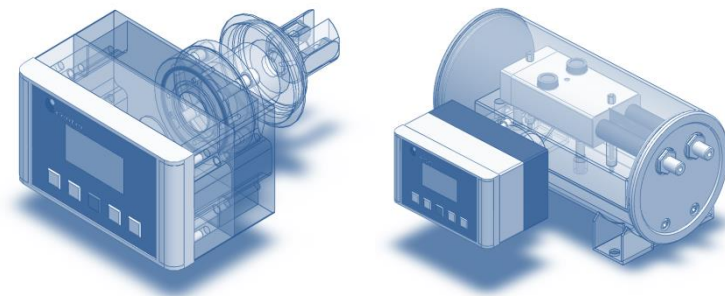


The Centec Group

Centec is a privately owned group of companies. Our automated process skids are used throughout the entire brewing process. For soft drinks, dairy and food industries we offer a large variety of skid mounted systems. We have decades of experience in water purification and deaeration, carbonation, liquid blending and dosing, flash pasteurization and cleaning-in-place. Centec technology includes a range of high precision process sensors for accurately measuring critical product properties such as extract, alcohol, milk fat, O₂ and CO₂. The largest brewery, soft drink, dairy and food groups in the world are among our key customers.



Accuracy. Reliability. Centec.

Germany

Centec GmbH
Wilhelm-Röntgen-Strasse 10
63477 Maintal
Tel.: +49 6181 18 78 0
Fax: +49 6181 18 78 50
info@centec.de

Czech Republic

Centec automatika s.r.o.
Pekařská 8/601
155 00 Praha 5
Tel.: +420 257 084 111
Fax: +420 235 518 701
prodej@centec.cz

USA

Centec LLC
P. O. Box 820
Germantown, WI 53022-0820
Tel.: +1 262 251 8209
Fax: +1 262 251 8376
info@centec-usa.com

UK

Centec UK
Stalworths, The Street
Great Tey, Colchester, Essex, CO6 1JS
Tel.: +44 1206 21 19 21
Fax: +44 1206 21 19 16
info@centec-uk.com

Serbia

Centec Serbia
Bogdana Žerajića 34/III
11000 Beograd
Tel.: + 381 11 358 11 24
Fax: + 381 11 358 11 24
info@centec.rs

India

Centec RRR Systems & Sensors Pvt Ltd
RRR House, Plot 80, Sector 23
Turbhe Naka, Navi Mumbai - 400 705
Tel.: +91 22 2783 3655 & 2783 1348
Fax: +91 22 2783 4814
mail@centecrrr.com

Brazil

Centec América Latina Ltda
Rua Mexico 148 conj. 1004 Centro
20031 142 Rio de Janeiro
Tel.: +55 21 2223 2066
centeclatina@terra.com.br

FlashPasto

Flash Pasteurization

Centec Beverage Systems



Automated
process skids
and high precision
sensors from a
single source.
Centec.

FlashPasto

The Principle

In 1864 Louis Pasteur discovered that the most harmful bacteria in a product are eliminated when the product is heated to a temperature slightly below boiling and kept there for a specific period of time. Today, flash pasteurization is well established and leads to long product stability and shelf life. The Centec FlashPasto unit gently pasteurizes the product without injuring its colour, taste or digestibility. For optimum results, pasteurization time and temperature have to be individually adjusted to the specific product. The name given to quantify the amount of pasteurization is Pasteurization Unit (PU). One PU is defined as 1 minute of heating at 60 °C. The number of PU's required for a particular product depends on various factors, such as specific bacteria, type of packaging and anticipated shelf life. A certain PU value can be obtained either by a high temperature applied for a short time, or by a lower temperature applied for a longer time. Based on highly accurate PU control, reliable flow meters and temperature sensors, the FlashPasto unit achieves a constant pasteurization quality even for variable product flow. In case the skid is installed directly before the filler, it can easily be expanded by adding a buffer tank.

Technical Data

Capacity	10 - 1.000 hl/h
Range of PU's	10 - 500
Range of CO ₂	0 - 10 g/l or 0 - 5 vol.%
Pressure of Operation	0 - 25 bar
Holding Time	according to requirements
Temperature of Pasteurization	68 - 95 °C
Temperature of CIP	up to 95 °C
Material	1.4301/1.4404 AISI 304/316L
PLC	SIMATIC S7
Options	in-line O ₂ /CO ₂ measurement carbonation blending buffer tank



The Centec production is certified according to ISO 9001.

- **Application Specific and Energy Efficient**
constant pasteurization quality by highly accurate PU control
gentle processing without harming taste and colour
for installation in front of filler expandable by buffer tank
- **Modular Design with Standard PLC**
skid mounted for easy installation and start-up
- **Hygienic Execution and Full CIP Capability**
- **Outstanding Price-Performance-Ratio**

Experience. Expertise. Centec.

*Ion Exchange · Reverse Osmosis · Membrane Deaeration · Column Deaeration · Hops Pre-Isomerization
Wort Aeration · Yeast Pitching · Nitrogenation · Carbonation · Carboblending · High Gravity Blending
Multi Component Mixing · Additive Dosing · Flash Pasteurization · Cleaning-in-Place · Dealcoholization*

