

MUSHROOMS

INCREMENT OF FOOD SAFETY, REDUCTION OF CHEMICALS,
MEETING THE HACCP STANDARDS.

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, mushrooms packers and processors are able to extend product life, decrease decay and enhance food safety practices naturally, without altering the organoleptic properties and meeting HACCP standards.

SCIENCE BASED SOLUTION

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

The ozone, efficiently dissolved into the water, is used during mushrooms washing, in order to eliminate almost all pathogens and control the cross-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.

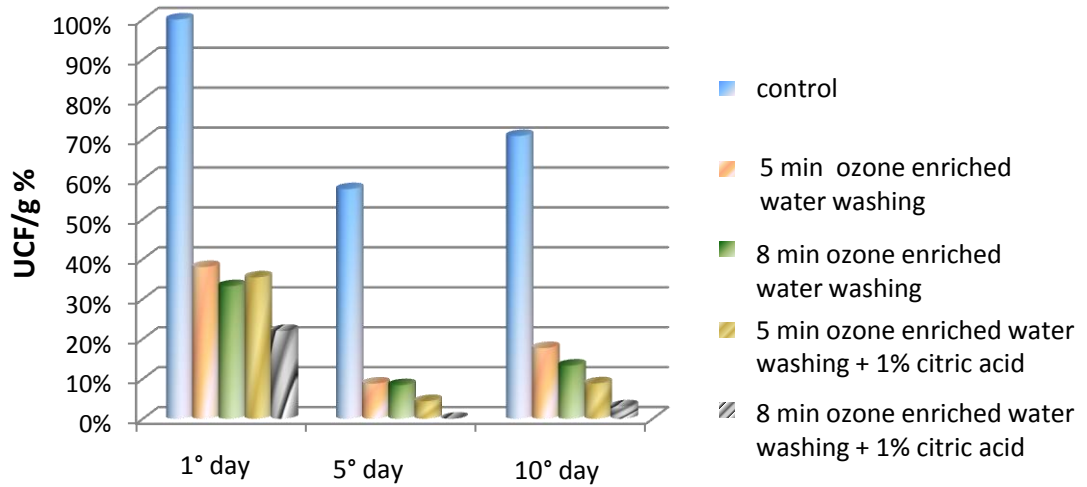
KEY FACTS

Reduce decay:

- Kill surface and airborne microorganisms
- Stop nesting of decay
- Extend storage life and shelf life
- Control the cross-contamination
- Reduces chemicals residues
- No enhancement of browning

USDA and FDA approved





Microbiological analyses on Champignons before and after ozone enriched water washing

OZONE ENRICHED WATER BENEFITS

	OZONE ENRICHED WATER SYSTEM
MICROFLORA CONTROL	Ozone efficiently kills yeasts, mould and bacteria and prevents the cross-contamination.
BROWNING	No enhancement of browning
RESIDUES	None
ORGANOLEPTIC PROPERTIES ALTERATION	None
HACCP	No requested authorizations
CORROSION	None