

B.R.S.1 BACTERIAL REDUCTION SYSTEM

Not Just A System, It's The Solution
The Ultimate In Brine Treatment & Conditioning

**Technologically Advanced
Fluid Treatment Methods
for the Meat, Poultry and
Related Processing
Industries**



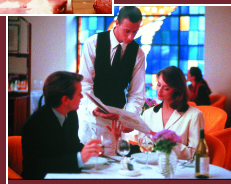
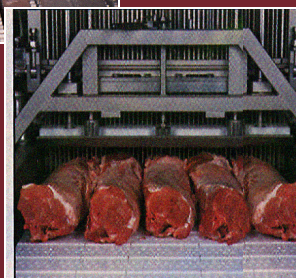
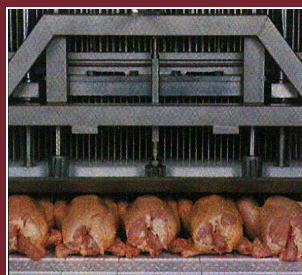
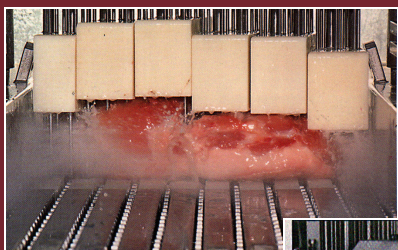
TWT-BRS/3 Central System for Multiple Injector Applications (Refrigerated) • Filtration • Deposit Control Technology • UV Disinfection & Purification (System Treatment Up To 3000 GPH)



TWT-BRS/1 Central System for Multiple Injector Applications (Refrigerated) • Filtration • Deposit Control Technology • Ozone & UV Disinfection/Purification (System Treatment Up To 3000 GPH)



TWT-BRS/2 Central System for Multiple Injection Lines. Filtration • Deposit Control Technology • UV Disinfection & Purification (System Treatment Up To 1500 GPH)



TWT-BRS/4 Point-Of-Use Single Injection Application. Filtration Deposit Control UV Disinfection & Purification (System Treatment Up To 1000 GPH)

The BRS advanced treatment methods, guarantee the reduced bacteria load in the brine solution, this ensures a cleaner, safer product for processing and consumption.

- Technologically Advanced • Multi Process • Self Contained Units
- High Capacity Output • Automatic Programming • Ruggedly Constructed
- Exceptional Performance

The bacterial reduction systems are designed and engineered to integrate with existing treatment processes and equipment configurations.

Don't wait...contact Triangular Wave Technologies, Inc. today for additional information about their complete line of fluid treatment and food processing equipment.





Not Just A System, It's The Solution

The Ultimate in Brine Treatment & Conditioning

***"THE
COMPETITIVE
EDGE"***

**Technologically Advanced Fluid Treatment Methods for the
Meat, Poultry and Related Processing Industries**

- The system process is guaranteed to achieve a minimum three (3) log reduction for common bacterial contaminants. The recirculating ability of the system will guarantee an enhanced kill rate.
- Multiple technologies, including Filtration, TWT Patented Deposit Control Technology, Ultraviolet and Disinfection & Purification, are combined for maximum effectiveness.
- BRS systems, able to treat 1000 to 3000 gallons of brine per hour.
- All brine, both incoming and recirculated, is passed through the system, assuring only "treated" brine is injected into the meat/poultry.
- The BRS bacterial reduction systems are ruggedly constructed for exceptional performance. The rugged self-contained design of this system ensures that the system will enjoy a long and reliable life cycle when properly cared for.
- Easy to follow care, maintenance & operation manual. Other basic informational labels are affixed to the system (system requires minimal maintenance).
- The BRS systems guarantees a reduced bacterial load in the brine solution; this ensures a cleaner, safer product for processing & consumption.
- Self Contained Units
- Enhance Food Safety Efforts by Controlling Pathogens and Spoilage Organisms Which May Enter Brine
- Enhance Shelf Life
- High Quality Final Output
- No Chemicals Used
- Environmentally Friendly
- Insures That Safe Products are Delivered to Consumers
- Cost Effective and Pays for Itself

**\$2.7 Billion, the cost of
E.Coli 0157:H7**

Recalls:

Meat & Poultry Journal
Feb 2003

Rising Insurance Costs:

Meat & Poultry Journal
March 2003

