

Listeria Contamination Automatically Eliminated? Spectral Blue Brings Blue Light Disinfection to Seafood Expo Global

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Recent industry news have again highlighted the significant financial and reputational impact of Listeria recall. Contamination incidents can impact profitability and share price as well as consumer trust.

At Seafood Expo Global/Seafood Processing Global, Spectral Blue presents a new, automated approach to contamination control: continuous environmental disinfection using patented Multi-Wavelength High-Intensity (MWHI) antimicrobial blue light. The solution is designed to keep processing environments under control and to prevent cross-contamination.

In seafood processing facilities, where moisture, low temperatures and complex surface structures create good conditions for *Listeria* growth and biofilm formation, traditional cleaning methods alone are often not sufficient. Spectral Blue adds a non-chemical, automated layer of protection that operates between sanitation cycles, helping to reduce microbial load on surfaces and in the surrounding environment – at production lines, floors, cold storage, and drain areas.

Key benefits for seafood processors:

- Reduces the risk of cross-contamination in processing environments
- Works efficiently against biofilms
- Complements existing sanitation protocols without chemical residues
- Helps meet tightening regulatory requirements for Listeria and other foodborne pathogens
- Supports sustainability targets by reducing reliance on chemical disinfectants and water use

As regulatory expectations continue to tighten and the cost of contamination incidents increases, seafood producers are placing greater focus on preventing contamination before it happens.

Visit Spectral Blue stand 1A405 at Seafood Processing Global to learn how continuous environmental disinfection can support your food safety strategy.

Further information:

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