

ROTURI®

Food Skid

Water and produce quality management

All perishables are subject to bacterial and fungal contamination with a strong impact on their storage time and shelf life.

Roturi®-based ozonation is a smart and chemical free yet powerful oxidation process that helps to delay fungal and microbial degradation without the risk of resistance build-up. It does not leave any residuals and minimizes the use of preservatives.

Roturi®-based ozonation helps to reduce waste, eliminates the use of chemicals, optimises water usage while keeping production and packaging processes unaffected and easy to control.

APPLICATIONS

- ✓ Washer
- ✓ Chiller/Hydrocooler
- ✓ Process water
- ✓ Retention/Holding tank
- ✓ Blancher/Cooler
- ✓ Brusher/Polisher

Roturi®-based ozonation for fresh carrots

High quality produce deserves high quality technology. The conscious choice of materials and smart design, both assure long product lifetime and durability of the equipment, thus supporting productivity and profitability.



Traditionally processed, after 25 days stored in bag at ambient temp.

„off-the-shelf“ ozonation after 25 days stored in bag at ambient temp.

Roturi® ozonation after 25 days stored in bag at ambient temp.

Source: OzonIQ - team members in company group and with collaboration partners

Due to their surface and specific natural properties, carrots are subject to quick and visible degradation once in contact with microorganisms.

Above pictures display that with a Roturi®-based ozonation, chemical-free washing, polishing and packaging of carrots can extend their shelf life by up to 3 weeks compared to a classical, chemical-based standard procedure.



ROTURI® - based Food Skid - economics

up2e!'s Roturi®-based Food Skid yields several important advantages when it comes to operational costs as well as service and maintenance efforts. Based on a pilot and demonstration test performed for a carrot production facility with a capacity of 100.000t/year, below savings can be reached. The numbers are based on European production cost and operational regimes.



Above and beyond, several indirect savings are also reached. Those are:

- ▶ 20-40% less product loss can be (extended shelf-life).
- ▶ Reduced downtimes due to less and shorter cleaning cycles
- ▶ Lowered heat losses and less cooling water exchange

KEY ADVANTAGES:

- ✓ Applicable to almost all food processes
- ✓ Reduced Service & Maintenance cost
- ✓ Water savings, no chemicals
- ✓ Reduced water and CO₂ footprint
- ✓ Improved product quality