

# SANILEAF+ Sanitisation of spices, medicinal and aromatic herbs



## Eco-friendly process, healthy product

Food and Pharma industries are nowadays dealing with the increasing attention of consumers to natural taste, flavour and functional properties preservation, together with ever stricter food safety and hygiene regulations imposed by local and international authorities.

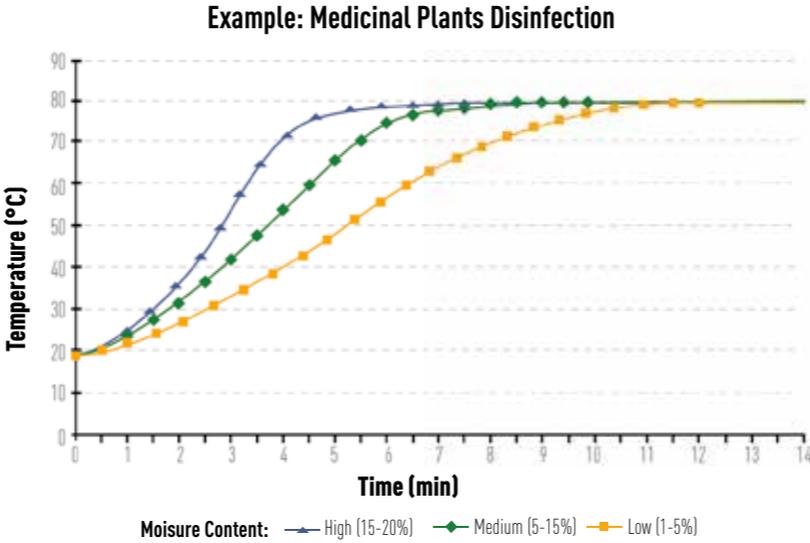
With the purpose of serving the needs of these industries, STALAM has developed the SANILEAF+ series equipment for the sanitisation of spices, aromatic herbs and medicinal plants.

## How it works?

The treatment consists in a rapid exposure of the product to a RF electromagnetic field inside a temperature-controlled process chamber.

The chamber temperature, the RF power between electrodes and the treatment time are the process parameters to be set according to the contaminating species and the inactivation level required.

The treatment ensures that the product is brought quickly and uniformly to the target temperature which is generally low enough to avoid alterations of its physical, chemical and sensorial characteristics.



## Organic process

Environmentally friendly process fully compatible with organic farming produce due to no need of ionizing radiations, fumigants, chemicals nor modified atmosphere packaging or cold storage.

## Enhanced quality and shelf-life

Short process time (minutes), ensuring better preservation of the product's chemical, physical and sensorial properties. Significant count reduction of contaminating species, granting extended shelf life.

## Cost-efficient technology

High energy efficiency, low electrical power consumption. Automatic setting of process cycles by means of PLC with remote access, fiber optic probes for real time temperature monitoring and feedback.



# Benefits

