Growlink

Consumers Want Sustainable, Natural Spray Free Food – we choose ozone

There is an increasing demand for chemical free horticultural products. Consumers want sustainable, naturally grown produce that is good for the environment. Ozone provides that opportunity. Growlink has partnered with ecoag ltd to distribute ozone equipment in New Zealand along with its own products. Our international partners are making advances across the horticultural sector, including the viticulture industry, using ozone technology. Horticulturalists and viticulturalists are using ozone treatment systems for their vegetables, fruit, vines and wine making operations the safe way, without chemicals and pesticides.

Growlink, as an early adopter, installed an ozone generator over 10 years ago in our horticultural sprayer to allow for chemical-free foliar treatments on our crops. We are able to reduce the use of phytosanitary products, and also the environmental impact. Ozone for foliar treatment is an antimicrobial crop sanitation technique that is revolutionizing agriculture. It brings many benefits to the consumer: it is **chemical free**, it has higher quality and ozone helps reduce and prevent diseases, improving the growth of the plants in your crop. We have extensive experience in the design of ozone systems and offer ozone generators through ecoag Ltd.

Advantages of using ozonated water for crop sanitation

- Do you want to reduce the use of phytosanitary products in your horticultural products?
- Do you want to reduce chemical products entering the environment and food chain? We are reading reports of chemicals contaminating wine in France.
- Do you want your crops to be more ecological? Do you want your crop to be more sustainable?
- Does your crop have any diseases that are difficult to control?
- Do you have to pay the high cost of chemicals? Does your crop have chemical residues?

1. Ozone does not contaminate plant or fruit

Ozonized water does not contaminate the plant or the fruit and leaves no residues in the environment; **it DOES NOT accumulate in the plant, fruits, soil or groundwater**. Ozone is very powerful, but only for a few minutes. After that it will be transformed again into oxygen.

Do you want to be more sustainable and more ecological? Take advantage of the powerful capacity of ozone improving your crop. It does not leave residues.

2. Sanitize and disinfect crops

Ozone is a powerful gaseous oxidant. It is very effective in **eliminating bacteria, viruses, protozoa, nematodes, fungi, cell aggregates and spores**. It causes damage to the cell wall, harming the entire microorganism. It also prevents the development of strong strains. The **application of water with ozone** on the surface of the plant as a foliar treatment will **eliminate all types of micro-organisms,** reduce the development of diseases, and also the losses and accelerated deterioration of the fruits.

3. Accelerates healing after pruning

The oxidizing power of ozone gas and its high oxygen content increases the speed of healing after pruning dramatically. It also **prevents the entry of diseases and reduces the "bleeding" of the plant.** It also enhances the crop with that extra oxygen dissolved in the water.

Applying ozone during or immediately after carrying out the tasks that affect the integrity of the plant, can considerably reduce the diseases of your crop.

4. Save on phytosanitary products

Using **water and ozone**, you can reduce the consumption of phytosanitary products, **save money, reduce the chemical pressure on the crop and reduce the traces of chemicals in the final product** (this will prevent them reaching the consumer). Markets and regulations are increasingly demanding with respect to the use of chemicals, phytosanitary products and pesticides in agriculture. This is due to the health problems derived from their intake. Ozone is a smart alternative. It will reduce the impact of the chemical on both consumers and the environment.

Advantages of Ozonation Systems

- Ozone is especially well suited for horticulture and food production in general because it destroys microorganisms without adding chemical by-products.
- Ozone is 100% natural and is approved by the FDA and USDA as a food contact substance.
- In gaseous form, ozone acts as a preservative for certain foods, including fresh grapes.
- The ozone is created on-site from ambient air, eliminating safety problems and expense associated with purchasing, shipping, handling and storing chemicals.
- Ozone needs only a short contact time, typically 1 to 5 seconds. After use, the ozone decomposes rapidly to oxygen, leaving no harmful residue.
- Following ozonation, there is very slow re-growth of micro-organisms.
- Ozone is environmentally friendly; neither the EPA in the USA nor MPI require any record-keeping or reporting of ozone use.
- Regulations in relation to the application of pesticides and insecticides near water are increasing – (National Standards for Drinking Water section 8 - Source Water Management Risk Areas).
- Its stimulates plant growth

A correct foliar ozone treatment generates important benefits

- for the farmer, the consumer and the environment. Talk to Growlink if you wish to know more about ozone as a horticultural product.