



The Best Way to Sanitize Your Meat Processing Plant...use **OZONE!**

Hard to Beat

Ozone is made from oxygen and degrades back to oxygen. It does not leave a residue and as a result, does not require disclosure on a label. **Ozone** is a dream come true for meat processors!

Approved for Use

The FDA and the USDA have approved **ozone** with GRAS status for cleaning work surfaces and even for direct contact with meat. **Ozone** sidesteps all the trihalomethane concerns related to sanitizing with chlorine.

“**Ozone** is the most efficient disinfectant for all types of organisms.” - World Health Organization

Reduces Labor

Processing plants that use **ozone** find that it reduces labor and as a result, cuts cost. Johnston County Hams found **ozone** to be a tremendous time saver: “In the past, we had a four step cleaning procedure: apply a foaming cleaner to degrease, rinse, sanitize, and rinse again. Now we are done in three steps: degrease, rinse, and sanitize with **ozone**.”

- Rufus Brown, President



Application is Easy!

For Production Areas

Ozone gas is dissolved into water, turning the water into a super-sanitizing agent. Fresh *ozone* is readily available to the operator because of a unique design that incorporates a continuously circulating main header. The ozonated water can be used for spot sanitizing problem areas or by the cleaning crew at the end of the day. It can also be used for clean in place (CIP) applications with spray bars on conveyor belts.

For walk-in Coolers

Ozone gas can be pumped into coolers where meat is being stored. It will kill mold, mildew and bacteria in order to maintain sanitary storage conditions without effecting the meat.

No Negative Impact

Before placing their order for an *ozone* system, Stevens Sausage Co. wanted to be confident that the ozone gas would not have a negative impact on their product. They found this to be true after several rounds of testing: "The *ozone* gas had no impact on the taste or appearance of our hams!"

- Tim Stevens, President



Negative Results are Desired!

"Our USDA inspector is always making us test for listeria. We know that our new *ozone* system works great because the results are always negative! We have tested a lot of contact surfaces as well as our hams. The results are always negative! We have really enjoyed our new ozonated water sanitizing system. On top of that, we sleep better at night knowing that ozone gas is protecting all the product in our cooler at Johnston County Hams!"

- Rufus Brown, President

Want to Know More?

Contact us to learn about *ozone* and food safety. We will be happy to send you more information. A proposal can also be prepared for an *ozone* system custom designed for your plant!

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