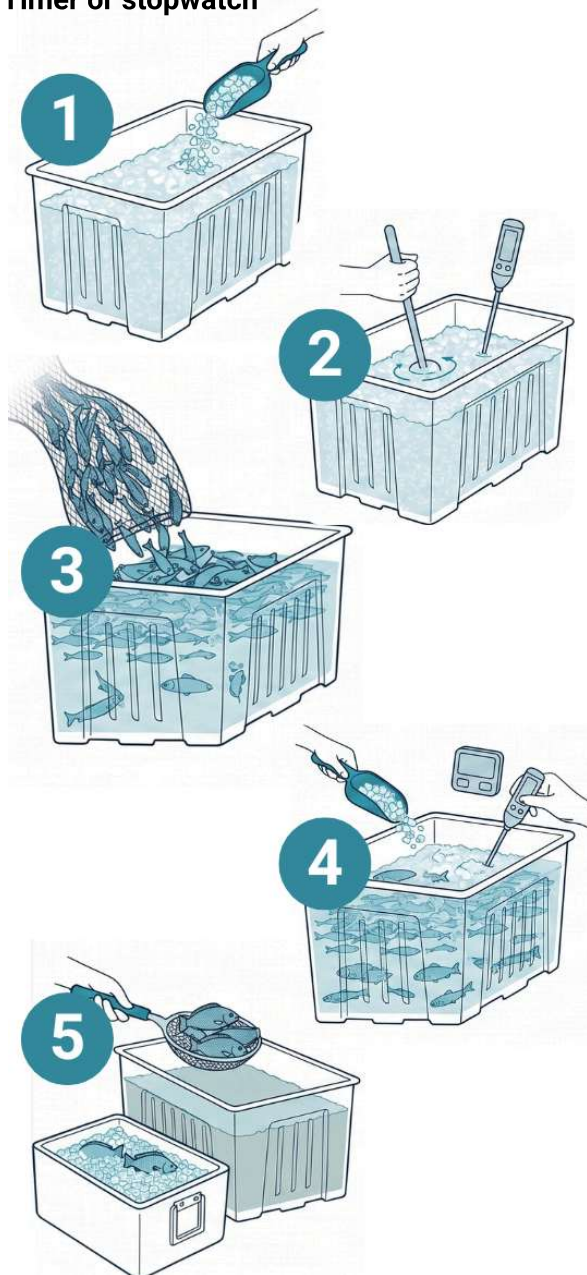


What is ice slurry slaughter?

Ice slurry slaughter (also called chill-kill) involves immersing live tilapia in a mixture of ice and water at near-freezing temperatures. The cold rapidly induces unconsciousness, followed by death.

Required Equipment

1. **Container** (Ideally insulated and with a lid; styrofoam fish box or insulated cooler)
2. **Crushed ice**, see calculation below for guide
3. **Submersible thermometer**
4. **Timer or stopwatch**



Getting The Slurry Right

The slurry only works if you get two things right: enough ice, and cold enough water.

Enough Ice

- **Ice-to-fish ratio:** Start with 5:1 by weight — for example: 150 kg of ice for a 50 kg harvest.
- **Slurry composition:** Roughly 1:0,6 ice to clean water by volume.
- **If in doubt, use more ice than less.**

Temperature

Two numbers matter, and they are different on purpose.

- **Before adding fish: below 2 °C.** Fish entering the slurry will warm it, so you need a buffer below the maintenance target. If you cannot reach 2 °C, add more ice before proceeding.
- **During the 30-minute wait: below 3 °C.** This is the threshold the method depends on. Check the thermometer every few minutes; if the slurry rises above 3 °C, add more ice immediately.

Step-by-Step Guide

1. **Prepare the slurry.** Fill the insulated container with crushed ice and clean water at roughly 1:0,6 ice to water. Plan for 5 kg of ice per 1 kg of fish you will harvest.
2. **Stir and measure.** Stir the slurry to mix the layers, then check the thermometer. Only continue when the temperature is below 2 °C at the top of the ice slurry. If you cannot reach 2 °C, add more ice before proceeding.
3. **Add fish quickly, in batches.** Move fish straight from the pond into the slurry — every extra second out of water lowers product quality and welfare.
4. **Wait for 30 minutes after last fish are added.** Keep all fish fully submerged. Check the temperature every few minutes; add ice if it rises above 3 °C. Keep the lid (if available) closed between checks to save ice.
5. **Remove and pack.** Lift the fish out, and pack in fresh crushed ice for transport. Do not reuse the slurry water — it is warmer and dirtier than fresh ice.