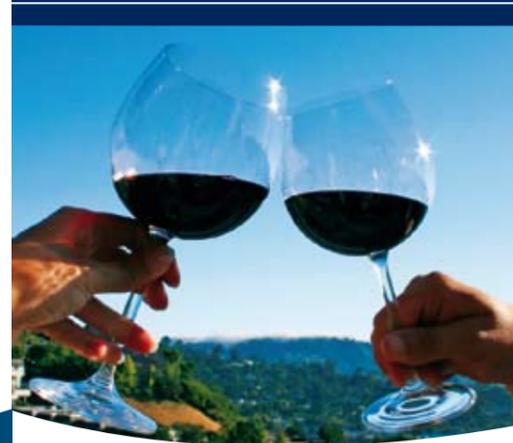




FOOD & BEVERAGE

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Ultraviolet Technology for Food & Beverage Production





ATG UV TECHNOLOGY ARE MARKET LEADERS IN THE CUSTOM DESIGN, PRODUCTION, INSTALLATION AND MAINTENANCE OF ULTRAVIOLET TREATMENT SYSTEMS FOR A RANGE OF APPLICATIONS.

CLEAN, SAFE & HIGHLY EFFECTIVE

Utilising state-of-the-art technology, precision engineering & inhouse production ensures quality, reliability & performance.



With over twenty five years of industry experience **atg UV Technology** are market leaders, whose state-of-the-art UV product range has provided the food and beverage industry with advanced technology solutions for a variety of applications worldwide.

Specially designed and developed for food and beverage production, UV treatment eliminates all types of water borne micro-organisms including bacteria, moulds, yeasts and algae.

With a number of “emerging” pathogens now displaying increased resistance to chlorine disinfection, *Listeria Monocytogenes* for example, UV is now used for disinfection in preference to conventional chemical methods.

Our leading UV technology is used in a number of key areas to vastly reduce the risk of product rejection and increase shelf life. Additionally full traceability is provided by **atg UV's** state-of-the-art Spectra controllers.

DESIGN & SPECIFICATION

atg UV Technology are experts in the application of Ultraviolet light, offering both medium pressure and low pressure amalgam lamp technologies, allowing for tailored and cost efficient solutions for a variety of food and beverage production applications.

Flexible designs ensure **atg UV** can provide advanced technology solutions for both new installations and retrofits of existing units, in a range of difficult and challenging environments.

Additionally **atg UV's** manufacturing experience allows for systems to be designed and manufactured for use within Zone 1 and Zone 2 hazardous areas.

QUALITY ASSURANCE

atg UV's attitude to design and manufacture is driven by a 'quality first' approach. As an ISO 9001 company you can be assured all **atg UV** products are consistently built to the highest standards.

WHY USE ULTRAVIOLET

Waterborne micro-organisms are responsible for adverse affects on the flavour, colour, odour, and shelf life of soft drinks, bottled water and food products. It is therefore the fundamental objective of food and beverage manufacturers to eliminate micro-organisms from process water, product water and sugar solutions, to overcome this problem.

A wide range of Ultraviolet disinfection units have been specially designed and developed by **atg UV Technology**, allowing manufacturers to gain complete control over these potential contaminants, vastly reducing the risk of costly production down time, product recall or even fatality.



BOTTLED WATER | Even high-quality borehole and spring waters can contain natural flora and fauna. The only appropriate method of disinfection is by UV treatment. UV will not affect the natural taste or mineral balance of these distinctive brands, and will vastly enhance shelf life.



BREWING | Cutting of high-gravity brews poses risk of contamination by deaerated liquor, where disinfection of process water is required. UV is an effective and convenient technology, as units function automatically. Additionally. CIP rinse systems usually rely on UV for non chemical disinfection.



SUGAR SYRUP | Yeasts and moulds are a major contaminant in concentrated sugar solutions and can contaminate the final product. **atg UV** have designed a specific range of UV units to deal with the high viscosities encountered in sugar solutions up to 67 brix.



BAKING | Our leading UV technology is used extensively in both slicing and wrapping units and bread cooling rooms, where bread left cooling in ventilated areas offers the ideal breeding conditions for moulds, and bacteria.



MAKE UP WATER | Effectively applied as a final treatment at point of use. Installation can be on a recirculation loop or at strategic points feeding mixing vessels. UV systems can be fully automatic, which is particularly relevant when the water use is batch or intermittent.



PROCESS WATER | Equipment such as sprayers and heat exchangers, which rely on recirculating water, will vastly benefit from water supplies purified by Ultraviolet treatment. Final rinse water for RTE (Ready To Eat) products are also extensively disinfected using Ultraviolet technology.



STORAGE TANKS | During emptying and venting of sterile holding tanks, airborne bacteria can enter the vessel. UV units designed to fit into the head space are ideal in reducing this potential means of infection, reducing the risk of costly production down time.



Determined to succeed together

