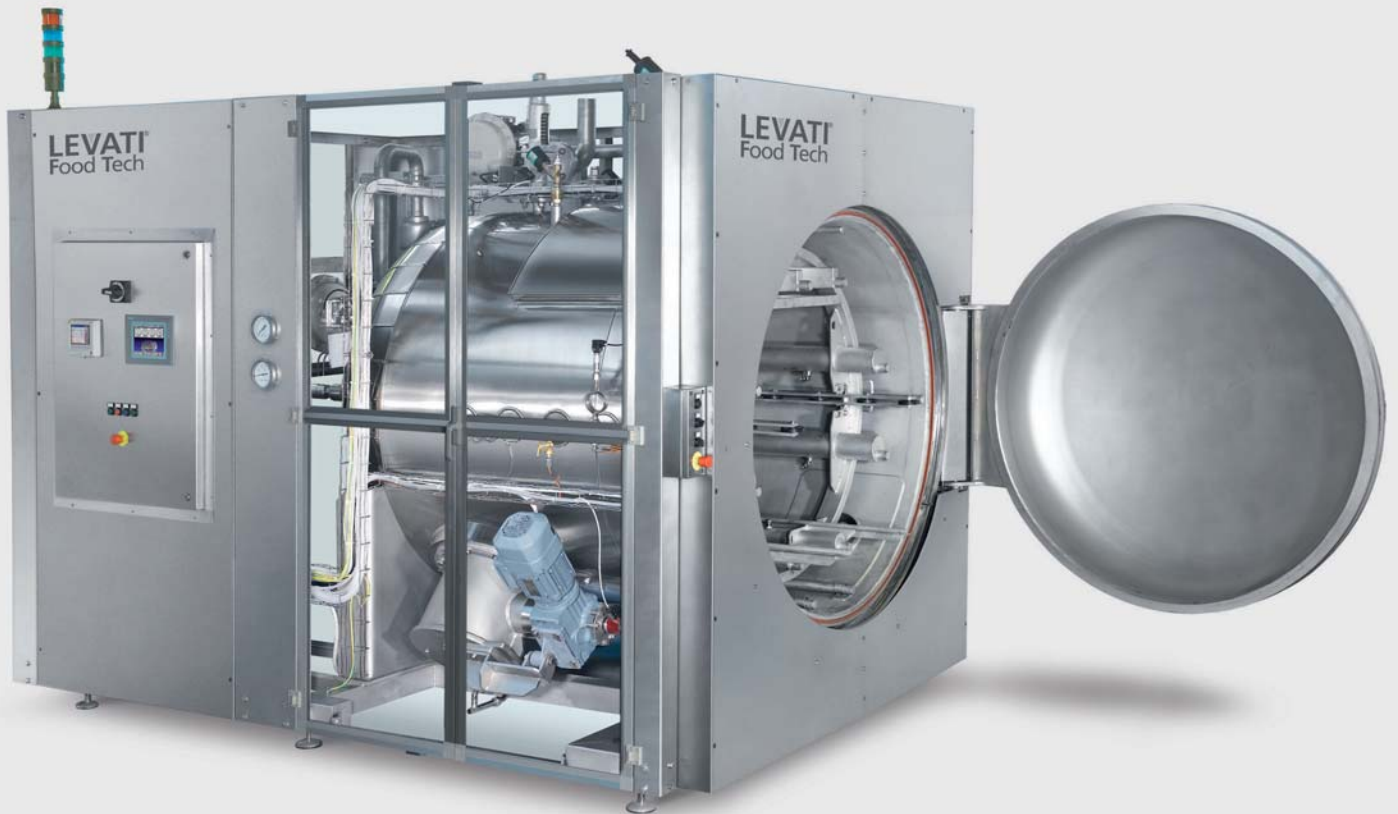


Levati Food Tech "SRC" (patented) New rotary technology in retort sterilization



The new **SRC rotary retort** is a totally new concept in sterilization and pasteurization technology. The patented system represents a step change in retort design that reduces processing time, thereby helping to ensure the quality of the sterilized product and significantly improving productivity when compared with ordinary rotary or static retorts. The SRC is the only retort to combine both fixed and rotating nozzles to achieve the best possible temperature distribution throughout the retort and significantly

reduce the processing time. The possibility to balance the water flow between the static and rotary nozzles gives an excellent opportunity to optimize sterilization recipes. As the angle of the water jets is constantly changing within the retort with respect to the product, the SRC is able to achieve a much faster and more uniform heat penetration. This reduces the level of cold spots, reduces the processing time and avoids the damaging of product through excessive heat treatment, significantly improving product's overall quality.

Innovations

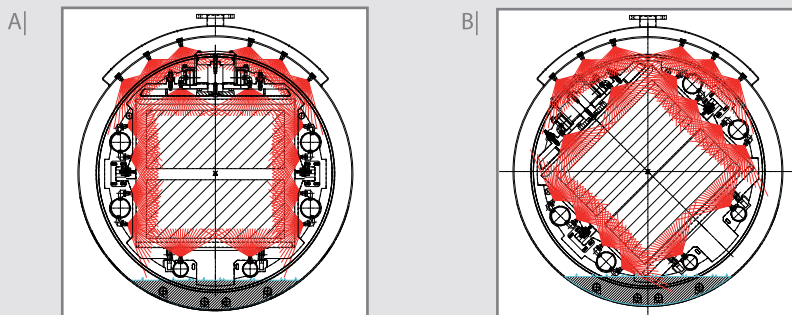
- Fixed and rotating spray nozzles with possibility to modulate water flow rate between the static and rotary nozzles achieving
 - Greatest turbulence
 - Swift heat penetration
 - Optimized thermal exchange – heating and cooling
- Adjustable rotational speed
- Integrated motor for crates loading and unloading

Advantages

- Fast and uniform heat distribution
- Energy saving
- Increased product quality
- Increased production
- Smaller foot print

Other features

- Saturated steam and Water Rain cycles
- System to lock crates individually
- Increased filter dimension and obstructed nozzle detection system
- New S-rubber interlayers
- New generation of rotor wheels
- 45 years of retort experience included



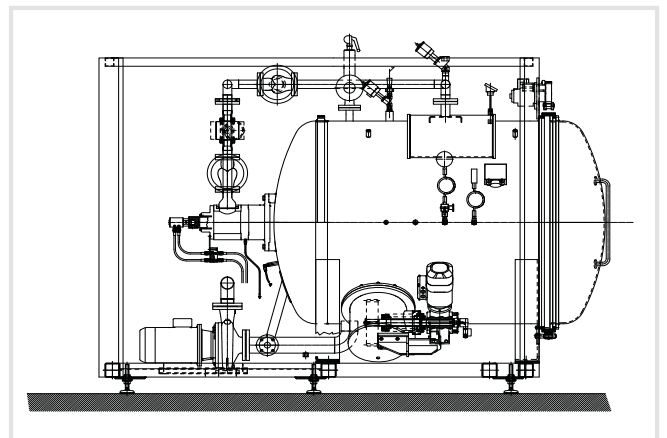
Internal view of SRC

Spray effect on crate and products when in rotation (B) or static (A).

Levati's continuous innovation program: new lab size SRC rotary retort

Take the chance to evaluate the latest technology: **rent the new lab size SRC retort.**

- Made in industrial dimensions for easy scaling up: Size SRC 1450 X 1500 1D S - WR.
- Equipped with one crate in industrial dimensions to determine the correct sterilization parameters.
- Seamless scaling up to full production dimensions.
- Available to use for product and process testing or for pilot-scale product runs for test marketing projects.



Levati SRC Rotary Retort in Lab-sized version

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