



## HOSE IT DOWN WITH OZONE

**E**co-Safe Systems is a Los Angeles, Calif.-based developer of ozone water-intervention systems that protect food and water against a *Salmonella*, *Listeria*, *Shigella* and *E.coli*—while eliminating the use of harsh chemicals, pesticides and bactericides.

Eco-Safe products and services extend across the entire food-safety supply chain of food processing, preparation and distribution. The company's patent-pending solutions conserve energy, contain costs and protect the environment.

Ozone-treated water addresses the need to protect the public against a wide range of contaminants that can affect the food supply, from farm to fork. The use of Ozone delivers a range of benefits that increase food quality and safety, at a lower cost to processors.

Since Ozone kills bacteria it can extend the shelf life of food by up to four days, saving retailers about 42 percent on produce alone. Due to less chemicals and lower energy usage, ozone decreases the skyrocketing costs associated with food-safety initiatives. Inside processing plants, ozone kills mold and bacteria, which means improved working conditions due to the elimination of odor.

**ECO-SAFE'S PATENT-PENDING SYSTEM AIMS AT KILLING BUGS, CONSERVING ENERGY, LOWERING COSTS WITHOUT HARMING THE ENVIRONMENT**

Eco-Safe's ozone water-intervention systems are compliant with FDA and HACCP guidelines

Because Ozone replaces chemical usage, foods are compliant with organic standards, too. With threats from bioterrorism looming large, the company's systems increases food defense by purifying food and water on contact.

For all of ozone's myriad benefits, Eco-Safe has focused on making this technology easy-to-use. Once installed, the system requires zero maintenance, enabling businesses to focus on their core functions. Further, the company fully services all equipment and allows businesses to reap the benefits through a no-hassle, no-commitment, free demo and installation. ■