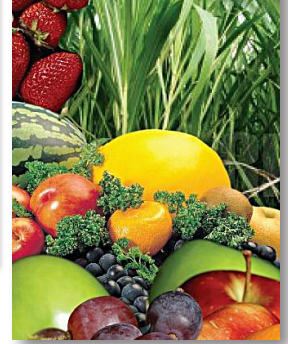


# AGRI-FOOD PROCESSING, FRESH PRODUCE MEAT, POULTRY & SEAFOOD

Since the FDA's approval of ozone as an anti-microbial agent in 2001, ozone sanitation systems have been widely accepted as an effective means to improve food safety and quality. Applications include fresh produce, packaging fresh fruit and vegetables to processing meat, poultry and seafood products.



*"My customers are primary seafood processors and packers that supply the country's leading club stores, supermarkets, retailers and restaurants. They insist upon the higher quality product and longer shelf-life that ozone water treatment affords, as well as the dramatic deduction in bacteria that ozone provides. These seafood packers who are located from Canada, U.S.A. to South America appreciate their partnership with Pressure Techniques and ClearWater Tech to furnish them with the latest, state of the art ozone generating equipment with on-going tech support and instruction."*

- Peter Rubenstein, Pressure Techniques International - Haverhill, Massachusetts

## SELECTED INSTALLATIONS:

- Katsiroubas Bros, Boston, MA - CIP surface sanitation for fresh produce
- Kettle Creations, Lima, OH - Chiller water microbial control
- Blount Foods, Fall River, MA - Chiller water microbial control
- Willamette Filbert Growers, Newberg, OR surface water disinfection for hazelnuts
- Katsiroubas Brothers, Boston, MA surface water disinfection
- Blount Fine Foods, Fall River, MA surface water disinfection
- Pier Fish Company, New Bedford, MA HDO3 for surface water disinfection
- Mendes Calf Ranch, Tipton, CA surface water disinfection
- Dutch Dairy, Continental, OH surface water disinfection
- Louie Foods, Fresno, CA system for bean sprout washing
- Ingomar Packing, Santa Nella, CA tomato processing
- Pacific Coast Producers, Oroville, CA mold control for peaches and pears
- Alfa International Seafood, Miami, FL CIP surface sanitation
- Del Mar Trading, Mexicali, Mexico post wash system for green onions
- North Atlantic Seafood, Portland, ME CIP surface sanitation
- Harbor Branch, Fort Pierce, FL clam washing for packaging and sale
- North Coast Seafood, New Bedford, MA CIP surface sanitation
- Papa Johns Foods, Orlando, FL CIP surface sanitation
- Wolfhead Smokers, LTD, New Brunswick, Canada system providing microbial control on fish
- Prime Time International, Oxnard CA well water treatment and microbial control on surface of bell peppers
- GreenVer (Agro-Batiz), Todos Santos, Baja, CA multiply spray bar system for tomatoes, bell peppers & cucumbers
- Kayem Foods Incorporated, Chelsea, MA surface sanitation and blade guide sanitation for processed meat
- True North Salmon Company LTD, St. George, New Brunswick, Canada CIP surface sanitation
- Quality Packers, Vero Beach, FL 50-70 GPM system receiving waste stream from fresh citrus packing line and cleaning water in real time to reuse. Unit recycles 100% for process water
- Christopher Ranch, Gilroy, CA 50 GPM systems treating incoming well water and providing ozonated spray to fresh peeled garlic for pathogen control and total chlorine replacement
- DiMare Co., Newman, CA system providing treated well water in the rinse and soak process of tomato washing
- Dubois Farms 50 GPM system providing incoming well water treatment and fresh ozonated water for cleaning and microbial control on surface of bell peppers
- Foster Farms Poultry House 20-40 GPM system providing treated well water to misters & drinking lines
- Orlopp Turkey Breeders 20-40 GPM system providing treated well water to misters & drinking lines
- Bristol Seafoods, Inc., Portland, ME CIP surface sanitation
- Vermont Sprout House system to treat municipal water for microbial control in the rinse & soak process
- Belize, Central America system to treat 250,000 gallon shrimp farming lagoon
- Slade Gorton, Boston, MA CIP surface sanitation
- Simines Seed, Oxnard, CA system for fungicide slurry
- Wenatchee, WA disinfection and water usage reduction for cherry hydro-cooling water



**North Atlantic, Inc.**  
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## ClearWater Tech, LLC

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