



Sea food processing is all activities, procedures and hygiene controls used in the sale of fresh or ready-to-eat (RTE) seafood products (being aquatic vertebrates such as fish or aquatic invertebrates such as Crustaceans or their products) for human consumption.

Application Area – Fish Industry:

Fishing boats/Wholesale/Retail

- Dipping de-scaled and gutted fish
- Spray / Dipping on fish and prawns
- In sorting / grading water for prawns
- Ice manufacture
- Disinfection of display cabinet



While great care and attention is often taken to minimize the risk of infection from processing staff and other food handlers, relatively ineffectual biocides and disinfectants are used to treat process water and equipment. Beware, that even a single contaminated batch of food, one poor or erratic output can destroy your company’s reputation.

Water is one of the single biggest raw materials used in processing system, and its quality is of great importance to prevent contamination of food product. The use of contaminated water in the food processing plant can spread infection across the whole batch. Water whether obtained from municipal source or any other will always carry bacteria- some harmless but others may include faecal coliforms, dreaded E. Coli etc. Also the fish industry has the potential for generating large quantities of solid wastes and wastewater.

CDD – 5000 is used as a sanitizing wash for all types of seafood prior to freezing and is particularly effective at eliminating bacteria given the low temperatures of the water used. The use of ClO₂ can eliminate the incidence of Salmonella contamination plus a host of other bacteria. The use of ClO₂ can also increase the shelf life of finished and packaged products. ClO₂ can also be used in ice loops and for ice used to display the seafood prior to sale. This helps eliminate the smell caused by bacteria formation at the point of sale. CDD – 5000 is 0.5% purest chlorine dioxide in aqueous form.

Recommended Dose Rates in Fish Processing:

- Egg transport: upto 0.5 ppm
- Fish transport 1-2 ppm
- Disease treatment 5-20 ppm
- Ice production upto 1ppm
- Initial washing 5-10 ppm
- Descaling / gutting 2-3 ppm
- Final rinse 0.2 -0.5 ppm
- Disinfection of display cabinet 2-10 ppm



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