





"The secret of success is constancy to purpose."

Benjamin Disraeli



What is a Pasteurization?



Project AG Olives

DOUBLE Pasteurization Tunnel

- -Double conveyor belt
- -2 Diferent products in same tunnel

Pasteurization

Is a food stabilization operation in order to reduce the population of microorganisms, extending the shelf life of the foods.

----> Action

Process slows spoilage caused by microbial growth in the food by an elevation of temperature during a specific time, with the application of heat.

Short time/Low Temp.

Employs low temperature (less 100° C) and short time of contact with the heat achieving a moderate prolongation of shelf life of the product.



INNOVATION ATTITUDE

Continuous Pasteurization Tunnel

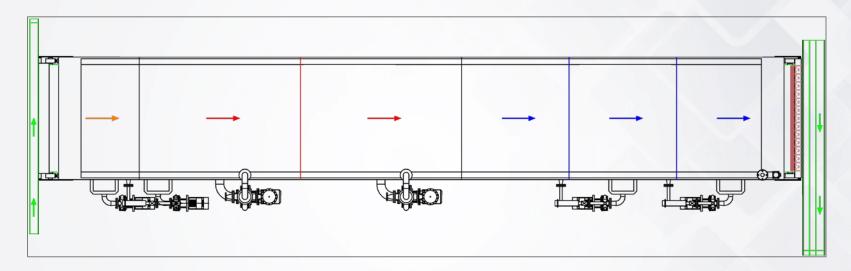




What is a Pasteurization Tunnel?

- Is a solid structure made of stainless steel .
- Divided into several areas to create the required temperature cycle.
- -Water heating system by means of heat exchanger (by water shower /water spray nozzles)
- -Water recirculation by pumps in each tunnel area.

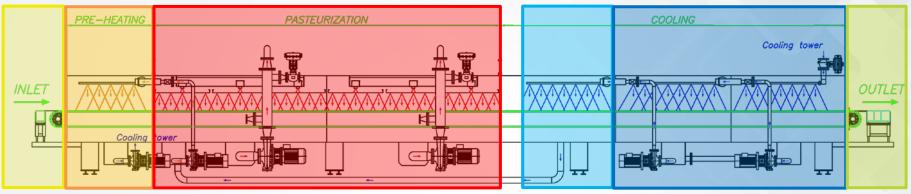
Process

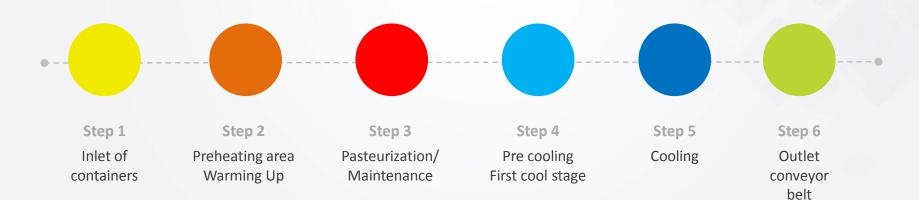


- -The conveyor belt feeds containers inside continuously and automatically.
- -The cycle programmed in each area (heat and /or cool containers).
- -The water distribution system by means of internal collectors.
- -The water is recirculated for a constant and homogenous distribution.



Work Process







Ferlo Pasteurization Tunnel Characteristics







Easy

Adjustment of conveyor belt Meters/Minutes

Independent

Temperature for each zone

Adpating

Dimensions according needs of each client



Ferlo Characteristics







Special

Polypropylene conveyor belt. Continuous work at different temperatures

Tubular/Plate

Heat exchangers

----- Built

Whole body in AISI 304/316 L Stainless steel

Insulation

For a maximum energy saving



Ferlo Characteristics







Flexibility

For all type of containers and product formats

Design

Adapted for all product needs

Entry/Exit

Via transversal chain hauling at different speeds.

3 way out conveyor belt (round rigid container)

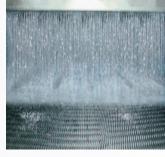
1 way out conveyor bel (flexible containers.



Pasteurization

Evolution on the last years









Change

From glass/can
To
Flexible containers
(PET, doypacks, pouches)

Efficency

On Energy and Consumtions

Innovation

On new materials
And types of containers

Research

For an better improvement on Machines productivity



Ferlo Business Strategy Our presence / our network

Business Strategy

Our Customer Profiles

Food industry and pharmaceutical industry

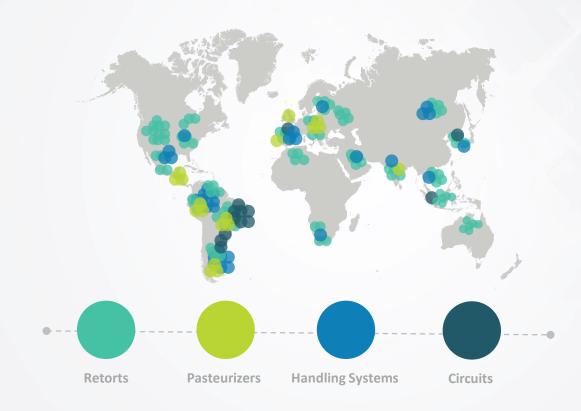
- -Dairy products (soy milk, chocolate milk, flavor milk, milk shakes)
- -Fruit and Juice canned products
- -Meat products in cans, pouches, trays (sausages, meat balls, chicken)
- -Baby Food
- -Soups, purees
- -Pet food
- -Pre cooked food
- -Pasta products
- -Fish preserves (tuna, oysters)
- -Vegetables preserves (chickpeas, beans, asparagus, artichoke, sweet corn, peppers, lentils)
- -Delicatessen products
- -Gourmet food.
- -Canned fruit and pulps.
- -Olives preserves.
- -Vials,
- -Serum,
- -Blood plasma
- -Some kind of medicine required to sterilize





Business Strategy

Equipment World Presence/ Commercial Network







Thank you

