

BUTCHERY / COLD ROOM OZONE TESTIMONIALS

Good afternoon Paul, I am glad to be able to inform you that since installing my 2 units in the fridge I have experienced the following to a marked degree:

1. Reduction in all odours to the point that they are almost non existent
2. Extended life of carcasses hanging in the fridge
3. Dry aged products develop no bacterial stickiness

I would recommend this product to anyone who stores large quantities of fresh meat as a method to reduce bacterial build up and possible cross contamination from carcasses which have been kept longer then usually viable. It has improved the overall appearance and shelf life since its installation.

Kind regards,
JASON PEARS



Hi Paul

We have found a vast improvement in our maturing fridge since installing an Ozone Steriliser. The quality of the meat when it comes out of the maturing fridge after 14 days is very noticeable. We no longer have "sticky" carcasses and bacterial growth is virtually zero. There is no longer any odour in the chiller either.

Regards
Glen.
039 727 3017



Hello Paul

Re Your Ozone machines

We have run your Ozone machines for +/- 2 months now in our meat chillers and we have seen good product improvement and a better shelf life.

We have also used the ozone machine in our biltong drier room with a noticeable improvement. Thank you.

Kind Regards
Mike Ropertz
Bluff Meat Supply
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