

PASTEURISATION VALIDATION WITHOUT STOPPING PRODUCTION



is the trademark for a test method and equipment developed by EIT International to enable liquid food processors to examine the pasteurisation time taken for a product to flow through a holding tube or conduit during production time, without the need to stop production.

Environmental health departments and other authorities around the world require holding time tests to be carried out on a regular basis to ensure parameters that may affect pasteurization of the product are adhered to in accordance with current regulations.

The heat treatment of milk and other liquid food products prior to packaging for liquid consumption or manufacture is an important critical control point to ensure that potentially pathogenic organisms are killed. It also ensures that spoilage organisms are eliminated, or at least reduced in number, for optimum keeping quality.

The heat treatment process will vary in temperature and time of heating according to the type of product, packaging and the required shelf life under anticipated storage conditions. Pasteurisation processes are normally used for products with a limited shelf life under refrigerated conditions, and for the treatment of milk during milk product manufacture, for example powder, cheese sterilization and UHT processes are normally used for products designed to be stable at ambient temperature.



This unique sensor/transmitter unit is essentially a thermal system that logs continuously throughout the test period and then transmits the data to a miniature Control Unit, which then transforms the data into an easy to read format for reporting the test information onto the final test certificate. The equipment is user friendly and very simple to operate, easily transportable and operated by one man. The test is performed from outside of the tube without the need to dismantle any of the production equipment.



Our system is environmentally friendly as no consumables are needed.