

Almond Pasteurization

How It Works:

The process is very expensive and requires the latest in production technology. It is centered on Water Based Botanical Principles. We call this process H2O-UN-Pasteurization. The almonds are held in a chamber that draws down the air to a vacuum, so all the air born bacteria and pathogens are removed from the chamber, then a computer controlled mist of sterile distilled water dry stream is injected in to the chamber. This steam is computer controlled and balanced against the known weight of each nut. As the small amount of Steam condenses on the skin of the nut it transfers only minimal heat energy just to the surface it contacts! The nut meat is never heated internally!

After the dry steam injection, a 4 to 6 second process, the chamber is then evacuated again causing the condensed purified water to evaporate from the skin of the nut. Next the chamber is brought back to normal conditions with HEPA Filtered Air.

This process preserves the internal natural balance of enzymes, amino acids, proteins, and most importantly it preserves the natural living nature of the nut! You can sprout these Almonds!"