FUCHS GRUPPE

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Microbial Reduction

using modern decontamination technologies

Maximum safety – with no compromises

At Fuchs Gruppe, we rely on a wide range of modern decontamination technologies to reliably preserve herbs, spices and liquid preparations without compromising taste or appearance. For every requirement, we select the optimal solution or combine different processes. This is how we ensure maximum product safety and the highest quality in every recipe.

for dry products

MicroControl using steam

- Particularly suitable for rubbed herbs and whole spices
- Ideal for less sensitive products

MicroControl using dry heat

- Loss of volatile oils less than 5—10%
- Suitable for sensitive products

MicroControl using infrared

- Without gases, chemicals or other additives
- Suitable for pre-treated (dedusted) raw materials

Micro Control

Liquid Control

LiquidControl for liquid and viscous food products

- Gentle thermal treatment
- Reduces the total microbial count (TMC) by up to 99.9%
- Reduces heat-resistant spore-forming micro-organisms
- Without chemical additives, fumigation or irradiation
- No preservatives or high-temperature treatment
- Ideal for convenience products and chilled food
- Can be combined with Herbafresh for colour- and flavour-stabilised herbs

for wet products

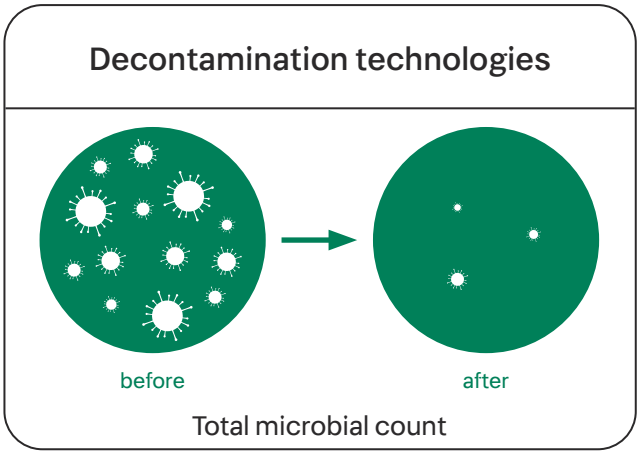
Steam decontamination

Infrared decontamination

FUCHS GRUPPE

Maximum safety, targeted microbial reduction.

- Reliable reduction of pathogenic microorganisms
- Maximum product safety
- Preservation of natural product quality
- Without the use of chemical additives
- Broad technology portfolio for every application and raw material
- Combinable processes for individual requirements



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