

Abstract

Title of Invention: ASEPTIC FILLING SYSTEM, AND FILLING AND PACKAGING METHOD

Distribution of a processed food processed by using an extruder at normal temperature is enabled while a thermal history to which a material to be processed is subjected is reduced. In filling and packaging a processed food processed by using an extruder 2 in an aseptic environment, a thermal conduit 3 that is capable of being temperature-controlled to a predetermined sterilization temperature is connected to a discharge port of a barrel portion of the extruder 2, and the processed food is sterilized according to residence time during which the processed food discharged from the extruder 2 flows through the thermal conduit 3. In filling and packaging a processed food processed by using an extruder, a processing condition is adjusted so that water activity of the processed food discharged from the extruder is less than 0.94, the processed food discharged from the extruder has a temperature of 65 to 99°C and is filled and packaged into a sealable container, and an oxygen concentration in the container in which the processed food is filled and packaged is set to 1% or less.

Figure 1