



5-LOG Pasteurization

Food recalls due to suspicion of microbiological cross-contamination can lead to a breach of consumer trust and damage brand reputation. With our state-of-the-art pasteurization system, we at Patiswiss can reduce pathogens like Salmonella and E.coli in agricultural raw materials by 99.999% (5-log), thus playing a pivotal role in ensuring food safety.

Seamless 5-LOG Processing

Patiswiss is the world's first supplier to have a pasteurization system with an integrated roaster and to offer seamless in-house further processing. Raw materials such as nuts and seeds are pasteurized as part of a fully automated process that uses four chambers and guarantees maximum food safety thanks to precise, product-specific settings and seamless traceability.

Benefits for you:

- Ensuring food safety
- Avoiding reputational damage caused by recalls
- No change in the sensory properties of the product
- Suitable for organic raw materials
- Cuts transportation costs and CO₂ emissions and saves time thanks to internal further processing
- Positive impact on product shelf life
- Guaranteed traceability

1



Pre-heating

Pre-heating the raw goods with dry air reduces the amount of energy required for the next step.

2



Pasteurization

The thermal saturated steam process is particularly gentle and does not result in any changes to the characteristics or flavor of the product. This step reduces pathogens by 99.999% (5-log). We offer pasteurization as a contract service to external customers.

3



Roasting

Direct roasting in bins allows for even roasting, prevents damage to the products and saves additional energy because the product's base temperature has already been raised by the pasteurization process.

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Seamless further processing

In the next step, the product can be caramelized, chocolate coated, seasoned or further processed to form semi-finished products such as nut- and chocolate-based confectionery pastes and fillings.



Contact

Do you have any questions about our pasteurization service, or would you like to make use of our offer and increase the food safety of your raw materials?

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