

Safe, smart and sustainable food hygiene solutions



Helping you to
do more
with less

Redefining food hygiene and safety standards

Hygiene plays a more prominent role than ever before in the way we lead our daily lives. From a business perspective, adopting and maintaining a robust hygiene process is vital in ensuring the safety of both employees and customers.

Achieve robust hygiene outcomes

Ozo Innovations develops effective, safe and sustainable hygiene solutions that deliver infection control, improved hygiene and increased productivity in food production and processing.

Ozo's powerful combined cleaner and disinfectant solution is redefining hygiene standards. Using just water and salt, our scalable systems produce **eloclear™** in-situ at your facility.

eloclear™ is produced at the ready-to-use concentration, removing the need for dilution and reducing the handling of chemicals.

Our hygiene solutions are ideal for a range of hard-surface cleaning applications across multiple industries.

A sustainable approach

We minimise the inputs to maximise the outputs in your hygiene process. **eloclear™** enables a reduction in the amount of water, energy and chemicals used in the cleaning process, whilst achieving effective sanitisation of food production environments. This maintains the safety of equipment and helps to increase commercial returns.

Reduce resource consumption whilst maintaining and improving food safety standards

eloclear™



Our “game-changing” in-situ hygiene solution

eloclear™ is an effective, efficient and sustainable hygiene solution, produced in-situ within our scalable systems, and made from just salt and cold water

Our innovative approach to hygiene is enabling food manufacturing and facilities management businesses to do more with less.

Introducing **eloclear™** to your hygiene process can deliver benefits including:

- **Increased productivity** through simplified hygiene routines
- **Improved hygiene outcomes** through effective pathogen control
- Significant **reductions in carbon footprint** with no hazardous chemicals, less energy usage and decreased water consumption

safe. smart. sustainable.

Our advanced cleaning systems

elöcube

Combined cleaning and disinfection for smaller-scale hygiene processes, produced in-situ at the ready-to-use concentration



Using Ozo's patented technology, our **elocube™** system transforms salt and water into a powerful cleaner and disinfectant.

Our compact system enables a new, more sustainable approach to hygiene that delivers advanced cleaning and disinfection, with no reliance on hot water or caustic chemicals.

The system can produce up to 200 L of **eloclear™** per day.

elösystem

Large-scale cleaning and disinfection for food processing and manufacturing plants with capacity for up to 150,000 L per day



Our **elosystem™** delivers significant advantages through the food hygiene process, including:

- Full control of allergens, pathogens and species
- A simplified hygiene routine delivering time, resource and cost savings
- Less water, energy and chemical consumption
- Reductions in transportation and single-use plastic requirements

Maximising safety, minimising waste

Our electrolysed water systems have been validated for the control of key food pathogens, allergens and species cleaning, to improve the quality and safety of food.

The following tests have been conducted by independent UKAS-accredited laboratories (BluTest & Campden BRI).

Test	Organisms	Conditions tested		Contact time (mins)	Temperature (°C)	Result
		Clean	Dirty			
EN14476	Viruses	Yes	Yes	0.5*, 5**	20	Pass
EN1276	Bacteria	Yes	Yes	0.5, 5	20	Pass
EN13624	Yeast	Yes	-	5, 15	20	Pass
EN13697	Fungi	Yes	-	5, 15	20	Pass
EN13697	Bacteria	Yes	Yes	5	18-25	Pass
EN13727	Bacteria	Yes	Yes	5	20	Pass
EN1650	Yeast	Yes	Yes	5, 15	20	Pass
EN1650	Fungi	Yes	Yes	15	20	Pass

*EN14476 2013 + A2:2019 & **EN14476 2013 + A1:2015 provide full spectrum efficacy against enveloped and betacoronavirus that include human coronavirus such as SARS-CoV-2

Speak to us today

to see how Ozo can support you in making your food and work environments safer for both employees & customers



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