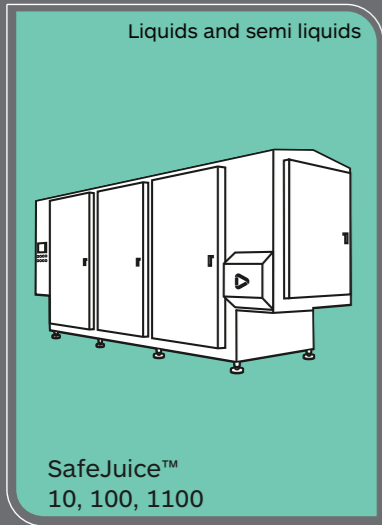




Pulsed  
Electric  
Field  
Systems

# PEF Applications

SafeJuice™ SmoothCut™ PEFPilot™



1 Apple juice  
Shelf life increase

3 Orange juice  
Shelf life extension, retains freshness

4 Milk  
Less fouling

5 Syrup  
Yeast inactivation

9 Fruit purée  
Premium quality

10 Microorganisms  
Stop fermentation, inactivation

11 Algae  
Colour extraction & oil release

12 Strawberry juice  
Fresh taste

13 Melon juice  
Premium quality

14 Kiwi purée  
High quality product

15 Flowers  
Perfume oils, colour extraction

16 Yogurt  
Low energy pasteurization

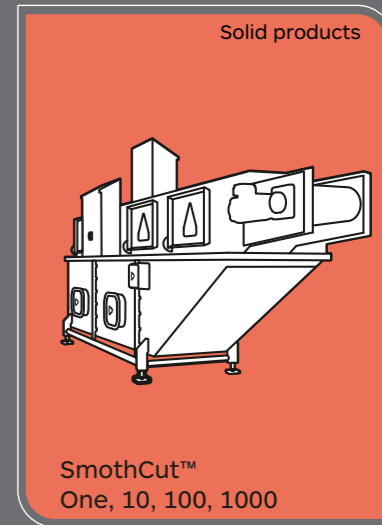
17 Pesticide  
Decontamination

18 Waste water Process water  
Bacterial digestion or decontamination

6 Grass  
Cell disruption

7 Beans  
Soaking

8 Osmotic drying  
Diffusion enhancement



24 Grape juice  
Yield increase, colour extraction

25 Soup  
Increase shelf life, pathogen removal

26 Acerola cherry  
Antioxidant extraction

27 Coconut water  
Retains freshness

28 Pear juice  
Increase freshness

29 Pomegranate juice  
Extraction of healthy compounds & colour

30 Pineapple juice  
Enzyme control

31 Coolant  
Reduce microbial load

32 Power capsules  
New raw ingredients

33 Rapeseed  
Oil & protein extraction

34 Mushroom  
Flavour concentrate

35 Sugar beet  
Low energy sugar extraction

36 Onion  
Drying enhancement

37 Tomato  
Peel removal

38 Meat  
Brining & tenderisation

39 Wine  
Fermentation control

40 Beer  
Low heat pasteurization

41 Tomato juice  
Shelf life extension & viscosity management

42 Passion fruit juice  
Low heat treatment

43 Carrot juice  
Low heat pasteurization

44 Spinach  
Microbial inactivation & colour extraction

45 Kale  
Juice preservation & cell disintegration

46 Paint  
Microbial inactivation

47 Nutrient media  
Low heat sterilization

48 Broccoli  
Extraction of healthy compounds

49 Sugar cane  
Increase sugar yield

50 Cassava/Manioc  
Softening & improved peeling

51 Olives  
Cold press olive oil

52 Pomace  
Pectin extraction

53 Chicken breast  
Improved yield, reduced marinating time

Our Elea PEF systems treat a wide range of food and non-food product types.

We provide 2 customisable PEF systems for the industry and additional pilot systems for research. Designed and engineered in Germany to the highest standard.

- SafeJuice™ Liquids and semi liquid food and non-food.
- SmoothCut™ Belt system for solid food products.



info@elea-technology.com  
+49 (0) 5431 92629 70

Prof.-von-Klitzing-Str. 9  
D - 49610 Quakenbrück  
Germany