



Our hygienic food dispensing concept

The hygienic food dispensing system from Asept is developed to suit most kinds of condiments, from smooth products such as ketchup, to products with particulates, for example sweet relish. Below you can see what makes our dispensing concept so unique.

The air-free pouch

In the very efficient process of a form-fill-seal packaging machine, the pouch is made and the Asept fitment attached, before the pouch is filled with your product. The pouch is then sealed below the surface of the product, making the pouch completely air-free. There is no oxygen exposure of the product until it is pumped out of the dispenser at the time of consumption. The benefits of the ASEPT packaging system are obvious, including, for example:

- Possibility to minimize the use of preservatives
- Most products can be stored at ambient temperature
- Space-saving storage of the flexible pouches
- No air is introduced in the closed system when the pouch is changed, allowing for extended secondary shelf life
- Product-yield is close to 100 %



The Air-free and flexible pouch folds up easily, minimizing waste and carbon footprint.

Your benefits from our concept



Food Safety

The hygienic and food-safe way of packaging the product in flexible pouches with the ASEPT fitment ensures that your product stays air-free all the way. The fact that the product is not exposed to oxygen until the time of consumption allows for fewer preservatives while keeping the product fresh longer. It is easy to connect and change the pouches, as well as dispense the products without compromising food safety.



Ease-of-Use

Our dispensing concept keeps the condiments center neat, tidy and clean. The easy handling saves man-hours on cleaning and adds to the fresh look of the restaurant, while portion control helps the guests add the right amount of condiments to their meals. After use the plastic pouch folds up easily, minimizing waste and carbon footprint.