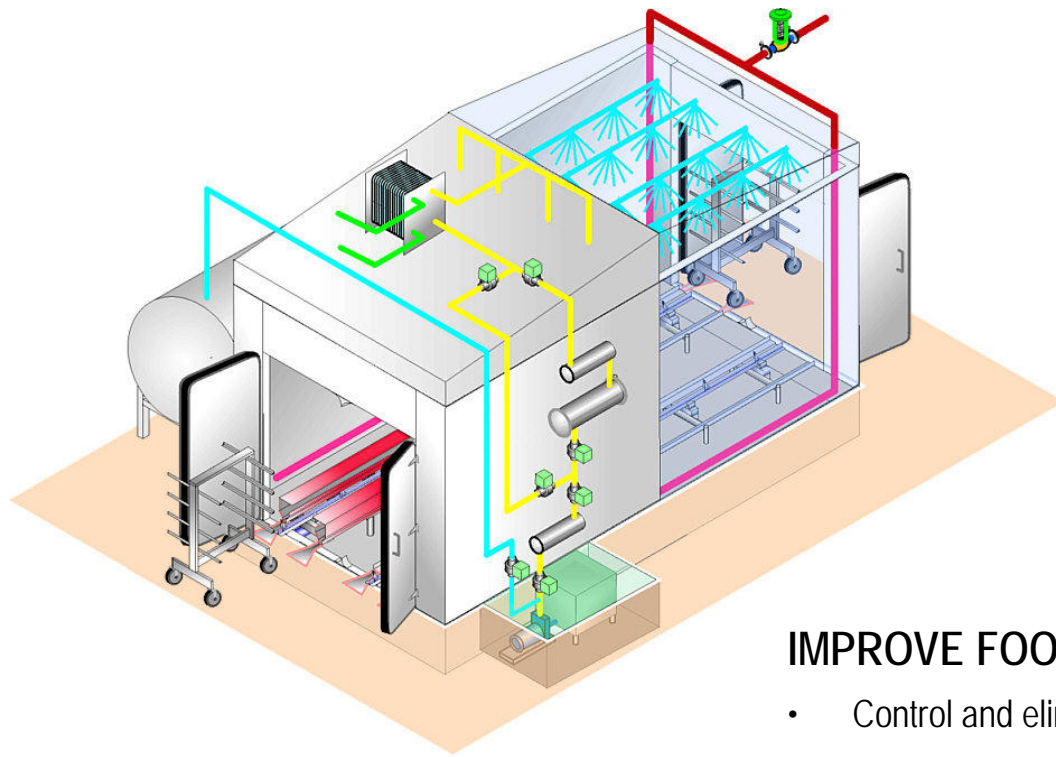


Brine Treatment Technology

FOR BATCH BRINE CHILLERS OR CONTINUOUS SYSTEMS



Brine Pasteurization

- Daily treatment during CIP

UV Treatment

- Continual treatment during processing

Automated CIP

- Daily sanitation of equipment

IMPROVE FOOD SAFETY

- Control and eliminate pathogens
- Simple, proven process
- Eliminate resistance problems of chemical treatments

EXTEND BRINE LIFE

- Save water, salt, and disposal costs
- Meets FSIS micro plan

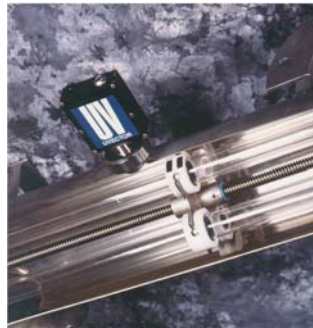
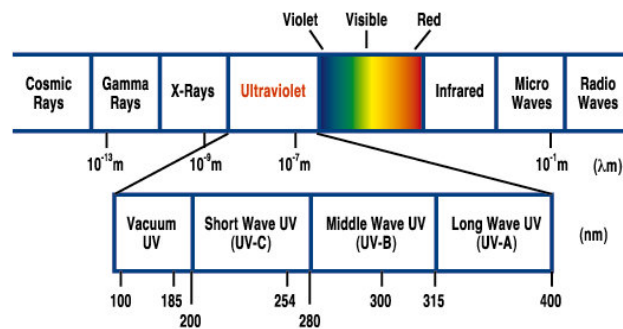
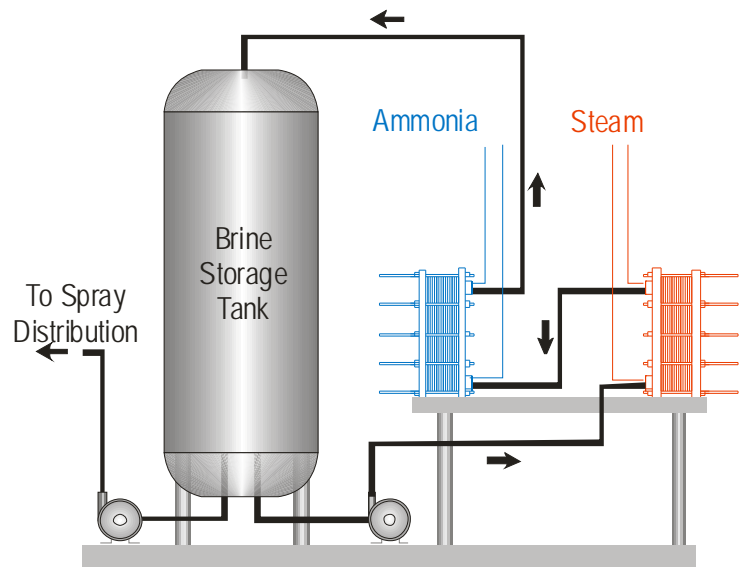
AUTOMATION

- Minimize labor
- Ensure consistency
- Documented process

Brine Treatment Systems

BRINE PASTEURIZATION

- Rapid heating and chilling of brine off-line
- Simple, proven thermal process
- Specialized storage tank, heat exchanger, and circulation system



ULTRAVIOLET TREATMENT

- Complete brine volume continually disinfected during recirculation
- Compact, reliable, and safe
- Eliminate problems with chlorine of inconsistency, corrosion, or labor

AUTOMATED CIP SYSTEM

- Ensure sanitation is performed consistently with controlled temperature, concentration, time, and flow rates
- Final high-temperature rinsing process
- Documented history of thermal and chemical process
- 3A Dairy system components