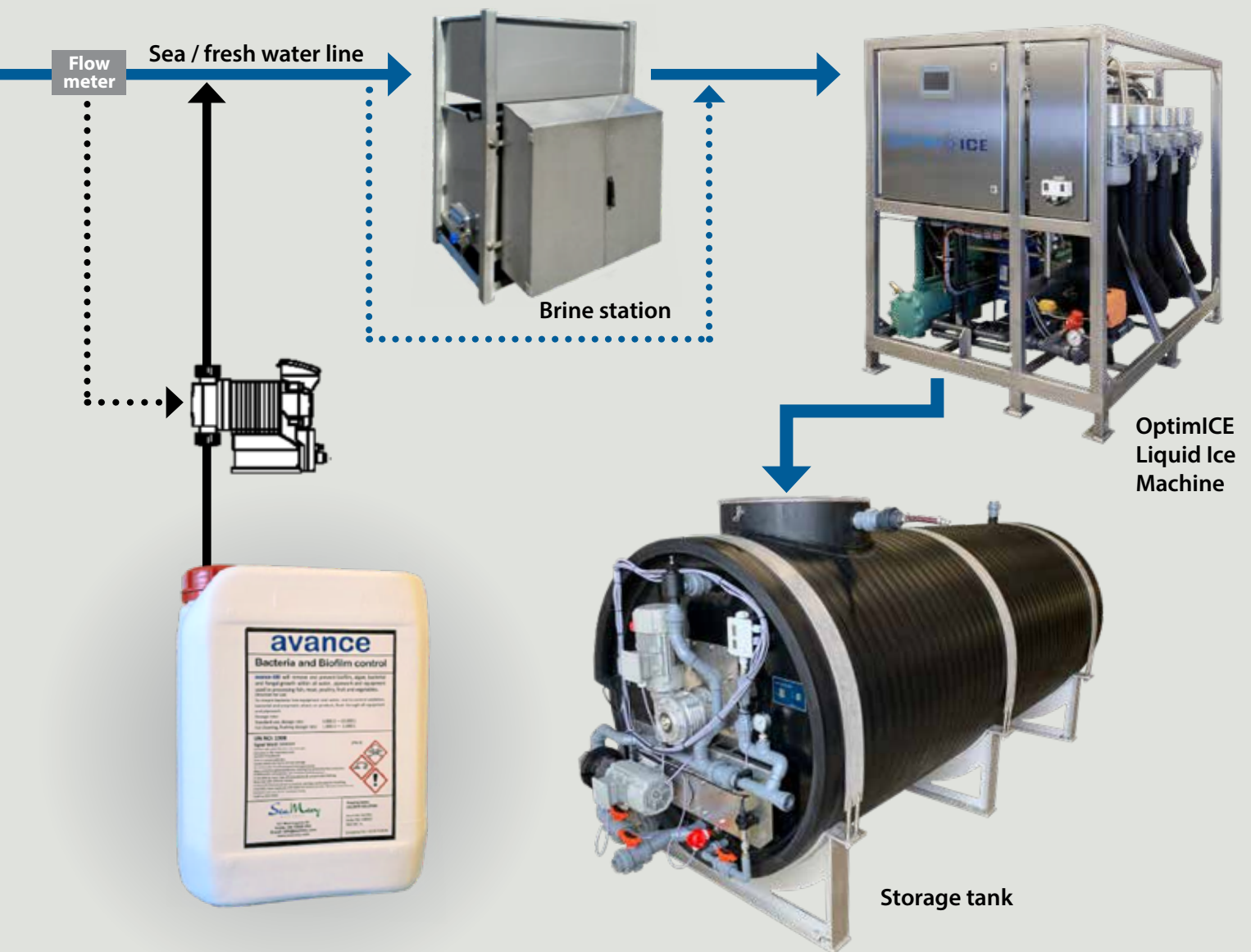




Bacteria safety with avance 300



avance 300



Bacteria and Biofilm control

- avance 300 is added to the sea/water used to make ice. Fully automated system using a dosing pump.
- The dosing pump is connected to the ice machine control panel, the dosing pump will dose avance 300 at set rate. Dosage rate 4.000:1 – 10.000:1.
- avance 300 will enhance the preservation properties of ice by slowing down bacterial growth.
- avance 300 will effectively eliminate and prevent the development of biofilm thus reducing potential micro-organism attack and damage to the fish and seafood.
- avance 300 will control and reduce the incidence of pathogenic (e-coli, listeria, campylobacter, salmonella) and spoilage bacteria (Pseudomonas) as well as fungi to give better shelf life and reduce the potential for foodborne disease.
- avance 300 will control enzymatic reactions and oxidation which spoil food so ensuring best quality and higher yield.
- avance 300 is safe to use and non-residual, on foods their use allows the food to maintain their natural texture appearance and taste.
- avance 300 will ensure that all pipework, equipment, ice machines, chilling and freezing tanks, and processing areas clean and bacteria free.
- Bacteria control from start to end in the process, for further information contact our service department.

