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SonoSteam®

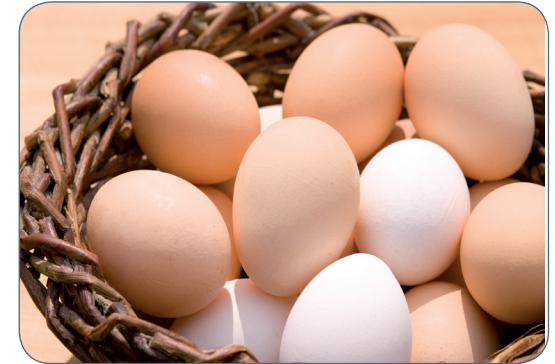
Reducing pathogens on food surfaces

www.sonosteam.com

SonoSteam - a division in FORCE Technology
Park Allé 345 2605 Brøndby • Denmark
Telephone 45 43 26 70 05 • Fax 45 43 26 70 11
sonosteam@sonosteam.com • www.sonosteam.com



SonoSteam® technology provides a unique tool for diminishing the presence of bacteria, viruses, moulds, and yeast on food surfaces — preventing them from causing food-borne illness.



SonoSteam®

SonoSteam® is a proprietary and patented technology developed at FORCE Technology in Denmark.

This innovative and highly efficient method utilises the combination of ultrasound and steam to defeat micro-organisms.

Due to short treatment times SonoSteam® can be used in-line for heat-sensitive surfaces, e.g. fresh food.

Why SonoSteam®

- Defeats bacteria, fungi and viruses
- Short treatment times
- No damage of treated products
- No chemicals used

Applications

Reduction of pathogens on surfaces by the SonoSteam® technology has been tested within areas such as:

- Fresh and processed meat
- Dairy
- Seed and vegetables