

Enhance food safety practices, reduce use of chemicals and meet HACCP requirements

Enhancing food safety and meeting HACCP requirements without the dependency of chemicals has increased the demand for safe, proven alternatives such as ozone. With Purfresh's spray bar solution, potato packers and processors are able to enhance food safety practices naturally while meeting regulatory requirements.

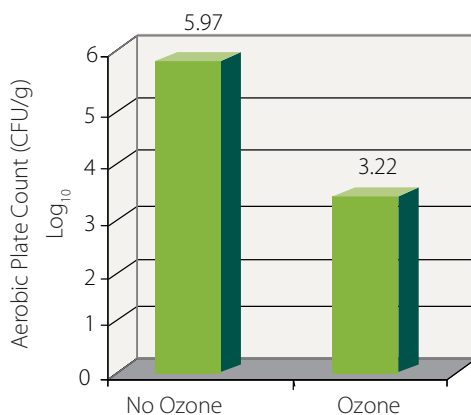
SCIENCE-BASED SOLUTION

Purfresh's science-based ozone spray bar solution provides a safe and proven alternative for potato packers and processors. Ozone is dissolved into the water to kill pathogens and controls cross-contamination of a broad spectrum of food- and water-borne microorganisms. Incorporating ozone into the rinse process, growers and processors can control ORP levels, enhance food safety practices and reduce the use of chemicals.

OPTIMUM SAFETY AND EFFICACY

Purfresh's unique closed-loop concentration control and remote monitoring capabilities provide optimum safety and efficacy. Its measurement sensors and on-board computer maintains ozone concentrations to within +/- 10 ppb of a desired set point. The solution includes fail-safe ambient air sensors, which constantly ensure work areas maintain ozone concentrations well within OSHA standards. Its remote monitoring service constantly tracks system performance and provides detailed reports and automated alerts.

BACTERIA REDUCED 2.75 LOGS (>99%)



Source: 2008 Production Potato Customer

KEY FACTS

Enhance food safety

- Disinfect process water
- Control cross-contamination
- Meet HACCP requirements

Reduce use of chemicals

- Reduce water usage and disposal costs

USDA and FDA approved

Certified organic

OZONE ADVANTAGES

Ozone is the safest and most natural purification and disinfection agent for fresh produce. It is approved by the FDA and USDA as a food contact substance and is certified organic.

Ozone's method of action is to destroy the cell wall of the organism upon contact. Because it works instantly, ozone does not enable the development of resistant pathogen strains, an increasing problem for the produce industry.

Generated from the oxygen in air, ozone reverts to pure oxygen after doing its job, leaving no residue on produce. Ozone is made on-site; no delivery or storage of toxic chemicals required. At the levels Purfresh recommends, ozone is safe for people, product, equipment and the environment.

PURFRESH WASH: POTATOES

COMPARE THE VALUE

	CHLORINE	OZONE
CONTROL OF CROSS-CONTAMINATION	Limited due to required long exposure times	Effective control via short exposure times
RESISTANCE ISSUES	An ongoing problem	None
RESIDUE ON PRODUCE	May adhere to surface or be absorbed into cut ends of product	Ozone reverts to pure oxygen leaving no residue
SENSORY ASPECTS OF PRODUCE	Salts may burn treated product. Absorption may effect taste and appearance	Ozone maintains fruits taste, texture and smell characteristics
WORK ENVIRONMENT	Strong/irritating odors can permeate the work space	Proper system design mitigates any odors
REGULATORY OVERHEAD	Increased water discharge costs and scrutiny	None
CORROSIVENESS	Can corrode equipment	No issue with a properly designed solution

EXAMPLE SYSTEM

