

unique quality. swiss made.

SINCE 1988

The MAURER® Rotating Pasteurizer sets new standards in the pasteurization of Human Albumin.

edelstahl
maurer





The system was specifically engineered for the pasteurization of Human Albumin and is designed to meet stringent requirements for process safety, process robustness, and consistent product quality.

High-capacity, fully automated system

The system has been designed for 24-hour operation and can accommodate up to six product racks, which can be fitted with glass bottles of varying sizes, ranging from 50 to 500 ml. This allows up to 34,944 50 ml glass bottles filled with Albumin to be pasteurized in a single batch. The entire process is monitored by an automated control system, which requires no manual intervention until the process is complete.

Continuous 360° rotation

A key advantage over conventional pasteurization systems is the continuous rotation of the glass bottles filled with Albumin. These are stacked in the product racks and rotated 360 degrees every 10 minutes in a heated purified water bath at 60°C (+/- 0.5°C) throughout the entire pasteurization process.

Advantages of continuous rotation

- Uniform Temperature Distribution:**
The constant 360° rotation of the vials ensures that the entire Albumin solution is heated evenly, effectively preventing local overheating ("hotspots").
- Reduction of Protein Denaturation:**
Even heat distribution minimizes the risk of Albumin denaturation or precipitation in certain areas. This helps avoid the formation of insoluble particles or unwanted flocculation and gelation in the final product, which is crucial for quality assurance.
- Improved Homogeneity and Product Quality:**
Rotation ensures consistently homogeneous pasteurization of all vials within a batch. As a result, each individual product is more likely to achieve the required purity and stability according to pharmacopeial standards.
- Higher Yield and Fewer Rejects:**
Unevenly heated samples often need to be discarded due to visible particulates. Continuous rotation reduces this risk, thereby increasing process efficiency by minimizing defective products.

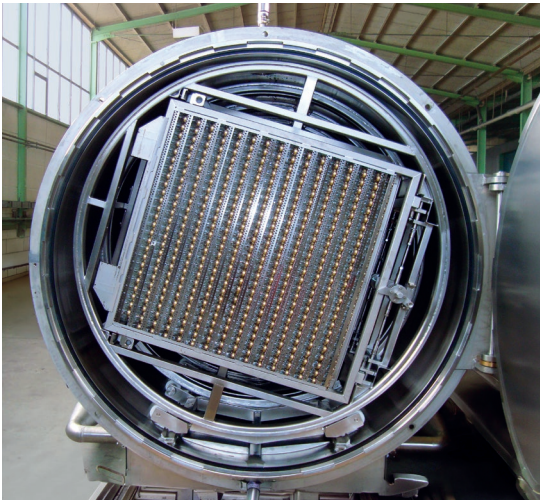


MAURER® Rotating Pasteurizer

The high batch capacity of the MAURER® Rotating Pasteurizer, combined with continuous 360° rotation and a high degree of process automation, provides the conditions for efficient, homogeneous, and reproducible pasteurization of large quantities of Albumin.

This enables high production throughput with reduced manual intervention while ensuring controlled and uniform thermal exposure of the product. As a result, process efficiency and product yield can be improved, while the risk of costly quality-related product losses can be reduced.

Overall, these features contribute to greater operational efficiency and improved overall performance of Albumin production.



Leverage our experience and expertise to your advantage

Over the past 20 years, 15 MAURER® Rotating Pasteurizers have been delivered and successfully commissioned worldwide (Europe, USA, Australia).

This state-of-the-art and highly reliable pasteurization system is a benchmark for quality and efficiency, meeting the highest industrial standards.

