



**Peracetic Acid-An Exciting Chemistry**  
**Offering for the Seafood Industry**

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# Outline

- What is peracetic acid (PAA)?
- Features and Benefits
- Antimicrobial Ice
- Yellow Tail Snapper Trial
- Scallop Trial
- Where can peracetic acid be used?
- Future Work
- Conclusions

# What is Peracetic Acid?

- **Common names: peracetic acid, peroxyacetic acid, PAA.**
- **Stable equilibrium solutions of PAA, H<sub>2</sub>O<sub>2</sub>, and acetic acid**
- **Prepared by reacting acetic acid + H<sub>2</sub>O<sub>2</sub> with acid catalyst. “Cure” for 3-5 days.**
- **Typical solution is 15% PAA with 5% H<sub>2</sub>O<sub>2</sub>, 35% acetic acid.**
- **FDA Approved for direct seafood contact**
  - **Food Contact Notification 699**

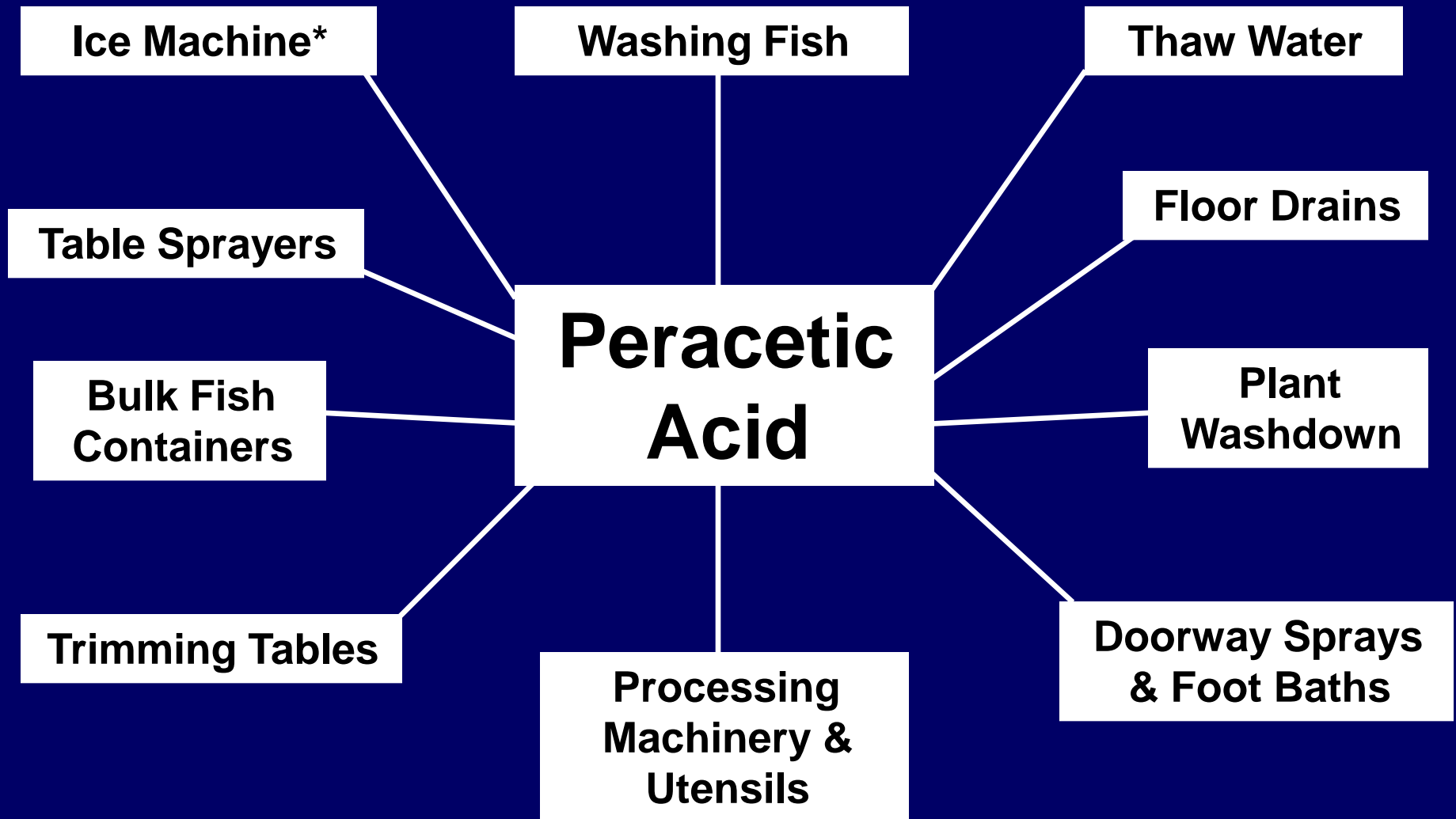
# Features and Benefits

- **Highly effective against yeasts and molds responsible for odor-inducing deterioration, as well as pathogenic bacteria.**
- **Enhances product quality throughout useful shelf-life**
- **Extends time seafood remains fit for human consumption.**
- **Simple and Safe to use**
  - **No toxic by-products associated with PAA**
  - **NOP certified organic (7CFR 205.601)**
  - **Imparts no taste or odor to food.**

# Antimicrobial Ice

- Contains peracetic acid (PAA).
- Peracetic acid is FDA approved as an antimicrobial for meat, poultry, and seafood.
- FDA Approved for use in ice (FCN 699).
- Offers controlled time release of PAA as ice melts, to eradicate microorganisms remaining on fish.

# Where can PAA be used?

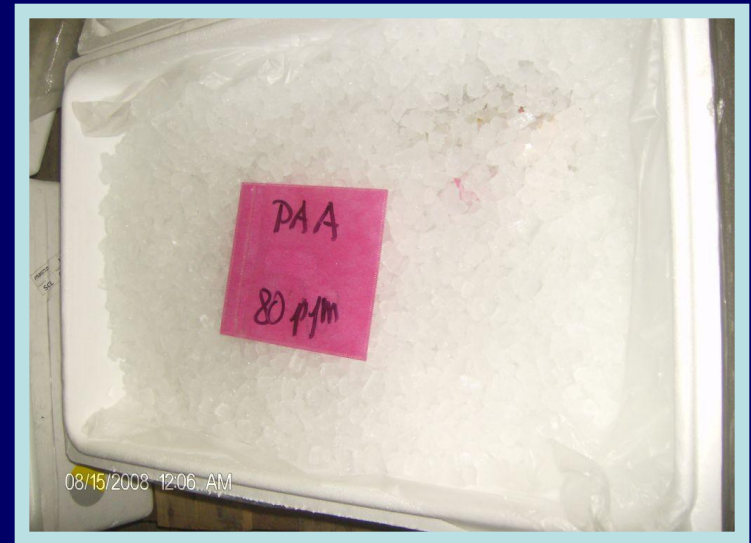


# Trial Design

- 6 Yellow Tail Snappers (1-2 lb ea. scales on, gutted, gills removed)
- Fish were sourced from nearby fish market, lot was brought 8/12/2008.
- Fish were separated into 2 clearly labeled, covered Styrofoam boxes previously washed and plastic lined.
- Using Dosatron pump, PAA was introduced to an ice machine with a target concentration of 80 ppm. Ice for the control group was made using industry standard practice.

# Trial Design (continued)

- 3 fish were randomly selected for each treatment group, and completely covered with ice in their respective ice chests.





# Day 2 Observations

## CONTROL



Smell: Slight fish smell

Color: Perfect

External conditions: Perfect

## PAA



Smell: None

Color: Perfect

External conditions: Perfect

# Day 16 Observations

## Control



**Strong, unpleasant, decomposed fish smell**

**External color brighter than PAA ice fish**

**External Conditions: Bad- Eyes have lost shine and shape, flesh soft**

## PAA



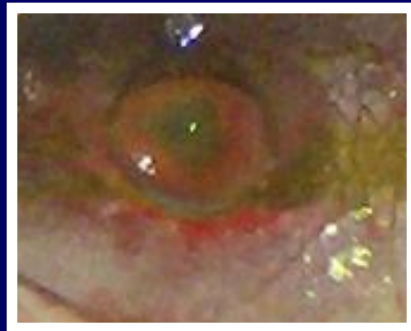
**Slight fish smell**

**Slight discoloration**

**External conditions: Fair. Discolored. Belly getting brown.**

# Day 16 Observations (continued)

Control

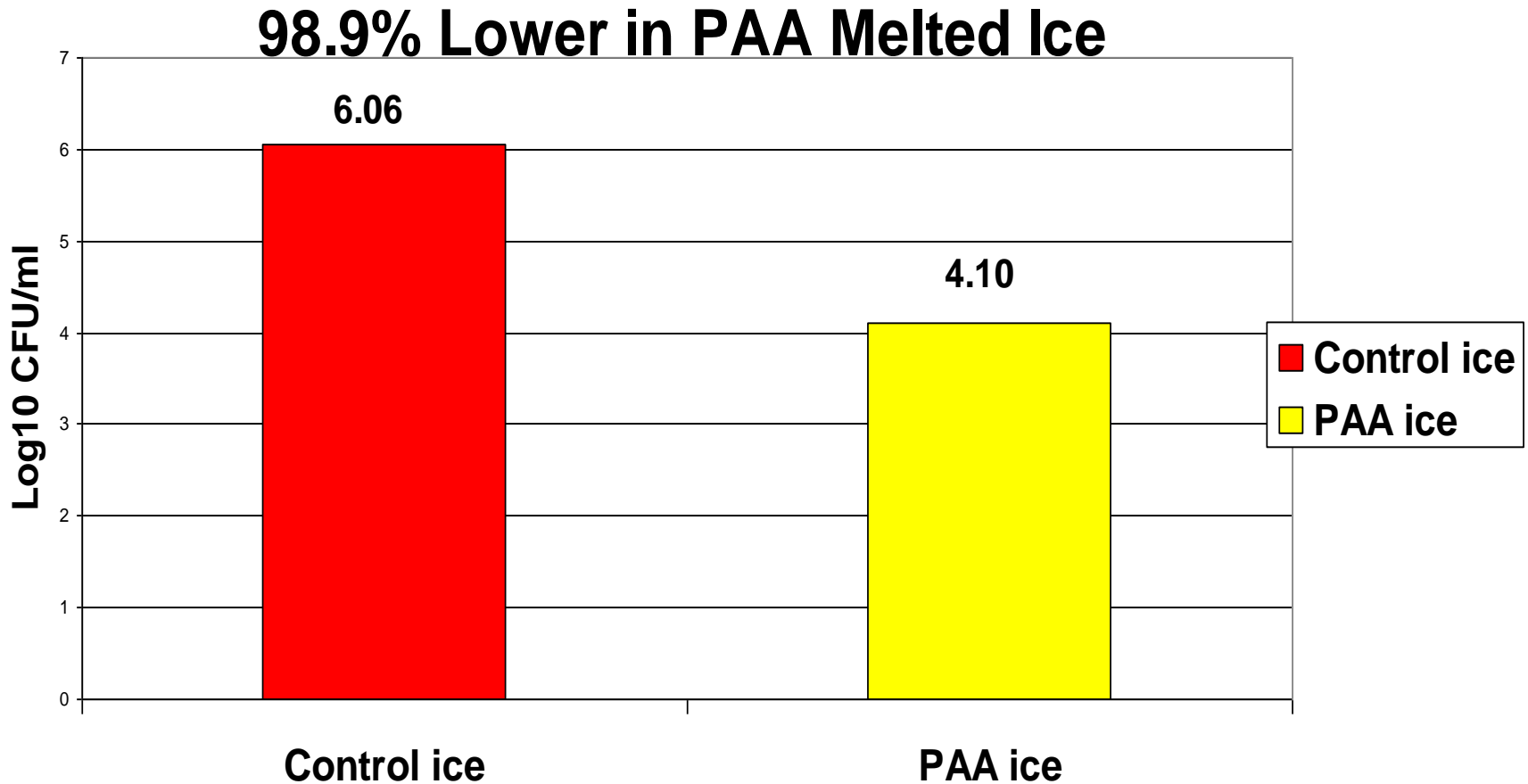


PAA

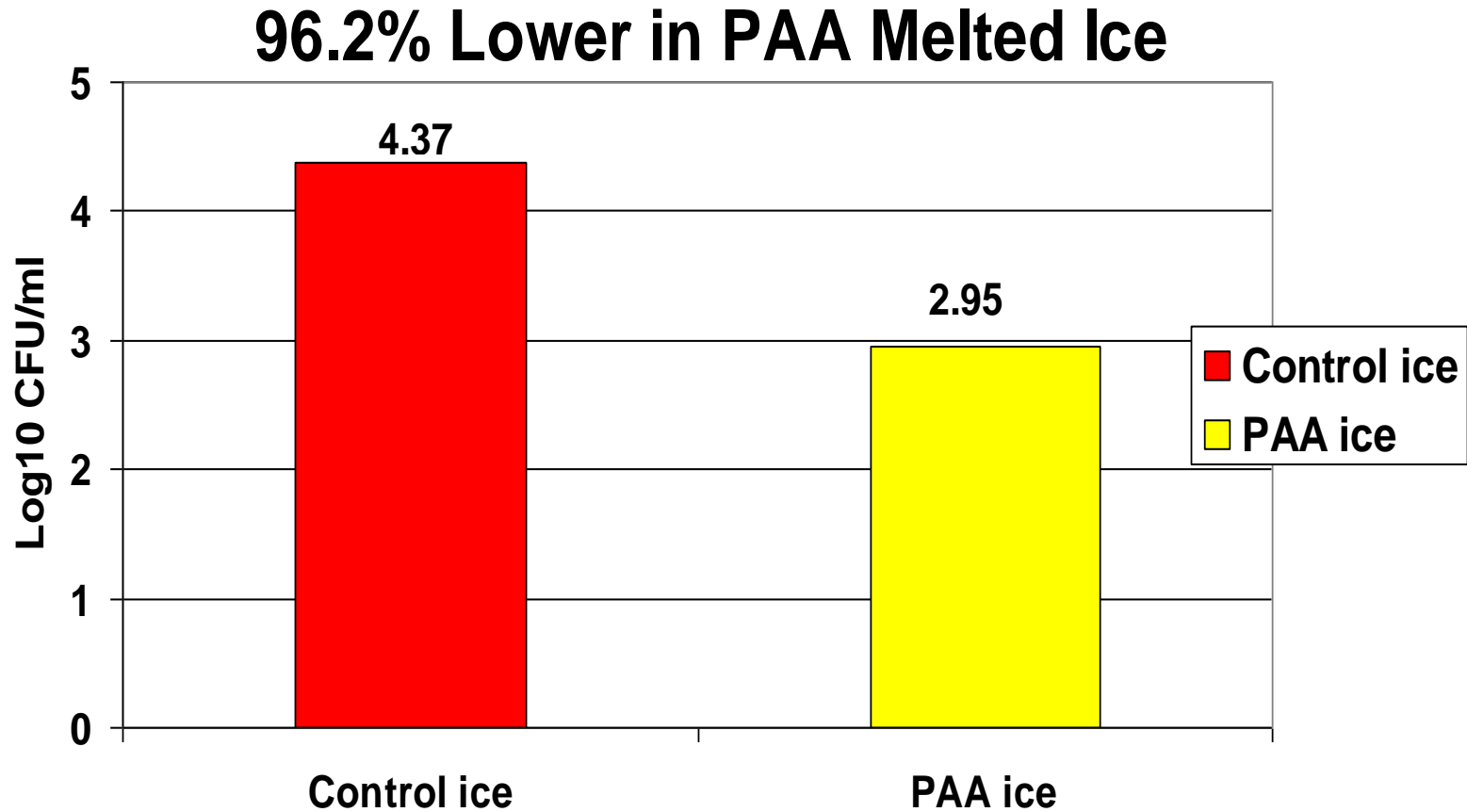


- Note difference in eye shape and clarity.
- Eye condition is a key visual indicator of freshness.

# Aerobic Bacteria in Melted Ice Water



# Yeast & Mold Counts in Melted Ice

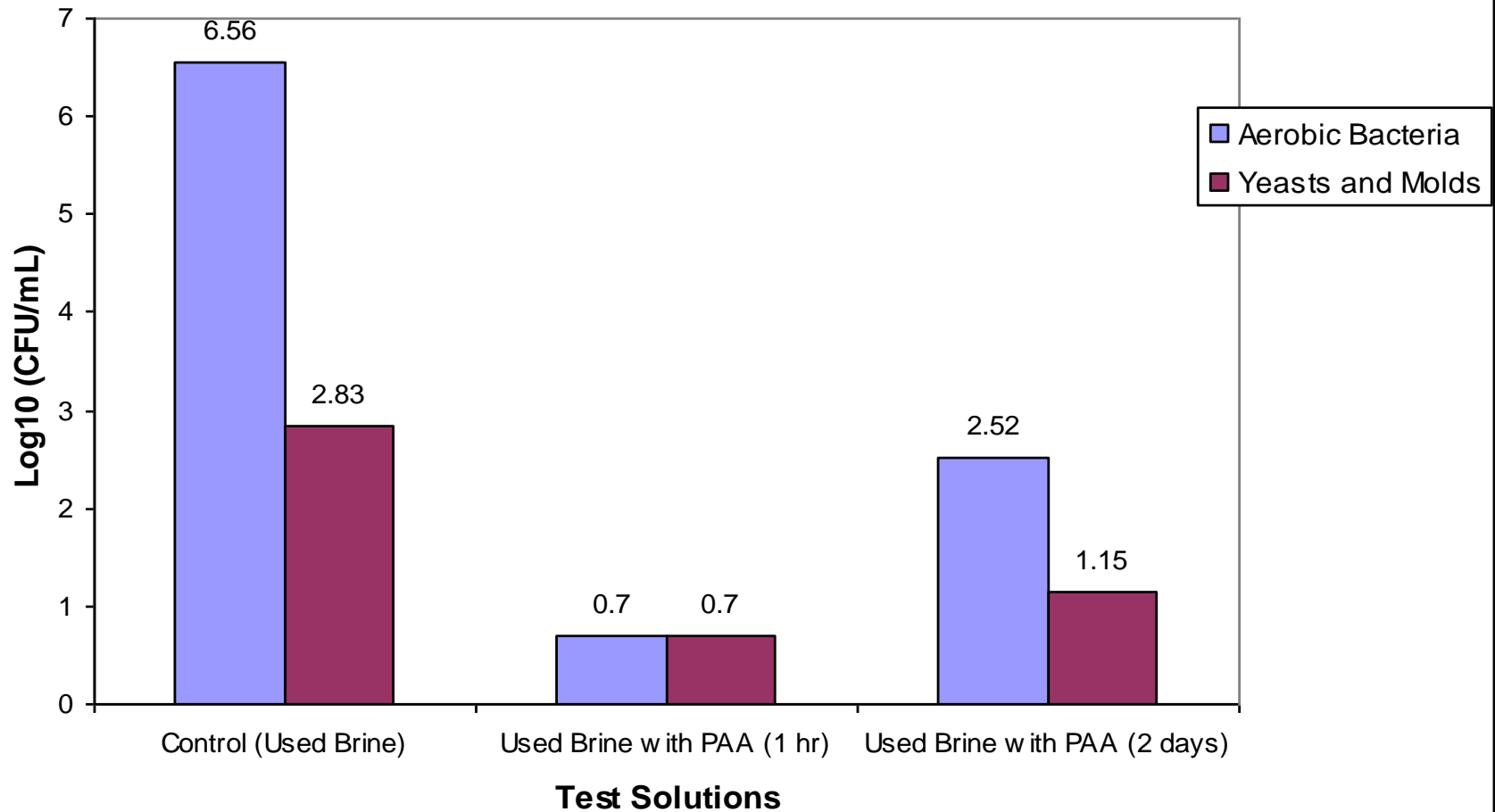


# Scallop Brine Trial Design

- A sample of TSP brine that had been used to soak scallops was received from a New England area processor of fresh seafood.
- One pound of scallops from a local supermarket were submerged in the brine and chilled to 40°C.
- The brine was sampled, diluted, and plated for aerobic bacteria, yeasts, & mold.
- Then, the TSP brine was dosed with 100ppm of peracetic acid and sampled after 1 hour and again after 2 days.

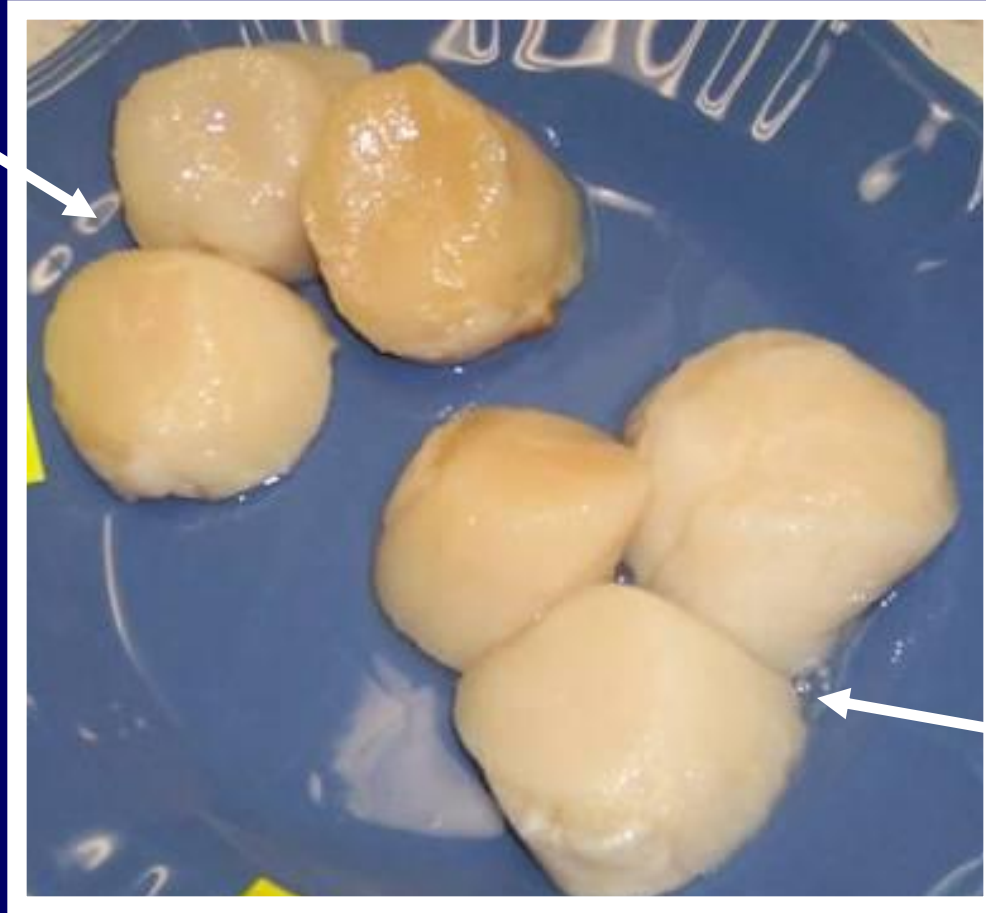
# Scallop Brine Microbiological Results

**Log10 (CFU/mL) of Aerobic Bacteria and Yeasts and Molds in Used Scallop Brine Treated with Perasan MP-2 at 120 ppm**



# Scallop Brine Trial Results (continued)

Untreated  
scallops



PAA treated  
scallops



# Scallop Observations

- No differences noted for any other physical characteristics, such as odor or texture.
- The Perasan MP-2-treated scallops exhibited no noticeable loss or gain in weight compared to the control group.
- Taste testing of the 2 groups indicated no difference in texture but the PAA treated scallops exhibited a “more pleasant and slightly stronger scallop flavor.”

# Future Work

- Histamine
  - *Morganella morganii*
- Sea Lice
- Anemia Virus
- Additional full scale trials

# Conclusions

- **Highly effective against yeasts and molds responsible for odor-inducing deterioration, as well as pathogenic bacteria.**
- **Enhances product quality throughout useful shelf-life**
- **Extends time seafood remains fit for human consumption.**

# Acknowledgements

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