



Keeping Seafood Safe with Ozone

Seas Star Foods Removed Harsh Chemicals from Disinfection Processes

The trend toward eating healthy, natural foods has cast a negative light on the use of chemicals in foods and food processing. As the public looks to brands that can provide chemical-free alternatives, companies, like Seas Star Foods, are looking for ways to remove chemicals from their processes.

One of the processes that typically uses harsh chemicals, often containing strong acids, corrosive alkalis, or chlorine, which can leave behind chemical residue, is disinfection. In an effort to provide consumers with the fresh, bacteria-free seafood they have come to demand, Seas Star Foods has moved away from these harsh chemicals and has introduced the use of ozone enhanced water to its disinfection process.

Meeting FDA Regulations

Seafood processes, including sanitation, are



regulated by the FDA (Food and Drug Administration) through the seafood HACCP (Hazard Analysis and Critical Control Points) plan. The FDA Regulations and HACCP were designed to increase the level of safety and reduce the number of seafood related illness that American consumers experience. HACCP addresses food safety through

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the analysis and control of hazards from raw material production, procurement and handling, to manufacturing, distribution and consumption of the finished product. Under these Regulations, processors are responsible for seafood safety and preventing the spread of contamination. Additionally, sanitation of food contact surfaces is required to protect against the introduction of microorganisms and to prevent cross contamination.

Ozone Effectively Disinfects and Increases Storage Times

Unlike some other seafood processors, who use harsh chemicals for disinfection, Seas Star Foods' procedures for ensuring its seafood is safe and fresh, include the use of Clearwater C-Series Disinfection System, which uses ozone enriched water to provide safe and effective cleaning of surfaces. Ozone disinfection uses an organic solution rather than the traditional harsh chemicals. Using ozone enriched water to clean fish, significantly lowers the number of microorganisms on the fish surfaces, maintains its freshness, and increases its storage times.

In addition to cleaning fish with ozone enhanced water, Seas Star Foods uses it for removing fish residue, scales, microorganisms, etc. from the surface of process equipment, rinse sinks, cutting knives, floors, and walls, effectively controlling pathogens before they can cause spoilage or harm.

To learn more, email us at freshcaught@seastarfoods.com.