

ENVIROSAFE TECHSOLUTIONS LLP

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OZOSAN™ VEGGIE FRUIT & MEAT WASH

In reference to fruits and vegetables, the characteristics that impart distinctive quality may be described by four different attributes :-

- 1) Color and Appearance,
- 2) Flavor (Taste and Aroma),
- 3) Texture
- 4) Nutritional Value.

Most vegetables, like carrots, potatoes, broccoli, cabbage, celery and mainly sprouts should be stored in a plastic bag or container in the crisper of your fridge. Mushrooms are best stored in a paper bag. Vegetables should be stored in a different part of the fridge than fruit. This will prevent them from ripening too fast.

Vegetables comes directly from fields loaded with pesticidal and insecticidal content on surfaces. Even after washing with plenty of water the load on the surface do not deplete. It can cause many severe diseases which can harm the human life.

Consumers expect fresh fruits and vegetables to be good sources of dietary fiber and many vitamins and minerals.

In current scenario cut vegetables and fruits market is pitching up as ready to eat option for more clients. As for cut vegetables and fruits microorganisms can catch very easily.

Even in these our product can be explored as cut vegetables and fruits can be washed by **Ozosan Veggie & Fruits**, which keeps its freshness and enhances shelf life.

The product is very well can be applied to meat wash like Chicken, Mutton and sea food like fish shrimps etc. The meat industry is day by day growing. Also many end consumers prefer to take ready to eat meat and related products. The main concern is the microbial load on these products which decontaminate the meat products.

Our product **Ozosan Veggie Fruit & Meat Wash** exclusive made from unique product is safe nontoxic made from Green and novel technology. The product contain saturated stablised dissolved oxygen in water which helps in killing microorganisms and enhanced its shelf life.

The process of cleaning vegetables is safe and it kills all microorganisms and keeps vegetables fresh.

After treating with our product Meat, Fish, Shrimps do not get foul smell, enhances its shelf life, will not affect its protein content. Treated product will be as fresh for a longer time.

Other products available in the market are chlorine based, acidic or basic in nature. Where our product is chemical free and water based and also does not react with the proteins or any nutritional component of the said vegetables or fruits.

Generally the process of washing vegetables is to wash or scrub fruits and vegetables under running water—even if you do not plan to eat the peel.

Washing of fruits and vegetables under running water is not a permanent solution and requires lot of water. Germs on the peeling or skin can get inside fruits and vegetables when you cut them. Washing fruits and vegetables with soap, detergent, or commercial produce wash is not recommended.

Also it keeps vegetables fresh and increases its durability by washing and keeping in the solution for 15 min.

It does not affect colour, aroma, and taste and main is the nutritional value. But keeps vegetables fresh for a longer time.

The product also clears some pesticidal coatings applied to the vegetables.

We recommend and use of this product for Vegetables, Fruits and its related products.

Ozosan Veggie Fruits & Meat Wash Comes in 5 Liter, 20 Liter and 35 Liter bulk packs.

For Commercial Enquiries please contact:

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OZOSAN™ The Stable Oxygen Based Water Based Solution

Envirosafe Techsolutions LLP have come up with a novel solution in the field of Water, which is the most essential requirement of everybody on the Earth. Our team of Scientists has developed innovative Product named “ **OZOSAN™** ” The Stable Oxygen Based Water Based Solution

These are few features & applications of Ozosan:

- **Ozosan** is not a Chemical compound like other stabilisers which are currently used.
- **Ozosan** can be used for decontamination with Oxygen concentration stabilized by process in Distilled water.
- It has no Stabilizer leaves no toxic colour or chemical residue.
- **Ozosan** has highest oxygen content (**Upto 50 %**) ever achieved.
- Odour & Taste - Odourless & Tasteless at recommended dosages.
- Kills Bacteria, Fungi and spores.
- Develops no antimicrobial resistance (AMR) like many antibiotics and chemicals.
- This product can be explored in many applications like Agriculture, Water, Foods, and Pharma & FMCG.



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Green Solution & Implementation