

CSIR-CENTRAL FOOD TECHNOLOGICAL RESEARCH INSTITUTE, MYSURU

STORES & PURCHASE DEPT.

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End-use/Application write-up for Pulse Electric Field System

Pulsed electric fields (*PEF*) is a *non-thermal* method of food preservation that uses short pulses of electricity for microbial inactivation and causes minimal detrimental effect on food quality attributes. PEF unit is required to carry out food and wastewater sterilization (liquid and semi-liquid). Additionally, *Pulsed Electric Field* (PEF) unit can be applicable to achieve disintegration of biological tissues. The PEF system should be robust, better pulse control, high reliability and delivering maximum performance and energy efficiency. PEF systems capable of handling low volume, laboratory scale flow rates to large scale production.

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