

# Natural Quality in your hands

Saturated Steam Pasteurization  
Batch-Systems

No chemical substances  
No radiation

Short treatment times

Proven by industries  
all over the world

Validated and  
certificated processes

Complete development  
and installation of equipment

Customized solutions  
for the food industry



FOOD SAFETY PROCESSING Solutions by Imtech-Steri

## 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.

## BATCH SYSTEM

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

## 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.

