OZONATION INDUSTRIAL PREMISES DAIRY INDUSTRY

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The question of improving sanitizing dairy industry production facilities using ozone-air mixture. Established that the use of ozone in the dairy industry makes it possible to increase the shelf life of perishable products, improve sanitary conditions in the production of disinfection facilities, packaging. Ozone-air mixture with ozone concentration of 15-20 mg / m3 completely destroys molds, yeasts, mesophilic aerobic and facultative anaerobic microorganisms

Ozone, ozone-air mixture, health indicators, disinfection, mold, number of mesophillic aerobic bacterial, air space