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## Seafood

## CitroBio:

The most effective, natural preservative for ALL Seafood from catch to table.

- Safer FDA/GRAS Ingredients
- · Extends shelf life
- Eliminates the use of toxic products in the food process
- Completely biodegradable
- Natural germicide and fungicide
- Soluble in fresh and salt waters
- Controls and reduces odors
- Reduce the risk of food poisoning and cross-contamination

## Can be used from catch through processing on all surfaces:

- Spray/mist solution on seafood
- Titrated from the main water source into the seafood processing water supply lines
- Used in washing/holding tanks, reducing the need for bisulphates and other toxic chemicals
- Apply to seafood prior to final packing and shipping
- Keeps pink appearance on shrimp
- Use prior to cooking as a final precaution, no rinsing is necessary

Use 1/4 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-	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