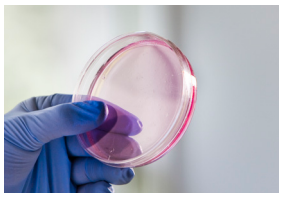
SANOVO WAVE TECHNOLOGY

The ultimate pasteurization solution

GENERAL

SANOVO WAVE TECHNOLOGY the new SANOVO Pasteurization Technology is the first real innovative system that can claim to produce extended shelf life products while maintaining the functional properties. SANOVO's patented WAVE TECHNOLOGY, is a system that exposes the liquid egg to electromagnetic waves generated by an electric field. Under this process, the water molecules point in the same direction as the electric field. The continuous reversion of the electric field polarity generates kinetic energy which in turn creates a heating effect. The heat is created by intermolecular friction, stressing bacteria but not the functional properties.

Standard pasteurization



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The SANOVO WAVE TECHNOLOGY instantaneously transfers a tremendous quantity of energy in a fraction of a second. The energy is transferred to the entire product mass allowing a uniform heating. As the product is heated directly by the kinetic energy, it allows heating of the product to just below the coagulation point.

With SANOVO WAVE TECHNOLOGY a processor can achieve 10 times more bacterial inactivation compared to any other pasteurizers, without influencing the functional properties.

The SANOVO WAVE TECHNOLOGY has undergone extensive testing at a commercial egg processing plant in Europe for more than two years. During the real time testing, data has been collected and the process has been refined and optimized. With SANOVO WAVE TECHNOLOGY, the functional properties are improved by 20% when compared to results obtained with traditional pasteurizers.

	WHOLE EGG	EGG YOLK	EGG WHITE
Heating time	0,3 sec	0,3 sec	0,3 sec
Inlet temperature	66°C	65°C	58°C
Outlet temperature	>73°C	>71°C	>64°C

Speed and Uniformity:
Heating occurs instantly (ultra rapidly) and uniformly throughout the mass of a homogeneous material. No temperature differential is required to force heat via conduction from the surface to the center as in convection or infrared heating processes. There is no mechanical stress of the products.

Physical Contact:
The load may be supported by electrodes or conveyed under or between them. Self-supporting webs or strands need not touch anything, thus avoiding surface marking and contamination.

Precise Control:
Power control is accurately metered and may be recorded. A meter constantly displays the amount of power being applied to heat the product.

Quick Response:
The full range of power control from minimum to maximum is traversed in seconds. Adjustments take effect immediately. Thermal lag time is zero. Automatic changes in power level due to physical properties or size of load are instantaneous.

SAFETY AND SERVICE

All SANOVO products and systems are designed to meet the industry safety standards.

A comprehensive service organisation is always available to assist in the selection of the right maintenance programme or individual spare part.