



HIGH-PERFORMANCE CERAMICS

COMPONENTS FOR FOOD STERILISATION SYSTEMS

Application:

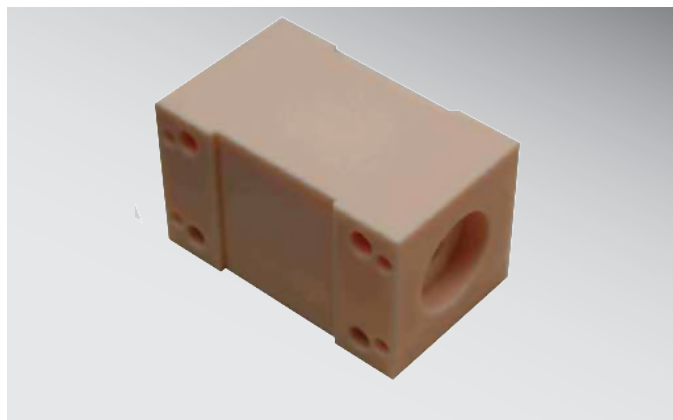
Flow Units in Fruit and Vegetable Sterilisation Systems

Material:

Alumina F99.7

Flow units made of oxide ceramics are assembled in sandwich-design blocks consisting of up to 10 modules. 4 blocks are installed per system. The medium is fed through the units and is carefully heated to the required temperature during the sterilisation process. During the special manufacturing process the lactate level is reduced through the heating of dairy products such as creams or puddings.

Alumina F99.7 is used because of its electrical insulation properties and its exceptional compatibility with foodstuffs. Further advantages of oxide ceramics include sterilisability of the system and tubes and the low degree of adhesion of flow-through products to the inner walls.



The use of F99.7 leads to a qualitative increase in the value of the end product as well as extended operational lifetime of the system. The result is fewer production downtimes, which, in turn, enable accelerated plant amortization.

- ▶ Electrically insulating
- ▶ Compatible with foodstuffs
- ▶ Sterilisable