



UHT STERILIZER



UHT sterilization systems are designed to sterilize beverages at temperatures as high as 145°C. UHT (Ultra-high temperature processing) - sterilization of food products, consisting in rapid, lasting 2-10 seconds, heating to a temperature of over 100 ° C and equally rapid cooling to room temperature. Such sterilization kills the bacterial flora without changing the taste of the product.

