The use of ozone as an antimicrobial disinfectant in Cold Storage and Controlled Atmosphere (CA) facilities has many advantages. It effectively kills bacterial and viral pathogens; as well as mold and yeast species that can rapidly destroy food products, yet leaves no chemical residual. Ozone has been scientifically validated to significantly decrease ripening by reducing ethylene levels.

key points
- Reduce microorganisms
- Reduce proximity cross-contamination
- Control ethylene levels
- Decrease spoilage
- Increase shelf-life
- Reduce odors

Contact DEL for Complimentary Site Survey
(800) 676-1335 x 255 | www.delozonefoodsafety.com
DEL's gaseous ozone solutions provide controlled and effective sanitation for food products in climate-controlled storage facilities.

Ozone is easily added to any size climate-controlled storage facility. DEL's advanced ozone generation and management systems continuously monitor and control ozone levels to protect even the most sensitive food product. These management systems provide the facility operator with continuous data and control (on-site, as well as remotely) for each storage room.

Backed by DEL's 37 years of experience, our engineering team works with facility personnel to determine the optimal ozone system; ensuring efficiency, ease of operation, and seamless integration. Ozone effectively kills all known food and human pathogens, including *E. coli*, *Listeria*, *Salmonella*, *Staphylococcus*, *Campylobacter*, *Pseudomonas*, *Aspergillus*, *Brettanomyces*, *Trichophyton*, *Bacillus*, *Adenovirus*, and *Norovirus*.

In all food storage applications, the use of ozone can enhance, reduce or substitute traditional antimicrobial practices such as chemical sanitation and fumigants. Its use can improve food safety, and reduce spoilage, while improving food quality and food safety. *Ozone is an FDA, USDA and USDA-Organic approved antimicrobial food additive. All DEL Ozone systems comply with both antimicrobial efficacy and worker safety standards.*