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 ozoneated 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 ozoneated 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!