



# THE NEXT EVOLUTION IN FOOD SAFETY



- ✓ **Natural, validated kill step**
- ✓ **Meets FSMA Ready-To-Eat guidelines**
- ✓ **Gentle on product**
- ✓ **Natural alternative to ETO, PPO and irradiation**



# INFRARED DEVICE

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### WHAT IS AN INFRARED DEVICE?

Infrared is a natural process that does not use chemicals or gases, validated by independent labs to eliminate pathogen risk.

The Infrared Device (IRD) uses infrared light – a natural part of sunlight – to heat food particles from the inside. In this way, humidity is driven from the inside out, removing any risk of damage that may affect flavor or result in surface discoloration.

This allows a gentle process, maintaining the natural color and flavor of the material.

The constant and gentle rotation of the drum provides uniform exposure of the product to the light, preventing dead spots. Even fragile products (such as spinach flake or laurel leaves), products with high oil content (such as cumin or citrus peel), or herbs that tend to lose their volatile oil with traditional heat systems (such as basil, oregano, sage) can be treated with success.

The application of a fine mist of water enables a 5-log reduction in the bacterial counts while protecting the organoleptic properties of spices and herbs. Coating with salt, coloring, and flavor extracts during this phase is also an advantageous option.

- Sterilization
- Drying
- Roasting
- Toasting
- Oil coating
- Less impact on product organoleptics (such as color) versus steam and other treatments
- Sustainable: low energy consumption
- Natural: no additives, chemicals, or gases
- Gentle process helps to maintain volatile oil levels
- Lower cost than other kill step processes
- All production occurs at our factory, leading to shorter processing times and less cost
- Suitable for organic processing