



ecosafeusa.com

The ECO-SAFE Anti-Microbial Ozone Wash-Down System For The Seafood Industry

Ozone has an oxidation potential that is 3000 times as germicidal as chlorine. It retains this capability in an aqueous solution for superior sterilization. Ozone destroys dangerous pathogens like salmonella, listeria, e.coli, and shigella resulting in food that is safer to consume. Ozone also reduces bacteria that causes food spoilage, therefore increasing shelf life and saving money.



Fresh and frozen fish can be washed and thawed with ozonated water prior to processing, refrigeration, storage, or packaging. The use of ozone will remove all of the odors in seafood



Seafood uses for the ECO-SAFE Anti-Microbial Ozone Wash-Down System



Seafood cutting boards and product are sanitized throughout processing to ensure the freshest packaged product.

Seafood uses for the ECO-SAFE Anti-Microbial Ozone Wash-Down System



Ozone ice is used in packaging and refrigeration to preserve freshness during shipping and storage.



Shrimp is rinsed in ozonated water to sanitize and remove odors that plain water alone cannot do. In the right hand photo you can see the Ozone separating contaminants from shrimp that can be skimmed or rinsed away. Using tap water alone will not remove contaminants.

The use of Ozone will give your products a fresher appearance, smell much fresher, be bacteria free and have an extended shelf life that leads to less waste.

Seafood uses for the ECO-SAFE Anti-Microbial Ozone Wash-Down System



Ozonated water can then be sprayed directly onto the cleaning surface and the exterior of the product to disinfectant **AS YOU WORK**. After the exterior cutting is finished, disinfect the cutting boards by spraying with the Ozonated water. There is no time consuming rinsing of Ozone because when the Ozone has finished disinfecting it reverts back to oxygen. **NO CHEMICAL RESIDUE**. It can even safely come into contact with food products. After disinfecting the cutting surface, continue to cut the product on a sterilized cutting surface and package a bacteria free product.



The MD-1500 Ozone wash-down system seen above in a processing facility takes up very little space (36”w x 16”d x 48”h) and connects to department hoses, sinks and sprayers. One MD-1500 Ozone wash-down system can supply Ozonated water to an entire fish market or seafood processing facility.