



APPLICATION/INSTALLATION BULLETIN

CHLORINATION IN THE SWINE INDUSTRY

The importance of properly disinfected drinking water in the swine 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 diseases to spread from animal to animal. Even in the absence of visible disease, certain bacteria can colonize in the intestines of swine, resulting in slower weight gain and higher feed conversion.

Hog farmers who chlorinate drinking water using the REGAL GAS CHLORINATOR have reported improvements in weight gain, feed conversion and livability. Reduction in hog scours and improved digestive health in general have been noted. Drinker systems remain cleaner and free of algae, slime and rust deposits that lead to maintenance problems.

Even seemingly harmless bacteria can produce a bacteria laden bio-film in pipes and drinking equipment. These and other bacteria can also create unpleasant odors and tastes that may cause swine to drink less water. Researchers have noted that a significant number of hog producers encounter some kind of production problem with water quality as the root cause.

Properly disinfected swine drinking water also helps to ensure intestinal health,

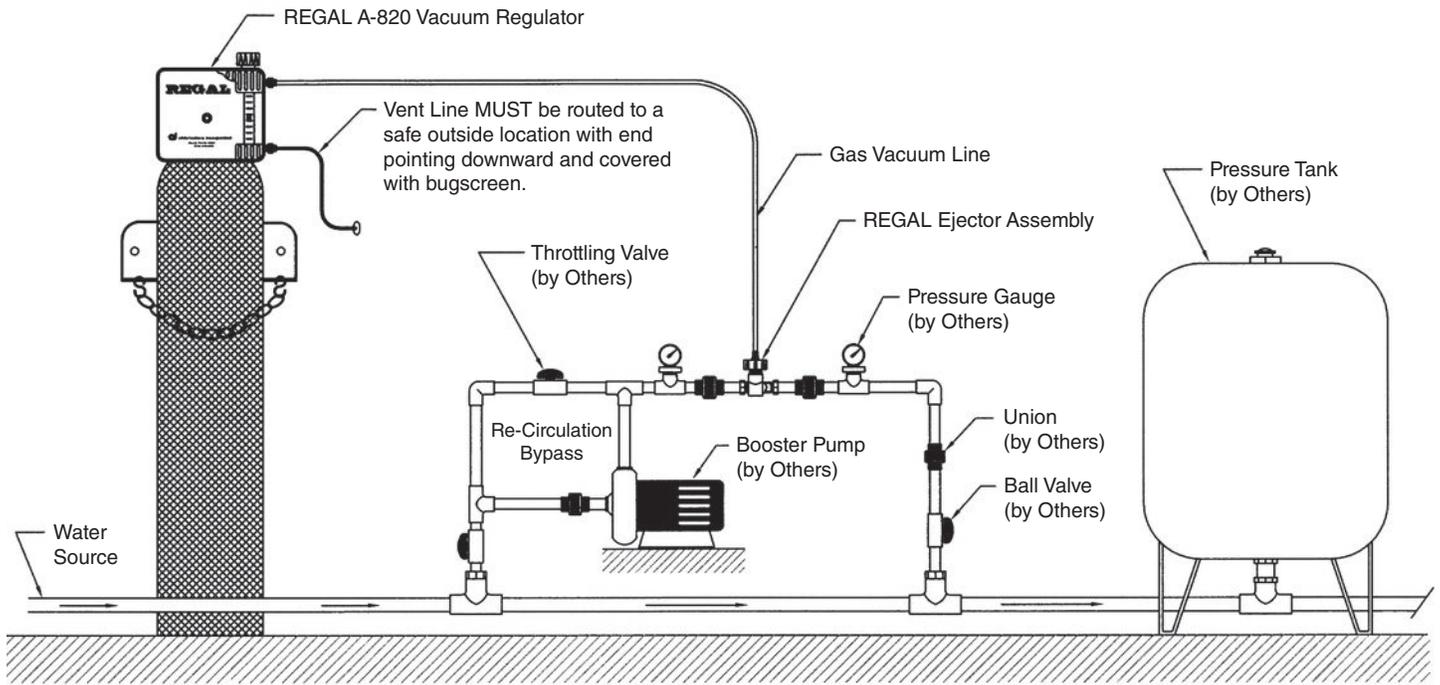
which can significantly reduce carcass contamination and helps to ensure a high quality product is delivered to the processing plant. Healthy and uniform size hogs allow automated equipment to function most efficiently and effectively allowing for optimal yield.

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 on occasion 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 hog processing facilities for many years. It is proven that properly chlorinated processing water including carcass wash 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 SWINE 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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