an ozone-containing environment. Ozone can be utilized in an aqueous solution to decontaminate food-contact surfaces, sanitize equipment and packaging materials, recycle wastewater, and decrease pesticide levels on fresh produce. It will also increase product shelf life and eliminate mold, fungus and unwanted insects and rodents.

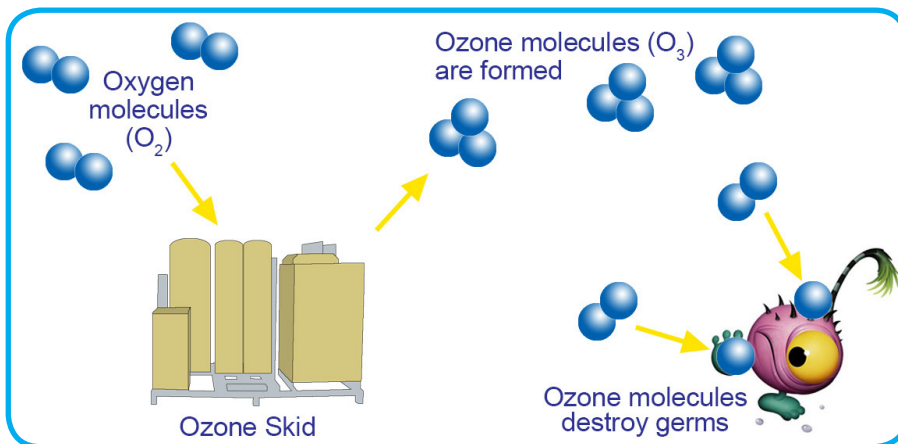
In 1997, the FDA granted ozone with the status of "Generally Recognized As Safe" (GRAS) as a sanitizer and disinfectant for foods which means that food processors are free to use ozone as an antimicrobial agent to treat food products. The GRAS classification is advantageous because ozone is particularly effective in inactivating infectious agents such as E. coli and Salmonella.

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OZONE FACT

Products that benefit from ozone treatments include, but are not limited to: fresh fruits, vegetables (especially potatoes and onions), cheeses, eggs, nuts, and meats.



Typical Ozone Skid

