

OZ1000 MAKES FRUIT LAST LONGER



OZ1000 for reduction of food waste



SINBADTECH LTD

Specialist import agency serving Thai wholesalers.

The OZ1000 reduces mold, fungi, viruses, bacteria and ethylene gasses in the cold storage area and thereby increase the shelf life of the fruits and vegetables after they have been packed.

Ethylene is produced from essentially all parts of higher plants, including leaves, stems, roots, flowers, fruits, tubers, and seeds.

Ethylene is speeding up the ripening process and, in the end, it will make fruit and vegetable rotten faster. Effective reduction of ethylene is easily achieved with the OZ1000.



The air purification and surface disinfection unit OZ1000 makes a great difference for reduction of food waste.

According to SINBADTECH's own records the fruit lasted up to **two weeks longer** than without the OZ1000.



The air purification and surface disinfection unit OZ1000 is a part of the OZ Series, OZ1000, OZ1000T and OZ2000.

They are all effective against any odor, bacteria, mold, fungi, yeast, and viruses.

By purifying the air and disinfecting the surfaces the fruit will last longer.

For more information visit www.jimco.dk