



**OZONE INDIA TECHNOLOGY**  
(HEALTHY INDIA OZONE INDIA)



**OZONE INDIA TECHNOLOGY** team develop & designed the our instrument for food processing unit and environment friendly .many instrument installed the food processing unit and removed Microbiological.

### **Ozone in the Food Industry**

Because ozone is a safe, powerful disinfectant, it can be used to control biological growth of unwanted organisms in products and equipment used in the food processing industries. Ozone is particularly suited to the food industry because of its ability to disinfect microorganisms without adding chemical by-products to the food being treated, or to the food processing water or atmosphere in which food is stored.

In gaseous form, ozone can act as a preservative for certain food products and can also sanitize food packaging materials. Some products currently being preserved with ozone include eggs during cold storage, fresh fruits and vegetables, and fresh fish.

### **How does it Work**

- \*Air-borne microbiological control
- \*Low ozone levels (<0.3ppm) will inhibit microbiological growth in the air
- \*High ozone levels can be used for disinfection when the room is empty
- \*Ethylene Removal (C<sub>2</sub>H<sub>4</sub>) Eliminate mold growth from cold storage area
- \*Ethylene is expelled from fruit and vegetables during ripening
- \*High Ethylene levels speed the ripening process
- \*Surface sanitation

In 1997, through efforts of the Electric Power Research Institute (EPRI), the FDA granted ozone with the status of "Generally Recognized As Safe" (GRAS) as a sanitizer and disinfectant for foods. EPRI accomplished these following guidelines set forth by the FDA.(according to source.)

### Antimicrobial Effects of Ozonized Water Against Generic E.coli on Swine

Significant reduction of *E.coli* can be achieved with ozone using the proper dosage and exposure time.



Ozone is approved for Use with Food.(according to taken source)

The USDA and FDA have approved ozone as an antimicrobial agent for use with food processing. With regulatory approval, ozone has become a great option for cost-effectively disinfecting food.

### Ozone extends food shelf life

#### Food Processing with Ozone

- \*Bacteria reduction during processing will also extend shelf life
- \*Aqueous ozone is directly applied to the produce or meat.
- \*Ozone can be used as an antimicrobial intervention in most all produce, and meat applications.
- \*Water savings may provide system pay-back
- \*Less chemicals = better flavor

#### Pathogens Inactivated with Ozone

- \*E. coli O157:H7
- \*Salmonella
- \*Listeria
- \*Pathogenic Fungi (mold)
- \*Generic Bacteria
- \*Viruses

#### Ozone for Food Storage

- \*Potato Storage Facilities
- \*Citrus Fruit Storage
- \*Vegetable Storage

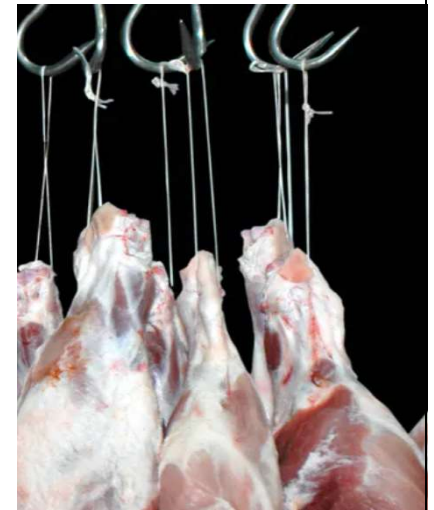


- \*Aged Ham Storage
- \*Cool Meat Storage
- \*Preservation of Fish and Seafood
- \*General Cold Storage Facilities
- \*Ozone in Apple Processing



The ozone treatment reduced the yeast and mold count in the water, resulting in **cleaner apples and a longer shelf life** for the caramel apples.

Fruits and vegetables will carry bacteria and mold directly out of the field, which reduces shelf life and can cause serious health issues. While nearly all food processing facilities rinse produce with clean water, rinsing alone does not adequately sanitize against mold and bacteria



#### **Methods of Ozone Application:**

- \*Gaseous ozone can be distributed throughout a cold storage facility at low levels
- \*Ozone-sterilized ice is used to pack fresh fish and seafood to prolong freshness
- \*Ozone gas is used in meat coolers to inhibit microbiological growth and extend shelf life
- \*Ozone is dissolved into water to wash fruits and vegetables to remove mold and bacteria
- \*Low levels of gaseous ozone can be used in containers to prolong shelf life upon delivery
- \*Dissolved ozone is used to wash meat and poultry to remove bacteria and extend refrigerated shelf life

#### **Benefits of Ozone Use in Cold Storage:**

- \*Extend shelf-life of the produce within the cold storage facility
- \*Air-borne microbiological control
- \*Low ozone levels (<.3 ppm) will inhibit microbiological growth in the air
- \*High ozone levels can be used for disinfection when room is empty
- \*Surface sanitation can be maintained
- \*By inhibiting microbiological growth, pathogens on the surface of produce, containers and walls will be kept to a minimum
- \*Eliminate mold growth from cold storage area

\*Odor control

\*Maintain an odor-free cold storage area

\*Keep odors from cross contaminating between products

\*Ethylene removal

OZONE INDIA TECHNOLOGY installed successfully strawberry plant and removed the microbiological .

Installed ozone india technology Black/Red strawberry plant, SHREE GANESH FORZEN FOODS (P) LTD Greater Noida,UP in 2021



#### OUR VALUABLE COUSTOMER-



Zeon Life sciences Ltd, HIMACHAL PRADESH-We undertake manufacturing of tablets, capsules, syrups, oral drops, powders and diskettes with precision from source to seal.



Company's core strength lies in the distribution of Apples and other high-altitude fruits, large volumes of Kiwis, Avocados, Citrus, Pears, Grapes and other fruits



pharmaceutical formulations, nutritional supplements, personal care products, home care and hospital care products for a host of companies

#### OZONE INDIA TECHNOLOGY

[www.ozoneindiatechnology.com](http://www.ozoneindiatechnology.com), [ozoneindiatechnology@gmail.com](mailto:ozoneindiatechnology@gmail.com)

Mo-+91-96500179743, 9599500580/90

