Food Processing

Through the process known as food irradiation, our germicidal UVC lamps are used in the food industry to prolong shelf life, preserve nutritional value, and reduce health hazards by sterilizing pathogens. Germicidal UVC technology is a safe and cost-effective method that allows for compliance with strict local codes and FDA safety regulations.

Germicidal UVC food irradiation uses short wave UVC light to kill germs on packaging materials, working surfaces and some foodstuffs. The dairy and bread industries, for example, have seen excellent performance in using our future-oriented technology to extend shelf life and freshness.

Working closely with OEMs of food processing equipment, our engineers can customize germicidal lamp systems to meet specific application needs.

Germicidal lights can be used to treat food for an array of purposes:

- To prevent potatoes, onions and garlic from sprouting
- To prevent mold and mildew from forming on liquid-sugar tanks
- To control insects that infests grains, dried fruit, vegetables or nuts.
- To slow the process of ripening and aging
- To prolong shelf life and freshness, especially for dairy and bread products
- To prevent food-borne illness, especially from meat, poultry and seafood
- To reduce the number of microorganisms in spices and herbs

Germicidal UVC Water Disinfection for Food and Beverage Industry
Germicidal UVC technology successfully destroys pathogenic microorganisms in water used in the production of drinks without altering the taste, smell or pH.

Other water treated by germicidal UVC include rinse water for fruits, veggies, meats, seafood, other foodstuffs and containers, cooling water, discharge water and process water. Once disinfected, process water can be recycled for flushing and rinsing.

Bottled Water
Germicidal UVC technology has tremendous growth potential for the beverage industry, especially for the bottled water market. This market continues to expand as bottled water consumption increases. Growing concerns with chemical and pharmaceutical waste entering our waste water treatment facilities make bottled water an attractive alternative.

Sterilization of Non-Foodstuff Surfaces
Germicidal UVC lamps are also used to disinfect packaging, filling equipment, conveyor belts, transport containers and working surfaces. Packaging includes lids, cups, sealing and packaging foils for drinks and cool-chain foodstuffs.