

PASTEURIZATION OF NUTS



Pasteurisation of almonds has been compulsory since 2007 in the United States and Canada following food poisoning caused by salmonella.

Contrary to popular belief that products with low humidity do not present a risk, the survival of salmonella under these conditions has been demonstrated.

In Europe, we can see that buyers' specifications are becoming more and more demanding with regard to the bacteriological quality of nuts.

In fact, filière is now fully aware of the serious risk of this type of accident. It wants to ensure a **debacterialization** of their products, mainly by heat.

SALE - RENT

AXImicro II®, temperature logger is the solution for the control of the pasteurization of nuts.

- It is the only temperature logger capable of putting itself in the place of an almond.
- Designed for high temperature (140°C), it follows the vibrating conveyor at the same time as walnuts and seeds.
- **The AXImicro II** has the right density to blend into the Process, it weighs less than 3 grams !

ADVICE – AUDIT - TRAINING

Study of debacterization systems

- Mapping, search for cold spots and homogeneity control
- Validation of the pasteurizing value

AXITHERM

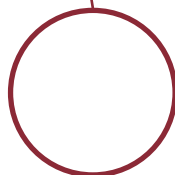
MANUFACTURE AND SALE OF TEMPERATURE LOGGERS
DEFORMATION PROBES
EQUIPEMENT RENTAL AND REMOTE ASSISTANCE
ON-SITE TECHNICAL INTERVENTIONS

Your interlocutors

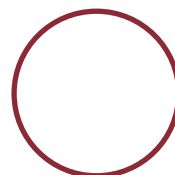
Axitherm was born in 2002 under the impetus of Alain Fournial, current manager of the society, to offer efficient services and measuring Instruments adapted to food industry.



Alain FOURNIAL
Ceo – Autoclave Expert



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



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