

POTATOES

REDUCE DECAY KILLING PATHOGENS AND EXTEND STORAGE LIFE

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, potatoes producers 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 potatoes producers.

The ozone, efficiently fumigated inside the cold storage room is used during pineapple storage helps to maintain the high quality of the fruit for long time, preventing the decay and consuming the ethylene.

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.

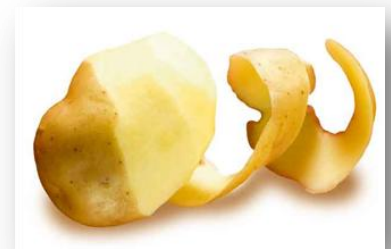
The remote monitoring service constantly tracks system performance and provides detailed reports and automated alerts.

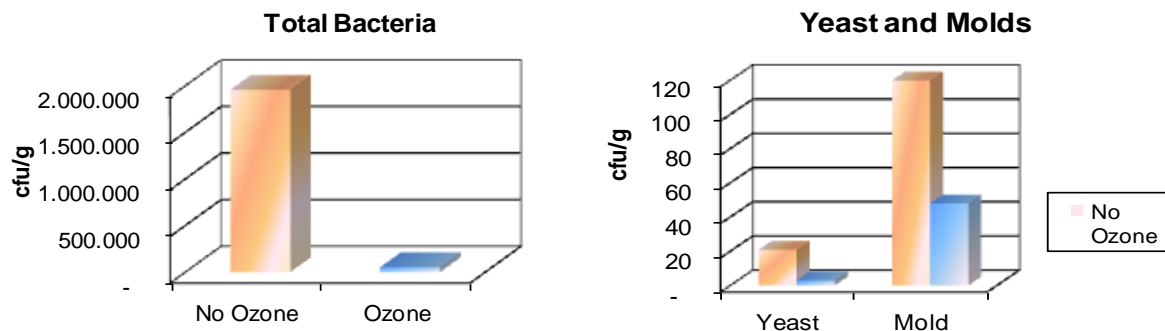
KEY FACTS

Reduce decay:

- Kill surface and airborne microorganisms
- Stop nesting of decay
- Extend storage life

USDA and FDA approved





Microflora analysis before and after ozone fumigation.

OZONE BENEFITS

	STORAGE WITH OZONE TECHNOLOGY
MICROFLORA CONTROL	All pathogens are killed. No microbial resistance phenomena
RESIDUE ON PRODUCT	No
ORGANOLEPTIC PROPERTIES and PRODUCT QUALITY	Natural quality maintained
REGULATORY COMPLIANCE	None
CORROSION	None, using ozone at the indicated concentration