



CONTROL MOULD, YEAST AND PATHOGENS ORGANICALLY

Proven Results

▶ OLGEAR's customers are significantly reducing cheese spoilage, yeast and mould counts in processing, maturation and packaging areas. OLGEAR's ozone-based solutions enable cheese producers to organically or with greatly reduced chemicals control mould, bacteria, and to eliminate the yeasts that reduce shelflife of packaged cheeses. In addition product quality is maintained, with no change in colour or taste.

The Cheaper and Safer Alternative

- ▶ Ozone is safe. It does not pose the health and safety risks, or the regulatory burdens, of most chemicals. Ozone is made from oxygen and reverts back to oxygen leaving no residues on your product.
- ▶ Ozone is a more effective sanitiser for your processing and maturation rooms. Time can be saved through reduced washing of mouldy shelving surfaces.
- ▶ Cheese weight is retained through reduced scraping & washing.
- ▶ No longer are additives to retard mould growth required drastically reducing chemical consumption.
- ▶ Workers and consumers may have an allergic reaction to many of the chemicals traditionally used.



Ozone used to arrest mould growth in maturation rooms & eliminate airborne spores.



Ozone reduces yeast counts thereby extending product shelflife

Ozone Actions

- ▶ Arrests spread of unwanted moulds and drastically reduces counts.
- ▶ Reduces or eliminates yeast concentrations in air.
- ▶ Non-specific in attack.
- ▶ Kills bacteria such as Salmonella, Listeria and E.Coli
- ▶ Fumigates facilities



OLGEAR ozone equipment is reliable and simple to maintain, by the user.

Staff & Environment Friendly

- ▶ No chemicals are consumed.
- ▶ Ozone safely reverts back to oxygen.
- ▶ No safety equipment is required.

Product Friendly

- ▶ Does not leave a chemical residue
- ▶ Ozone does not alter the taste or appearance of the product.
- ▶ OLGEAR's systems can control and monitor ozone levels automatically by sensor.



AOS-Series, portable ozone generator

Ozone Characteristic Summary

Mould Control	All types of Mould; mould is oxidized and cannot become resistant to ozone
Yeast Control	Yeast can be completely eradicated
Residue on Cheese	No
Taste	Natural flavors maintained
Dosage / Application	Ozone is applied continuously controlling mould and yeast or/and at night to disinfect
Corrosion to Equipment	None at typical application levels

OLGEAR
the ozone specialists

Silvermine House, Steenberg Office Park,
Tokai, 7945, Cape Town, South Africa.
(T)021 702 4111 (F)021 702 4333
info@olgear.com www.olgear.com