



# PULSED ELECTRIC FIELD

Elevate your production line with Pulsed Electric Field (PEF) food processing.

PEF works its magic by opening the cells of fresh produce through electroporation, leading to substantial improvements in yield, freshness, flavour, and nutritional preservation.

Transform your food processing with PEF technology for a more efficient and superior product.

**Reduce process time, increase product yield and retain the flavour, taste and colour.**

OEM PARTNER



**Improved Quality**

PEF treatment produces crunchier, crispier, brighter coloured, healthier chips.

**Process Control**

Shorter process time, energy savings and better flavour adhesion.

**Process Flexibility**

An ideal preconditioning for frying, drying and freezing operations.

**New Product Opportunity**

Possibility for new shapes and cuts and harder to process raw materials.

Your ROI < 5 years