

Vapor Cleaning Equipment for the Food Industry

In the food processing industry, 90 % of contamination occurs during product processing and packaging (secondary contamination). The main health risks are:

- Salmonellosis: transmitted by gram-negative bacteria, of which there are many different strains.
- Purulent Infections: caused by staphylococci, more specifically, s.aureus
- Gastro-enteritis due to clostridium perfringens: this is considered an anaerobic bacterium even though it will survive in the presence of small amounts of oxygen
- Botulism: caused by the toxins produced by clostridium botulinum
- Gastro-enteritis from bacillus cereus: caused by a spore forming bacillus found in soil
- Escherichia coli: bacteria causing gastro-enteritis
- Campylobacterial infection: caused by the ingestion of food that has been cross-contaminated during the processing stage

Listeriosis: caused by listeria monocitogens, found in our general surroundings.

There is no need to emphasize the importance of cleanliness in food processing plants. To eliminate bacteria and viruses from surfaces and equipment, it is imperative to adopt an effective cleaning and sanitization program. Global Vapor Ltd. (Global) cleaning equipment provides the necessary cleaning and sanitization to accomplish this goal.

Traditional sanitizing is normally a three stage process: first foaming detergents and other chemicals are used followed by rinsing with high pressure water before finally sanitizing with the aid of chemical products. Most sanitizers used are chlorine, iodine, quaternary ammonium salts, acid, and aldehyde based substances. They are not equally effective against all types of micro-organisms. These organisms can also develop a tolerance to these sanitizers.

When using these sanitizers, great care must be taken not to leave any residues on the surfaces treated, as these may contaminate the food. It is also essential to keep your facility as dry as possible since bacteria proliferate quickly in stagnant water. The low moisture content of the Vapor (6%) leaves little if any water moisture behind to stagnate.

High temperature can play a major role in the elimination of bacteria. The high temperature produced by Saturno Vapor cleaning equipment system eliminates all kinds of pathogenic micro-organisms. Any new strains of bacteria that may appear as a result of long term exposure no longer have resistance to any type of sanitizer.

The use of dry vapor technology simplifies the sanitizing process, reduces the risk of chemical contamination, and leaves the surfaces clean and dry. It is a quick, safe, economical and environmentally sound method of sanitizing surfaces in the food and packaging industry.



Global Vapor Ltd.
*"Changing the Way Industry
Cleans"*

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