

## About Ozone

**Question: Does Ozone really kill bacteria and remove pesticides?**

Answer: When mentioning ozone many people think of the earth's protective layer which protects us from the sun's harmful ultraviolet rays. The same ozone is used in many countries to remove bacteria in drinking water, detoxify the air and as treatment for agricultural products. It is important to know how to properly use ozone in order to stay safe and protect the environment.

Ozone's strength increases when it is mixed with water. This allows ozone to kill bacteria even faster. Furthermore using ozone as a sterilizer does not create secondary pollution. It leaves little trace of pollutants on water, air, food and utensils. This is an advantage unmatched by average cleaners.

Cashido's patented machinery is capable of producing ozone from the oxygen molecules present in the air. Through evenly mixing ozone molecules with water Cashido's Ozone Antibacterial Sanitizer creates ozonized water with extraordinarily high oxidization powers. The bacteria-killing power of this ozonized water makes it nature's sanitizer.

**Question: So-called "ozone fruit and vegetable washers" have been accused of only washing away pesticides on the surface and have the same effect as washing with tap water.**

Answer: Pesticides can be divided into groups, the more popular being systemic pesticides and contact pesticides. Systemic pesticides are extremely harmful to the environment, thus they are less-frequently used in developed countries. Systemic pesticides are often used during early stages of plant development and gradually disappear after harvest. SGS test results show that Cashido's Ozone Antibacterial Sanitizer is capable of removing 75% of contact pesticides in 10 seconds. This is more than can be removed through 15 minutes of soaking in tap water. Furthermore constant soaking will cause Vitamins B, C and other minerals to be absorbed into water, thereby robbing the food of it.

**Question: Fruits and vegetables contain nitrogen which reacts with ozone to create nitrate. Does this cause cancer?**

Answer: Fruits and vegetables may contain nitrogen due to excessive use of nitrogen-based fertilizers which are absorbed by the plant's roots and enter the inside of plants. Cashido's Ozone Antibacterial Sanitizer is capable of removing bacteria

and pesticides on the skin of fruits and vegetables through traditional washing methods. It does not rely on soaking methods popularized by other machines. This ensures that the insides and roots that possibly contain nitrate do not come in contact with ozonized water.

**Question: Can the chlorine in tap water be used to remove a portion of pesticides?**

Answer: It has been reported that tap water with a 0.5 ppm chlorine content can be used to kill bacteria and remove pesticides. However these reports fail to mention that in order to achieve such a result water temperature must be below 41 degrees Fahrenheit (5 degree Celsius). Chlorine will evaporate at higher temperatures thus rendering tap water unable to remove pesticides and kill bacteria. It is extremely difficult (and uncomfortable) for the average user to use water below 41 degrees to wash food. Food purchased from supermarkets may not have been thoroughly cleaned and may contain bacteria. If it is not cleaned well bacteria such as salmonella and e. coli can cause diarrhea and infection if consumed. According to Yang Ming Medical University test reports Cashido's Ozone Antibacterial Sanitizer is capable of removing 99% of salmonella in 10 seconds. In order to achieve similar results with similar concentrations of chlorine, food would need to be washed for 15,000 seconds.

**Question: Can high concentrations of ozone damage lungs?**

Answer: Scholars have pointed out that overly high concentrations of ozone will cause pollution. FDA standards for ozone tolerance levels in the workplace are 0.05 ppm. Places that require better oxygen such as hospitals have an ozone tolerance level of 0.03 ppm. According to SGS test results, when continuously used for 10 minutes the amount of ozone released into the air is under 0.01 ppm. This is well within the safety standards set by IEC-335-2-65. Cashido's Ozone Antibacterial Sanitizer will not exceed the standard of 0.05 ppm. Cashido's products are proven to be a safe, effective way of removing bacteria and pesticides in your food.