

Ohmic Heating

Ohmic heating is a gentle, continuous process for the heating of products, particularly for lumpy products such as fruit, vegetables, spices and other foodstuffs. The heating is using electrical current, in which the product provides electrical resistance. Unlike in conventional cooking processes, the product is not heated on a hot surface, but is warmed evenly throughout the whole cross section. KASAG Swiss AG has built the world's first completely automated ohmic heating plant for the aseptic production of fruit bases. When you partner up with KASAG, you become a real pioneer.



The advantages of ohmic heating

- Unaltered natural taste profile
- Optimal colour preservation
- Perfect product lumpiness and structure
- Improved shelf life

Ohmic heating can be integrated both into new plants or existing machinery.

Example of use

Combine a vertical cooker, a mixing vessel and a piston pump for product transfers with an ohmic heater. This will give you excellent results in terms of product taste, colour and lumpiness, while also optimising your processing times.

