



“Food safety is more important than ever, and it goes hand in hand with our quality approach. When we see a chance to improve our disinfection processes while preserving the high quality of our products, we take it.”

G. Valkaris, Technical Director, Labridis Bros

Food safety comes naturally to Labridis Bros

A quality first philosophy

Labridis Bros is a high volume fruit and vegetable processor based in Central Macedonia, Greece. The company operates from a quality foremost principle, extending from the procurement of fruit and vegetables to their processing, storage and delivery.

Central to that effort is food safety – ensuring the highest operational hygiene standards to protect customers and consumers, while preserving the look, feel, flavour and nutritional value of some of the world’s most highly-appreciated produce.

The solution is the problem

To protect their customers and consumers, and meet regulatory guidelines, food processing companies have two main challenge areas – treating process water and disinfecting the product itself.

Water used in every phase of processing, such as washing, peeling, blanching and hydrocooling, as well as the water used to clean all machinery and equipment, must be treated. Chlorine solutions are effective – but they also leave behind chlorate residues. Some microbes can also build resistance to chemicals, creating biofilms in equipment that are hard to remove and that become a contamination risk to new production runs.

Foods are even more problematic. Whether blanched or non-blanched, all perishables need to be disinfected at different processing stages with, until recently, chlorine dioxide. Residual chlorates are rightfully of concern to customers and consumers, who are looking to processors such as Labridis Bros to find innovative ways of keeping chemicals out of their food.



“With Ozoniq, we realised our ambition to improve food safety and quality with the same solution – we’re better able to meet the needs of our most demanding customers in every market.”

G. Valkaris, Technical Director, Labridis Bros

Chemical-free – even when they’re used

Labridis Bros approached Ozoniq with well-defined goals. They wanted to be better able to treat recirculating water, better able to reuse water, decrease their use of chlorine dioxide – and eliminate residuals from any chlorine use still necessary for regulatory reasons.

The ultimate goal was to better the company’s adherence to its operating philosophy of high quality in all things. If improving food safety can also improve food quality, all the better.

Ozoniq – Ozone fit for Labridis Bros

Ozone is nature’s miracle disinfectant, and by definition a smart way to address the Labridis Bros ambition. Ozone neutralises all pathogens, moulds, yeasts and mildews naturally and without leaving any residue. It also oxidises

chlorate residuals – eliminating them completely from water and products.

Ozoniq worked with Labridis Bros to fully understand their processes, and designed a tailored application that required no changes to their systems. With the Ozoniq solution, residuals have been eliminated, chlorine dioxide use is reduced, and oxidation time of products has been increased considerably, lengthening their shelf life.

The Ozoniq solution has also extended cleaning intervals for equipment from every 28 hours to once every 2-3 weeks – decreasing use of cleaning solutions and hot water, and lowering operational costs significantly.

Product quality is up, maintenance time is down and food safety is secured – win, win, win.