

Pasteurization and Sterilization systems

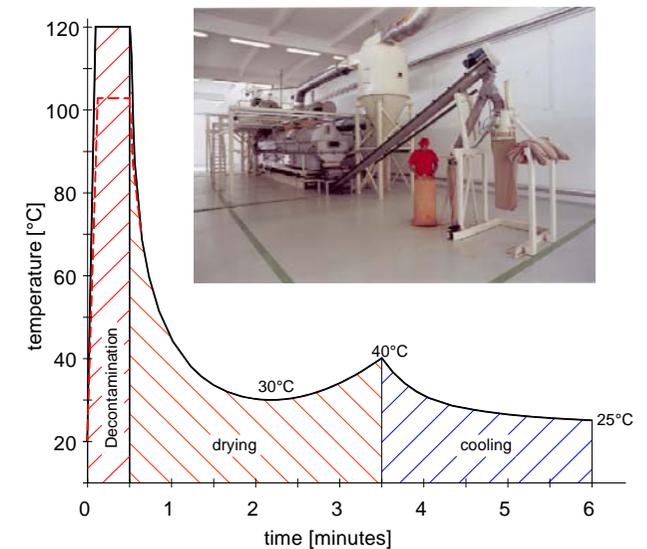
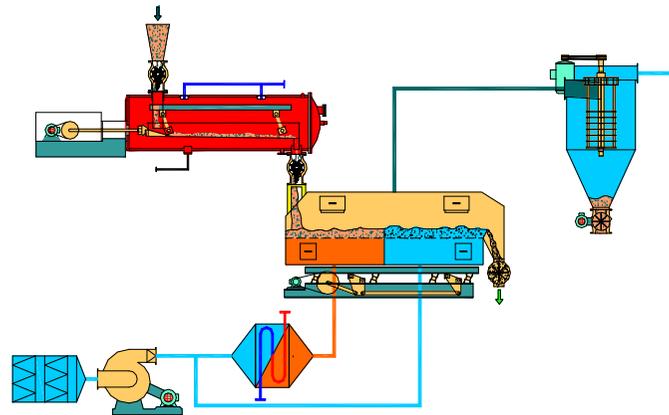


Ventilex decontamination Systems

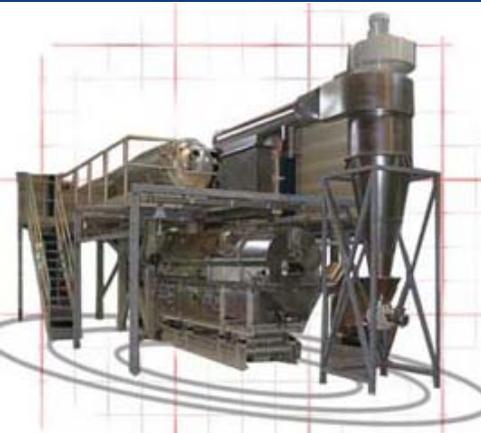
The Ventilex system has been developed for the decontamination of herbs, spices, seeds and nuts to make them safe for human consumption without adverse effect on the organoleptic characteristics and appearance (flavor/taste and color).

The key to the Ventilex system is in the distribution of super-heated saturated steam. Steam then condenses on the surface of the product, and the condensation energy transfer is what kills the unwanted pathogen or bacteria.

Hence the system concept complies with the condition that the product is subjected to the minimum heat load (and Short Time Processing) for adequate decontamination with a minimum adverse effect on flavor, color and loss of volatile oil.

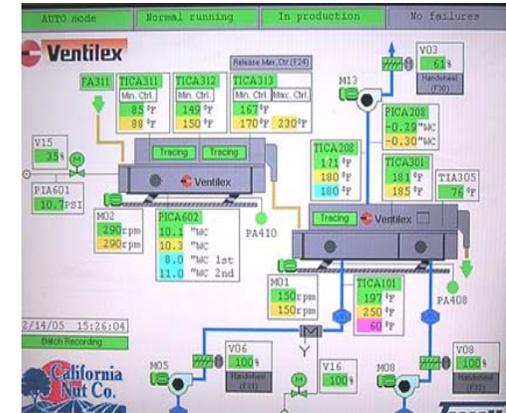


Pasteurization and Sterilization systems



SYSTEM ADVANTAGES

- Minimal loss of flavor, color and volatile oil.
- Menu based (for processing multiple products)
- Industry Standard Data Logger—Stores data of all critical data permanently
- Automatic cleaning and disinfecting (CIP)
- Product is decontaminated, dried and cooled
- Robust and Hygienic design
- Continuous or batch operation
- Low energy and Maintenance costs
- Equiped with self-cleaning rotary discharge valve
- Minimal handling (one operator)
- More than 100 systems installed worldwide for the sterilization, pasteurization and toasting of spices, herbs, seeds, nuts and other food ingredients



Microbiological quality of products treated with the Ventilex continuous system:

+ total count	: less than 10.000 and often less than 1.000
+ enterobacteriaceae	: less than 10/gram
+ salmonella	: absent
+ yeasts and moulds	: less than 100/gram
+ bacteria spores	: Bacillus Cereus less than 100/gram Clostridium Perfringers less than 100/gram Stafylococcus Aureus less than 100/gram