

AXITHERM

PASTEURIZATION / STERILIZATION OF COOKED DISHES



Catering professionals wish to distribute their ready-meals in increasingly mobile packaging, without loss of product quality. Thanks to schedule adaptations, pasteurised or sterilised dishes remain close to the home-made product.

To avoid overcooking and losing the rich taste of the recipe, jars of meat in sauce should be sterilised at an appropriate speed.

In this way, the taste and texture of the vegetables in particular are better preserved.

Dishes in plastic trays with a compartment for accompaniment require particular attention to counter-pressures and pasteurisation/sterilisation value.

Precise adjustment of the schedule is necessary to control this type of innovative product.

Cereal wafers are packaged in film. In order to avoid a surface compaction effect, the film must not be crushed during heat treatment. This can be checked by monitoring the deformation of the packaging during the cycle.



TEMPERATURE MEASUREMENT



3 ranges of loggers suitable for pasteurization and sterilization (accuracy : 0,15°C / T°C max : 140°C)

ThinLOG for your current applications :

- Metal can, plastic tray, jars
- Thermal mapping

AXImicro for all your demanding applications :

- Extreme miniaturization for all the thinnest packaging such as pouches
- Supports vacuum as strong pressures

HeatLOG for all your process treatments microwave or for bottles with narrow necks



DEFORMATION MONITORING



- Probe for direct reading of deformation packaging
- Positions on all sides to study targeted defects
- Allows adjustment of schedules to optimize heat transfer or allow downgauging of packaging



VACUUM MEASUREMENT



- Digital display Manometer/Vacuum gauge
- Qualifies capping and heat sealing injections (steam, gas)
- Measures the residual vacuum after treatment
- Check autoclave pressure

SALE – RENT - ADVICE – AUDIT - TRAINING

Product development and improvement

- Optimization of cooking without changing the desired stability
- Improved material yield

Elimination of packaging deformations

- Identification of the origin of leaks, panelling and bombing
- Schedule adjustment for new packaging and loading plans

Energy savings on autoclave consumption

- Reduction of steam and compressed air exhausts
- Gain in cooling efficiency to reduce water consumption

Productivity gains

- Reducing cycle time without compromising quality (stability and organoleptic)
- Reduction of Fo and Cooking Value dispersion

Study of retorts and tunnels microwaves

- Mapping, cold spot search and homogeneity control
- Validation of the sterilizing / pasteurizing value by heat penetration study

METHODOLOGY

- **Selection** of the product / packaging to study (the most penalizing)
- **Instrumentation** as needed : **temperature and pressure loggers, deformation probe,** control of valve openings
- **Monitoring and analysis** of the cycle to identify action levers
- **2 to 3 optimization tests** adapted to industrial constraints
- **Validation** of modifications on a full load

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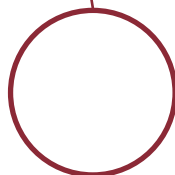
MANUFACTURE AND SALE OF TEMPERATURE LOGGERS
DEFORMATION PROBES
EQUIPEMENT RENTAL AND REMOTE ASSISTANCE
ON-SITE TECHNICAL INTERVENTIONS

Your interlocutors

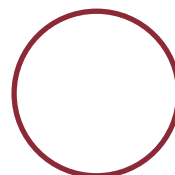
Axitherm was born in 2002 under the impetus of Alain Fournial, current manager of the society, to offer efficient services and measuring Instruments adapted to food industry.



Alain FOURNIAL
Ceo – Autoclave Expert



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Administrative and
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We work everywhere...
For all your applications



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