

WhiteWater Customer Testimonials



"I am a true believer in the WhiteWater system. It has lowered micro counts and extended product shelf life – it's a game changer. Everyone in the seafood industry should use WhiteWater."

– Alex Tran, President & CEO,
Western United Fish Company

"A WhiteWater System is almost as important to seafood as ice!"

– Garden & Valley Isle Seafood



"WhiteWater is the best sanitizing system on the market today, effective and easy on equipment."

– Seabear Wild Salmon



"The effective use of WhiteWater should be part of any food safety program."

– Unisea



"The FDA and State Health Department are very impressed with our WhiteWater application process and the innovative method of reducing the bacteria counts at the time of receiving to eliminate cross contamination from fish to fish contact as well as employee to fish contact."

– Bluefin Seafoods



"WhiteWater has reduced the total plate counts on my product contact surfaces during production."

– Steve Gill, Gills Onions

"FVP has been very pleased with our WhiteWater system. We truly believe that it helps in stopping the spoilage of our product."

– Frenchman Valley Produce

Selected WhiteWater Customers

