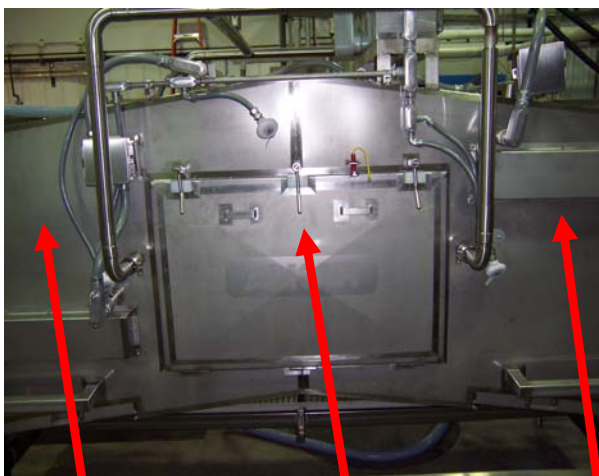


Inline Pasteurizer

- ALKAR-RapidPak's Inline Pasteurizer is a self-contained pasteurizing system for whole muscle products, such as hams, formed hams, turkey breasts, turkey logs, etc.
- Achieves greater than 2 log kill of *Listeria monocytogenes*.
- Easy access to internal compartments for faster cleaning.
- Cost-effective utility consumption.
- Clean Label – No label impact; no addition of antimicrobial spray.
- Improved uniformity when compared to antimicrobial technology.
- Safety – The Inline Pasteurizer offers no increased worker safety issues.
- Cost Per Pound – Lowest cost per pound to Alternative 2.
- Process Control – Windows-based control system logs all the set points and alarms if any deviations.
- No slicing impact.
- No additional chilling required when product is delivered to the Inline Pasteurizer at 27°F core temperature.
- Shelf Life Increase – Killing spoilage bacteria.



High
Humidity
Super
Heat zone

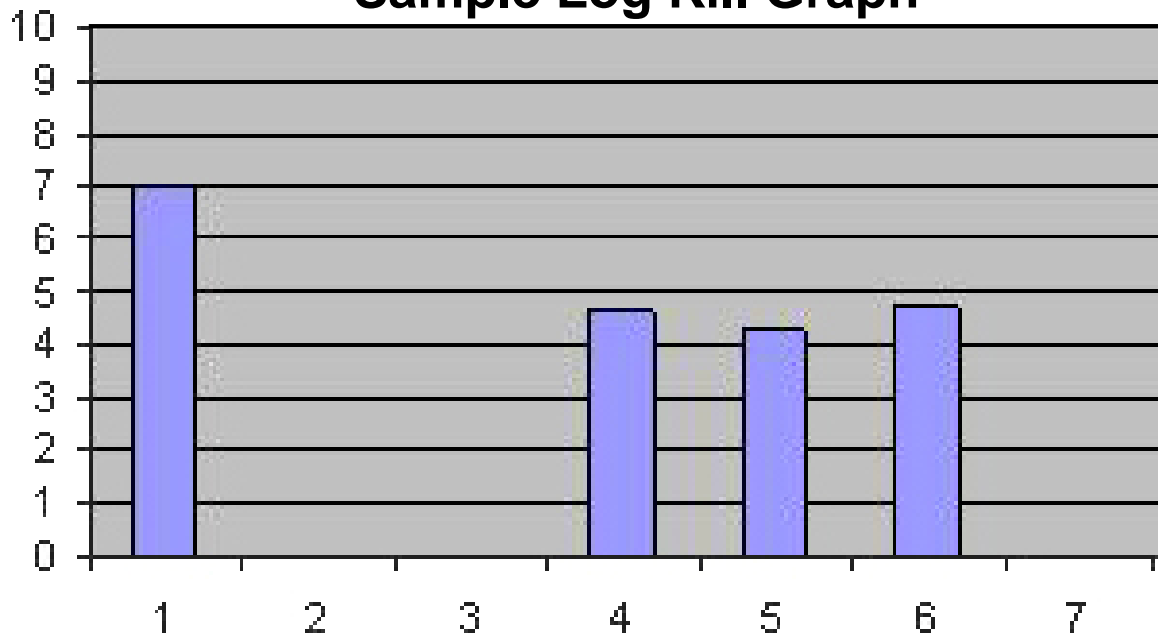
Steam
Zone

High
Humidity
Super
Heat zone

Conveyor		Master Heat	
Stop		Start	Stop
Load End	Steam Zone	Unload End	Convey Speed
nt 325 F	205 F	325 F	40 H
al 334 F	207 F	331 F	116 In

Inline Pasteurizer

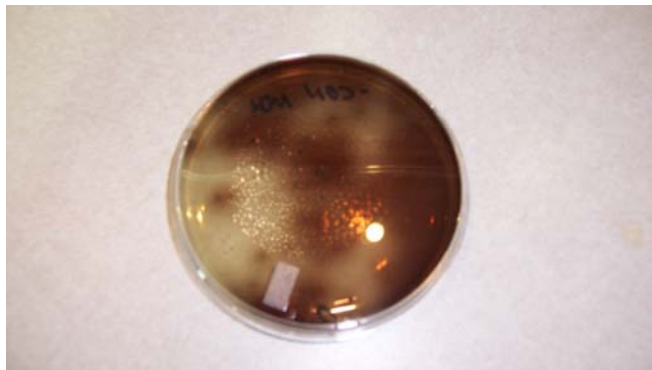
Sample Log Kill Graph



Pre-Pasteurized Product



Listeria Spray Applicator



Control Plate with LM



Pasteurized Product