



Nature at its purest

Ozone is nature's miracle disinfectant. It neutralises bacteria, viruses, mould and mildew, and converts to pure oxygen when it's done – making ozone the perfect sanitizer for perishables, packaging and production equipment and spaces, and for cleaning fresh water for re-use.

Fruit, juices, spices, grains, meats... all perishables are subject to bacterial and fungal contamination. Ozone is a smart chemical-free disinfection method that delays mould formation naturally without leaving any residues – minimising the need for preservatives, preventing waste and adding value to foods and beverages.

Securing food safety naturally

Every year, more than 5000 foodborne illness outbreaks are reported in the EU alone. Ozone is a more powerful and effective sanitizer than UV, chlorine or other chemicals, and helps secure your reputation as a reliable supplier engaged in sustainability-sound practice.

How ozone works

In an ozone system for food and beverage production, the ozone is applied as a gas (to perishables and packaging) or in water (for water cleaning or equipment sterilization). Ozone molecules oxidize all pathogens they come into contact with, and the excess ozone reverts to oxygen within 30 minutes.

Resistance is futile

Some microbes can build natural resistance to chemicals, compromising the sterility of food production equipment. But pathogens can't resist ozone's natural oxidization – securing your operation effectively regardless of the length of production runs or sanitation intervals.

WHAT OZONE CAN DO:

- ✓ Prolong shelf life of perishables
- ✓ Eliminate odours
- ✓ Protect nutritional value and sensory characteristics of food
- ✓ Ensure food safety compliance
- ✓ Lower energy use

OZONE IS A NATURAL CHEMICAL-FREE WAY TO:

- Destroy harmful pathogens in or on perishables
- Clean and disinfect production lines and equipment
- Disinfect packaging
- Clean and decontaminate used fresh water
- Lower operational costs



Your business deserves the cleanest, safest and most effective natural purifier known to science.

Ozone is good for business

These days, all businesses need to prioritise sustainability – the world is watching, and regulators are acting. Ozone treatment is the most cost-effective and efficient way to ensure food safety and extend the market range and shelf life of foods and beverages, while strengthening your sustainability credentials.

Ozoniq – ozone fit for you

We believe ozone needs to work for you – not the other way around. Most single-supplier systems are “off-the-shelf” solutions, requiring you to adapt your production process to the needs of

the ozone technology. It can get complicated, expensive, and could lead to investing in more treatment capacity than you need.

Ozoniq works closely with you to understand how your business could best benefit from ozone. We'll help design a system using technologies sourced from a range of suppliers, and tailor the ideal ozone solution for your exact needs and budget.

Start benefitting from ozone today

Ozoniq is your one-stop resource for one-to-one consultation, planning, acquisition, installation and verification of ozone solutions tailored to your business needs and goals. Contact our food processing division anytime at Camilla.Khrulova@enviroprocess.com

Ozone VS other disinfection methods:

	OZONE	Chlorine gas	Chlorine dioxide	UV light
Antimicrobial potency	HIGH	high	high	high
Bacterial resistance	NO	yes	yes	yes
Residue	NO	yes	yes	yes
Energy use	LOW	low	low	high
Operational cost	\$	\$\$	\$\$	\$\$\$
Safe for food	YES	no	no	yes
Suitability for equipment sterilization	HIGH	high	high	med
Safety	HIGH	low	low	high
Environmental Profile	STRONG	weak	weak	med/strong

