

COMPACT AUTOCLAVES FOR CANNED FOOD

terra[®]
FOOD·TECH

by RAYPA

FREE

"BASIC"
CONSULTING
SERVICE
INCLUDED



COMPACT AUTOCLAVES FOR CANNED FOOD

The **TERRA Food-Tech®** autoclaves are designed for cooking, sterilization and pasteurization of canned food using a temperature probe placed in a sample product. This leads to a perfect control of the process while keeping the organoleptic target values and minimizing possible changes in the nutritional characteristics of the canned product.

INTENDED USE

- + **STERILIZATION OR PASTEURIZATION OF THE FINISHED PRODUCT**
- + **PILOT BATCH STERILIZATION**
- + **R&D LABORATORIES IN THE FOOD INDUSTRY**



MAIN FEATURES

✔ Programmable $F_0 - P_0$

The equipment allows to edit the $F_0 - P_0$ values according to the needs of each product. This leads to proper sterilization or pasteurization avoiding an excess heat that can result in a degradation of the sensory quality of food and loss of nutritional value.

✔ Precise sterilization process management

The autoclave can control the sterilisation process by programming the sterilization time and temperature or by using either $F_0 - P_0$ value and maximum temperature.

✔ Fast cooling

Once the sterilization cycle is complete, the rapid cooling cycle begins thanks to a shower system, which decreases the temperature of the materials inside the chamber.

✔ Programmable counterpressure value

The **TERRA Food-Tech®** series have programmable counterpressure as a standard feature to achieve a fast sterilization cycle avoiding high pressure differences between the autoclave and the thermal pressure in the containers that can lead to a rupture or deformation of the containers.

✔ Continuous monitoring of the sterilization process

All sterilization parameters are continuously monitored to ensure correct operation of the equipment. If the expected parameters are not met, the program is interrupted and generates a warning message to correct the detected problem.

✔ Safety First

TERRA Food-Tech® sterilizers have excellent measures to ensure the safety of the users:

- Protection against overpressure in the chamber.
- Safety thermostat.
- Open door detection.
- Positive pressure detection in the sterilization chamber.



F₀ AND P₀ VALUE

Sterilization and pasteurization are standardized systems for preserving food by the total or partial destruction of microorganisms.

The destruction of microorganisms depends on the combination of two factors, the temperature applied and the duration of the treatment.

This temperature/time ratio is known as **F₀** for sterilization and **P₀** for pasteurization.

BENEFITS



Quick elimination of bacteria and spores



Prevents container breakage or deformation



High productivity for small canning food producers.



Enables the cooking of the packaged product



Fast cooling to avoid damaging of the canned product



Cycle time optimization (direct control over value F₀ - P₀)



Respects organoleptic and nutritional characteristics of the product.



Included:
✓ Temperature probe
✓ Drilling set for caps




Outstanding safety features



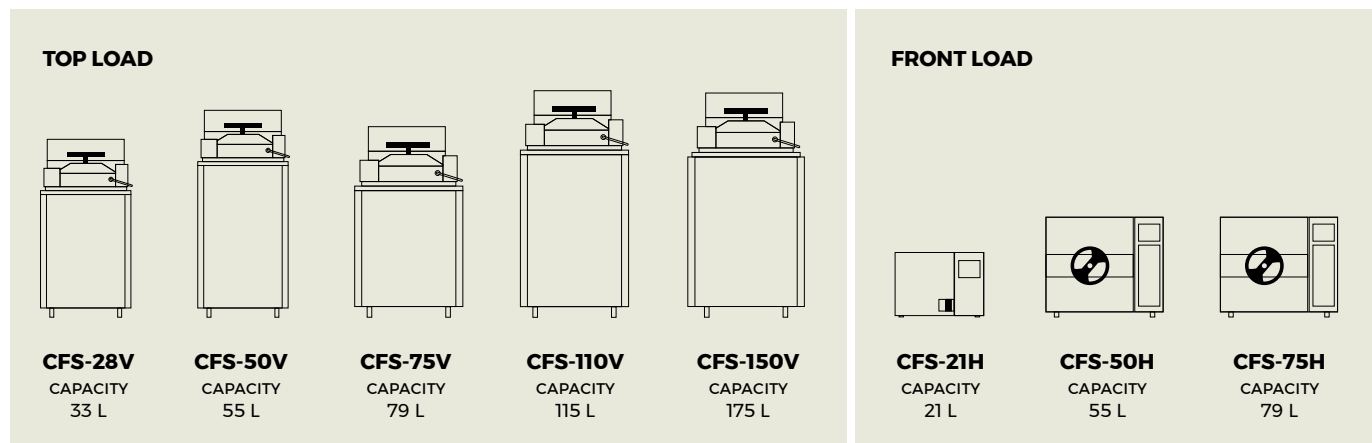
Easy to use, with colour touch screen



 Temperature probe placed in one of the containers



MODELS



CONSULTING SERVICE

BASIC consulting service for customer product preservation is included with the purchase of **TERRA Food-Tech®** equipment.

There are also two additional categories of consulting service: **Extended** and **Premium**.

FREE SERVICE*

	BASIC	EXTENDED**	PREMIUM
Initial evaluation	✓	✓	✓
Study of maximum production capacity per cycle	✓	✓	✓
Heat treatment test	✓	✓	✓
Technical report	✓	✓	✓
Stability tests**	✗	✓	✓
Microbiological analysis	✗	✗	✓
Email support	2 months	3 months	4 months
Phone support	✗		
	INCLUDED	ASK FOR PRICE	ASK FOR PRICE

* Valid for 1 product.

** Not applicable to pasteurisable products.

REV 09/2019