

FOR THE FISH PROCESSING INDUSTRY

Preventing microbial cross-contamination, helps avoiding considerable financial damage and consumer risk.

In fish processing plants naturally exists a humid and wet environment encouraging bacterial spread throughout processing equipment, including washing tanks, filleting machines, trimming tables, slicers, gutting machines, conveyors, floors, etc.

Fish processing plants operate on average for 8-12hours without intermediate cleaning measures. Even though there are generally very cold temperatures psychrophilic microorganisms find ideal conditions to grow. With their exponential growth, there is a high bacterial load throughout the processing lines. The subsequent thorough cleaning and disinfection for several hours does only have a short-term effect as with the production start in the next morning, the bacteria growth.

Contamination occurring in primary fish processing plants may cause problems further along the supply chain. Quality defects lead to product spoilage and affect shelf life. Contamination with pathogenic germs which entails a risk to consumers is particularly critical.



The principal pathogenic microorganisms, most often linked with fish contamination, are currently *Vibrio* spp., *Listeria monocytogenes*, *Yersinia* spp., pathogenic *Salmonella* serovars, and *Clostridium botulinum*—causing human foodborne diseases.*

*(<https://link.springer.com/article/10.1007%2Fs13213-015-1102-5>)

With the **Inspexx**
technology you will
benefit from

- Your increased workplace hygiene
- Your compliance with food safety regulations including consumer protection
- Continuous disinfection of implements during the process as one element within your barrier hygiene scheme (From Farm to Fork)
- The reduced risk of foodborne outbreaks caused by zoonoses, decreased use of antibiotics in animal production, and a reduced risk of antimicrobial resistance

To prevent cross-contamination and minimise bacteria transmission it is recommended to implement an in-process hygiene intervention that keeps the bacteria load at a constant low level throughout the production hours.



INSPEXX TECHNOLOGY

Ecolab's **Inspexx** technology provides an In-Process hygiene intervention that, installed at critical stages along the processing lines, demonstrates an effective solution to prevent the growth and spread of microorganisms during the processing hours.

Inspexx comes as a complete concept comprising

- **Inspexx 210**
- **Dosing Equipment** and
- **Service & Maintenance**



Inspexx 210

- Based on mixed peracids (peroctanoic acid, peracetic acid) having a synergistic effect in destroying bacteria cells
- REGULATION (EU) 528/2012
- High efficacy at
 - low use concentrations, 0.16%
 - low temperatures
 - very brief contact times
 - in presence of organic soiling

The Inspexx 210 use solution can be applied in a manual or automated way every couple of minutes, depending on the line installation an individual needs. After a short contact time a post-rinse can be conducted. The processing interruption in total is very short compared to a complete cleaning and disinfection procedure as conducted at the end of the shift.

Even without a post-rinse, Inspexx 210 use solution is toxicologically safe related to food, consumers and operators.

- active substance mix is reduced to the naturally occurring compounds acetic and octanoic acid in the oxidative reaction
- droplets transferred to carcasses via adhesion to tools have no disinfectant or preservative effect
- no sensory impairment of processed fish

For detailed information please contact your local Ecolab representative.

Use biocides safely. Always read the label and product information before use.

Dosing Equipment

Depending on the size and throughput of your plant our application and engineering experts will configure the dosing equipment according to your needs.

Service & Maintenance

Based on the dimension of the hardware the Ecolab team will organize and execute the continuous onsite service, support and maintenance to ensure a seamless function of the system.

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