

Title:

Ozone: Revolutionizing the Food Sanitation Process

Word Count:

325

Summary:

When you think of "ozone," you may think of the layer in the stratosphere that blocks most ultraviolet radiation from reaching the Earth's surface.

Keywords:

Ozone: Revolutionizing the Food Sanitation Process

Article Body:

When you think of "ozone," you may think of the layer in the stratosphere that blocks most ultraviolet radiation from reaching the Earth's surface.

As a highly reactive oxidizing agent, ozone is used to deodorize air, purify water and treat industrial wastewater.

According to Produce Safety & Security International Inc., a food safety company, ozone is extensively used in the food processing industry.

In June 2001, the Food and Drug Administration granted "Generally Recognized As Safe" status to ozone for use in food processing.

Today, ozone technology is steadily replacing conventional sanitation techniques, such as chlorine and peracetic acid.

Produce Safety & Security International Inc. uses ozone technology in its environmentally safe sanitation processes.

The company also offers sanitation processes such as knife-washing systems that sanitize personnel and equipment.

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