

ACTINI SAS

OVOFLASH®

for the Best of Eggs

Liquid Egg

Dried Egg

LEADER IN EGG PROCESSING LINES



www.actini.com

ACTINI SAS

OVOFLASH[®] PASTEURIZATION

Our goal:

Provide you with a
HIGH QUALITY processed egg

A safer egg

An extended shelf life

The same functional properties

BINDING

EMULSIFYING

WHIPPING

FLAVORING

CRYSTALLIZATION CONTROL



74°C
for a Maximum
Bacterial
Reduction



TREATMENT FEATURES

- **WHOLE:** Treatment at 74°C (165°F)
- **YOLK:** Treatment at 67°C (153°F)
- **WHITE:** Treatment at 60°C (140°F)
- **SHELF LIFE:** 10 to 12 WEEKS

- **Cleaning Time:** 1 Hour
- **Sanitation:** 121°C (250°F)

For a salmonella-free product claiming the functional properties of fresh eggs





EFFICIENCY

A PATENTED TECHNOLOGY

- Ultra high pasteurization at 74°C (165°F)
- FLASH heating preventing from protein coagulation
- High speed product circulation (5m/s) avoiding deposits
- Electrical operated system with high transfer coefficient



QUALITY

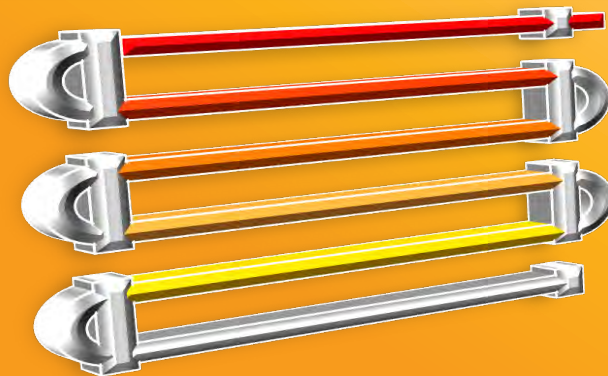
TUBULAR DESIGN

- Aseptic design
- Combined with the OVOFLASH® heating system, the tubular design allows a bacterial inactivation unmatched by other pasteurisation systems without modifying the functional properties of the product.
- Perfect cleaning



COST-EFFECTIVE SOLUTIONS

- Heat recovery section: save up to 90% in energy costs
- Longer production runs (8 hours without cleaning)
- No product loss between production cycles
- Flexible production
- Easy installation of the OVOFLASH® module in an existing processing line



An INNOVATIVE and PATENTED Technology
for the best of your EGGS

FOR THE BEST OF EGGS

EGG PROCESSING LINES

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OUR PHILOSOPHY

Provide you with proven technology and perform the best services to produce high quality eggs compliant with the most stringent sanitary standards.

A worldwide experience...

...a local support



ACTINI SAS

FRANCE

UNITED STATES

RUSSIA

UNITED KINGDOM

BRAZIL

MEXICO

CHINA

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