



## CASE STUDY

### **Xyrex<sup>®</sup> P3 Plus application in Salt-Fish**

The application of Xyrex<sup>®</sup> P3 Plus in the production of Salt-Fish has shown to have a marked increase in yield and improvements in fish colour. When Xyrex<sup>®</sup> P3 Plus is added to the water used to wash the fish and for the brine bath, then the degrading bacteria that causes 'red-spot' or pinking is dramatically reduced and the final production weight is higher.

The Xyrex<sup>®</sup> P3 Plus is applied to the wash water and brine bath at a 2500:1 dilution. The wash water treated with Xyrex<sup>®</sup> P3 Plus reduces the enzymatic degradation on the fish and by penetrating the bacterial cell walls it disrupts protein synthesis thus preventing proliferation and growth of bacteria.

After the fish are washed and then brine sprayed or injected, the product is soaked in a brine bath that also contains a 2500:1 dilution of Xyrex<sup>®</sup> P3 Plus. Afterwards, the fish are laid on a salt bed while still wet with brine and Xyrex<sup>®</sup> P3 Plus so as to dry and cure.

It was found that the fish after treatment produced a significantly higher yield - averaging an increase of 12%. The fish colour was shown to be whiter and more appealing to the end consumer. There was also NO production of 'red-spot' or pinking as the halophilic (tolerant of salt) bacteria were easily controlled by the action of Xyrex<sup>®</sup> P3 Plus.

No alteration to the manufacturing or production process was necessary when applying Xyrex<sup>®</sup> P3 Plus. The results showed real control over the bacterial levels in the processing facility and on the finished product. The financial benefits of increases and yield and improvements in the visual appearance were the direct result of incorporating Xyrex<sup>®</sup> P3 Plus to the process.