

AXITHERM

PASTEURIZATION / STERILIZATION OF BABY FOOD



Infant feeding has always been subject to an understandable safety requirement. In order to offer more qualitative products and to awaken young children to the variety of tastes, it is now necessary to revisit the sterilisation process.

Recipes in bowl, in pouch with cap or in Doypack do not all heat up to the same rate. By matching the temperature rise of the retort to the characteristics of the product, colors and flavors are better preserved.

Small plates of first meal require attention in terms of over-pressure to facilitate over-packing (clipping, cartoning...). For the exploitation of this packaging, a precise adjustment of the process is necessary and the Deflection measurement provides all the required elements..

Mashed puree in glass jars require special cooking due to the packaging. In order to increase capacity and maintain food safety, retort downtime can be reduced by optimized thermal process construction.



TEMPERATURE MEASUREMENT



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

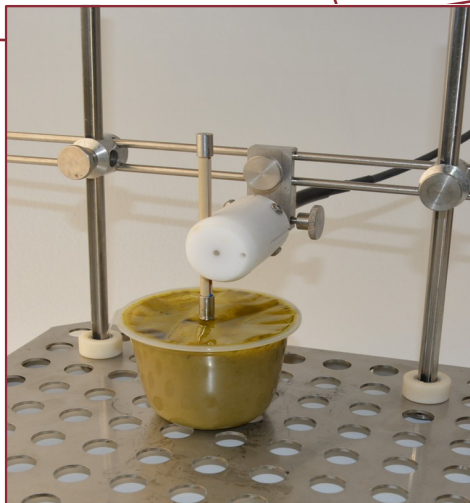
ThinLOG for your current applications :

- 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 your standard or microwave heat treatments and for narrow-necked bottles



DEFORMATION MONITORING



- Probe for direct reading of deformation packaging
- Positions on all sides to study targeted defects
- Allows adjustment of process 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 retort 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
- Process adjustment for new packaging and loading plans

Energy savings on retort 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 F0 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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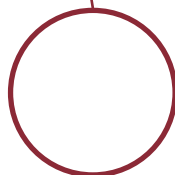
MANUFACTURE AND SALE OF TEMPERATURE LOGGERS
 DEFORMATION PROBES
 EQUIPEMENT RENTAL AND REMOTE ASSISTANCE
 ON-SITE TECHNICAL INTERVENTIONS

Your interlocutors

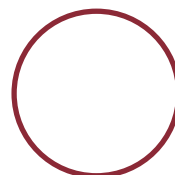
Axitherm was born in 2002 under the impetus of Alain Fournial, current manager of the society, to offer efficient services and measuring Instruments adapted to food industry.



Alain FOURNIAL
 Ceo – Retort Expert



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



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