

O.T.T.A.



We boost the efficiency of your retorts

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Gains of retorts productivity

Improved organoleptic and nutritional qualities of recipes

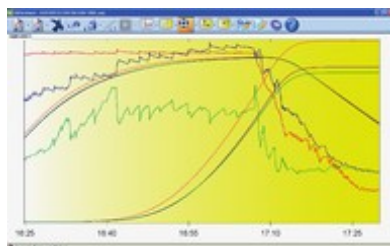
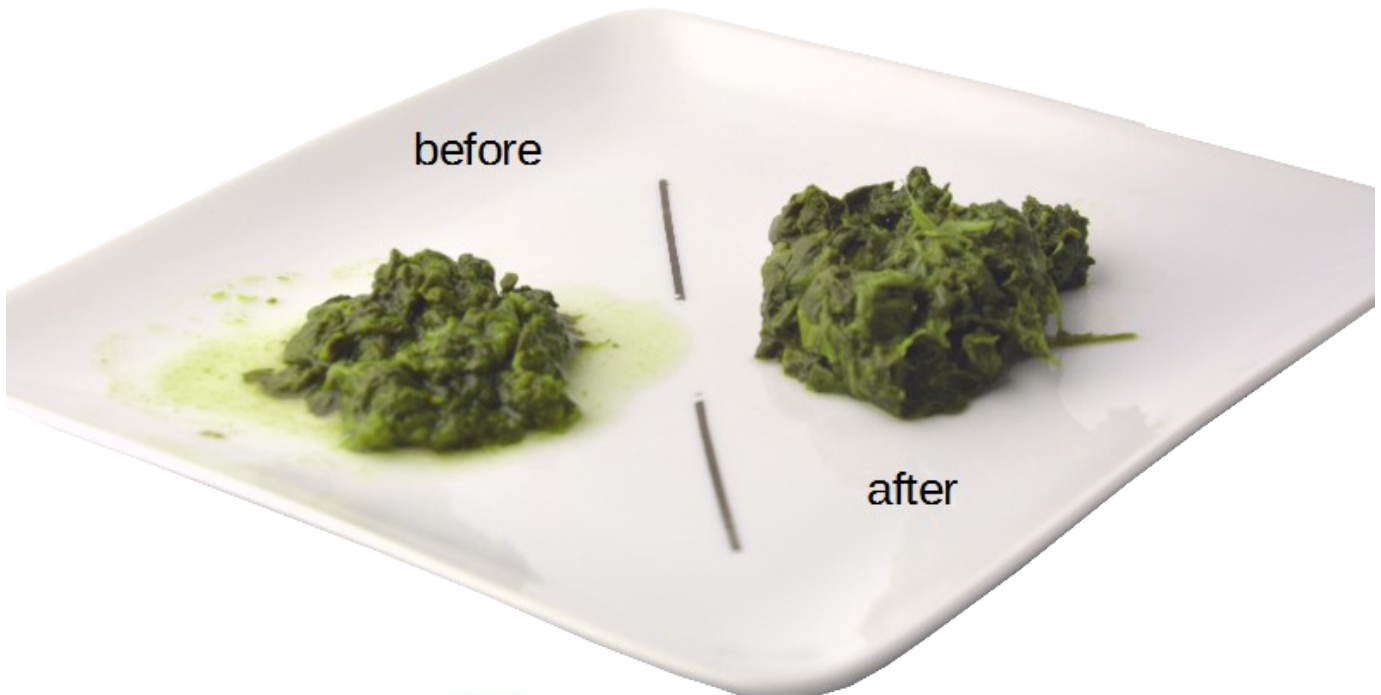
Increased material yield

Optimization of

Thermal

Treatment in

Autoclave (retort)



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Objective

Develop an efficient and validated industrial process

Quantify productivity gains

Validate the quality gain on your recipes

Methodology

On-site evaluation: instrumented monitoring with the usual process and a retort fully loaded

Test phase: 1 to 3 partial load program evaluations

Validation of the optimized process and verification of the objectives with a retort fully loaded

Commitments

Quick implementation of 1 to 2 days adjustment per recipe

PU or F0 validation for any final process

Verified integrity of your packaging

Provision of a complete report including objective, context, conclusion by product and annex file

Advice on adapting these new programming to your future recipes

