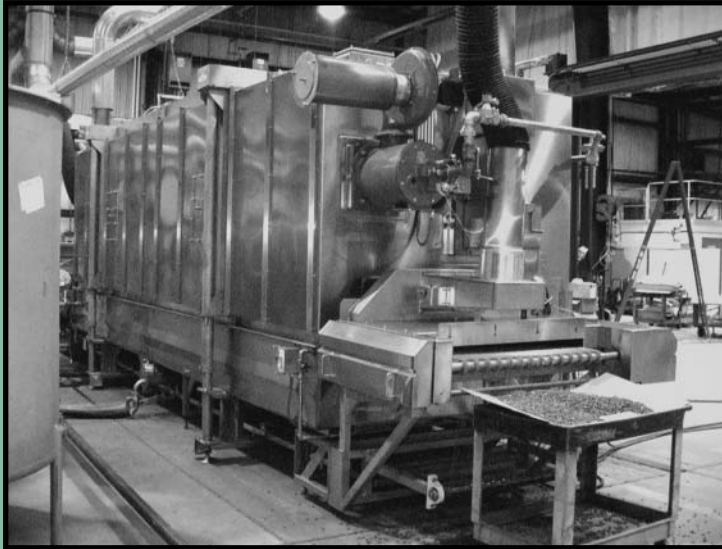


● Proven pathogen reduction with dry-food, surface pasteurization system



The FMC JSP-1 Jet Stream® Dry Food Surface Pasteurization System is an advanced, industry-scale, continuous dry-food, surface pasteurization system. It offers Jet Stream® technology, the LOG-TEC food safety controller system, and a unique process that delivers a minimum five-log reduction of pertinent pathogen on the dry-food surface while preserving maximum natural characteristics of the product. JetStream® technology consists of a short-time, steam-heating module and a steam-air impingement heating section, maintaining product-surface temperature at the desired dew point for sufficient pasteurization time. The LOG-TEC monitors, controls, and documents the food-safety factors and handles and corrects process deviations.

FMC Technologies, Inc., Madera, California
USA; 559-661-3193, www.fmcfoodtech.com

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