

Pasteurization of Sausages



HOEGGER's model ECOPAST 74 ensures optimal product quality, longer shelf life and increased cost-effectiveness in the production of various sausage products. Since the vacuum packages do not expand, this machine works with comparably low spacing between the levels of trays.

- Model with larger spacing can be selected for applications that call for taller packaging sizes
- Energy recovery system can be employed to reduce energy consumption
- Drying stations and conveyor systems for the feed-in and discharge of the product can be offered to meet project-specific requirements

www.hoegger.com/index.php [1]

Source URL (retrieved on 01/31/2015 - 12:14am):

http://www.chem.info/product-releases/2013/05/pasteurization-sausages?qt-most_popular=1

Links:

[1] <http://www.hoegger.com/index.php>