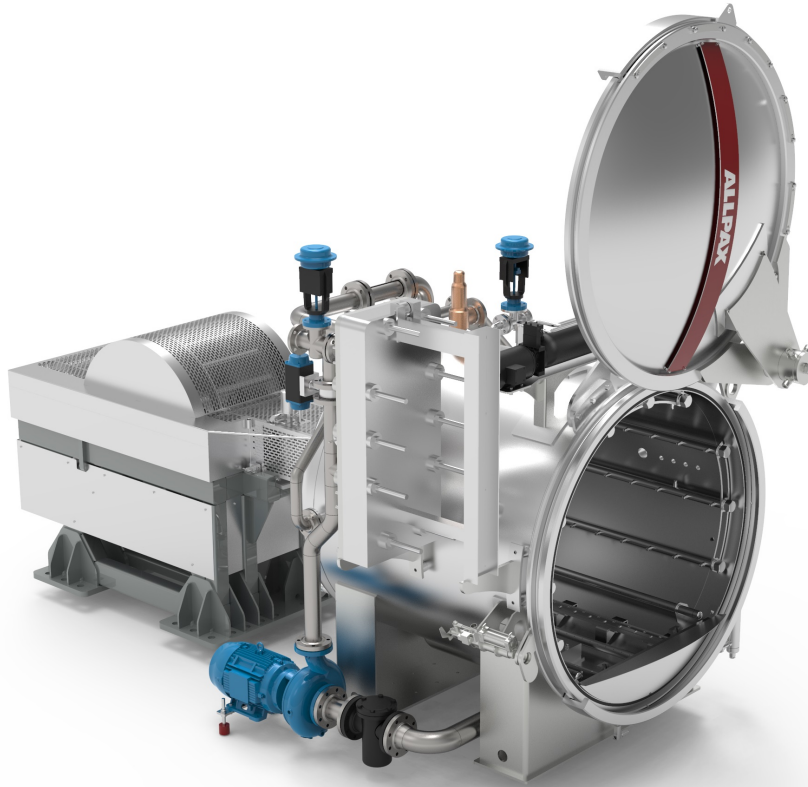




PrH

PRODUCT HANDLING

SHAKA™ HIGH FREQUENCY RECIPROCATING AGITATION



Opens the door for new and improved shelf stable products

SHAKA™ represents the latest in batch retort technology. The SHAKA™ retort process paves the way for enhanced product quality in the shelf stable foods market. With reductions of as much as 90% in thermal exposure time, foods retain more nutritional value and exhibit dramatic enhancements to taste, texture, and color which means stove top product quality at shelf stable costs for ready-to-eat convenience foods. Allpax provides both R&D and production Shaka™ retorts in several sizes.

FEATURES AND BENEFITS

- Reduced cycle times and batch flexibility
- Opportunity for new shelf stable product development and value added brands
- Market differentiation with new innovative products
- Reduced utility consumption
- Flexibility for multiple containers types
- Automated basket loading and clamping options
- Standard batch retort production layout and operation