

UV light helps you enjoy grilled sausages even longer



Whether with family or friends, everyone probably enjoys spending time with their loved ones on summer days. Having a barbecue together is a popular way to break up the daily routine. Homemade salads are on the table and the sausages are on the grill. Everyone enjoys the good weather and delicious food in a relaxed atmosphere in the garden. For us, it's a no-brainer that meat should be hygienic and tasty, but not many people realize how UV light contributes to this. One reason for this is the sterilization of food packaging.

In the food industry, ultraviolet light is used for disinfection. Within a few seconds germs in the barbecue sausage packaging are neutralized. It minimizes the use of chemicals and the formation of harmful by-products. This means you can enjoy your sausages longer without any concerns and without any adverse effects on taste or smell.

To ensure that heat-sensitive packaging materials such as sealing films are not damaged during disinfection, the rays are cold UV light.

However, it is not only a wide variety of packaging that is treated in this way, but also conveyor belts. These are used to transport various foods, including meat products.

The UVC disinfection process destroys the DNA of microorganisms, which are then unable to reproduce. Their structure is destroyed and living cells are inactivated. Furthermore, they are unable to develop resistance to UV light.

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