

MARCH 2006

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# Why you should lotus<sup>®</sup> your food

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*On June 26, 2001 the Food and Drug Administration ruled:*

***“The Food and Drug Administration (FDA) is amending the food additive regulations to provide for the safe use of ozone in gaseous and aqueous phases as an antimicrobial agent on food, including meat and poultry.”***

## **An Entirely New Market**

That ruling spawned an entirely new market in the food processing industry dedicated to naturally reducing food pathogens and pesticides. The importance of ozone to the food industry lies in the fact that ozone is 52 percent stronger than chlorine bleach and has been shown to be effective

over a much wider spectrum of microorganisms. Complementing the effectiveness is the fact that ozone, unlike other disinfectants, leaves no chemical residue and degrades to molecular oxygen upon destroying pathogens and pesticides. According to Ozone Safe Foods, a leading manufacturer of commercial



Re-thinking the Family Kitchen

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***Fruits & vegetables may be grown in fields cultivated with manure. When it rains, the manure spreads all over the vegetable field.***



ozone equipment, several fresh-cut processors around the United States have installed working ozonated wash systems and preliminary results indicate that bacterial plate counts are lower with ozone as compared to chlorinated systems. When washed with ozone, products like shredded lettuce exhibit a longer shelf life than similar products processed using chlorine and also have noticeably better flavor. Another major manufacturer of ozone systems has theorized that ozone may react with the enzymes released from damaged lettuce cells when this vegetable is sliced or shredded. Because the enzymes seem to be deactivated, natural browning is delayed, not only enhancing shelf life but also preserving color and flavor of the product. Vegetable and fruit tissues are not injured during contact with ozonated water.

#### **Over 3 Years of Development**

Tersano Inc. is a Canadian developer of household sanitizing systems in the process of creating

an entirely new consumer market category in ozone sanitization. Tersano engineers have developed a way to miniaturize the multi-million dollar ozone sanitization technology that exists in water purification and food processing plants worldwide. The patented Oxyshield® process super-oxygenates water in a safe, efficient and cost effective manner, turning ordinary tap water into the world's most powerful sanitizer commercially available. Tersano's state-of-the-art technology improves quality of life and delivers peace of mind by enabling people to naturally protect themselves and their families from germs and harmful toxins on food.

#### **Over 3 Years of Preparation**

In addition to the development of this technology, Tersano has also spent the last three years preparing for the launch of the lotus® sanitizing system™. They appreciate that they are offering something that is difficult to understand but much like the microwave oven before it, they are



**Fruits & vegetables often come from farms loaded with pesticides.**



offering the one thing that will help people accept an unknown technology, and that is proof. Proof that ozone kills up to 99.9 percent of pathogens and eliminates up to 99 percent of pesticides found on food.

#### **Chef Approved**

As part of their launch preparations, Tersano arranged a session with influential media personalities such as Rick Rodgers, chef and author of more than twenty-five cookbooks including “The Carefree Cook”. Unprompted, one of the first things that Rick said, and others at the session confirmed, was that lotus® made the food taste better, supporting the findings of Ozone Safe Foods.

#### **lotus® Helps in the Home**

The sanitizing force of ozone comes from the unstable nature of the ozone molecule (O<sub>3</sub>), which reverts back to simple oxygen (O<sub>2</sub>) once its sanitizing work is done. As a result, lotus® water is as safe to use sanitizing fruits, vegetables, seafood and meats as it is sanitizing breadboards and countertops. Ozone is over three thousand times faster acting than bleach and works instantly, while chemical cleaners require up to fifteen minutes of contact time in order to be as effective. lotus® is sold with an all-purpose sanitizing bowl, spray bottle attachment and two microfiber cleaning cloths. It retails for \$199.99

