



6160 Egret Court, Benicia, California 94510 USA  
707-747-9600 ? 707-747-9209 Fax

[sales@pacificozone.com](mailto:sales@pacificozone.com) ? [www.pacificozone.com](http://www.pacificozone.com)

Confidential – POT Proprietary Information – All Rights Reserved

## USE OF OZONE IN MEAT AND POULTRY

Ozone may be used in contact with food as an antimicrobial in meat, poultry and ground meats

### General

Ozone may be used in contact with food as a gas or liquid as an antimicrobial in meat and poultry products, including ground meats.

Ozone is effective as an antimicrobial treatment and has been approved for reduction of pathogens in meat parts and comminuted meat.

Ozone was approved (21 CFR 173.368) as a secondary food additive that can be safely used in the treatment, storage and processing of foods, including meat and poultry (unless such use is precluded by standards of identity in 9 CFR, Parts 319 and 381 Subpart P). Ozone may be used in contact with food in the gaseous or aqueous phase in accordance with current industry standards of good manufacturing practice. It may be used as an antimicrobial in meat and poultry products, including ground meats.

Ozone	All meat and poultry products	In accordance with current industry standards of good manufacturing practice	21 CFR 173.368
-------	-------------------------------	--	----------------