

Application Of **Green Dioxide(ClO₂)** in SeaFood Industry.

- Fresh poultry, at processing and packing stage.
- Microbial control in natural casings.
- Surface bacterial control on fresh meat.
- Improved shelf life in pre-packed salad vegetables.
- Fish and seafood processing.
- Ice manufacture.
- Post harvest dipping of nuts, fruit and vegetables.
- Post harvest dipping of citrus products.
- Chlorine dioxide in aqueous solution, has proven by extensive overseas experience and local trials in Brazil and Australia have proven to significantly reduce bacterial and fungal growth in seafood.
- Ice incorporating chlorine dioxide was effective in reducing odor in both green and cooked prawns
- Trials conducted on farmed Tasmanian salmon, showed large reductions in bacterial counts when chlorine dioxide was sprayed to deslim the belly cavity.
- Black spot on green prawns was reduced in the presence of chlorine dioxide.
- Big reductions in bacteria count on fish over 24 hour period using a ice slurry containing chlorine dioxide in the belly cavity.



Dosing of **Green Dioxide(Cl_o2)** in SeaFood Industry.

Live Fish Transport

1. Transport water 50 ppm
2. Disease treatment during holding
3. 50 ppm freshwater fish
4. 100 ppm saltwater fish

Aquaculture Industry

1. Disease prevention treatment 10 - 20 ppm
2. Fish larval rearing 2.5 - 5.0 ppm
3. Prawn larval rearing 0.5 - 2.5 ppm
4. Spraying in feeds 5 - 10 ppm
5. Treatment of diseases 10 - 30 ppm

