

Method for Roasting and Surface-Pasteurization of Food Products

Abstract

The invention relates to a process for roasting and surface pasteurization of particulate food products. The roasting and surface pasteurization can be combined and united to form one process, if, according to the invention, it is provided that a treatment is carried out in a moist atmosphere at temperatures $> 100^{\circ}\text{C}$, that the pasteurization treatment is carried out in a roasting system during the roasting operation, that during the pasteurization phase the temperature of the product surface is held a few degrees below the dew point temperature of the atmosphere which is established, that the pasteurization is performed for 1 - 30 min, and that with advancing or continued roasting the water of condensation on the surface of the food products is removed and the water uptake of the same is minimized.

Figure 1