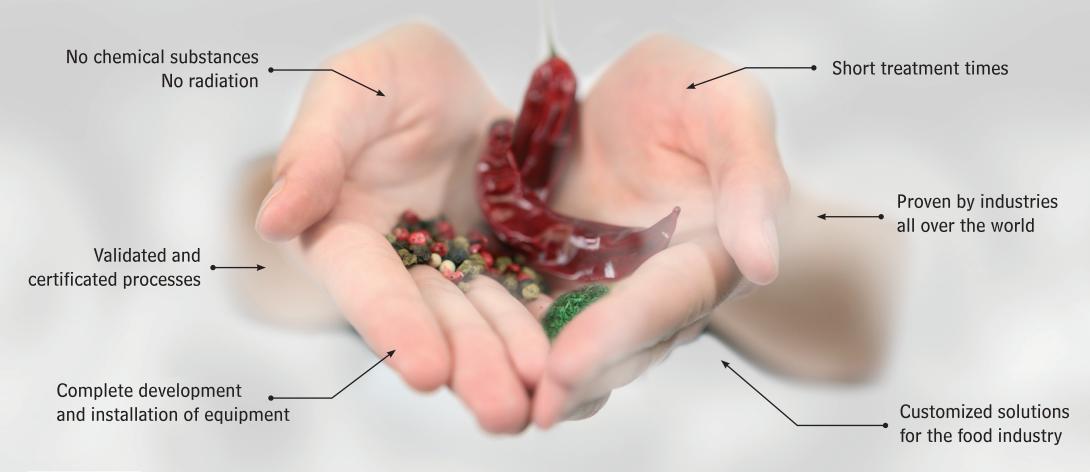


# Natural Quality in your hands

Saturated Steam Pasteurization
Batch-Systems





# **BATCH SYSTEM**

Reproducible | Flexible | Reliable Easy to Validate | 100 % Natural



# **FOR YOUR FOOD** SAFETY PROCESSING

Food Safety programs and regulations such as FSMA (Food Safety Modernization Act) are presenting new challenges. These challenges brought in by the FDA can be used to implement new solutions to provide safe and natural products to the Food Market.





#### **ASTA GUIDANCE**

The ASTA Guidance on Clean, Safe Spice recommends that validated microbial reduction processes be used as part of an overall strategy

### **TESTED AND VALIDATED PROCESSES**

The BioSteam system has been successfully tested and applied to industrial processing since 2001, with consistently high quality results.

Sterilisation treatment has been validated for herbs and spices.

## NO IRRADIATION, **NO CHEMICALS**

BioSteam technology employs only Saturated Steam - No Irradiation, No chemicals. There are no residues while using a 100% natural heat factor to kill pathogens.







