

Energy-Efficient

Blancher Saves

Time and Money

For 50 years, fruit and vegetable companies have used a process called blanching to inactivate enzymes that would otherwise cause degradation of food products in frozen storage. Although the process is necessary for products being frozen, its high energy consumption proved costly.

Since 1980, ABCO Industries Limited of Lunenburg, Nova Scotia, has been offering manufacturers a solution: a line of steam blanchers that drastically reduce energy consumption and, at the same time, costs. Today, ABCO blanchers are the most energy-efficient and technologically advanced

in the world, saving 90 per cent in energy costs, and retaining higher levels of nutrients than other blanching systems.

The ABCO blancher is the result of seven years of industry and government co-operation. Agriculture Canada initiated the project in 1973 and



The ABCO blancher is the most energy-efficient and technologically advanced in the world. Peas, for example, are heated for only 35 seconds, compared to 120 seconds in conventional blanchers.