

Title Ozone technology in the dairy industry
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Citation Book of Abstracts, 2004 IFT (Institute of Food Technologists) Annual Meeting and Food Expo, 13-16 July 2004, Las Vegas, Nevada, USA. 321 pages.
Keyword ozone; sanitizing

Abstract

Since ozone acquired GRAS affirmation by the FDA in June of 2001, it led to an increase in interest and use of ozone by various segments of the food industry, ranging from production agriculture, packaging, and processing operations. These uses of ozone as a sanitizing agent and alternative germicide are largely in the developmental stages. However, many companies are using ozone and the number is growing. Ozone is used as a gaseous fumigant applied to storage rooms, coolers, silos, or the inside of transport vehicles. Ozone dissolved in water is used as an aqueous germicide solution for sanitation. Additionally, ozone provides an environmentally-sound alternative to the processor for water treatment enabling extended use of water or recyclability. This technology update will focus on the sanitation and dairy applications.