

THE APPLICATION OF OZONE TECHNOLOGY FOR FRESH PRODUCE PROCESSING

SIMPLE. PROVEN. OZONE TECHNOLOGY.

The Pacific Ozone® product line offers Generators, Generator Systems, Packaged Systems, and Portable Systems to meet varying customer needs. All products offer simple and proven technology, yielding more uptime. Our packaged systems provide simple integration and deliver maximum efficiency and ease of system operation. Our innovative ozone technology allows us to be very compact without compromising the performance of our ozone generators. In addition, all Pacific Ozone units are air cooled, which results in less maintenance, lower power consumption. With the Pacific Ozone Packaged Systems, all you need is air, water, and electricity to increase the efficiency and safety of your process.

OZONE IN THE PRODUCE MARKET

Ozone's efficacy as a universal and broad spectrum disinfectant* against yeasts, molds, bacteria, viruses, pathogens and biofilms is well documented, and has been globally adopted in water treatment processes for decades.

Ozone is particularly suited for the produce industry due to its ability to:

- Protect against Listeria, E.coli & Other Pathogens
- Control Mold Sporulation
- Assist in Ethylene Control
- Meet FDA & USDA Organic Certification
- Extend Product Shelf Life
- Improve Product Freshness and Quality
- Reduce Costs and Product Loss
- Increase Product Yield

Whether you're producing canned, fresh, or frozen product, ozone is a great disinfection treatment option for treating corn, potatoes, tomatoes, root vegetables and lettuce, as well as fruits, like, grapes, citrus, berries, tree fruits, and stone fruits.

After short period of time ozone reverts to oxygen, leaving no disinfectant residual or altering the taste which is essential for this industry. Ozonated water can also be used to disinfect equipment, like conveyor belts, processing equipment, tables, knives and tools, as well as surfaces, floors and walls. It can also be used to sanitize hygienic production areas, packaging/filling lines and help to preserve food in the storage. Ozone is also a perfect replacement of hot water disinfection which avoids frequent heat expansion of pipes, joints and tank material.



AT A GLANCE

APPLICATIONS

- Fresh Produce Washing
- IQF (Individual Quick Freeze) Processing
- Packing Line Sanitization
- Post-Harvest Treatment
- Product Processing

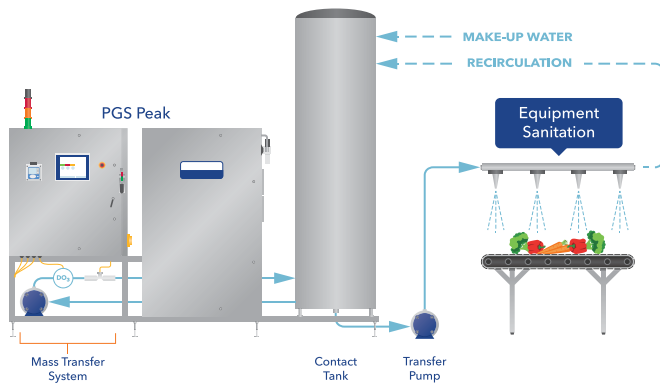
RECOMMENDED SERIES

- PGS
- PGS Peak

CERTIFICATIONS

- CE
- UL

HOW AND WHERE OZONE IS APPLIED



RECOMMENDED SYSTEMS



PGS Packaged System



PGS Peak Packaged System

ADVANTAGES OF PACIFIC OZONE

- Repeatable performance: simple and proven
- Sustainably generated on-site
- No chemical transportation/storage
- Highly effective treatment
- Increases the uptime of your operations. Typical sanitization cycles are reduced by 30% to 75%
- Saves energy as no hot water is required
- Reduces OPEX and increases ROI
- Integration made simple
- Minimal maintenance
- Ozone can be removed instantaneously in the water by UV at 254 nm

CERTIFICATIONS



Pacific Ozone Generation systems undergo factory acceptance testing to ensure they are capable of producing the desired ozone concentration, based on operational parameters outline in the Operating Manual. System performance of microorganism inactivation depends on the CT value, pH, and temperature of water. Performance limitations depend on feed conditions, overall installed system design, and operation and maintenance processes; please refer to Operations Manuals.

Contact Us

Pacific Ozone® Product Sales Team
customerexperience@xylem.com



Holland, MI

+1 (855) 267-9201 xylem.com

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