



Why Your Seafood Plant Pays More for Water Than It Should — and How to Fix It

Water Flow Innovations LLC

Flow Conditioning Device (FCD)
waterflowinnovations.com

Your blast chillers, product wash lines, and flume transport all run on continuous high-volume water — but your meter counts more than actually arrives. **Chilling surges, flume demand, and CIP startups create the conditions for air, gas, and turbulence to form in the line at your meter — and you're billed for it.** The FCD (Flow Conditioning Device) corrects the measurement. Your HACCP plan and every food safety parameter stay the same. Your water bill drops — and so does your sewer bill, because sewer charges are calculated from the same inflated meter reading. One device. Two bills fixed.

WHY SEAFOOD PLANT WATER METERS OVER-READ

The Core Problem: Seafood Plants Use More Water Per Square Foot Than Almost Any Other Food Processing Facility

Continuous product washing, flume transport, and chilling create one of the highest water demand densities of any food processing facility — constant high-velocity events generating air, gas, and turbulence throughout every shift. Your HACCP-required water volumes are accurate. Your municipal bill is not. The FCD corrects that at the meter without touching any process or food safety system.

THE THREE OVER-READING SOURCES UNIQUE TO SEAFOOD PROCESSING



Blast Chilling Water Surges

Blast chiller water demand creates high-velocity demand surges at the supply meter — generating air, gas, and turbulence on every chilling cycle throughout each production shift.



Flume Transport Demand

Continuous flume transport water flow creates sustained high-velocity demand — one of the most consistent over-reading sources in seafood processing, running throughout every operating hour.



CIP Cycle Startups

Clean-in-place system startups between processing runs create high-velocity on/off demand events — each one generating air, gas, and turbulence at the supply meter on every CIP activation.



Your Water Intensity Per Pound of Seafood Is Better Than Your Meter Shows

If your MSC sustainable seafood certification, Walmart or Whole Foods supplier scorecards, or your own CDP water disclosure uses metered municipal intake as the production water baseline, those figures are inflated. After FCD installation, your reported water intensity per pound of processed seafood becomes more accurate — documented from utility bills, no additional metering infrastructure required.

BEFORE & AFTER THE FCD

WITHOUT FCD

- ✗ Air, gas & turbulence billed as water volume
- ✗ Chilling surges inflate meter every shift
- ✗ Flume demand compounds over-reading all day
- ✗ Water intensity per lb of seafood overstated
- ✗ Sewer charge tied to inflated meter



WITH FCD INSTALLED

- ✓ Metered volume reflects water actually delivered
- ✓ Chilling surges read accurately
- ✓ Flume transport measured correctly
- ✓ True water intensity per lb revealed
- ✓ Sewer charge based on real usage

5–30%

Average water & sewer bill reduction

46%

Highest documented single-site reduction

~1 Hour

Install time — water off about 1 hour

6-Mo

Money-back, no questions asked · install non-refundable

How the FCD Works — Four Steps

1

Installs between two pipe joints right after your water meter — water off about one hour

2

Creates a slight back-pressure that extends back through the meter, reducing air, gas, and turbulence

3

Delivers a laminar-like flow profile through the meter — the condition it was calibrated to read

4

Meter reads accurately. Bill drops. Your HACCP plan, chilling parameters, flume rates, and every food safety system are effectively unchanged.

FREE SAVINGS ESTIMATE

Instant estimate — takes 30 seconds, no contact info required.

waterflowinnovations.com/
[water-bill-savings-calculator](#)

Water Flow Innovations LLC

2651 Route 412
Coopersburg, PA 18036
Info@WaterFlowInnovations.com
1-(844)-934-8258

CERTIFICATIONS

IAPMO NSF/ANSI/CAN 61 KIWA GMP SQF

316L Stainless Steel · Made in USA
Under 0.8 psi pressure loss
Lifetime Transferable Warranty