

# DAIRY PRODUCTS

## REDUCES BACTERIA, YEASTS AND MOLDS CONTAMINATION, INCREASING PRODUCE QUALITY AND SAFETY

Food safety concerns, reducing decay and extending storage life without the dependency of chemicals have increased the demand of safe, proven alternatives such as OZONE.

**Thanks to PC Engineering ozone generators, cheese and milk processors are able to reduce microflora contamination (molds, bacteria and yeasts), enhancing food safety practices naturally and meeting HACCP standards.**

## SCIENCE-BASED SOLUTION

PC Engineering solutions provide a safe and proven alternative for pineapple packers and processors.

The ozone, efficiently fumigated inside the ripening room, cold storage room and packaging room, is used to maintain the high quality of the product for long time, preventing the pathogens contamination.

## OPTIMUM SAFETY AND EFFICACY

The unique closed-loop concentration control and remote monitoring capabilities provide optimum safety and efficacy. The measurement sensors and on-board computer maintains ozone concentration at desired set-point. The solution includes fail-safe ambient air sensors and water sensors, which constantly ensure the safety of working area and the constant efficacy of the system.

The remote monitoring service constantly tracks system performance and provides detailed reports and automated alerts.

## KEY FACTS

### **Reduce microflora contamination:**

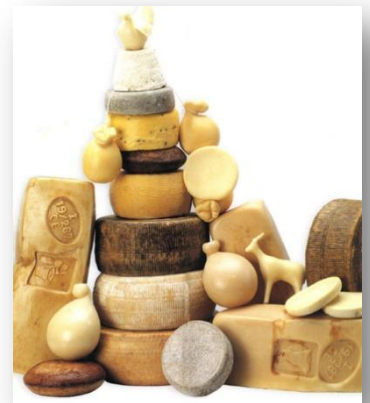
- Kill surface and airborne microorganisms
- Stop nesting of decay
- Maintain unchanged the produce quality

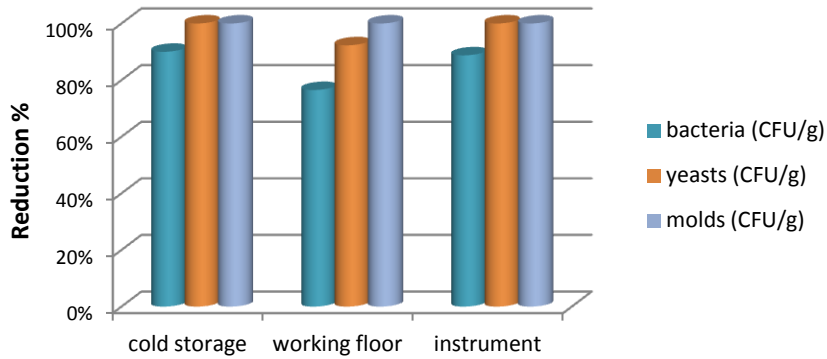
### **Sanitize instruments and working surfaces**

### **Increase the food safety:**

- Sanitize water
- It's environmentally friendly
- Reduce use of chemicals
- HACCP approve

### **USDA and FDA approved**





Microorganisms reduction on cold storage room, working surfaces and instruments after ozone treatment.

OZONE BENEFITS

	OZONE TECHNOLOGY
MICROFLORA CONTROL	Elimination of bacteria, mold and yeasts contamination
BACTERIA RESISTENCE	None
RESIDUE ON PRODUCT	None
ORGANOLEPYIC PROPERTIES and PRODUCT QUALITY	No negative alteration
REGULATORY COMPLIANCE	None
CORROSION	None, using ozone at the indicated concentration