



mpactTM
COLD STORAGE OZONE FUMIGATION SYSTEM CSF



Cold Storage Ozone Fumigation System

Gaseous ozone has been shown to effectively combat mold and bacteria (Salmonella & E-coli) in a cold storage environment and directly on produce in cold storage. The main benefit of using gaseous ozone is that mold and bacteria can be controlled both in the air and on surfaces. Additionally, gaseous ozone oxidizes and destroys ethylene gas that is released when the fruits and vegetables begin to ripen.

Ozone Gaseous Treatment Benefits

- Air-borne and surface-borne microbial control
- Ethylene removal
- Longer product storage and shelf life
- Treats & sanitizes incoming cold air at point of introduction and maintains ozone residual for mold control
- Product "Insurance" – help maintain product quality in cases of increased hold times (5-10 day increased storage life)
- Increased profits due to reduced shrink
- Odor Control – "fresh and clean" smell with ozone

AMFIL mPact-CSF System Overview

- Ozone generated, monitored and applied automatically on-site
- Reliable and accurate ozone monitors ensure employee safety
- Remote system monitoring using internet
- 24-hour ozone data logging to share with your customers



Produce Treated

- **Table Grapes**
- **Citrus Fruit**
Oranges, Lemons
- **Stone Fruit**
Peaches
- **Fruits & Vegetables**
Cucumbers, Honeydew, Onions, Peppers, Pickles, Potatoes, Squash, Kiwis, Tomatoes, Watermelon, Zucchini, Red Chili Peppers

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mPact-CSF - Testing and Validation

mPact-CSF installed ozone systems have been tested and validated in a variety of fruit/vegetable packing and cold storage facilities demonstrating improved storage and product shelf life. The adoption of ozone within cold storage facilities provides improved product life and reduced SO₂ use. A few customer samples may be found below:



	Produce Treated	Rooms Installed	mPact TM Results
Baloian	Mixed Vegetables	8	Did not experience bell pepper decay as from previous year. Hard surface testing indicated 99.9% microbial reduction over pre-ozone.
	Mixed Vegetables	8	Five to seven day increased storage life.
HMC Group Sunfed	Mixed Vegetables	8	Five to seven day increased storage life.
	Table Grapes	10	Air sampling plates indicated significant reduction of airborne microbes.

Centralized mPact-CSF System

