

„Clean Air Makes The Difference“

## CLEAN AIR IN INDUSTRIAL APPLICATIONS

### STERITUBE

The food industry is extremely creative, but new fundamental trends will shape its future by means of consumers demanding an absolute transparency, no compromise on health security, development of future clean labels and consumers are more educated and open for more natural food.

The importance of air quality in the food industry is often underestimated. A Steritube purifies the air in a production facility, freeing it from moulds, spores and bacteria. The air can no longer contaminate the products.

#### CLEAN AIR IN THE FOOD PROCESSING INDUSTRY?:

- The fact that consumers want more and more light-, bio- and less salted products, means a steady decline in natural preservatives like fats, sugars, salt and chemical preservatives, the so-called E - numbers. Of course, this has far-reaching implications for production, logistics and shelf life of a product.
- An improvement in air quality can affect shelf life, product safety, flavour, colour, and thus the profitability of the products.
- For the food industry, clean air is very important because it is used for cooling down, drying, flushing and packaging. Especially when the products get clean out of an oven, boiling vessel or a fryer. It is unnecessary to post-contaminate the product by contaminated factory air.



#### UVPE (Ultra Violet Pathogen Elimination)

The air is guided through the UVPE field. The DNA of the micro-organism is blocked (thymine blocking), preventing future cell division and making the micro-organism harmless (medical: not infectious anymore, Industrial: no product decay anymore).



## CLEAN AIR IN THE FOOD PROCESSING INDUSTRY:

1. For an industrial Bakery clean air means clean implosion just after the oven, clean cooling down in the spiral tower, clean transport and clean packaging. The results can be improved product safety, longer shelf life, less use of preservatives, less recalls and new profitable (bio/export) markets.
2. Dairy products are very vulnerable during tank emptying, pressing, ripening or just warehousing. The benefits of clean air could meet 6 figure amount easy because one outbreak in a cheese stockage would already means millions of losses. Here also clean air would contribute to a safer product, longer shelf life, less use of preservatives, less recalls, less dehydration (means more kg to sell) and new profitable (bio/export) markets.
3. Fruit & vegetables are normally contaminated from the field and often do not undergo a heating treatment. Nevertheless after washing clean air could prevent an increase of contamination inside the plant during drying, transport and slicing/ packaging. Fruit & vegetables would mainly provide from clean air by means of a longer quality in smell, taste and appearance. Even longer warehousing and/or longer batch runs could be considered.
4. Meals, sauces and other convenience products are based on a mix of ingredients. Air is one of the biggest (mixing) ingredient and should be considered very thoroughly. Further cooling down in chambers, portioning and packaging should be done under clean air conditions. The results

are product safety, longer shelf life, less use of preservatives, less recalls and new profitable (bio/export) markets due to logistic advantages.

5. During the filling of bottles a little bit of air remains in the bottle shoulder. If it is contaminated, it will spoil the content and reduce the profitability. By executing the filling machine with Steritubes, the air inside the bottle is safe and prevents use of additives or special (cold) storage.
6. It is wrong assuming that meat & fish spoil from the inside outwards. The basic substance is germ-free. It is only during processing that the products are exposed to exogenous contamination. With the help of a Steritube, the air can be eliminated as an additional risk. Product safety, natural smell, taste and look could be reasons to use clean air.
7. (cold) storage and logistics also do benefit from clean air. Storage is often done under environmental conditions (cold) to prevent micro-organism growth. The advantages can vary from longer buffering (pre)products, product safety, logistic delivery advantages up to increased comfort and productivity among employees.

For all these segments, a direct translation into financial benefits can be made and the fact that a one-time investment into a clean air installation will result in recurring financial benefits, makes the ROI also very interesting.



WE HAVE THE CURE

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