









Sterilization vs pasteurization* in TERRA Food-Tech[®] autoclaves

MAIN DIFFERENCES	STERILIZATION	PASTEURIZATION
 Types of food**	<p>All kinds of meat, fish, vegetables, fruits and legumes. In addition to jams, syrups, patés (spreads), sauces, marinades, broths, creams and soups.</p>	<p>All sorts of food, although certain juices, vegetable milks or dairy products may not taste good enough after autoclave pasteurization.</p>
 Food safety	<p>Best before date applies to all cases since sterilization destroys all microorganisms, including spores and also enzymes.</p>	<p>Mostly we will talk about best before date, although there are exceptions, since microorganisms and enzymes partially survive.</p>
 Type of thermal processing	<p>Application of moist heat to food packaged in hermetic containers.</p>	
 Storage and distribution temperature	<p>Room temperature.</p>	<p>Always with refrigeration, they require a refrigerator in its storage and distribution with refrigerated trucks.</p>
 Best before date	<p>From 12 months to 5 years depending on the physical and chemical stability of the product. At a microbiological level, the product will always remain safe for human consumption.</p>	<p>Very variable. From weeks to 3 months in the best cases. After this date it is dangerous to ingest the product.</p>
 Organoleptic properties	<p>They may suffer alterations in organoleptic properties.</p>	<p>The organoleptic and nutritional properties are better maintained.</p>
 pH and acidity of food	<p>In general they are processed at more than 100°C. Some food products with acidic pH (>4.5) can be sterilized with sterilization temperatures from 85°C to 99°C.</p>	<p>Processed between 60°C and 100°C. The higher the temperature and time, the bigger the best before date.</p>
 F₀-P₀ thermal values	<p>F₀ values are used in thermal processes of more than 100°C and P₀ in thermal processes of less than 100°C. The autoclave calculates and registers both automatically.</p>	<p>P₀ values are always used. The autoclave calculates and registers it automatically.</p>

*Pasteurization requirements may vary depending on the acceptance criteria of each country. Check local regulations to determine the suitability of our equipment for your specific application.

**In reality, all food products can be pasteurized or sterilized, the decision of whether to carry out one process or the other will depend on the preferences of the manufacturer and the specific nature of the processed product, some foodstuff may not taste good enough after undergoing sterilization.



FOR MORE INFORMATION CONTACT US



www.terrafoodtech.com/en/contact-sf/



+34 937 830 720



hello@terrafoodtech.com



terrafoodtech



terrafoodtech



TERRA Food-Tech

**Calculate your production capacity per cycle
with our free online calculator**



download your report in PDF
www.terrafoodtech.com



Contact us for further information

www.terrafoodtech.com

+34 937 830 720

