

Ensuring Food Safety with the OctoFrost IQF Tunnel

The chemical composition of meat, rich in lipids, proteins, and water, creates ideal conditions for microbial growth, making reliable food safety practices a top priority for meat and poultry processors.

OctoFrost collaborates closely with its customers to share key practices that enhance food safety during the freezing process. These practices address equipment and facility-related aspects, providing guidelines for processors aiming to meet and exceed food safety standards.

Equipment and Facility Related Best Practices:

"No joints, easy access, cleanability" is the mantra when it comes to equipment in frozen meat processing facilities. Utilizing free-standing equipment with no joints minimizes the risk of bacterial accumulation. Free-standing freezers and processing equipment further facilitate thorough cleaning underneath.

Avoiding joints in processing equipment is crucial, minimizing complexities in cleaning and reducing the risk of bacteria accumulation. IQF freezers with the least number of joints are preferred, emphasizing the importance of accessibility for efficient cleaning and inspection.

Seamless floors are also considered the best practice to prevent bacterial accumulation. Designing floors without joints further contributes to maintaining food safety in frozen meat and poultry processing facilities.

Strict cleaning procedures should be implemented for equipment, floors, and walls. Using aggressive detergents, high water temperature, and pressure ensures optimal cleaning results. Rigorous adherence to cleaning routines, leaving no room for exceptions or deviations, is paramount.

OctoFrost encourages frozen meat and poultry processors to integrate these best practices into their operations, fostering a culture of excellence and unwavering commitment to food safety.

The OctoFrost IQF Tunnel Freezer

OctoFrost™ IQF tunnel freezer introduced an innovative solution for guaranteed food safety with its patented, removable bedplates featuring a puzzle system connection. These bedplates can be easily disassembled, cleaned, and reassembled outside the freezer, mitigating the risk of cross-contamination between batches.

Complementing the removable bedplates, the OctoFrost IQF Tunnel is equipped with an efficient Clean-In-Place (CIP) system. This, combined with the freezer's sloping surfaces and rounded corners, ensures the delivery of a high-quality and safe product.

The ingenious design features of the OctoFrost IQF Tunnel Freezer not only elevate food safety but also facilitate the freezing of various products without cross-contamination.

For more information, please visit www.octofrost.com or contact Sana Rehman at sana.rehman@octofrost.com.

About OctoFrost Group:

OctoFrost Group is a global leader in food processing technology, providing innovative solutions for the frozen food industry. With a focus on quality, efficiency, and sustainability,



OctoFrost Group continues to revolutionize food processing through cutting-edge equipment and technologies.