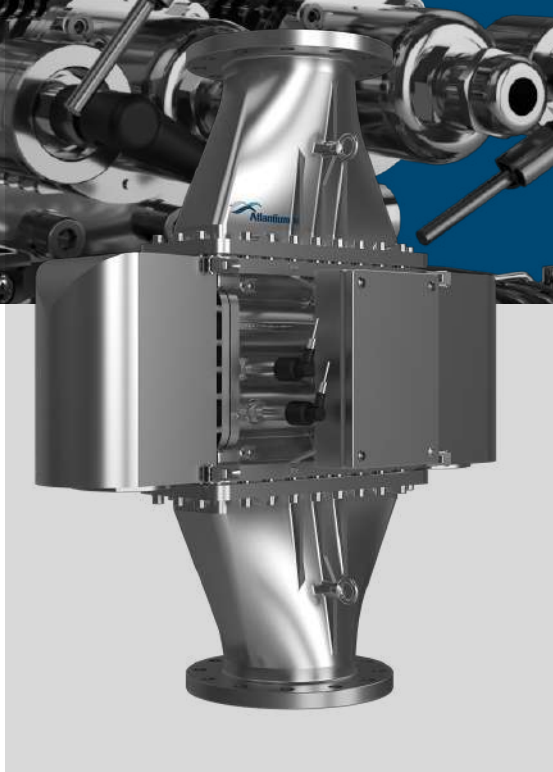




Distinctly Different. **Simply Works.**



Simple syrup disinfection is anything but simple.

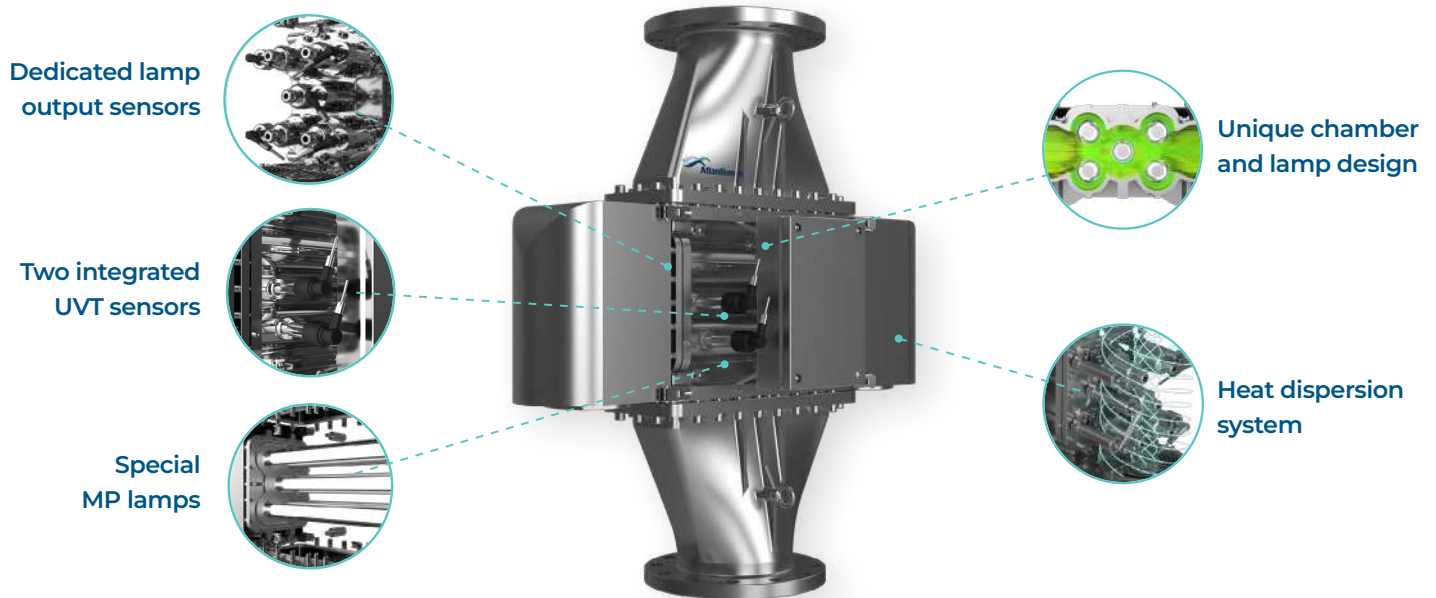


After mastering the water purification process using its cutting-edge HOD™ UV technology, Atlantium presents an innovative solution for treating simple syrups.

Diluted simple syrup is susceptible to various heat-resistant organisms - causing changes in flavor and color, reduced product shelf-life, and even leading to food poisoning. Standard solutions, such as pasteurization, use a lot of energy, take a long time to heat up, increase the risk of caramelization of the product, and are ineffective in eliminating heat-resistant organisms.

Introducing Atlantium's Revolutionary UV Solution for Simple Syrup.

Our UV Simple Syrup protection system helps you keep the taste and odor from changes and avoid recalls and damage to your brand's reputation.



Atlantium's distinct and innovative design not only looks different but also achieves significantly superior performance compared to other solutions. Our HOD™ UV system delivers 100% disinfection of even the most resistant bio-organisms.



Reaching the beverage industry's highest quality standards. Simple syrups vary significantly in their UVT and Brix levels due to different concentrations of sugar. Treating the syrup without accounting for these variations will damage the quality of the final product.



Atlantium's HOD™ UV system intelligently treats syrups with different levels of Brix, low UVT, and temperature, offering a real-time response to changes in parameters. Our medium-pressure UV lamps are fitted with individual sensors, consistently delivering the right dose, and ensuring there are no changes in taste or odor.



Reliable

Consistent Performance

Low maintenance

Smart monitoring and control

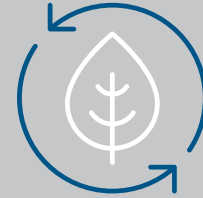


Easy operation

50% less footprint compared to traditional systems

Reduces CIP requirements

Automatic - low manpower needs



Sustainable

Low carbon footprint

Chemical free

Environmentally friendly

Serving the Food & Beverage Industry Globally

Juices	Breweries	CSD	Bottled Water	Dairies
		Food	<p>The Healthy Hydration Company™</p>	



Ensure your brand lives up to its reputation with consistent, high-quality results while significantly reducing costs. Join the industry-leading brands that chose Atlantium for their simple syrup treatment applications, such as Carlsberg Denmark, Berner Food & Beverages, and more.

Distinctly different. Simply works.

