Tech Bulletin: Antimicrobial Ice



Peracetic Acid Ice Technology:

Safety and Freshness Where it Matters Most

Peracetic acid (PAA) is the only FDA approved antimicrobial for use in ice that contacts seafood (Food Contact Notification/FCN 699). PAA (25-190ppm) is introduced to water, which is then flash frozen. The resulting antimicrobial ice may be shaved, crushed, or in any other form needed.

The Technology

Melting of the PAA-containing ice offers time-release of antimicrobial PAA onto the seafood, offering extended protection from spoilage and pathogenic microorganisms.



Features and Benefits:

- High level efficacy against pathogenic microorganisms such as: E. coli, Pseudomonas, Salmonella choleraesius, Listeria monocytogenes, as well as against spoilage yeast and mold.
- Enhances freshness, quality, and safety of seafood throughout its useful shelf life.
- Imparts no taste or odor to the seafood.
- Will not corrode ice machine surfaces.
- No toxic or harmful by-products associated with its use.
- Certified and approved by the National Organic Standards Board (USDA) for use in organic food processing.

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.Study on Lower Concentration PAA (50ppm) for an Extended Contact Time (3 hours)

	Aerobic Plate Count (CFU/swab)	Yeast (CFU/swab)	Mold (CFU/swab)
Surface of fish as received	2,600	16,000	10
Surface of fish treated with 50 ppm PAA solution	<1	420	<1
Log ₁₀ Reduction PAA Solution vs. as Received	<u>>3.4</u>	<u>1.6</u>	>1

The table above illustrates that ice/water containing a biocidal dose of PAA can prevent cross contamination between fish in areas such as storage and transport bins.

Study on High Concentration PAA (190ppm) for Short Contact Time (60 seconds)

	Aerobic Plate Count (CFU/swab)	Yeast (CFU/swab)	Mold (CFU/swab)
Surface of Fish As Received	126,000	69,800	2
Surface of Fish Treated with 190 ppm PAA	4,480	2,700	1
Log ₁₀ Reduction PAA Solution vs. as received	1.4	<u>1.4</u>	Not Significant

The table above illustrates that water containing a biocidal dose of PAA causes a substantial reduction in the number of surface-associated microorganisms. This is pertinent with spraybars, and on conveyors, after the fish have been headed, gutted and filleted.