



APPLICATION/INSTALLATION BULLETIN

CHLORINATION IN THE POULTRY INDUSTRY

The importance of properly disinfected drinking water in the poultry industry is often underestimated. Water from wells and other sources may be contaminated with bacteria. Also, water lines and drinkers themselves may be contaminated, creating an environment which allows disease to spread from bird to bird. Even in the absence of visible disease, certain bacteria can colonize in the intestines of poultry, resulting in slower weight gain and higher feed conversion.

Poultry growers who chlorinate drinking water using the REGAL GAS CHLORINATOR have reported improvements in weight gain, feed conversion and livability. Layer operations have observed improvements in health, performance efficiency and egg production. Drinker systems remain clean and free of algae, slime and rust deposits that lead to maintenance problems.

Chlorination of other poultry house water has proven to be beneficial as well. Foggers and evaporative coolers that can become clogged with algae and slime, operate more effectively when chlorine is present in the water. Also, maintenance cost and repair time can be significantly reduced.

Properly disinfected poultry drinking water also helps to assure a high quality product is delivered to the processing plant.

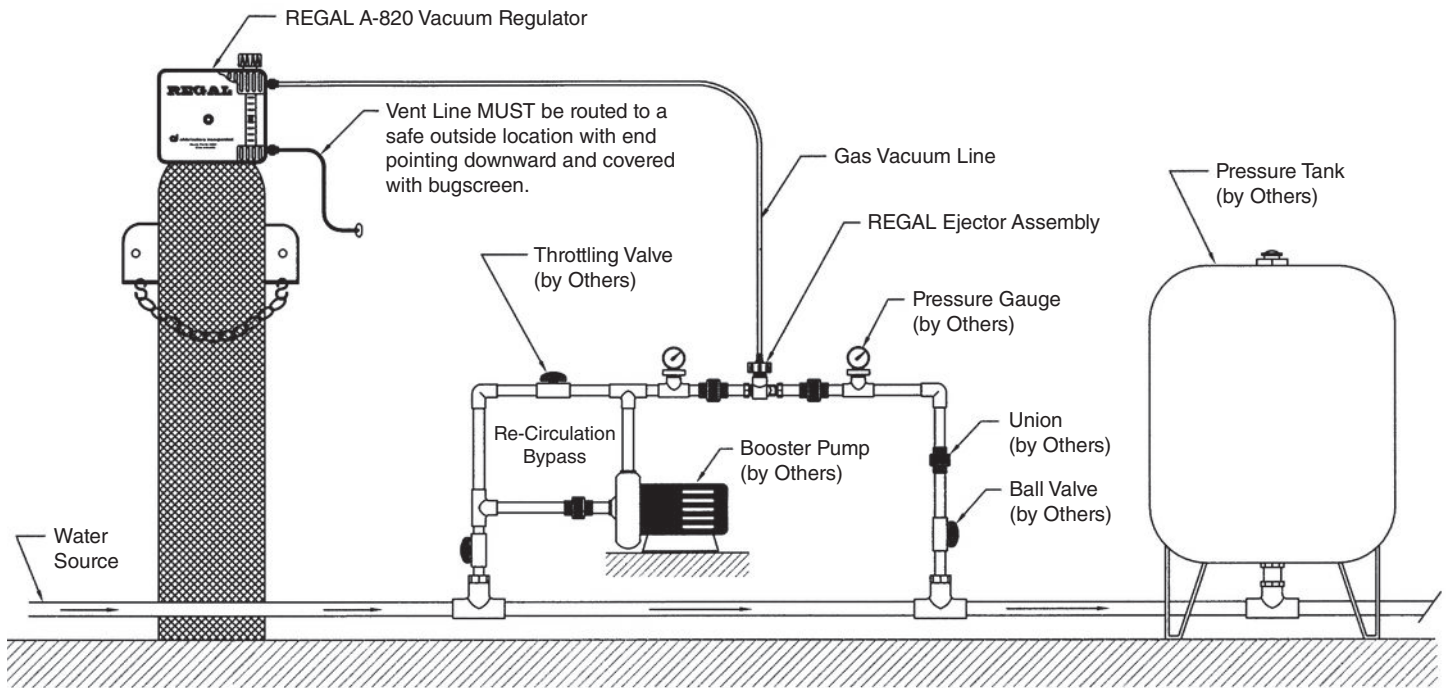
Healthy and uniform size birds allow automated equipment to function most efficiently and effectively allowing for optimal yield. Chlorinated poultry drinking water helps to ensure intestinal health, which can significantly reduce carcass or egg contamination.

The chlorine levels in drinking water should be maintained continuously as water lines and drinker systems are constantly at risk of recontamination. Free Available Chlorine should be monitored. A Free Chlorine Residual should exist at the drinker farthest from the point of chlorine injection. Flushing water lines thoroughly between flocks and regular cleaning of drinkers will minimize the amount of chlorine required while maximizing its effectiveness. The REGAL GAS CHLORINATOR is turned off whenever the drinking water system is used for medication or vaccination.

Chlorine disinfection has also been used in poultry processing plants for many years. It is proven that properly chlorinated processing water including carcass wash water, chiller water, equipment and belt sprayers and sanitation water leads to lower bacterial contamination levels and improved shelf life. Chlorine is a critical control point in HACCP plans and is required to be maintained at certain levels under USDA inspection.

REGAL GAS CHLORINATION SYSTEM

TYPICAL INSTALLATION FOR THE POULTRY INDUSTRY



NOTE: The Booster Pump must be electrically connected to turn On and Off in conjunction with the well pump.

 **chlorinators incorporated**

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