

UV Thin Film sterilization Systems (For liquid)

As the public pays more attention to food safety while being able to obtain more original natural nutrition of food, our company newly developed a suitable temperature type ultraviolet sterilizer **Thin Film sterilization**, this equipment can maintain the original taste and nutrition of food while reducing damage Microorganisms harmful to the human body. Traditionally, high temperature sterilization is used to keep food fresh, but high temperature sterilization consumes a lot of fuel. If the boiler is used for heating, it will cause air pollution and environmental hazards.

THINFILM uv disinfection EQUIPMENT

The temperature-appropriate ultraviolet sterilizer is a new type of sterilization process.



Features:

1. The principle of this equipment is to **pasteurize** and the company's uniquely designed **ultraviolet Thin Film sterilization** method Combine to improve the efficiency of sterilization treatment.
2. It can be sterilized continuously.
3. The temperature is about 60 degrees C, so there is no need to burn fuel to reduce air pollution emissions. Since carbon reduction is the goal of the global environmental protection joint efforts, reducing the use of fuel is the performance of loving the earth.
4. Liquid type foods such as juice and milk can easily destroy the original nutrition and taste if high temperature sterilization is adopted. This equipment(**UCPASS UV**) can reduce this problem.
5. The traditional ultraviolet sterilization method will be affected by the perspective (UVC penetration rate) of the liquid. We especially use a special film sterilization method to solve this problem. Therefore, this equipment is suitable for all **chicken essence, juice, dairy products, sugar liquid, egg whites or home-processed unique flavor beverages**. Because it uses a lower temperature, the processed product has a more special flavor.

International Environmental Solutions

Drinking natural raw juice directly is the best way to obtain its nutrition, but the bacterial problem is It will bother us, get nutrition but be harmed by bacteria. This is something we don't like to see. Recently America Promulgated a new HACCP specification for food and drug sterilization, which clearly requires fruit juice processing The industry should use ultraviolet light plus pasteurization for treatment (please refer to the attachment; published by the Ministry of Health and Welfare-



Drug and Food Newsletter Issue 280: Control of Hazards in Juice Safety)

THIN FILM DISINFECTION OPERATION On Site

Applications:

1. Sugar liquid, Alcohol, Beer, chicken essence, juice, dairy products, egg whites or home-processed unique flavor beverages for food
2. Low UVC penetration rate Liquid , water and wastewater.

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