

WAVESAN+ Pasteurisation

Pasteurise in minutes, achieve long shelf-life

STALAM is the first company in the world having developed industrial pasteurisation equipment by Radio Frequency for packaged products such as bread loaves, fresh pasta, gnocchi, etc.

High reduction of the microbial load (molds, yeasts and pathogens) can be achieved in a very short time, thanks to the fast and uniform heating process throughout the product and its packaging which does not rely on (slow) heat transmission, typical of conventional methods: the required microbial kill level is attained in a few minutes rather than one hour or more.

Rapid and uniform treatment

Thanks to the ability of Radio Frequency to rapidly generate heat volumetrically within the product, the heating process is fast, uniform and controlled, thus eliminating all the drawbacks of conventional pasteurisation methods.

No product degradation

The process speed and uniformity minimise the risk of product degradation, thus helping to preserve at best the product quality and freshness.



Benefits

In-line process

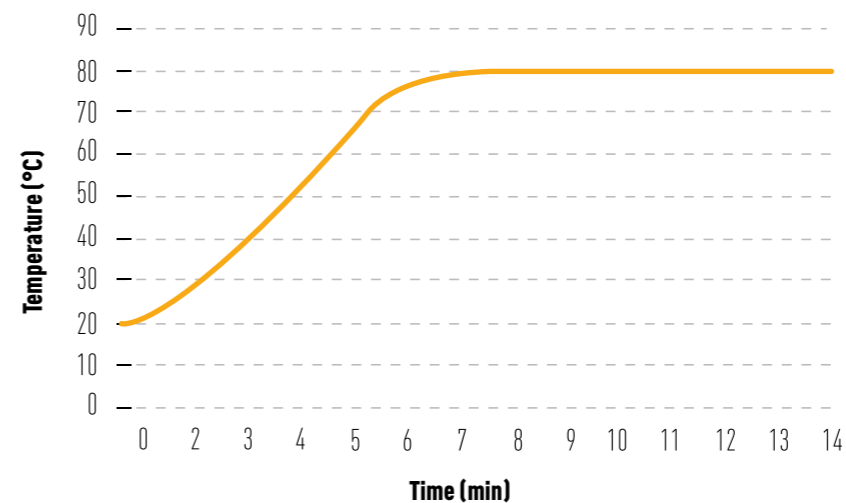
Thanks to the high process speed, Radio Frequency pasteurisation can be carried out continuously, with significant logistic advantages in product handling and production scheduling.

Energy saving technology

Considerable energy savings can be achieved, thanks to the fast and selective heating process carried out by the RF field, which transfers the energy directly into the product without losses in the surrounding ambient.

Less floor space required

The RF equipment requires less floor space compared to the traditional systems, for the same production output.



Typical RF pasteurisation process followed by a temperature holding section