Food safety is the most important concern underlying the Fish and Seafood processing industry. Hygiene is the starting point of all the standard procedure and a critical control point (CCP) in monitoring food safety at various levels of operations. Cleaning and disinfection are the two most important aspects of achieving hygiene. Pathogens like Vibrio cholera, Salmonella typhii, Staphylococcus aureus etc., have been attributed to cause seafood borne illness outbreaks.
Care P Cold Sterilant is a convenient and effective alternative to eliminate pathogens and bring down bioburden from the fish and seafood products. Care P comes in a multifaceted solution for minimizing microbial contamination, arresting microbial growth in Raw material, Intermediate/Semi processed product and eliminating microbial contamination in the Final products. This helps enhance the shelf life of the final products.

Care P Cold Sterilant is the first FOOD GRADE alternative for other sanitizers (chlorine, ozone & other commercial grade hydrogen peroxide based products). Care P is constituted of food grade Hydrogen Peroxide and Peroxyacids. Its potential to eliminate biofilms and other pathogens even in the presence of high organic load, makes it the most efficient and convenient disinfectant for sanitization of fish and seafood products. Care P is colourless, odourless, non-toxic, non-residual and biodegradable. Care P Cold Sterilant has been approved for sanitizing food and food contact surfaces. The combination of hydrogen peroxide and peroxyacids is approved as a secondary direct food additive permitted into food for human consumption with residues acceptable upto 75 ppm for hydrogen peroxide and 220 ppm for peroxyacids by the USFDA (CFR 21, 173.370). Hence Care P application gets extended to sanitizing the fish and seafood and the food contact surfaces.

**Applications**

1. **Aerial Disinfection of the Process, Packaging & Warehouse Areas:**
   Care P be can be dispensed at 5-6% solution in water, as an aerosol using fogging/aerosoling machines, to render the environment free from any microbial contamination. This is the first major critical control to be achieved to curb cross contamination. This provides a safe allowance to the people and products to be exposed to the aerosol of Care P.

2. **Surface disinfection of cutting tools and food contact surfaces:**
   Care P is highly compatible with SS 304 (stainless steel) and hence an effective disinfectant for all the processing equipment and tools.

3. **Deodorizing and Oxygen enrichment:**
   Care P deodorizes the working environment by oxidising Aldehydes, Ketones that attribute the fishy smell in the working environment. And itself undergoes auto-oxidation to liberate free oxygen. This enriches the oxygen levels in the place.

4. **Process Water Treatment:**
   Care P can be used to treat process water Care P treated water has minimized bioburden and this helps in controlling cross contaminants from water.

5. **Treatment of Water for making Ice Flakes:**
   Care P can be used to treat water that goes into the ice flaking machine or generation of ice. Care P treated water has minimized bioburden and this helps in controlling cross contaminants from water. It also enhances shelf life of the fish on the ice flakes.

6. **Fogging and decontamination of cold storages:**
   Cold storages can be decontaminated by using Care P as an aerosol, with the products inside.
Other benefits

- Eliminates pathogenic and spoilage bacteria, enhancing the shelf life of the products
- Does not affect the nutritive value of the treated products
- Has no effect on the sensory quality of the treated products or their organoleptics
- Does not leave behind residues
- No DBPs (disinfection by products) are formed

<table>
<thead>
<tr>
<th>Technical Data</th>
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<tbody>
<tr>
<td>Ingredients</td>
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<tr>
<td>H₂O₂ (Food Grade)</td>
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<tr>
<td>Peroxyacids</td>
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<td>Colour</td>
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<td>Odour</td>
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<td>pH</td>
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<td>Miscibility with water</td>
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<td>Corrosiveness</td>
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<td>Shelf life</td>
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Reena Enterprises

Office
2-106, Sriramnagar Colony
Gangaram Village, Chandanagar P.O.
Hyderabad – 500 050, INDIA
Tel : +91-40-23033858
email: info@reenaenterpprises.net

Works
B-36/A, BHEL-AIE, Ramachandrapuram
Hyderabad - 502 032
Medak Dist., INDIA
Tel: 040 - 23023858
email: info@reenaenterprises.net