



FOOD INGREDIENTS
SERVICE CENTER EUROPE



FOOD INGREDIENTS SERVICE CENTER EUROPE

**Food-safe steam pasteurization that leaves
product qualities intact**

Food Ingredients Service Center Europe (FISCe) is your trusted partner for the pasteurization and sterilization of food products. Strategically located between the major European ports of Rotterdam and Antwerp we offer a fully controlled, FSSC 22000-certified processing environment for a highly effective and homogeneous treatment of (delicate) low-moisture products such as spices, dehydrated herbs, edible seeds, dehydrated vegetables, cereals & grains, and pulses. We guarantee a validated 5-log pathogen reduction, compliance with the highest standards in food safety, no risk of cross-contamination and no compromises on product quality.





Highly effective treatment

At the heart of our pasteurization unit is the ROTOSOL® dynamic pasteurizer, which offers steam-vacuum pasteurization in a rotating autoclave. Fully controlled double-jacket heating in a closed vessel ensures precise adjustment of pasteurization temperatures from 60°C to 121°C (140°F to 249°F). Full and equal penetration of products with dry saturated steam in a partial vacuum ensures a highly effective treatment even at the low end of the temperature range, which makes the pasteurization treatment also safe for delicate and heat-sensitive products.

Steam pasteurization significantly and effectively reduces microbial load and infestations, such as:

- Pathogens (salmonella, E. coli, enterobacteria)
- Spoilage microorganisms (moulds, yeasts)
- Thermal-resistant spores
- Insects at all stages of their lifecycle

Minimal impact on product quality

The process can be adapted to your desired log reduction. It excludes moisture pick-up, does not require drying after treatment and has a minimal impact on the organoleptic qualities of your product.

WIDE RANGE OF PRODUCTS

The design of the pasteurizer as a rotating autoclave enables a free-flowing process. This dynamic process is ideally suited for treatment of products of all shapes and sizes: whole kernels or pieces, leaves and roots, as well as cut, diced and sliced products. Treatment of delicate products is possible due to the gentle and pre-adjustable rotation of the autoclave. The system is well-equipped for pasteurization of the following low-moisture product groups:

- Spices
- Dehydrated herbs
- Edible seeds
- Dehydrated vegetables
- Cereals and grains
- Pulses

No cross-contamination of products

Steam pasteurization is 100% natural and completely chemical and radiation free. Short batch processes provide full traceability for each load, with automatic recordings of all critical process parameters such as temperature, pressure and timing. An automated, integrated CIP system ('cleaning in place'), with multiple high-impact spray heads for efficient cleaning, provides a high level of safety to avoid cross-contamination of products.

Fully controlled processing environment

The design of the pasteurization unit and its processes guarantee the highest level of food safety and reliability, with no compromises on product quality. Incoming untreated product is checked for quality, after which it is placed in a bin that is positioned above the automatic loading gate. The product is then loaded into the autoclave through a retractable tube that makes a closed connection between the bin and the gate. After the scientifically developed pasteurization programme is finished, the treated product is unloaded through an automatic gate in a fully controlled and isolated clean room, where it is cooled and packed according to your requirements and specifications. Throughout the entire process, strict cleaning and sanitation programmes are in place to prevent cross-contamination. After a round of strict final checks, the treated product leaves the clean room for transport in fully closed packaging.

Fully certified for FSSC 22000 and Skal

Food Ingredients Service Center Europe (FISCe) is certified for food safety (FSSC 22000) and organic processing (Skal). Our systems and processes are constantly verified through periodic assessments by accredited certifying agencies and the Dutch Food Safety Authority, as well as through regular internal audits.

Full quality assurance documentation for each and any batch is available on request.