

# Bulk Pasteurization System

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Macrowave™ Pasteurization Systems are designed for batch or conveyorized applications for bagged or bulk product. In a heating system, an RF generator creates an alternating electric field between two electrodes. The material to be treated is conveyed through an electrode array where this alternating energy causes polar molecules in the material to continuously reorient themselves to face opposite poles much like the way bar magnets behave in an alternating magnetic field. The friction resulting from molecular movement causes the material to heat both rapidly and uniformly throughout its entire mass. These systems operate at 40MHz where the depth of penetration and uniformity of heating are optimized, ensuring effective microbe kill and avoiding deleterious effects on product quality.

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**Radio Frequency Co., Inc.,** [www.radiofrequency.com](http://www.radiofrequency.com) [1]

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