



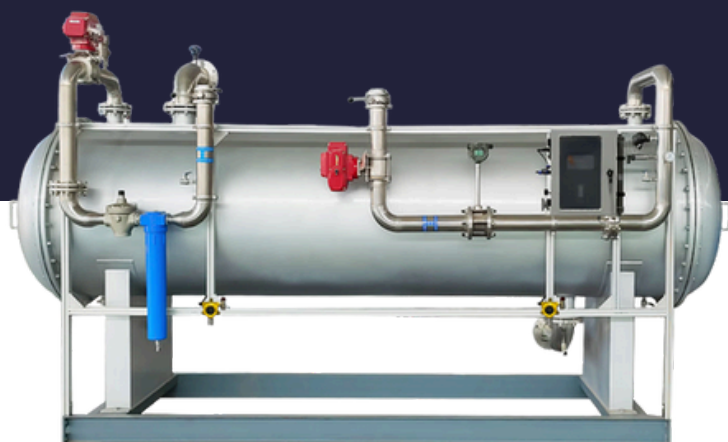
# OZONE GENERATORS FOR FOOD PROCESSING

Clean | Safe | Residue-Free Hygiene

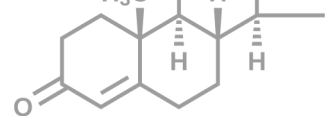
## INTRODUCTION

Food safety and hygiene are critical in today's food industry. Traditional sanitizers like chlorine and peracetic acid often leave harmful residues, affect taste, and raise environmental concerns.

Croissance's Ozone Solutions provide a powerful, eco-friendly, and residue-free alternative. Ozone ( $O_3$ ) is a naturally occurring oxidant that destroys bacteria, viruses, fungi, and spores while breaking down pesticides and organic contaminants. After use, it reverts to oxygen, leaving food products safe, fresh, and chemical-free.



# How It Works?



## 01 Generation

Oxygen is converted into ozone using corona discharge technology

## 02 Application

Ozone is applied in gaseous or dissolved form (ozonated water)

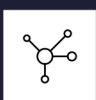
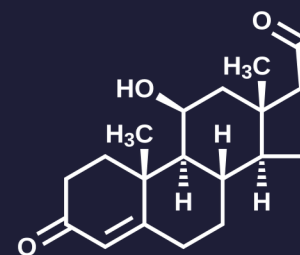
## 03 Disinfection & Oxidation

Ozone attacks microbial cell walls, DNA, and organic matter, eliminating pathogens

## 04 Residue-Free Finish

Ozone decomposes back into oxygen, ensuring food purity

# Benefits at a Glance



### Broad-Spectrum Disinfection

Eliminates Salmonella, Listeria, E.coli, molds, and spores



### Residue-Free & Safe

No chemical after taste or residues on food



### Shelf-Life Extension

Prevents microbial regrowth, delays spoilage



### Odor & Taste Improvement

Removes unwanted smells without altering natural flavor



### Eco-Friendly

No harmful by-products; ozone breaks down to oxygen



### Cost-Efficient

Cuts chemical, hot water, and energy usage



# Applications



## **Fresh Produce**

Ozonated water wash for fruits & vegetables, removing pathogens and pesticides



## **Meat & Poultry**

Surface sanitation to prevent Salmonella and Listeria contamination



## **Seafood**

Preserves freshness, eliminates odors, and delays spoilage



## **Dairy**

Clean-In-Place (CIP) systems and equipment sterilization



## **Beverages**

Sterilizing process water, bottles, and filling lines



# Technical Notes

(Indicative Range – customizable)

01

## Ozone Output Range

5–200 g/h (customizable per plant size)

02

## Application Modes

Ozonated wash water, CIP systems, gaseous fumigation

03

## Safe Residual Levels

0.1–0.4 ppm in wash water for food contact

04

## Compliance

- FDA & USDA approved for direct food contact
- Recognized as GRAS (Generally Recognized As Safe) by the U.S. FDA
- Meets HACCP and ISO 22000 food safety standards

# Safety First

01

Ozone dosing must be precisely monitored for food contact

02

Proper ventilation required in gaseous ozone applications

03

Integrated ozone sensors and destruct units ensure safe working conditions



# Recommended Products

(as per requirements we suggest)

## 01 Oxipure

Compact ozone system for surface disinfection, wash water, and CIP systems

## 02 Oxipure Air

Gaseous ozone generator for cold storage rooms and packaging areas

## 03 Oxipure CC Series

Industrial-grade ozone generator for large-scale beverage and food processing lines

## 04 Ozone Mixing Systems

Ensure precise ozone injection and monitoring in food wash and processing water

## Conclusion

With Ozone Generators, Croissance enables food producers to achieve safe, sustainable, and compliant hygiene standards while enhancing product quality and extending shelf life. Ozone is the future of food safety—powerful, eco-friendly, and residue-free

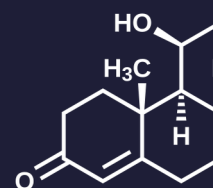




## Your Next Step



Experience the future of safe, sustainable sterilisation.



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