

Ozone-based system keeps produce safer

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from staff and wire reports*



WilsonBatiz, a grower-shipper of greenhouse and open-field fruits and vegetables, has deployed Novazone's ozone-based cold storage system to control decay-causing mold spores and other microorganisms.

In its cold storage rooms in San Diego CA, WilsonBatiz will use Novazone's cold storage application to kill and control mold, bacteria, and viruses in the air and on exposed surfaces. Ozone gas is delivered consistently and at precise concentrations into the storage rooms. In this environment, ozone is also effective in naturally controlling the ripening process by converting ethylene into carbon dioxide and water vapor. Regulating the ripening process in this manner ensures longer storage and shelf life for produce.