

IS THERE A HIDDEN INGREDIENT IN YOUR FOOD PROCESS?

Steam is the best way to transfer heat in your food plant. But, not all steam is the same. Directly injecting the wrong steam in your process is a risk. Unsuitable steam can contaminate your food and affect its safety, taste and smell. Even if steam does not appear on your packaging, it's still an ingredient, which is why clean steam is the recommended option for direct steam injection. Read how a leading producer of baby fruit puree pouches prevent potential contamination like boiler treatment chemicals, rust and other particulates from ending up in their food.

OBJECTIVE:

- Remove potential risk in packing process
- Differentiate from competitors
- Win supermarket contracts
- Meet strict investor requirements

SOLUTION:

- Generate clean steam onsite
- Treat steam as an ingredient and part of HACCP

RESULTS:

- Consistent product safety and quality

