

Ozonated water touted as bactericide

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LOS ANGELES– Eco-Safe Systems USA Inc., a leading developer of ozonated water intervention systems, is promoting ozone as the ultimate line of attack against a wide range of contaminants – including salmonella, listeria, shigella and E.coli – that are threatening America's fresh produce and food processing industries.

As the most potent bactericide known – at levels 3,100 times as germicidal as chlorine – ozonated water not only makes food safer, it's better for the environment, according to a company press release.

"By killing bacteria on contact, ozone can provide the produce industry with the necessary protection for eliminating the possibility of another deadly E.coli outbreak," said Dr. Al Baroudi, president, Food Safety Institute, International.

"The use of ozone delivers a wide range of benefits that can increase food quality and safety, at a lower cost to producers and processors," said Michael Elliot, president Eco-Safe Systems.

Ozonated water intervention systems address the need to protect the public against a wide range of contaminants that can affect the food supply, from farm to fork. They eliminate the use of harsh chemicals like chlorine, pesticides and bactericides. Ozonated water is also environmentally friendly since it disappears after 30 minutes.

Eco-Safe's ozonated water intervention systems are compliant with FDA, USDA and HACCP guidelines. Visit www.ecosafeusa.com.

– Staff report