

IPPE Coverage: Infrared Pasteurizing, Booth #3638

Food Manufacturing Staff



Company's infrared pasteurization is approved by USDA FSIS and recognized for post-process, pre-package surface pasteurization on RTE deli products. Common applications include smoked or roasted deli turkey, ham and roast beef. Third-party validation studies confirm more than a 3.0 log reduction in listeria in 60 seconds with little or no further chilling required. The product is pre-cooked, chilled and then pasteurized just before final packaging, eliminating the risk of pathogens being drawn deep into the product during vacuum packaging, an action that even post-package water pasteurization cannot effectively address.

Unitherm Food Systems, Booth #3638, www.unithermfoodsystems.com [1]

Source URL (retrieved on 01/26/2015 - 9:31am):

<http://www.foodmanufacturing.com/products/2013/01/ippe-coverage-infrared-pasteurizing-booth-3638>

Links:

[1] <http://www.unithermfoodsystems.com>