

Mobile Flash Pasteurization Service

BevZero South Africa

BevZero South Africa will be offering **Mobile Flash Pasteurization Services**, for wine, beer, and cider. The main services provided will include:

- Flash Pasteurization (Micro stability) of dealcoholized wine prior to filling.
- Flash Pasteurization of grape juice to prolong storage and reduce storage risk.
- Flash Pasteurization, the loading of high sugar content still wine into export containers

Flash pasteurization is a method of heat pasteurization of perishable beverages like fruit and vegetable juices, beer, and dairy products.

Compared to other pasteurization processes, it maintains color and flavor better. It is done prior to filling into containers in order to kill spoilage microorganisms, to make the products safer and extend their shelf life.

The liquid moves in a controlled, continuous flow while subjected to temperatures of 71°C to 74 °C, for about 15 to 30 seconds. Temperature and time depends upon ratio value (expressed as pasteurization units PU) that should be reached to assure a good pasteurization.



Service available Q4 of 2023

For Questions and Solutions, Contact us at gustav@bevzero.com

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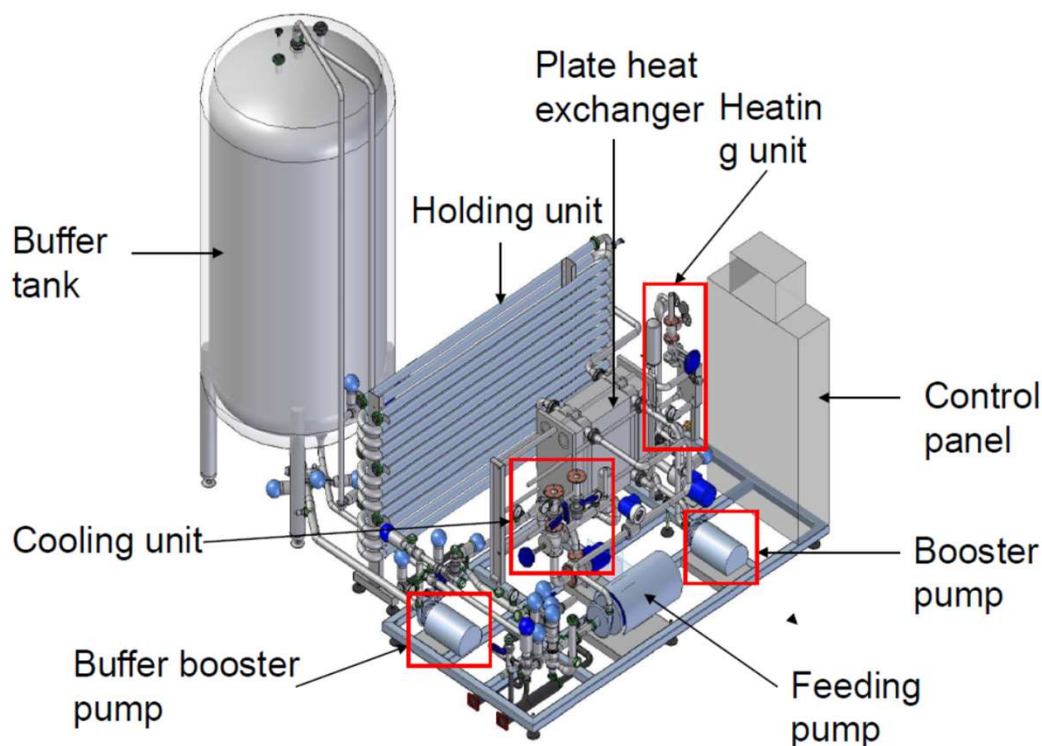
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The Key benefits this new pasteurization service will provide are:

- Convenience of a mobile service at the customers location, which can combine dealcoholization, cross flow, and pasteurization in one service.
- Ability to maintain color and flavor better through HTST principle. It is done prior to filling into containers in order to kill spoilage microorganisms, to make the products safer and extend their shelf life.
- Automatic control of outlet temperature and pasteurization temperature
- Automatic recorder of main process variables. Such as temperatures and exposure time. Records are key to quality control.
- Algorithmic control of pasteurization units. Processed by PLC
- CO and N2 gas used on product outlet to maximize product quality.

Flash pasteurizer fully automatic unit

TMCI
PADOVAN



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