



*For the Seafood Industry*

---

## PRODUCT DESCRIPTION

Sanova® is an FDA cleared [21 CFR173.325 (d)(2)] antimicrobial food additive treatment system used for pathogen reduction on finfish & crustaceans.

Sanova is a two-part system which uses Sanova Base blended together with Sanova Acid to generate acidified sodium chlorite solutions for use in spraying or dipping seafood to control pathogens, as well as microbial growth that causes decay or spoilage on finfish and crustaceans.

Sanova is not for use to sanitize hard food contact surfaces such as tanks and lines of food processing equipment, or to reduce microbial count in seafood processing water or ice.

---

## BENEFITS

### Promotes Shelf Life Enhancement

- Significantly reduces the numbers of spoilage microorganisms on raw finfish that can occur through cross contamination during processing.
- Controls microbial activity on finfish so product spoilage is minimized and shelf life is enhanced.
- Plant studies have proven 4-8 days of extended shelf-life on treated fillets.

### Enhances Food Safety and Product Quality

- Reduces pathogenic bacteria on finfish & crustaceans encountered during the harvesting, handling, heading, evisceration, butchering, storing, holding, packing, or packaging.
  - Reduces pathogen bacteria on finfish following filleting.
  - Substantially reduces contamination on raw finfish, minimizing product spoilage and helping to improve finished product quality and extend shelf-life.
  - Low reactivity with organics and soils helps assure consistent dosage for microbial control on finfish & crustaceans.
  - Applicable to all finfish and crustaceans
  - Significantly reduces the numbers of *Listeria monocytogenes* and *Salmonella* Spp. and/or *Vibrio parahaemolyticus* on finfish and crustaceans.
  - No adverse organoleptic effects.
  - No adverse effects on biological waste treatment systems.