

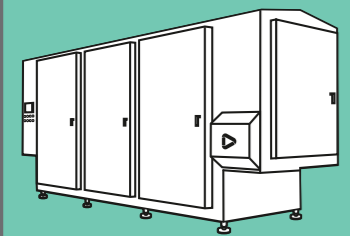


Pulsed  
Electric  
Field  
Systems

# PEF Applications

SafeJuice™ SmoothCut™ PEFPilot™

Liquids and semi liquids



SafeJuice™  
10, 100, 1100

1 Apple juice



Shelf life increase

3 Orange juice



Shelf life extension, retains freshness

4 Milk



Less fouling

5 Syrup



Yeast inactivation

Our Elea PEF systems treat a wide range of food and non-food product types.

We provide 2 customisable PEF systems for the industry and additional pilot systems for research. Designed and engineered in Germany to the highest standard.

2 Dried vegetables



Moisture release

6 Grass



Cell disruption

7 Beans



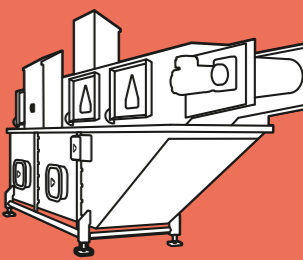
Soaking

8 Osmotic drying



Diffusion enhancement

Solid products



SmoothCut™  
One, 10, 100, 1000

9 Fruit purée



Premium quality

10 Microorganisms



Stop fermentation, inactivation

11 Algae




Colour extraction & oil release

12 Strawberry juice




Fresh taste

13 Melon juice



Premium quality

14 Kiwi purée



High quality product

15 Flowers



Perfume oils, colour extraction

16 Yogurt




Low energy pasteurization

17 Pesticide




Decontamination

18 Waste water Process water




Bacterial digestion or decontamination

19 Potato




Water release, structure modification

20 Fries




Cutting improvement, higher quality

21 Chips




Better cuts, better taste

22 Sweet potato



Cutting improvement

23 Asparagus



Saponins release, texture modification

24 Grape juice



Yield increase, colour extraction

25 Soup



Increase shelf life, pathogen removal

26 Acerola cherry



Antioxidant extraction

27 Coconut water



Retains freshness

28 Pear juice



Increase freshness

29 Pomegranate juice



Extraction of healthy compounds & colour

30 Pineapple juice




Enzyme control

31 Coolant



Reduce microbial load

32 Power capsules



New raw ingredients

33 Rapeseed




Oil & protein extraction

34 Mushroom




Flavour concentrate

35 Sugar beet



Low energy sugar extraction

36 Onion




Drying enhancement

37 Tomato




Peel removal

38 Meat




Brining & tenderisation

39 Wine



Fermentation control

40 Beer



Low heat pasteurization

41 Tomato juice



Shelf life extension & viscosity management

42 Passion fruit juice




Low heat treatment

43 Carrot juice




Low heat pasteurization

44 Spinach




Microbial inactivation & colour extraction

45 Kale




Juice preservation & cell disintegration

46 Paint




Microbial inactivation

47 Nutrient media




Low heat sterilization

48 Broccoli




Extraction of healthy compounds

49 Sugar cane




Increase sugar yield

50 Cassava/Manioc




Softening & improved peeling

51 Olives



Cold press olive oil

52 Pomace



Pectin extraction

53 Chicken breast



Improved yield, reduced marinating time

- SafeJuice™ Liquids and semi liquid food and non-food.
- SmoothCut™ Belt system for solid food products.



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