



OZONE INDIA TECHNOLOGY
(HEALTHY INDIA OZONE INDIA)
 (An ISO9000-2015 Certified company and CE Certified)



THE DAIRY INDUSTRY SURFACE SAINITIZE BY OZONE

CHEMICAL FREE DISINFECTION WITH OZONE

The dairy industry continues to apply more focus on the importance of reducing water cost and the recovery of valuable raw materials. Water consumption in this industry is mainly associated with cleaning operations, cooling water and process water

How does it work?

Ozone is a high-oxidizing agent that reacts, when it is in contact with any organic molecule, eliminating microbes, bacteria, and mold..
 With its strong sterilizing properties, it can reduce contamination of fungal spores and bacteria located in the surface of the machine.

Surface & odour air sanitation in dairy industry is fundamental for the quality of the final product. Studies prove that a wide range of dairy products can benefit from the use of ozone treatment as a disinfectant. Ozone has been used for the removal of milk residues and biofilm-forming bacteria in steel surfaces and in milk processing, including fluid milk, powdered milk products and cheese. While it destroys bacteria, virus, fungus, yeasts, molds and protozoa

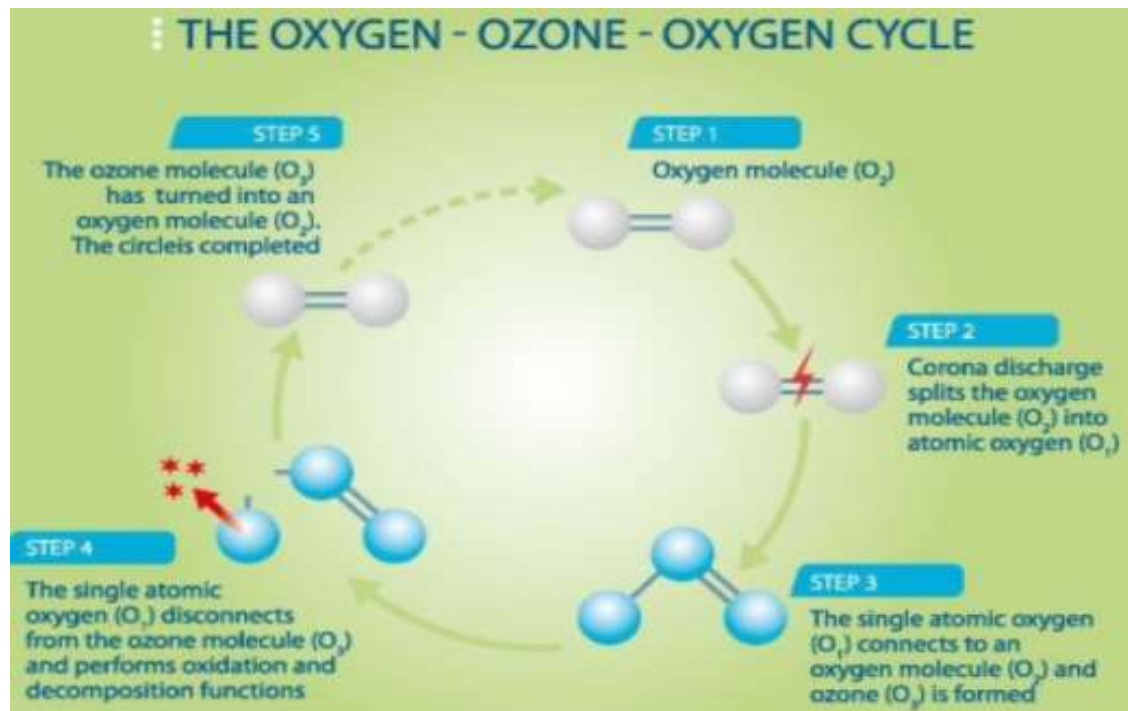
Ozone can be applied to clean and disinfect dairy milking equipment and the surfaces in dairy settings.. Many hygienic problems may easily be prevented with the use of ozone.

If ozonated water is used on dairy products, it should be used for your cleaning process

Effectiveness of Ozone(as per source study)

SURFACE	% REDUCTION IN PLATE COUNT
Stainless Steel	89.7-98.2
Room Air	70.2-95.03%

OZONE MACHANISM UNDERSTAND BELOW DIAGRAM-



“Benefits

- *Powerful disinfectant;
- *Improves dairy water quality;
- *Increases dairy product quality: powdered milk products, fluid milk and cheese;
- *Doesn't affect the taste of any cheese or even the nutritional properties of any dairy product, including milk;
- *Removes milk residues and biofilm-forming bacteria from stainless steel surfaces;
- *Destroys bacteria and microorganisms in storage dairy rooms;
- *Prevents the growth of surface molds on cheeses in storage areas during curing;

OUR VALUABLE COUSTOMER-



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