

—  —
COOKING

—  —
SMOKING

—  —
ROASTING

—  —
COOLING

—  —
PASTEURIZATION

—  —
DRYING



COOKING AND PASTEURIZATION IN COUNTERPRESSURE

VERINOX
FOOD INDUSTRY SOLUTIONS



PALNT: MHP CU

*MODULAR SYSTEM SUITABLE FOR COOKING
AND PASTEURIZING WITH COOLING.*

*IT REACHES 110 °C IN HUMID COOKING AND
0.49 BAR OF COUNTERPRESSION.*

ADVANTAGES

- *REDUCTION OF PROCESS TIMES.*
- *REDUCTION OF WEIGHT LOSS.*
- *ECO-FRIENDLY PLANT.*
- *REDUCED ENERGY CONSUMPTION COMPARED TO A TRADITIONAL SYSTEM.*
- *INCREASE THE SHELF LIFE OF THE PRODUCT.*
- *NO CHANGES THE PROPERTIES OF THE PRODUCT AND THE PACKAGING*

**PLANT CAN BE TOTALLY
CUSTOMIZED ON
CUSTOMER NEEDS**



**USED FOR SEVERAL
PRODUCTS SUCH AS... FOR
EXAMPLE**

HAM

PALNT: M-HP

THE COOKED HAM

Cooked ham is produced with the legs of pigs, which are subjected to dry or brine salting, or by injection of brine into the veins, then washed and dried, boned and cooked in metal molds or by vacuum cooking.

- ✓ The time varies depending on the size and quality of the meat to be cooked.

Completion of cooking and pasteurization of pasta with tomato and basil



PALNT: M-HP



Completion of cooking and pasteurization in skin / cous cous with chicken

PALNT: M-HP



Cooking and pasteurization of ready meals

PALNT: M-HP

THE READY DISH

HP technology allows the use of packs and trays which, thanks to the working pressure, do not undergo deformation and breakage. The use of high temperatures increases the shelf life.

With this system the organoleptic characteristics of the products remain unchanged.



ROAST BEEF SOUS VIDE

PALNT: M-HP



ADVANTAGES OF SOUS VIDE SLOW COOKING:

Absence of weight loss of the package

More juicy and tender meat

Parallel cooking and pasteurization

Less handling = less product contamination

✓ Total cooking time: more than 6 hours

PICANHA SOUS VIDE



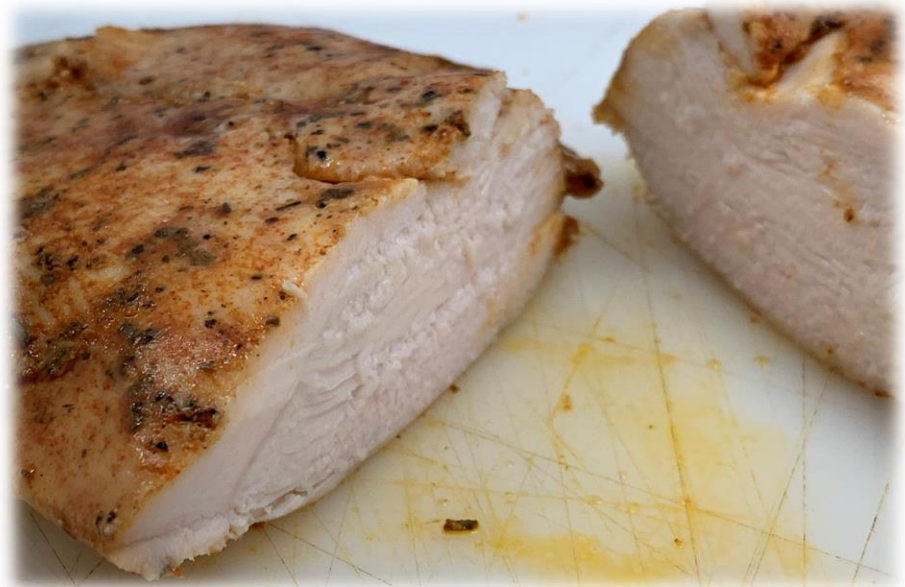
BOVINE PAD SOUS VIDE



PORK LOIN SOUS VIDE



CHICKEN BREAST



TURKEY SOUS VIDE

PALNT: M-HP

*The HP system allows you to keep the juices inside the product.
It reduces weight loss and the meat is softer.*



THE COOKING OF MORTADELLA IN CLIP

PALNT: M-HP



MORTADELLA

Mortadella di Bologna IGP consists of pure pork meat; it has an ovoid or cylindrical shape and, according to the specific disciplinary, can be produced throughout Emilia-Romagna, Piedmont, Lombardy, Veneto and in some provinces of Trentino, Tuscany, Marche and Lazio.

STRIPS OF HORSE



CUBED POTATOES



CUBED CARROTS

PALNT: M-HP



CUBED CARROTS

The HP series system tested for cooking diced carrots or vegetables in general provides excellent results in terms of reducing cooking times and product yield.

SEITAN VEGETABLE SALAMI COOKING

PALNT: M-HP

SEITAN

Seitan is also called "wheat meat" due to its high protein content. In Italy it is still relatively little known and is mainly used by a niche consisting mostly of those who follow a vegetarian diet. Seitan is, in general, easily digestible, and is highly protein. A very positive feature of seitan is its composition completely free of cholesterol and saturated fats.



VEGBURGER PASTEURIZATION



PASTEURIZATION IN JAR

Pasteurization is a heat treatment that is applied to food to eliminate pathogenic forms and microorganisms. It takes its name from Louis Pasteur, the inventor of this method who around 1860 observed that when the wine was subjected to a temperature of 60 ° for a few minutes it could be stored longer.



PALMITO COOKING AND PASTEURIZATION



PALNT: M-HP



Cooking and pasteurization of vegetable trays in skin and ATM



Cooking and pasteurization of vegetable trays in skin



PALNT: M-HP



Cooking and pasteurization of vegetable trays in skin

PALNT: M-HP



EDAMAME SHRIMPS AND SALMON

PALNT: M-HP



COOKING AND PASTEURIZATION

PALNT: M-HP



COOKING AND PASTEURIZATION



PALNT: M-HP



SALTED COD

COOKING AND PASTEURIZATION



PALNT: M-HP



COD, TOMATOES AND EXTRA VIRGIN
OLIVE OIL

OCTOPUS COOKING

PALNT: M-HP



OCTOPUS

Octopus cooked with the HP system enhances flavor and texture, reducing its weight loss.



COOKING SHRIMPS

PALNT: M-HP



SHRIMPS

Prawns cooked with the HP system enhance flavor and texture by reducing weight loss.



STOCKFISH COOKING

PALNT: M-HP



STOCKFISH

Stockfish is a lean fish, rich in protein but low in fat and salt. It is, in fact, recommended for those who follow a low-calorie and low-sodium diet. It is also indicated to counteract water retention and cellulite. This fish may also have aphrodisiac properties, because it has a high content of arginine, a vasodilator from which nitroxide is derived.

Cooking "Solyanka" soup



Cooking "Šči" soup (shchi)



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