

Peanut Butter Filling Microwave Sterilization Machine



With the continuous improvement of people's living standards and the change of consumption concepts, higher and higher requirements have been put forward for the product structure, quality, safety and hygiene of food industry, especially for all kinds of traditional and convenient packaged food, which has become a hot consumption spot in the food market. But in the process of producing, preserving, transporting and selling these foods, they are easily polluted and deteriorated, thus losing their commercial value. Although the national food hygiene law has strict regulations on the hygienic indicators of various kinds of food, it is difficult to meet the standard in general. This not only greatly affects the shelf life of goods, but also is extremely harmful to the protection of people's health. Although conventional technologies such as high temperature drying, blanching, pasteurization, freezing and preservatives can be used to achieve this goal.

The Mechanism of [Microwave Sterilization Machine](#)?

Microwave sterilization and freshness preservation are the hope that microwave treatment of food can make microorganisms such as fungi and insect pests lose their vitality or death, and ensure that the amount of bacteria in food during a certain storage period does not exceed the allowable range stipulated by the health law, thus prolonging its shelf life.

Characteristics of [peanut butter filling microwave sterilization machine](#)?



Short time, fast speed

Conventional thermal sterilization transfers heat from food surface to interior through heat conduction, convection and radiation. It often takes a long time to reach the required sterilization temperature. Microwave sterilization is the direct interaction between microwave energy and microorganisms such as food and bacteria. Because of the combined action of thermal and non-thermal effects, the treatment time is greatly shortened. 2. Low-temperature sterilization to maintain nutrient composition and traditional flavor. Microwave sterilization is through thermal and non-thermal effects, so it can obtain the required sterilization effect at a lower temperature and in a shorter time than conventional thermal sterilization. Not only is it safe and safe, but also it can retain more nutritional ingredients, color, fragrance and other flavors. For example, the vitamin C of vegetables treated by conventional heating is 46-50%, while that of microwave heating is 60-90%, and that of porcine liver heated by conventional heating is 58%, while that of microwave heating is 84%. Energy conservation. Conventional thermal sterilization often requires heating through the environment or heat transfer medium to transfer heat to food. Microwave is directly used to treat food, so there is no additional heat loss. Generally, it can save 30-50% electricity.

