



**ENVIROZONE**



## Food

In the last decade, as food-borne illnesses have increased, there has been a rise in safety and quality standards. Reducing and removing pathogens from fresh food items is the main method for food storage and purification.

Due to the toxic by-products of chlorine treatments, ozone methods are rapidly gaining popularity in application of many food processes.

Previously used sanitizing agents, are far less effective than ozone in destroying pest infestation and microbial count. It not only disinfects the produce but also slows down the ageing process and extends the shelf life. Ozone also eliminates germs like escherichia, coli and listeria much faster than any other disinfectant or chemical. As it decomposes into simple oxygen, ozone is non-carcinogenic and safe for consumers as well as employees.

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