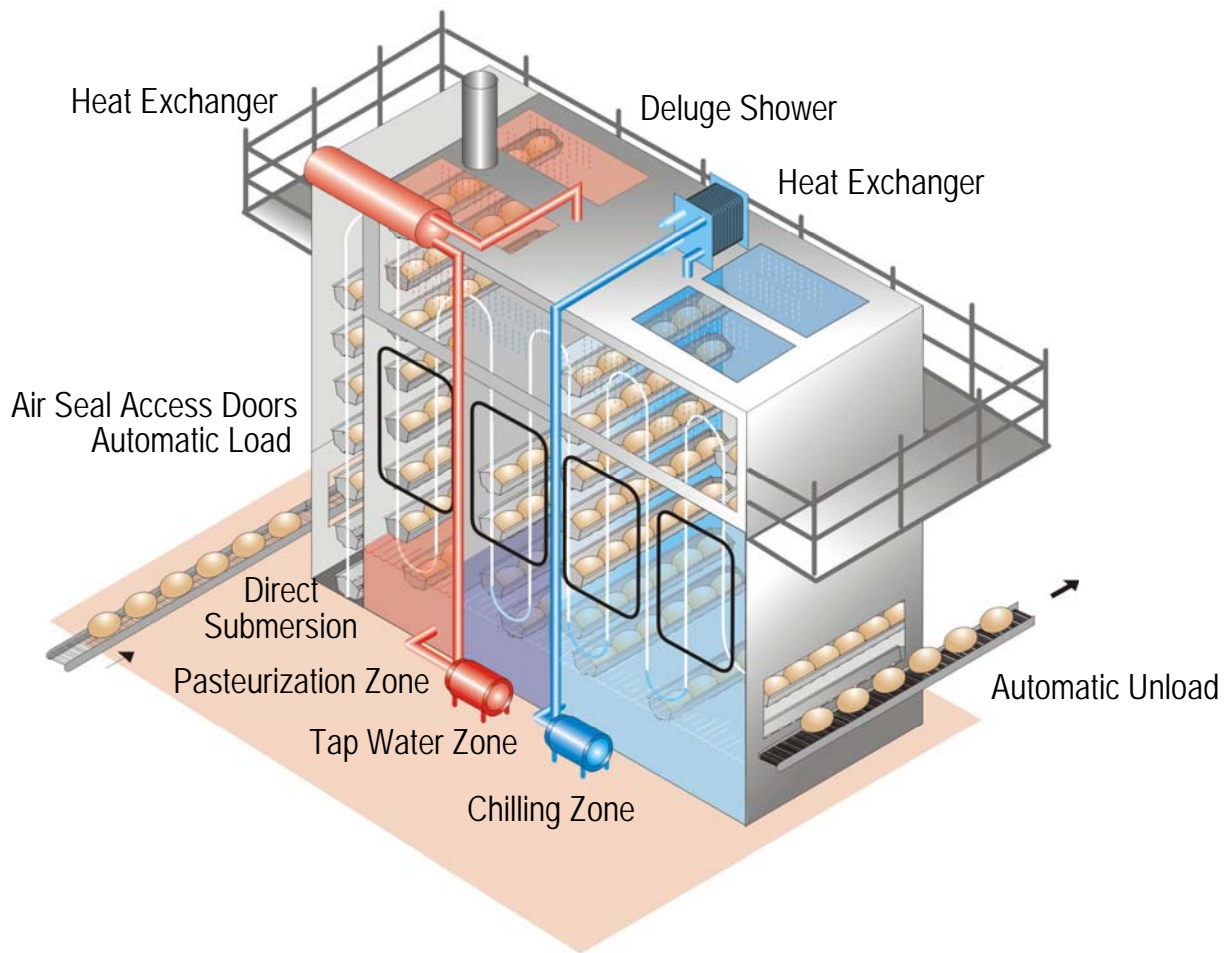


# Surface Pasteurization - Deli Products



## IMPROVE FOOD SAFETY

- Destroy pathogens effectively

## MINIMIZE FLOOR SPACE

- Utilize vertical height
- Flexible to design for alternate layouts

## PROVEN CARRIER DESIGN



- Ensures effective treatment on all areas of the product
- Tested on your product in our development lab

## EFFECTIVE COOK / CHILL TREATMENT

- Precise control over each package
- Custom designed to your specified process
- Isolated, designed to your specified process
- Immediate chilling after pasteurization

## EXTEND REFRIGERATED SHELF LIFE

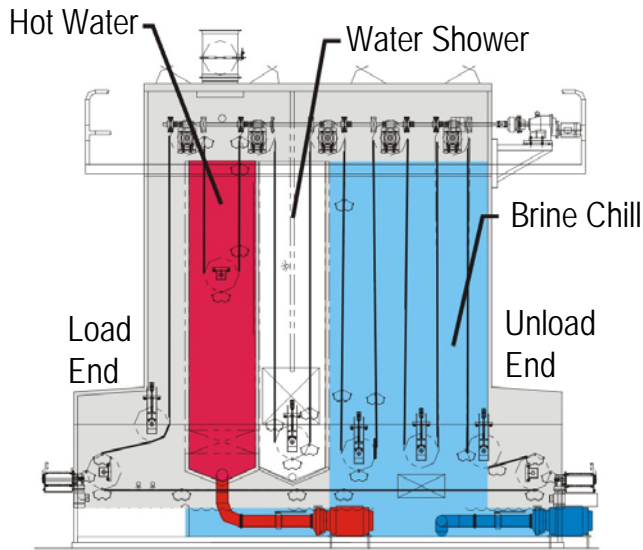
- Increase capacity to handle peak seasons

## FULLY AUTOMATED

- No additional labor required
- Integrated into your process and packaging line

# Surface Pasteurization - Deli Products

## AUTO LOADING / UNLOADING

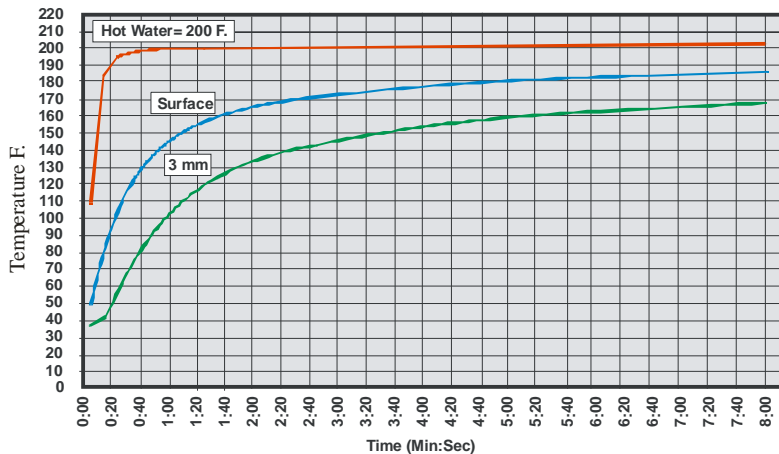


## PROVEN PROCESS

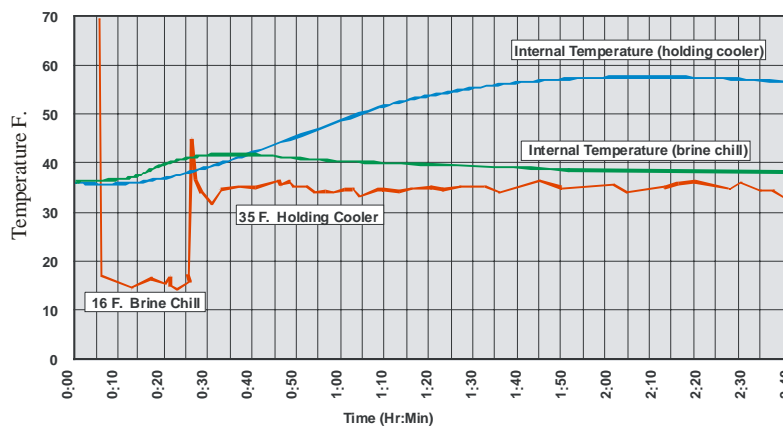
Heat: 200+°F Hot Water or Glycol	3 to 5 minutes
Surface Temperature	170° to 180°F
Log Kill	2 to 3
Chill: 15° to 20°F Brine or Glycol	25 to 40 minutes

## HIGH-CAPACITY, LESS FLOOR SPACE

Turkey Breast or Ham	
9 to 10 lb. Weight per Piece	
30 Pieces per Minute	
Unit Size:	11'-9" wide 29'-9" long 21'-0" high



- Analyze your product, and determine risks from knife cuts or variable surface conditions.
- Heat penetration beyond surface will lengthen process.
- Deli ham pasteurization process utilizing 200°F water – Surface temperature vs. 3 mm penetration.



- Rapid chilling with brine or water is required to minimize core temperature rise.
- Deli ham chilling process utilizing 16°F – Brine vs. 35°F holding cooler.