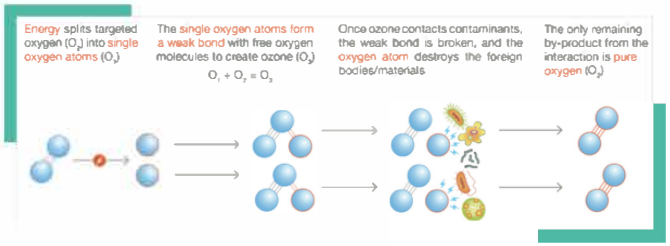
OZONE - ACTION

Ozone (O_3) is a natural element found in nature made up of three oxygen atoms. O_3 is naturally produced in the atmosphere by lightning discharges.

- Strongest natural antimicrobial agent
- 1.5x more powerful than chlorine and 3,000x faster acting
- Degrades pesticides, herbicides and contaminants
- No harmful by-products
- Reverts back to normal oxygen
- Removes chemical contaminants
- True destruction of bacteria and viruses
- 100% chemical-free
- Can be used in air and water
- High oxidizing power, able to break down non-biodegradable complex organic compounds
- Effective against SARS coronavirus

Ozone Formation



Approvals

The Cyprus Government has officially acknowledged and authorized, License No. B1853, Bio3Gen Ozone Generator as a a biocidal product containing existing active substances, for air and water treatment and as a natural way for sterilizing environments.

The Italian Ministry of Health has officially acknowledged, the use of Ozone (1996, Protocol No. 24482).

Directive 2003/40/EC, issued by the European Food Safety Authority Commission on 16 May 2003.

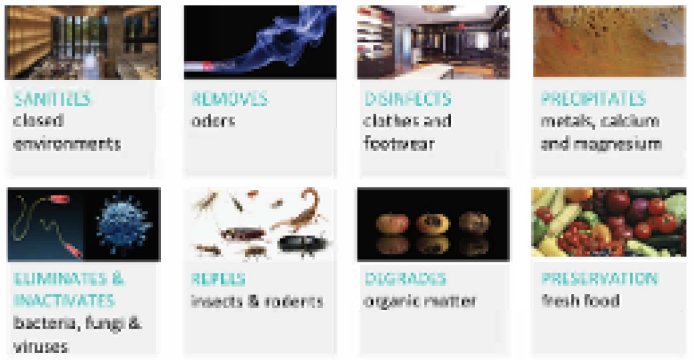
Use of Ozone as an anti-microbial agent in gas form or in liquid solutions for the production of food such as meat, eggs, fish, cheese, fruit and vegetables.

Approved ozone as an active ingredient for the sanitization of surfaces (plastic and stainless steel) directly in contact with food, which does not need to be rinsed and considered free from chemical residues.

BIO3GEN total protection

OLITECH

The safest and most effective method against germs, bacteria, viruses and bad odors



By using Ozone, a safe system free of any side-effects, it is possible to

guarantee safety & hygiene

No Manual Effort

- Microbiological decontamination of air and surfaces in confined environments
- Sanitize and disinfect rooms dedicated to food handling, kitchens and all other environments complying with Regulation CE 852/2004
- Attacks and destroys bad odors instead of just covering them

Contact us for information.

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YOUR HEALTH **IS OUR PRIORITY**

HANDLING FOOD

HACCP accredited operators have the duty of assuring utmost cleanliness and hygiene in the work areas and work surfaces where food products are handled as per Regulation CE 852/2004.

The market currently offers chemical products, either in liquid or spray form, mainly chlorine-based, for treating and disinfecting work surfaces and tools.

Ozone is Preferable to Common Chemical Products

- Does not require any manual effort
- Does not use any chemical substances
- Does not leave any chemical residues
- Low production cost
- Has no side-effects if used according to instructions

US Army Uses Ozone to Neutralize Weaponized Anthrax

Food Disinfectation

- Disinfects food, sanitizes food-contact surfaces leaving no chemical trace behind
- Reduces pesticides and other contaminants on food
- Does not affect the organoleptic properties of food (taste, texture, color or smell)
- Reduces spoilage and extends shelf-life

Where

- Medical Practices
- Pharmacies
- Schools
- Hotels
- Restaurants/Cafes
- Nursing Homes
- Laboratories
- Food Stores
- Motor Vehicles
- GYM
- Nurseries

Why?

- Sanitization of the air and disinfectation of surfaces.
- Presence of contaminants is due both to the contact people present in the area and food with air.
- Being a highly unstable molecule, Ozone has a high oxidizing power and it is able to break down non-biodegradable complex organic compounds. It exerts an energetic disinfecting action and unlike other disinfectants (e.g. chlorine) it does not leave residues.
- Found in the stratosphere it performs a function that is highly beneficial to life.