

Cyanobacteria, Taste & Odor Control For Raw Water

Dramatic decrease in taste & odor complaints, beneficial increase in biodiversity.

Topics: raw water, cyanobacteria, blue-green algae, cyanotoxins, taste and odor, algaecides



Five (5) SolarBee® Lake Circulators are deployed to control cyanobacteria and associated taste & odor issues.

Location & Contact Information:

Further information may be available upon request. Please contact IXOM Watercare by phone at 866-437-8076 or by email, watercare@ixom.com

Reservoir Overview: Man-made drinking water impoundment fed by a feeder canal.

Surface Area: 160 acres. Average Depth: 42 feet. Max Depth: 79 feet.

Pre-Deployment Conditions: Frequent applications of algaecides were needed to control cyanobacteria. The Customer also experienced floating algal mats and numerous taste & odor complaints per day during the peak season.

Project Objectives: Control harmful cyanobacteria blooms and associated taste & odor issues via epilimnetic circulation.

Solution: Five (5) SolarBee® Lake Circulators (2017)

Results: No algaecides have been needed since the SolarBee installation. If this continues through 2019, the entire project will be paid for with algaecide cost savings.

The Customer only had one (1) taste & odor complaint the entire 2018 cyanobacteria season and this report was minor at best.

No floating algae mats were observed in 2018.

Cyanobacteria and geosmin peaks are trending less each year (see charts on page 2). They are seeing more zooplankton, diatoms and other good forms of good green algae. The reservoir's fish population is reported to be very robust.





Cyanobacteria, Taste & Odor Decrease After SolarBee® Deployment



