

FoodSafety

magazine

Science-Based Solutions for Food Safety and Quality Professionals Worldwide

A Fresh **LOOK** at Intervention Tech

Eco-Safe Launches Supermarket Initiative

Eco-Safe Systems USA, a leader in ozone food-safety and water-purity intervention systems, has announced the launch of a supermarket industry initiative that will place ozone water disinfection units in major supermarket chain produce departments to enhance food safety and reduce shrinkage. The new Eco-Safe program seeks to demonstrate the effectiveness of ozone water disinfection units for improving the safety of fresh produce while dramatically reducing shrinkage by killing the bacteria that exacerbates spoilage.

The company is currently running programs in five retail outlets representing hundreds of stores among major supermarket chains. In addition to improving food safety, the use of ozonated water systems in produce departments can increase the shelf life of fruits and vegetables, saving an average of 42% of produce that would be discarded without ozone disinfection. For some supermarkets, a return on investment can be realized in as few as three months.

Eco-Safe Systems • www.ecosafesystemsusa.com

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