

Mr David Barbera, Napasol AG

This is a transcript of the exclusive interview of Mr David Barbera, Napasol AG taken on the occasion of World Cashew Convention & Exhibition 2018

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Brief about Napasol AG

Napasol AG is 10 years old, founded by Mr Dieter Kündig, CEO and Manager of the Buhler group, which is one of the main equipment companies in the world, together with Dr. Cameon Ivarsson. Today, the Napasol AG is the leading supplier of pasteurization and sterilization equipment for the treatment of low moisture foods such as nuts, seeds, herbs, spices, botanicals, and dried fruit. We are very proud today to be part of WCCE convention and had the opportunity to introduce our technology to the cashew processors. As we have the gentlest way of processing and pasteurizing the cashews, we feel that our technology will find place in cashew industry, as we already have enough preference of our product across the world.

Explain about the natural pasteurization process

I will brief about pasteurization, natural pasteurization and how our technology fits totally into it. One of our largest pasteurization units in California, Poindexter nuts, the main processor of walnuts, pasteurizes about six tons per hour. Our process is fully organic which has high value in the industry especially for the processors who wants to go for fully organic products. We want to differentiate ourselves from the others technologies in the markets, whether they use steam, fire, heat, whatever source of heat, chemicals or oxidants. Napasol is fully organic, we don't use steam and we use saturated steam in such way that the steam has very efficient way of distributing heat and it has a very high capacity of latent heat. So by condensing of the product, it gives about 5, 6 or 7 log scale without deteriorating or damaging the product. In case of cashews, no colour change, no moisture picks up, or no splits, the product doesn't move; it sits in the bins throughout the process flow.

Also explain about the thermal pasteurization

Thermal pasteurization is done in partial vacuum with lowering temperature; most of the systems that you see around use ambient pressure, so the steam is wet and you have one bar pressure because the steam is wet which resulted in increase of the moisture and it needs a drying process afterwards but in our system this is not the case. We use saturated steam for a very short period of time at very low temperature which gives without increasing the moisture or any change in the product quality.

Your views on WCCE

I like it very much where people interacts each other, networking, easy talking, chats with one other by sharing information and this is the first time but definitely will not be the last time and had a great time with great peoples.