



9401-032, 9401-004

Fresh Wash Seafood™

Description

- 100% naturally-derived citrus biocide which is organically certified by the manufacturer.
- Rapidly reduces a broad spectrum of pathogen levels.
- Extends shelf life of finfish and crustaceans.
- Reduces odors and improves organoleptic qualities.
- Pathogens cannot develop an immunity.
- Excellent for the removal of biofilms.
- Effective at low dosages, non-corrosive and non-reactive.
- Easily applied by spraying or dipping.
- Breaks down into non-toxic by-products carbon dioxide and water.

Offers Grocers and Distributors:

- Exceptional Food Safety Measures.
- Increased Food Quality.
- Increased Customer Confidence.
- Extended Product Shelf Life.
- Decreased Liabilities and Losses.
- All-Natural Solution.
- Patented Technologies.
- No Equipment or Installation Costs.
- Increased Sales and Profits.

Testing Profile

Organism	% Kill Rate	Organism	% Kill Rate
E. Coli 0157	>99.9	Aspergillus Niger	>99.9
P. Aeruginosa	>99.9	Salmonella Typhi Murium	>99.9
Staphylococcus Aureus	>99.9	Listeria Monocytogenes	>99.9
Candida Albicans	>99.9	Klebsiella Pneumoniae	>99.9

Technical Information

Usage	Dilution Ratio	RTU, 1:12
Physical Properties	Appearance	Liquid
	Color	Amber
	Fragrance	None
	pH	5
	Shelf Life	Minimum 1 Year
Primary Packaging	9401-032	(12) 32 oz./946 ml.
	9401-004	(4) 1 gal./3.78L

Technology Profile

A recent study by the U.S. Center for Disease Control (“CDC”) discovered that over 25% of the U.S. population is stricken with some type of food poisoning each year. These 76 million food poisoning cases result in:

- 325,000 hospitalizations;
- More than 5,000 deaths each year; and
- An average of 14 deaths each day in the U.S.

Today’s consumer is more aware than ever about the food products they purchase. Consumers are demanding a safer food supply, especially when it comes to seafood.

The anti-microbial power is due to a synergistic action created by the reaction between natural organic acids and natural sugars present in the product and in the treated food. The natural organic acids and sugars that make up the product combine with those naturally present in food to create a powerful and long-lasting anti-microbial effect.

During the initial anti-microbial contact period, it combines with the pathogens present on the food and breaks down into harmless components.. Within a few hours of application, the natural components that remain will have either combined with the organic acids and sugars present in the food, or broken down further into harmless components, leaving no detectable residues or toxicity.

Application

Finfish/Crustaceans

Dipping – Prepare a solution for dipping application. Dilute product with water at 1:12 or 12 ounces per gallon of water. Dip fillet into solution for 1 minute. Rinse with water and store normally.

Spraying – Use a ready-to-use container or dilute product with water at 1:12 or 12 ounces per gallon of water. Liberally spray all sides of fillet with solution and allow 1 minute of contact time before rinsing. Rinse with water and store normally.



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