

Food	Period of Storage Extension of Life	Conditions	Reference
fish	50-80% (3-5 days)	ozone sterilized ice	Salmon & LeGall, 1936
salmon	2-3 days	ozone sterilized ice	Blogoslawski, 1982
salmon	50%	ozone sterilized ice	Nelson, 1982
jack mackerel & shimaaji	1.2-1.6 days	soak in 30% NaCl contg. 0.6 mg/L O <sub>3</sub> ; 0.3°C	Haraguchi <i>et al.</i> , 1969
beef (fresh)	unstated	0.6 mg/m <sup>3</sup> O <sub>3</sub> ; .3°C	Kaess & Wiedemann, 1968
beef (frozen)	30-40%	0.4°C; 85-90% RH; 10-20 mg/m <sup>3</sup> O <sub>3</sub> ; <u>provided</u> original microbial count is below 10 <sup>3</sup> /cm <sup>3</sup>	Kolodyaznaya & Suponina, 1975
poultry	2-4 days	soak in ice water while passing in O <sub>3</sub> (3.88 mg/L) 20 min.	Yang & Chen, 1978
bananas	"substantial"	a few ppm O <sub>3</sub> @ 12°C, if fruit is not within a few days of its period of rapid ripening	Gane <i>et al.</i> , 1953
cranberries	<u>damage</u>	60°F; 0.6 ppm O <sub>3</sub>	Norton <i>et al.</i> , 1968
strawberries, raspberries, currants, grapes	doubled	2-3 ppm O <sub>3</sub> , continuously or several hours each day	Ewell, 1950
apples	several	1.95 cm <sup>3</sup> O <sub>3</sub> /m <sup>3</sup>	Kuprianoff, 1953
oranges	unstated	40 cm <sup>3</sup> O <sub>3</sub> /m <sup>3</sup>	Kuprianoff, 1953
peaches	unstated	?	Ridley & Sims, 1966
potatoes	6 months	3 mg/L O <sub>3</sub> ; 6-14°C; 93-97% RH	Baranovskaya <i>et al.</i> , 1979
eggs	8 months	0.6 ppm O <sub>3</sub> ; 31°F; 90% RH	Ewell, 1950
cheeses	63 days	0.2-0.3 ppm O <sub>3</sub> 0.1 mg/m <sup>3</sup> O <sub>3</sub> with UV	Gibson <i>et al.</i> , 1960 Shiler <i>et al.</i> , 1978.