steam sterilization





**EQUIPMENTS & PROCESS FOR THERMAL TREATMENT** 

#### How Safesteril was born?



#### Technological evaluation, Engineering and Applications

Since 1989, ETIA is specialized in the continuous heat treatment of dry & wet food products.

Safesteril®, is our natural **dry sterilization process** for dry or wet products, based on a steam and ohmic heating

1st generation

With Sterigran



2nd generation With Spirajoule

#### How Safesteril was born?

Steam sterilization 2000 - 2008 **Improvements:** with SPIRAJOULE Increased heat surface exchange (Safesteril® process) Mechanical screw conveyor Easy access from the top cover **ETIA's Patent for SPIRAJOULE** 1998-2000 Steam sterilization Limitations: with STERIGRAN Low capacity (30 systems installed) Impossible to treat sticky products 1993 - 2000 Difficult to clean ETIA's patent with EDF (Public French Electricity Company) of all Food Applications, 1989-1991 especially: Dry food Products





#### **Process**

- → Continuous heat process
- → Bi-energie: electricity + steam (No condensation process)
- → Safesteril is 100% organic: using no chemical, no irradiation
- → Pasteurization, sterilization, desinsectization

#### **Products**











Dozens lines have been already installed for:

- → Spices, whole or ground (up to the size of a nutmeg)
- → Dehydrated vegetables (flakes, ground)
- → Herbs and botanicals: roots, leaves, flowers, powders
- → etc...

Capacity: 50-4000 kg/hour





#### Microbial effectiveness

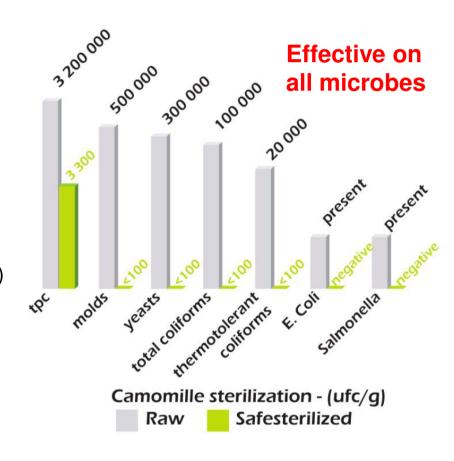
#### 2 MODES ARE AVAILABLE:

#### **Pasteurization**

- = final product free of Salmonella or E. Coli
  - Reduces TPC, Coliforms, Yeast, molds
  - Has no impact on product's properties

#### **Sterilization**

- = Pasteurization + deep TPC reduction
  - Reduces TPC from 1 to 5 logs
  - Effective on Spores
  - Reduces Coliforms, Yeast, Molds (final <10)</li>
  - Impact on product's properties is minimum and depends
    - its heat tolerance
    - Its micro flora







#### Performances

Minimal alteration of key components

S:	powder	powder	powder
Key component	Curcumin	Heat value	Colour value
		SHU	ASTA
Raw	2.40%	27881	120
Safesterilized	2.39%	27495	117

Turmeric

Chili

Paprika

Impact of Safesterilisation on color and other heat sensitive properties

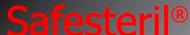
→ Minimum loss of Volatile oil

→ Moisture under control: can be adjusted on demand

	Volatile oil	Moisture `
Raw	0.37%	10.8%
Safesterilized	0.35%	10.3%

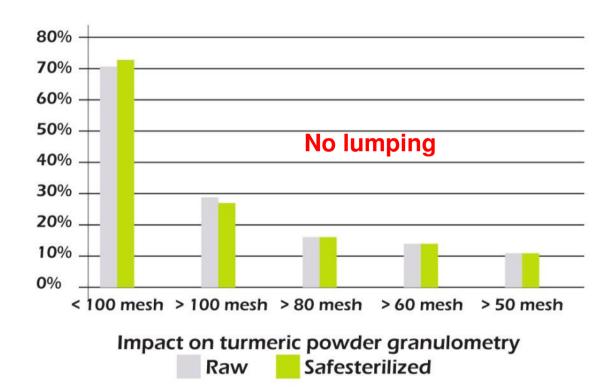






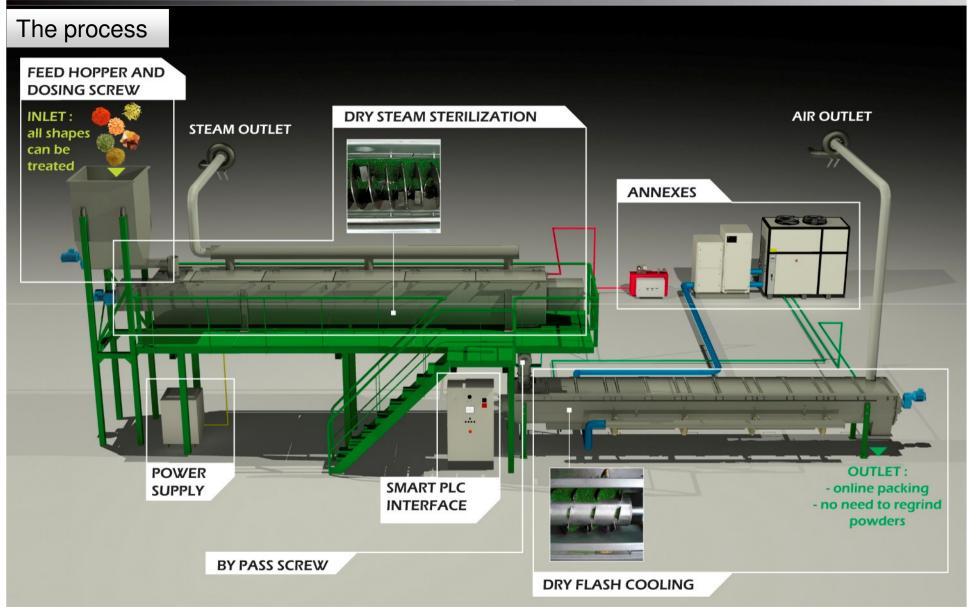
#### **Powders**

#### Powder steam sterilization





# steam sterilization

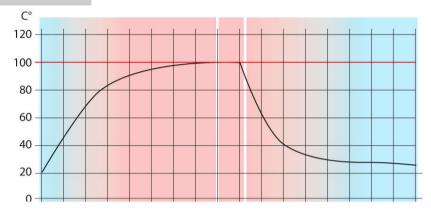






# steam sterilization

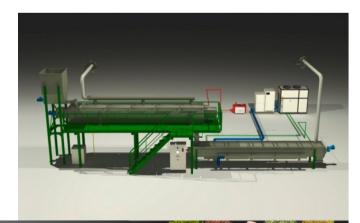
#### The process



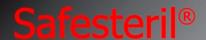
# Protected by 6 patents (Latest from 2008) Total Dwell Time of Product into SPJ Product into UPX Protected by 6 patents (Latest from 2008)

#### Safesteril controls:

- → Treatment time (by screw rotation speed)
- → Screw temperature (by electrical power)
- → Chamber humidity (by steam temperature and flow)

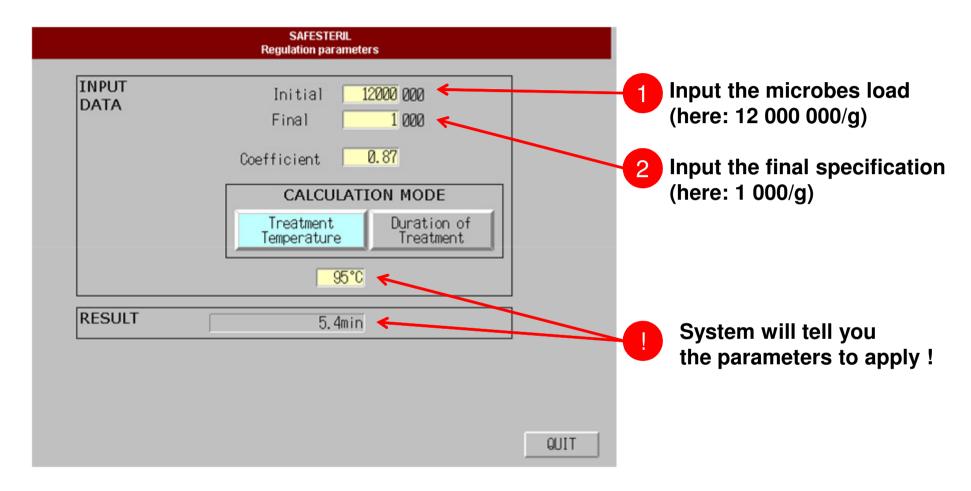


inlet & outlet



### steam sterilization

#### Micro reduction simulator



Available for: Salmonella, E. Coli, S. Aureus, B. Subtilis, B. Licheniformis, B. Cereus, ...

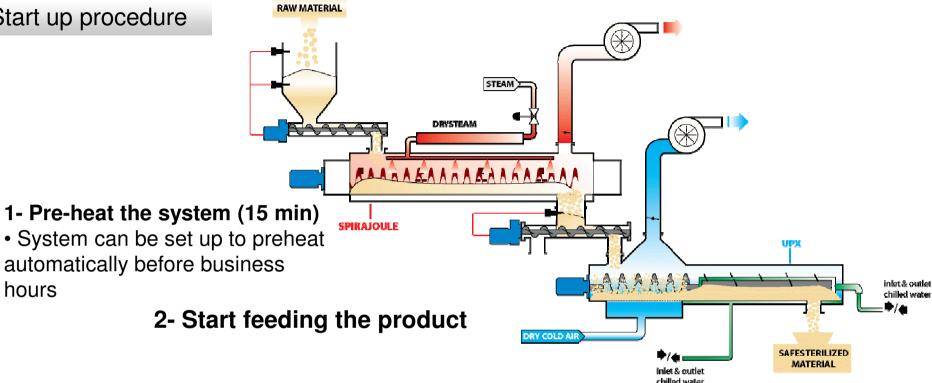




#### steam sterilization

#### Start up procedure

hours



- 3- Heat the product up to the cruise temperature (15 min)
- Start feeding the product
- All the product which is not treated is automatically bypassed and recycled

#### 4- Run the line for hours or days!





#### Safe packaging

#### **Product is packed online**

- No risk of recontamination
- Low labor intensity
- Automatic, semiautomatic or manual





#### Change over and cleaning

#### Dry cleaning procedure (15 to 30 min)

- → Every new product
- Process automatically removes 97% of product
- Remaining product is removed by vacuum cleaner

#### Complete washing procedure (2 to 4 h)

- → Once a week
- Washing soda (detergent)
- Bactericide solution
- Dry

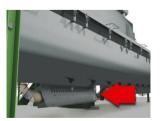


Acids, Washing soda, bactericids, sporicids, and fongicids can be used.

**Note :** Cleaning in place (CIP) is available on demand







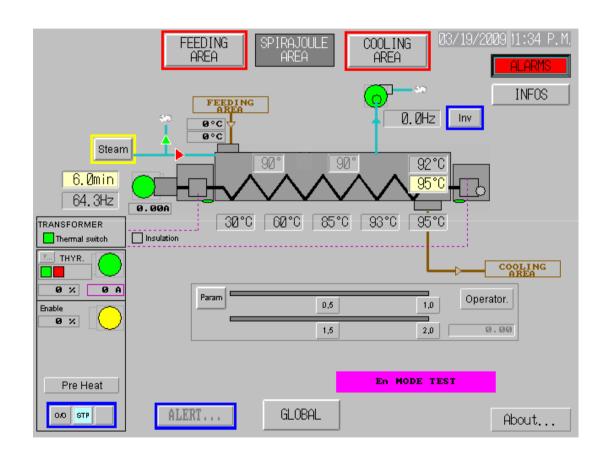




#### PLC and HACCP

- Global PLC monitoring
- Product AND atmosphere temperatures are monitored AND recorded
- CCP alarm management for HACCP procedure



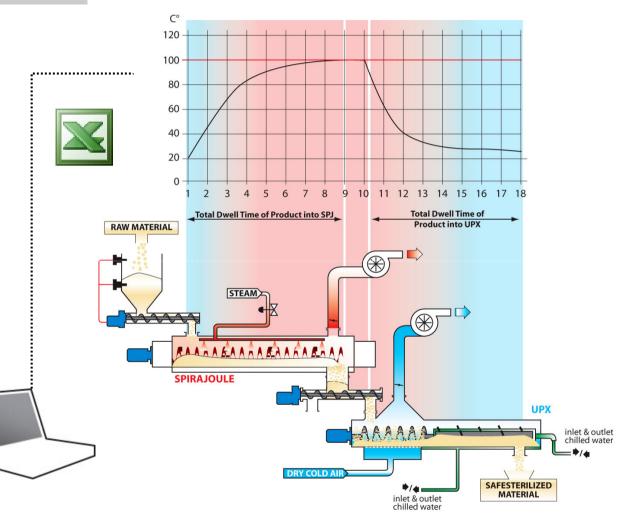




#### Management and traceability software

#### Safesteril software:

- Recipe database
- Continuous traceability
- Critical Control Points (CCP) follow up
- Data acquisition in your PC







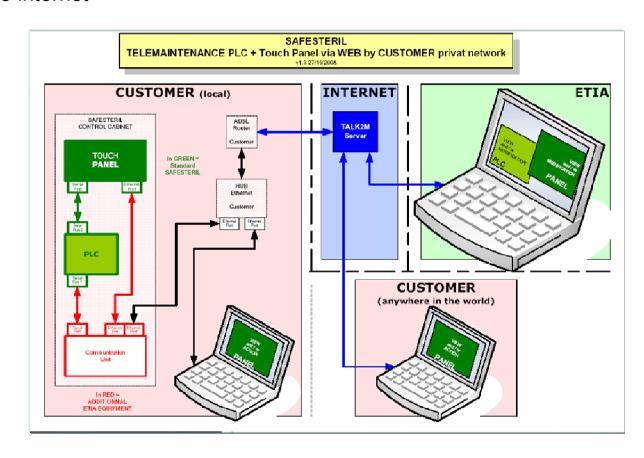
#### E- Remote control and Maintenance

#### Remote control

- Control of the line status on the internet
- From anywhere in the world

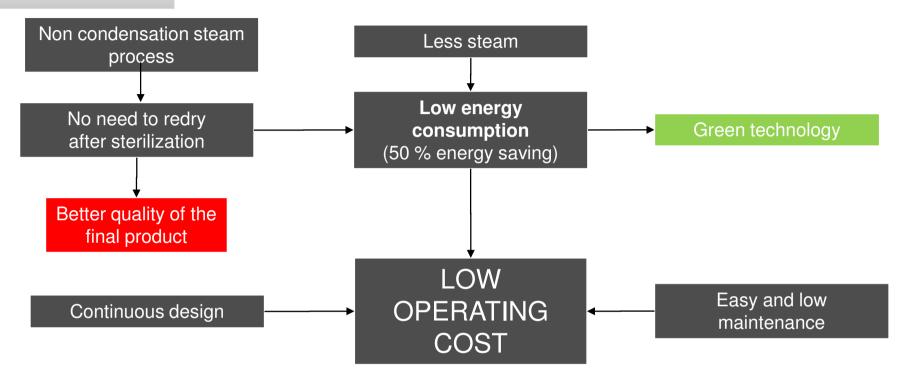
#### Remote maintenance

- "Online" maintenance
- Instant diagnosis from our engineers
- PLC and Software free update





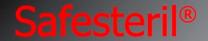
#### **Economics**



- → Total cost (operating, depreciation, maintenance) from 0,04 \$/kg
- → Different sizes of equipments (50 to 4000 kg/h) are available to match your needs
- → Financing solutions available







# steam sterilization

#### References and toll processors worldwide

Country	Spices Dehydrated vegetables	Herbs Botanicals	Others Cereals, Nuts
USA & Canada			
France			
Morocco			
Other (Europe)			
Asia			

**More than 50 units in 18 countries** 





#### Facilities in North America

#### 3 lines in North America:

- **CELL FOODS, Montreal, Canada**
- Dealing with spices, herbs and dehydrated vegetables
- Since 2006
- Toll processing available!





- SILVA, Momence, ILL
- Dealing with spices, herbs and dehydrated vegetables
- Installed in 2009
- **BIOACTIVE RESOURCES, Plainfield, NJ**
- Dealing with spices, herbs and dehydrated vegetables
- To be installed in 2009
- Toll processing available soon!







# For more information Safesteril process and services

- 1- Catch up during the congress:
- On our booth during the show on Monday
- During an individual meeting in our private room
- Around a drink?
- 2- Visit a unit in USA with our representative
- 3- Visit us in France (1h from Paris)

#### **Your Contacts**

Safesteril USA - BNW (USA / Mexico / Canada) Mr Aaron Norris

Tel: +1 (574) 353-7855

anorris@belt-o-matic.com

# ETIA (Other countries)

Mr Karim-Franck Khinouche Tel: +33 6 37 67 75 43

kf.khinouche@etia.fr

