

AEROIONIC FOOD PROCESSING TECHNOLOGY



Foodstuff manufactured using the air-ion technology (from left to right: various types of hung fish, semi-preserved fish, and dried fish)



Original fish confectionery

Areas of Application

The technology is used for energy efficient production of foodstuff storable at positive temperature without adding any chemical preservatives or stabilizers

Specification

The technology is based on specially designed air-ion electric generators. Production capacity is 90 tons per year, ion energy is 20–50 keV, power consumption is 150 W.

The technology is implemented at normal room temperature and uncontrolled humidity



Air-ionic plant for food production

Advantages

There are no counterparts in Ukraine. As compared with foreign analogs it is less energy consuming, cheaper, and easier to apply; improves work hygiene; has no adverse effects on environment

Stage of Development. Suggestions for Commercialization

IRL6, TRL6
Technology and specifications

IPR Protection

IPR1

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