

The Power of Pulsed Light to Aid Decontamination of Food Conveyors



The food industry is all too familiar with food safety recalls. Many recalls result from the discovery of known pathogens in a product which can make consumers sick. This subjects the company to regulatory and commercial liability exposure, as well as requiring highly-visible product recalls. In spite of industrial efforts to reduce the risk, incidents of contamination persist, reinforcing the need for chemical-free processes.

Food is Only Half of the Equation

Keeping your food free from microbial contamination is paramount, which is why food processors work so hard to keep conveyor systems clean. Current methods including washing, steam cleaning and chemical sanitization are effective, but require the line to be shut down frequently, and for extended time periods to perform a sanitization cycle – a significant operating cost to food processors.

There is a Better Way to Decontaminate Conveyors

A growing number of food processors are choosing to incorporate XENON Pulsed Light systems into the sanitization regimen for their conveyors. With rapid pulses of high-energy UV light, microorganisms on food-contact surfaces are destroyed before they can grow and contaminate food products. These Pulsed Light systems can operate during production, providing continuous decontamination of the conveyors. This not only increases the level of protection, but may also result in full washdowns being required less frequently.

Pulsed Light decontaminates food surfaces as well.

Intense Pulsed Light has been found to

be effective in the decontamination of the surfaces of many different varieties of food by several university studies, and has been documented in numerous publications. The FDA has endorsed its use for this purpose, and the number of foods that can benefit from Pulsed Light treatment continues to grow. Being a non-thermal process, Pulsed Light can kill microorganisms while preserving nutrients. It can do so without affecting the look, feel, and color of the food, unlike chemical, radiation, or heat treatments.





The Benefits of Pulsed Light for Conveyor Decontamination

- **Continuously decontaminates** food contact surfaces
- **Chemical-free** process
- **Deactivates microorganisms** in seconds, with no residuals
- **FDA approved** for use with food
- **High germicidal power**

The Z-2000 Pulsed Light System

The XENON Z-2000 offers food processors the ability to supplement existing conveyor decontamination procedures with the most innovative, effective decontamination system in the industry. The food-grade controller and lamp housings are constructed of stainless steel and are designed to meet IP67 and NEMA 4X standards so they are safe for use in wash-down environments. The lamp unit easily bolts onto existing conveyor systems, and can be positioned so as not to interfere with food moving on the belt.

Talk to XENON today!

XENON is the leader in Pulsed Light technology. With thousands of its systems operating on production lines around the world, and over 50 years of experience in Pulsed Light technology, XENON has earned its reputation as the Pulsed Light Experts.

To learn more visit www.xenoncorp.com.



© 2019 XENON Corporation. All rights reserved. No part of the contents of this brochure may be reproduced without the written permission of XENON Corporation. XENON and the XENON logo are trademarks of XENON Corporation.

Printed in the United States.

992-0033