

TempSURE®

HEAT TREATMENT

WHO ARE WE

Since 1951 Honeyville has been a leader in the milling and processing of food products. With escalating concerns regarding food-borne pathogens, we recognized a need to expand and to provide the food industry with a solution for food safety. With 70 years of experience Honeyville can provide you with the assurance you need in knowing your ingredients and products are safe to eat.



VALIDATED KILL STEP

Our proprietary heat treatment system has a validated kill step that reduces harmful bacteria, yeast and mold (food-borne pathogens).



CHEMICAL FREE

With our heat treatment system, no chemical fumigants are used so your products remain completely chemical free!



SQF FOOD SAFETY CERTIFIED

Food Safety and food defense are our highest priorities!



5-LOG PATHOGEN REDUCTION

Our state-of-the-art process provides a guaranteed 5-log pathogen reduction. We offer the food industry a solution that you can trust.



3RD PARTY VALIDATION

Once the heat treatment process is complete, products are sampled and sent to a 3rd-party lab for microtesting.



WHAT IS TEMPSURE®

Honeyville's TempSURE® Heat Treatment system is a proprietary process that uses closely monitored heat to act as a kill step to reduce or eliminate the level of bacteria for products that carry high levels of pathogens. Our all-natural process is a micro-reduction system that mitigates food safety risks.

- **Certified to handle Organic Products.**
- **Product remains in its original packaging.***
- **Ideal for Ready-to-Eat (RTE) ingredients.**
- **Tolling Services available.**

Treating a variety of dry ingredients, TempSURE® is growing in the industry as the trusted source for reducing yeast, mold, and microbes. Special heat probes monitor the temperature to guarantee a 5-log pathogen reduction.

*Some packaging limitations.

**Product may have weight & moisture loss.



GRAINS



FLOURS



INGREDIENTS



POWDERS



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THE BENEFITS OF TEMPSURE®

What makes TempSURE® even more appealing is that ingredients remain in the original packaging* to prevent contamination. Additionally, no chemical fumigants are used, allowing organic products to be naturally heat-treated!



RICE FLOUR



MALTED BARLEY FLOUR



CORN FLOUR



YELLOW CORN MEAL



OAT BRAN



WHEAT FLOUR



RICE STARCH



RICE BRAN



MULTI-GRAIN FLOUR



RYE FLOUR



MIXED 9-GRAIN



MULTI-GRAIN BLENDS



OAT PRODUCTS



SEEDS



VEGETABLE POWDER

ADDITIONAL PRODUCTS WE HEAT TREAT. CALL US FOR ANY OTHER SPECIAL INQUIRIES!

All Purpose Flours	Oat Bran Powder	Rolled Grains	Spices
Millet Flour	Oat Flour	Seasonings	Vegetable Powders
Nutraceutical Powders	Pharmaceutical Powders	Soy Powders	Whole & Flaked Grains



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Solutions for safer foods.