

Thermal process validation

Get your heat process right - for consistently safe product

Heat processing extends the shelf-life of foods by destroying pathogens and spoilage organisms. The processed product is not completely free of micro-organisms - the aim is to achieve commercial sterility so that residual organisms cannot grow during product storage.

We can support all aspects of your thermal process selection and validation.

Understanding the microbiology

- which micro-organisms matter?
- how are they affected by heat (death kinetics)?
- what about other factors (e.g. pH, water activity, storage temperature)?
- what is the intended shelf-life?



Campden BRI - your partner in supply chain compliance

Selecting the thermal process

- product characteristics
- packaging options (e.g. can, pouches)
- process delivery (e.g. in-pack batch retorting, continuous cookers, aseptic pasteurisation)
- equipment selection and process design

Validating the process

- temperature measurements
- time-temperature integrators (TTIs)
- thermal imaging systems
- microbiological systems