

New system to maintain food quality

Steril-Aire, Singapore, has developed a new system to eliminate microbes that contaminate food and beverage products. Ultraviolet-C band (UVC) germicidal lights are used to kill harmful bacteria, mould and viruses. Pilot installations of UVC Emitters™ have shown very promising results – some processors have successfully increased the shelf-life of pastas by up to five days, bottled water companies have reduced or eliminated mould contamination, etc.

Unlike conventional products of the past, the Steril-Aire designs borrow from recent laser technology to actually gain in efficiency when operated in moving air environments – even when the air is cold or freezing – eradicating mould, bacteria and bacteriophage. Virtually any type of comestible plant, from bottled water to frozen foods, can benefit from the use of UVC. Some applications of this system include:

- Packaging lines;
- Walk-in coolers used for storage and packaging of perishables; and
- Air-conditioning systems that serve the processing space.

For many decades, UVC germicidal lights have been used to eliminate harmful bacteria, mould and viruses in various comestible facilities and other applications. *Contact: Mr. Gary Lee, Steril-Aire Asia Sales, c/o. GETC Asia Pte. Ltd., No. 25, Woodlands Industrial Park E1, #05-03, Singapore 757743; Tel: +65 3647 677; Fax: +65 3648 468; E-mail: getc@pacific.net.sg; Or Steril-Aire Asia Licensee, c/o. CNA Engineers Pte. Ltd., 28 Kaki Bukit Crescent, Kaki Bukit Techpark 1, Singapore 416259. Tel: +65 8429 300; Fax: +65 8429 606; E-mail: sales@cnaeng.com.sg; Website: <http://www.cna.com.sg>. (Website: <http://www.steril-aire-usa.com/food.htm>)*