

STEAM TREATMENT SERVICES



Natco Ingredients has installed a new Steam Treatment facility at its Buckingham production facilities, managed by Natco Foods Ltd. The facility is designed to steam pasteurise a wide range of food items.

Key uses:

- To pasteurise a product that has become contaminated with pathogens such as Salmonella, E Coli.
- To pasteurise to ensure that the micro biological activity is very low. Clients may want security that an ingredient they are using has a guaranteed low micro, before incorporating into food blends, or packing for retail distribution.
- Infested goods can be treated by steam pasteurisation. Insects will be killed and eggs destroyed.



How it works:

The process is in four stages:

- Stage 1: Removal of air from the chamber and a vacuum created
- Stage 2: The vacuum is replaced by pharmaceutically clean steam
- Stage 3: Drying phase in a vacuum
- Stage 4: Treated goods are left to cool and packed.



Analysis:

We provide pre treatment and post treatment certificates of analysis, using an independent lab: Eurofins.

Costs:

These vary depending on the quantity and what is required.

Typical results:

We can provide technical data on past lots treated (pre/post). However, a TVC of say 1.9×10^5 cfu/g, would be reduced to 10 cfu/g. Salmonella and E Coli typically not detected.

Contact us:

andrew@natcofoods.com
info@natcoingredients.com

or visit our web site www.natcoingredients.com

Click below or go to page 2 to see examples of analytical results, before and after pasteurisation.

BEFORE

AFTER

Natco Ingredients

Room S1, 2nd Floor, The Waterloo Centre, Waterloo Road, Widnes, Cheshire WA8 0PR
Email: info@natcoingredients.com Web: natcoingredients.com

11/10/2006

Natco Foods
Swan Business Park
Unit 2 Osier Way
Buckinghamshire
MK18 1TB

For the attention of: Graham Bown

CERTIFICATE OF ANALYSIS

Date Received: 06/10/2006

Date Analysed: 06/10/2006

Certificate No: C200610M0566-F1

Sample Nos	Client Ref	Total Viable Count cfu/g (3.14**)	Presumptive enterobacteria ceae cfu/g (3.05**)	Presumptive Coliforms cfu/g (3.04**)	Yeast cfu/g (3.16**)	Mould cfu/g (3.16**)	Salmonella spp /25g (3.01**)	E coli cfu/g (3.02**)	Bacillus cereus cfu/g (3.03**)	Clostridium perfringens cfu/g (3.07**)
610M21952	Ginger Sliced Chinese, 1155, 7020S, Pre Pasteurised	190,000	160,000	76,000	300	<10	ND	<10	20	20

As judged by the guidelines of the Institute of Food Science and Technology and the Public Health Laboratory Service, the above results are acceptable. On this basis the food may be considered safe for human consumption.

ND = None Detected

Signed: _____

M Lewis
Microbiology Manager

H Mohamud
Assistant Manager

S Gainall
Microbiologist

P Catchpole
Microbiologist

11/10/2006

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610M21953	Ginger Sliced Chinese, 1157, 7020S, Cycles 267,268, Post Pasteurised	10	<10	<10	<10	<10	ND	<10	<20	<10

No human pathogens were detected and to this extent the food may be considered safe for human consumption.

ND = None Detected

Signed: _____

M Lewis
Microbiology Manager

H Mohamud
Assistant Manager

S Gainall
Microbiologist

P Catchpole
Microbiologist