

Batch Shell Egg Pasteuriser - BSEP



BSEP

The technology allows a log 7 inactivation of Salmonella and Avian Influenza both on the shell and inside the egg. The technology is compliant with the requirements of the OIE and has been validated by an accredited laboratory.

The thermal technology is not using a submerged water batch method. So each egg is treated individually and is never in contact with other eggs.

Equipment is completely built in stainless steel and has multiple sensors to control the pasteurisation process and traceability.

Pasteurised shell eggs

- Can be used to prepare omelettes, scrambled egg, soft boiled eggs, raw preparations as sauces and tartar
- Remain fresh up to 3 months when kept less than 4°C
- Equal in taste and flavour to fresh eggs

Technical requirements

- Food grade filtered steam
- Cooling capacity
- Electricity
- Compressed air
- Drainage of condensation water
- Internet connection

Shell egg pasteurisation portofolio

Type	SL-1	SL-3	DL-1	DL-3
Trolleys per batch	1	3	2	6
Capacity per batch (eggs)	4 860	14 580	9 720	29 160
Process time (minutes)	80	80	80	80
Average capacity (eggs/hour)	3 645	10 935	7 290	21 870
Needed ground surface (m ²)	22	32	44	64

