

THE DYNAMIC STEAM STERILIZER

Gently efficient - within one move

TRANSFORMING
MATERIALS INTO VALUE



EFFECTIVE REDUCTION OF MICROORGANISM

By preserving the organoleptic properties of spices.



Guaranteed bacteria reduction

Precise process control allows pasteurization and TPC reduction by 5 log.



Gentle sterilization

Low temperatures and short process times through vacuum drying principle.



Highest product quality

Dynamic mixing for a mild and efficient sterilization and an uniform product treatment.



Batch operated

Ideal for frequent product changes with superior cleanability.



Fully automated operation

Intuitive receipt control for an easy processing of the complete product range.



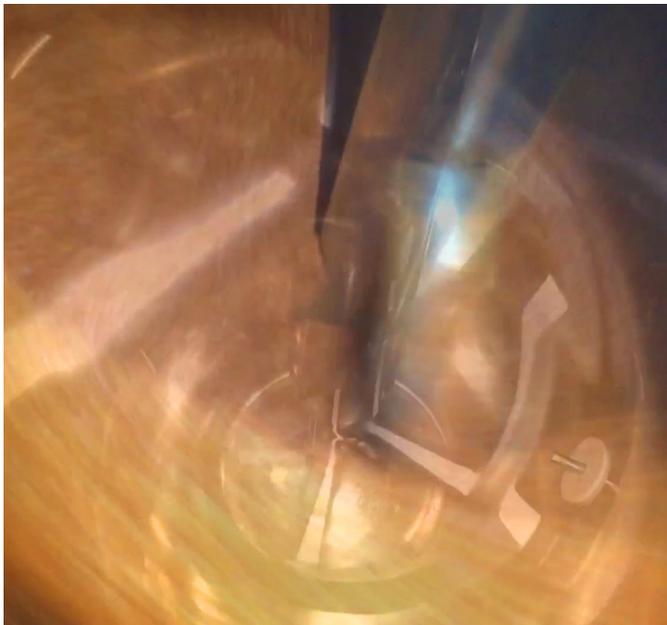
Hygienic design

Proven machine design in compliance with the FDA and GMP with efficient WIP/CIP system.



DYNAMIC STEAM STERILIZATION

Meeting the highest requirements on spice quality.



The Dynamic Steam Sterilization Technology has been developed by BHS-Sonthofen with the profound knowledge on vacuum drying to meet the increased requirements on gentle but effective treatment of various spices within one machine. Thereby, turbulent mixing during steam sterilization guarantees an effective reduction of microorganism with minimum impact on the organoleptic properties of the spices.

Easy operation - plug & sterilize

The batch operated Dynamic Steam Sterilizer is designed as a multi-purpose unit allowing quick product changes and full traceability. The fully automated receipt control assures an easy operation and a consistent product quality.

The package is offered as a complete skid unit ready to be installed even where limited space is available. The BHS Dynamic Steam Sterilizer is an all-in-one solution from the untreated spices to the finished end product - just plug & sterilize!

Advantages

- ✓ Gentle steam sterilization
- ✓ High process versatility
- ✓ Complete skid package
- ✓ Small footprint

[More information](#)

www.bhs-sonthofen.com/spices

THE DYNAMIC STEAM STERILIZER

Multiple process steps within one machine.

BHS-Sonthofen is one of the world's leading suppliers of machinery equipment for solid-liquid filtration, drying and mixing. With more than 65 years of experience in the field of process technology, BHS-Sonthofen provides specific technical solutions for the food, nutrition and spice industry.

STERILIZING

Effective dynamic steam sterilization to reduce the load of bacteria to a minimum by preserving the organoleptic properties of the spices to a maximum.

DRYING

The proven vacuum drying technology is characterized by short process times at low temperature and efficient and reliable moisture reduction of the product.

MIXING

The special helix mixer allows the homogenous and reproducible mixing of bulk solids and an optimal product discharge.

ROASTING

The specific design and the precise temperature control allows the roasting of even sensible products.



Masala spice blends



Parsley



Black pepper
(powder and grains)



Chilli
(powder, flakes, pizza cut)



Turmeric powder



Coriander (seeds and powder)



Cumin seeds



Curry powder



Star anis



Pumpkin seeds



Sesame seeds



Oregano