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Superior Quality From Catch to Table

- CitroBio can be used in the entire seafood process.
- Blend with fresh or salt water, using in holding tanks on vessels eliminating the dangerous need for bi-sulfates and other chemicals, which are not only toxic, but affect the appearance of the seafood often making it look "bleached out".
- CitroBio can be titrated to the ice providing an ongoing treatment during shipping.
- Use in wash/soaking tanks.
- Dip seafood in solution prior to packaging
- Use prior to cooking as a final precaution, no need to rinse.
- Use to clean cutting boards, knives and other utensils.

All seafood can be treated through entire packaging process prior to freezing.

Use Citrobio for safer, cleaner seafood and extend shelf life.

CITROBIO is a natural product derived from an aqueous solution extraction of totally natural citrus fruit extracts and various other complex vitamin compounds which are all approved and listed in the FDA, Generally Recognized As Safe listing, better known as the GRAS List. It does not contain any preservatives

The effectiveness of Citrobio is due to a synergetic action created by the reaction of ascorbic acid (Vitamin C) with the natural acids.

In addition, the product CITROBIO liquid is biodegradable, non-toxic, non-flammable, non-corrosive, non-explosive and non-hazardous.

SUMMARY OF THE PROGRAM FOR USE IN FOOD PROCESSING PLANTS

U.S : Use ¼ oz. of CitroBio 100% per 5 gallons of water.

Metric System: Use 2 ml per 5 liters of water.

Application	How to Use	Timing
Transportation Vehicles	Spray	Before each transportation
Reception Area	Spray for 2 to 5 minutes	At each reception
Trays and carts for fish reception	Rinse after washing	After each use
Rehydration chamber (for pre-cooked)	Spray for 2 to 5 minutes	At each loading
Visceral cut off area	Spray for 2 to 5 minutes	After each working period
Visceral cut off Tables	Spray for 2 to 5 minutes	By production lot or shift work, 2 times a day minimum
Cutting Tables	Spray for 2 to 5 minutes	By production lot or shift work, 2 times a day minimum
Fresh fish	Spray for 2 to 5 minutes	By production lot or shift work, 2 times a day minimum
Glazed or ice	Mix in glazed or ice water	Always
Lobster and shrimp with head	Spray or dip prior to packaging	Always
Headless Lobster and shrimp	Final rinse for 15 minutes before packaging	Always
Skinless shrimp	Final rinse for 10 minutes before packaging	Always
Snail	Final rinse for 10 minutes before packaging	Always
Hands and gloves	Rinse hands	Every time it is necessary
Tools	After washing and rinsing	As required
Machinery	Rinse or spray after washing	At the end of each day
Plant disinfection	Rinse or spray after washing	At the end of each day
Trucks or packing containers	Spray Continuously for 5 minutes	Each shipment
Leftovers trucks	Spray for 5 minutes	Before and after each load
Renovation air system	Spray after washing and drying	General cleaning
Uniforms	Spray after washing and drying	Each cleaning