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MicVac proceeds to Finland and Denmark

HK Ruokatalo Finland and Rieber & Søn Denmark are now producing chilled ready meals by the MicVac method.

– These production lines are among the major lines we have delivered, says Mr Philip Nordell Managing Director at MicVac.

Furthermore, Rieber & Søn Norway recently expanded with a new production line to double their production of chilled ready meals.

- The investment in Denmark and Norway by Rieber & Søn is a result of how well the consumers receive the MicVac processed products, says Philip Nordell.

Today, MicVac has customers in Sweden, Norway, Finland and Denmark.

- By now, the MicVac method is an established concept within the food industry. In addition, we have ongoing international projects that will spread MicVac products to new markets in Europe and the US, says Philip Nordell.

MicVac AB supplies equipment, packaging material and knowledge to the food industry.

The patented MicVac method makes it feasible to cook and pasteurise a product in a sealed package that is transported continuously through a microwave tunnel. The product quality is kept in a unique way due to the short process time (4-10 minutes). The products get a shelf life of 30 days at +8C because of the high pasteurisation unit and low concentration of oxygen in the product when processed with the MicVac method.