
SPICES IN FOCUS. GENTLE AND RELIABLE STERILIZATION.



AVA
DRYNAMIX

Spices are products with increasing global demand. Their value is not determined solely by the visual and sensory quality, also food safety and enhanced shelf life play a decisive role.

There are currently some processes for bacteria reduction, but they degrade product quality. AVA uses a completely different, dynamic steam sterilization process, which guarantees both bacteria reduction and quality preservation.

CUSTOMIZING
TURBULENT
ACTION

A BHS Company

AVA SPICES STERILIZERS. GENTLE TO SPICES RADICAL TO MICROORGANISMS.

AVA has developed the Dynamic Spices Sterilization Technology, a flexible process for spices sterilization. By simple operation, customers achieve reliable sterilization results and preserve the spices' quality and characteristics. AVA sterilizers allow multi-purpose use for mixing, drying and roasting.

TPC reduction

Various powders and grains such as chili, pepper, turmeric, coriander, curries or spice mixtures are sterilized safely and comfortably with the AVA technology. The TPC-levels for bacteria, yeast fungi and mildews fall well below food-law standards.

Guaranteed.

Sophisticated moisture handling

The AVA Dynamic Spices Sterilization Technology makes it possible to exactly maintain the moisture content of the product. If desired, the advanced control unit also allows the product moisture to be adapted to customer needs.

Preserves color, fragrance and taste

In contrast to conventional steam sterilization procedures, the spices are constantly kept in a homogenizing motion. All particles are treated with the same intensity, resulting in very short sterilization times. Color, fragrance and taste are optimally preserved.

Comfortable plug & play system

AVA sterilizers are pre-installed and can be easily put into operation. The process parameters for each individual product are stored in the sterilizer's software. They can be retrieved via an easy-to-use control unit with touch screen.

Contact us now!

Your contact

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AVA process technology for gentle sterilization of spices

Your benefits
at a glance.

- The product's color, fragrance and taste remain almost unchanged
- TPC reduction is guaranteed at very short treatment time
- Suitable for the organic production of spices
- Only 30% steam and energy consumption compared to conventional technology
- Small footprint

Perfect performance:

reliable sterilization (5 log)
and optimum results in
color, fragrance and moisture
content.